

GREAT TASTE *of the* **MIDWEST**



MADISON WISCONSIN

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FROM THE PRESIDENT

WELCOME to the 39th edition of the Great Taste of the Midwest!

Thank you for joining us at beautiful Olin Park on the shores of Lake Monona. We like to think of Olin Park as the home of the Great Taste, and every second Saturday in August we're delighted to welcome brewers, volunteers, and beer lovers back home. Whether you've traveled across town or across the Midwest, we're thrilled you're here to celebrate the craftsmanship, innovation, and welcoming spirit that make Midwest brewing so special.

The Great Taste of the Midwest is a 100% volunteer-run event. While today's festival may seem effortless, it represents thousands of hours of work throughout the year. From months of preparation to the countless details that come together on festival day, hundreds of Guild members and friends contribute their time and talents to make Great Taste possible. If you see a volunteer today, please take a moment to thank them.

Proceeds from today's festival help support our guild activities and our charitable giving program. Each year, we donate to local organizations that address food and housing insecurity, social justice, and substance abuse prevention and recovery.

Every Great Taste has its own character, but one thing never changes: the opportunity to gather with friends old and new to celebrate great beer and the people who make it. Whether you're revisiting longtime favorites or discovering breweries for the very first time, we hope today's festival creates memories that bring you back every year.

Now go out and enjoy the magic that is the Great Taste of the Midwest! Whether this is your first festival or your thirty-ninth, I encourage you to try a beer style you've never experienced, ask a brewer about the inspiration behind a favorite beer or how it was made, and discover a brewery you'll be eager to visit again.

Behind every pour is a story, a passion for the craft, and people who are excited to share it with you.

Prost!

Lee Jones

President,
Madison Homebrewers and Tasters Guild

2026 FESTIVAL ORGANIZERS

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

ORGANIZER | YEARS OF SERVICE | POSITION

Mark Alfred | 24 | Assitant to the GT Chairman
 Eric Anders | 2 | Social Media Lead
 Steve Andrusz | 31 | Tent Signs
 Bryan Antoniuk | 3 | Volunteer Floater Wrangler and Headquarters
 Nick Balazs | 11 | Festival Layout
 Deedric Bauer | 9 | Collaboration Station
 Stefan Berggren | 23 | Ticket Production
 Andrew Bernstein | 14 | Cooling & Hydration Specialist/Site Mechanic
 Carol Bracewell | 22 | Master Cartographer/Graphic Arts Advisor
 Tom Brown | 22 | Port-a-Potty Patriarch and Friday Set-Up
 Duane Buscher | 9 | Keg Check-In
 Brandi Cameron | 2 | Friday Night Pot Luck
 Cheri Carr | 19 | Team Lead Emeritus
 Scott Clippinger | 17 | Team Lead Emeritus
 Colin Crowley | 6 | Cellarman/Police Liasion Aide de Camp
 Dylan Cutter Smith | 1 | Front Gate - Assistant
 Fabricio De Souza | 3 | Wristbanding
 Dan Deveney | 3 | Signage
 Jordan Doll | 4 | Keeper of the Gate
 Bob Drousth | 39 | Chairman Bob - Emeritus; Purchasing
 Joe Farnsworth | 9 | God of Lightning
 Thomas Franklin | 2 | Safety and Neighborhood Liaison
 Mark Garthwaite | 27 | Chairman Emeritus
 Jennifer Gottwald | 12 | Merchandise Sales Assistant
 Dan Gustafson | 18 | Off-Site Parking
 Laura Hall | 4 | Ticket Processing
 Bob Harvey | 17 | Recycling and Garbage
 Dan Hillstead | 3 | Brewer Check In
 Les Hoffman | 24 | Team Lead Emeritus
 Patrick Hutton | 16 | Team Lead - Emeritus
 Sam Jackson | 12 | Safety and Neighborhood Liaison
 Bruce Janus | 1 | Collaboration Station
 Chris Janus | 1 | Asst Data Wrangler
 Pete Johnson | 15 | There's an App for That
 Lee Jones | 9 | MHTG President, Ticket Fulfillment
 Jeremy Kaukl | 8 | Safety Compliance Guru
 Tony Ketterer | 6 | On-Site Transportation (Golf Carts)
 Paul Kinas | 29 | Team Lead Emeritus
 Steve Klafka | 39 | Emeritus Taste Buds
 Bryan Koch | 27 | Chief Keg Jockey
 Mark Kochanski | 14 | Perimeter Security & Bike Racks
 Steve Kreiger | 18 | Team Lead - Emeritus
 Justin Kuehn | 14 | Quartermaster
 Ralph Kuehn | 7 | City Liaison
 Michael Kuenzi | 11 | Music Coordinator

Shelby Kuenzi | 11 | Courtesy Gate
 Gary Lockwood | 5 | Sponsorships
 Shanna Lockwood | 3 | DOR Liaison
 Mark Lyon | 4 | Police Liaison
 Jesse Lyons | 1 | Volunteer Coordinator
 Tom Machaj | 4 | Security/Parking
 Meg Madecky | 17 | Team Lead Emeritus
 Ryan Mallet | 4 | MHTG Treasurer, Park Prairie Protector
 Scott Maurer | 20 | Program Editor/Designer
 Jim Mayhew | 20 | Consigliere/Printing
 Don McCreath | 31 | Brewery Liaison Assistant
 Paul McGuire | 12 | MHTG President
 Paul Miller | 15 | There's an App for That
 Mark Morrison | 26 | Assistant to the Chairman
 Mark Opitz | 2 | Saturday Clean Up
 Bob Paolino | 34 | Program Editor Emeritus Media Liaison
 Jason Penn | 22 | Team Lead Emeritus
 Brian Phillips | 12 | Keg Inventory
 Carey Pierson | 8 | Friday Brewer Load-in
 Gail Propsom | 23 | Lottery Fulfilment
 Pat Propsom | 23 | Team Lead Emeritus
 Doug Randall | 14 | Chairman
 Kari Randall | 9 | Shuttles and Taxis
 Scott Reich | 21 | Group Ticket Sales
 Natalie Rew | 8 | Merchandise Sales/Clothier
 David Sampson | 9 | Friday Brewer Load-in
 Ryan Schmandt | 5 | Tent Plank Hanger
 John Schmied | 8 | Friday Brewer Load-in
 Mark Schnepfer | 22 | Brewery Registrar
 Dan Schrader | 4 | Ice Man
 Chris Schulte | 19 | Brewers Lounge
 Glen Schultz | 36 | Keg Tracking
 Ian Scott | 3 | Wristbanding
 Maddy Scott | 3 | Sunday Clean Up
 Kate Stalker | 26 | Team Lead Emeritus
 Peter Steinberg | 14 | Data Hound, Equipment Delivery
 Karla Stoebig | 3 | Courtesy Gate
 Bill Stoneman | 3 | Saturday Clean Up
 Fred Swanson | 32 | Brewery Liaison
 Keith Symonds | 4 | Presentation Tent
 Chuck Talbot | 22 | Team Lead Emeritus
 Greg Tatusko | 7 | Ticket Sales
 Bruce Vande Zande | 4 | Group Sales
 Mike Vandersnick | 3 | City Liasion
 Josh Voss | 2 | Stein Hoisting
 Aaron Walters | 10 | Fire Marshal
 Jason Walters | 22 | Fixer/Czar de Cuisine
 Fred Yingling | 5 | Brewer Check In
 Greg Younkin | 33 | Data Hound and Weather Manager
 Nick Zindars | 2 | Trucking
 Brad Zulick | 13 | Data Wrangler

GET IN MY BELLY! (MENUS SUBJECT TO CHANGE)

BANZO (F1) Falafel (\$5.00), Hummus and Pita (\$6.00), Sparkling Water (\$3.00), The Banzo Pita (Full) (\$12.00), The Chick Pita (Full) (\$15.00), The F-Bomb Pita (\$15.00)

GLASS NICKEL PIZZA (F2) Cheese Pizza (\$4 - \$4.50), Deluxe Pizza (\$6-\$6.50), Fetalicious Pizza (\$6-\$6.50), Mushroom Pizza (\$5-\$5.50), Pepperoni Pizza (\$5-\$5.50), Ranch or Sante Fe (\$6-\$6.50)

TOAST (F3) Greek Grape Leaves (\$5.00), Gyro Bowl (\$15.00), Gyro Pita (\$14.00), Miss Vickies Chips (\$2.00), Water (\$3.00)

LA PENCA (F4) Burrito (\$12.00), Burrito Bowl (\$12.00), Cheese Quesadilla (\$7.00), Corn In a cup (\$6.00), Cucumber Mint Water (\$6.00), Jarritos (\$5.00), Quesabirra (\$20.00), Quesadillas (\$12.00), Tacos (\$5.00), Walking Taco (\$9.00)

CURD GIRL (F5) Ginger Mint Lemonade (\$ 7.00), Wisconsin fried cheese curds (\$ 10.00)

MILWAUKEE PRETZEL CO. (F6) 5oz Original Soft Pretzel (\$6.00), Dill Pickle Mustard (\$0.50), Hot Honey Mustard (\$0.50), Maple Brown Sugar Mustard (\$0.50), Nacho Cheese (\$1.50), Schnibbles (\$5.00), Stone Ground Lager Mustard (\$0.50)

COSTA RICA CAFÉ (F7) Beans & Rice (\$6.00), Buena Vida Burrito (\$13.00), Curry Chicken Burrito Bowl (\$18.00), Curry Chicken Tacos (\$6.00), Fried Sweet Plantains Side (\$7.00), Fruit Smoothies (\$6.00), Jamaican Iced-T (\$6.00), Pickled Veggie Side (\$5.00), Plantain Burrito (\$18.00), Plate of the Day - Traditional Costa Rican Combo (\$17.00), Power Burrito Bowl (\$15.00), Rice & Beans with Meat (\$10.00), Tico Tacos (\$5.00), Vegan Burrito Bowl (\$18.00), Virgin Mojitos (\$6.00)

BOB'S BBQ EMPORIUM (F8) Pork Belly Bites (\$10.00), Pork Belly on a Stick (\$5.00), Texas Style Brisket sandwiches (\$17.00)

CARACAS EMPANADAS (F9) Beef and cheese empanada (\$6.00), Chicken and Manchego cheese Empanadas (\$6.00), Churros (\$4.00), Famous Sweet plantains and roasted garlic (\$6.00), La Gorda (\$6.00), Pabellón-flank beef, black beans, rice, sweet plantains (\$6), Pork empanada (\$6.00), Tequeños-Hand rolled Venezuelan cheese sticks (\$5.00)

LAO LAAN XANG (F10) Bottled Water (\$2.00), Chicken Potstickers (6) (\$7.00), Coconut Shrimp (6) (\$9.00), Crab Rangoon (3) (\$7.00), Gatorade (\$3.00), Pork Eggrolls (2) (\$7.00), Spicy Lao Sausage (1) (\$6.00), Spring rolls (2) (\$7.00)

TBD (F11)

LA CAPITAL PRODUCTS (F12) Frozen Banana on a Stick (\$7.00), Frozen Cheesecake on a Stick (\$9.00), Iced Coffee (\$8.00), Lemonade (\$8.00), Mini Donuts (1 Dozen) (\$9.00), Mini Donuts (2 Dozen) (\$16.00), Mini Donuts (3 Dozen) (\$22.00), TAMALES PLATE (\$14.00)

SANDWICH HUB (F13) Chicken Cooper Sharp Cheesesteak (\$12.00), Chicken Mushroom Swiss (\$13.00), Chicken Philly Cheesesteak (\$13.00), Chicken Wisco Cheesesteak (\$12.00), Cooper Sharp Cheesesteak (\$15.00), Drinks (\$2.00), Fry (\$4.00), Philly Cheesesteak (\$15.00), Steak Mushroom Swiss Cheesesteak (\$16.00), Wisco Cheesesteak (\$14.50)

THAILAND IN A TRUCK (F14) Hung lay pork belly curry (\$16.00), Pad thai (\$16.00), Panang peanut curry (\$15.00), Sweet potato curry (\$15.00), Thai iced tea, Veggie spring rolls (\$5.00)

BERRY GOOD DONUTS (F15) 8 AM-1 PM Cinnamon Sugar Donut (\$3.00), Classic Brandy Old Fashioned Donut (\$6.00), Donut with Oreos (\$3.50), Glazed Donut (\$3.00), Glazed Donut with Sprinkles (\$3.00), Plain Donut (\$3.00)

CRESCENDO MOBILE BAR (F16) 8 AM-1 PM Americano - 12oz Hot // 16oz Iced (\$5.00 // \$5.75), Cappuccino (\$6.00), Chai Latte - 12oz Hot // 16oz Cold (\$6), Cold Brew // 16oz (\$5.25), Cortado (\$5), Espresso (\$4), Hot Drip Coffee - 12oz (\$4.00), Latte - 12oz Hot // 16oz Iced (\$6)

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 | BingBong | Eddy Birth | Enchanted Onion | Hops and Barley Trio | Madison Cello Ensemble | Michael Gruber | Mojo Bus | Nick Rainey | Old Cool | One Beer Please | Rachael Wilson | Said-eira Pagode | Seven Stone Jones | The 5th Beatles | The Grazers | Traditional Frequency | Urban Hurdles | Yeastie Boys

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.

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 \$35,000 from the proceeds of the Great Taste back into the community. Major recipients last year included the following:

ABA Museum Foundation | Agrace Grief Center | Breast Cancer Recovery | Cambridge Arts Council, Inc. | Common Wealth Development | Goodman Center Thanksgiving Baskets | Groundswell Conservancy | Madison Area Community Land Trust | Madison Cat Project | Madison Public Library Foundation | McFarland Community Garden | River Food Pantry | St Lukes Lutheran Church (Feed My Lambs) | Storm Aquatics | Stoughton Food Pantry | Sunshine Project | WayForward Resources | West Madison Area Special Olympics | Wil-Mar Neighborhood Center | WORT Community Radio

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.

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 2026 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 or contact him for commissions at 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. 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 14, 2027**

THANK YOU SPONSORS

BARREL AGED STOUT



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

MITCH SPOERL

HEAD BREWER, CENTRAL WATERS BREWING
AMHERST, WI

Gail Ambrosius Chocolatier makes deliciously exotic dark chocolates in her shop at 2083 Atwood Avenue, Madison, Wis., for legions of loyal local fans and devotees around the country.

"I was lucky enough to sample some of the chocolates at last year's GTMW and was immediately convinced that I needed to work with Gail for this year's festival." – Mitch

2ND SESSION | 3:00 P.M.

CHEESE/BEER PAIRING

BRIAN JOHNSON

OWNER, CHEESER'S
STOUGHTON WI

PAUL ASPER

RESTORATION CIDER CO.
MADISON, WI

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

Paul Asper and Lissa Koop, co-owners of Restoration Cider Co., live in Madison with their two young daughters. When not obsessing about yeast activity and fermentation equipment, Paul is a registered nurse in a local emergency room and in the Air Force, and Lissa is an attorney in private practice.



GLUTEN FREE HERE

Ciders, meads, seltzers,
and beers a go-go.

*Please note that some
products are not 100% gluten
free. Ask for more details to be certain.*

THIS IS A PARTIAL LIST

AEPPELTREOW WINERY | 114

Americana Still Cider | Blackbird Berry Cider | Orchard Oriole Perry |
Pommeaux | Sparkling Perry

AMORPHIC BEER | 707

Artemis Ube

B. NEKTAR MEADERY | 209

Chocolate Cherry Salted Licorice Mead | Gin Barrel Aged Blueberry | Mango
Lassi Mead | Margarita Mead | Pineapple (Dole Whip) Mead

BARN TOWN BREWING | 801

Caramel Apple Sour | Fair Nerds | Jolly Farmer | Sour Batch Buddies - Cherry |
Sour Batch Buddies - Watermelon

BLAKE'S HARD CIDER CO. | 323

American Apple | Black Phillip | Cider Mill Donut | Imperial Blush

CACHE CIDER | 216

Bulmer's Norman | Entangled Blood Orange | Entangled Passion Fruit |
Harrison | Northern Spy | Northwestern Greening

COLLABORATION STATION | 900

7 Hills-Boro | Herbiewiess

CRAFTED ARTISAN MEADERY | 809

Ember | Planet of the Grapes | Pollen-Nation | Watermelon Honey Badgerita

FAIR STATE BREWING | 817

NA - Centennial Hop Water | NA - Galaxy Hop Water

G5 BREWING CO | 612

Bring It Back: Cardboard Licks | Bring It Back: Dip Stik | Bring It Back: Sobe |
Hop In | Nordskov Cold Brew

GOOD WORKS BREWING COMPANY | 321

Blueberry Lemon Seltzer

HEX MEADERY | 705

Fat Boi: Rocky Road | Rootmead | Short Stack: Blackberry Red Raspberry |
Sudz: Bloody Mary | Sudz: Cherry Cheesecake | Sudz: Grape Lunchbox |
Tropical Dream

HILLSBORO BREWING COMPANY | 822

7-Hills-Boro Blue Raspberry Sour | Beckhams Rootbeer | Tropical Thunder

HINTERLAND BREWERY | 828

Saving Gracie Gluten Free Sour Berry Ale | Treeline Cider

HOP BUTCHER FOR THE WORLD | 201

Blue Raspberry Hop Water for the World | Golden Zombie Cocktail Seltzer

ISLAND ORCHARD CIDER | 408

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

KUHNHENN BREWING | 829

Dragon Ballz! Sake with boba pearls

LOTZA | 319

Citrus Smash | Tropical Twist | Wild Berry Burst

MOSINEE BREWING CO. | 709

Fruit in the Blender - Strawberry Lime Seltzer

OLD GERMANTOWN | 614

Cask & Comb

PIG MINDS BREWING CO. | 819

Blue Collar | Death Grip

THE CIDER FARM | 309

Classic Dry | Cyser | Equinox

THE HIVE TAPROOM | 816

Cherry Love | Classy Earl | Deja Brew | Pucker Up | Stargazer | Tropical
Refresh

WHITE WINTER MEAD, CIDER, SPIRITS | 509

Mead-jito

WILD STATE CIDER | 604

Classic Dry | Green Apple | Hazy Pink Pineapple | Imperial Hazy Honeycrisp |
Strawberry Peach

YOUNG BLOOD BEER CO | 224

Loser Lingo for Talking Weird-XUL Collab



NA, NA, NA, NA, NA

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

THIS IS A PARTIAL LIST

B. NEKTAR MEADERY | 209

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

BOSTON BEER COMPANY | 417

Hazy IPA Non Alcoholic

DELTA BEER LAB | 316

Orange Soda (N/A) | Root Beer Soda (N/A)

FAIR STATE BREWING | 817

NA - Centennial Hop Water | NA - Galaxy Hop Water | NA Light Lager | NA West
Coast IPA

FLIX BREWHOUSE | 308

Big Woo

G5 BREWING CO | 612

Hop In | Nordskov Cold Brew | Chester's | Disarm | New School Sour Berry |
Salty AF | Sunshine State Tropical IPA NA | Suspended in a Sunbeam Pilsner
NA | The Story

HILLSBORO BREWING COMPANY | 822

Designated Driver

LOTZA | 319

Citrus Smash | Beckhams Rootbeer | Tropical Twist | Wild Berry Burst

POTOSI BREWING CO. | 821

Hazy NA | Orange Cream Soda | Potosi Root Beer

REVOLUTION BREWING | 820

Anti-Zero | Super Zero

SURLY BREWING COMPANY | 624

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

TOPPLING GOLIATH BREWING CO. | 818

NA Pseudo Sue

WISCONSIN DELLS BREWING CO. | 423

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:

Brewed Omen | 108
Hartford, WI

Crafted Artisan Meadery | 809
Mogadore, OH

H.H. Hinder Brewing Co. 5 | 505
Waupaca, WI

Hop Garden Brewing | 810
Belleville, WI

Hoya Hop House | 811
Waupun, WI

Inventors Brewpub | 812
Port Washington, WI

LOTZA The Soda Built to Party | 319
Menomonee Falls, WI

Lucky's 1313 Brewpub | 813
Madison, WI

Odd Brothers Cider | 517
Homer, MI

Old Nation Brewing | 814
Williamston, MI

The Hive | 816
East Troy, WI

Vault 202 Brewery & Taproom | 815
Madison, 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.

THE 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 - EASTSIDE

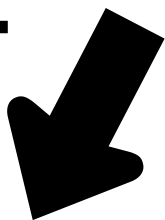
876 Jupiter Dr, Madison

VINTAGE BREWING CO. - MADISON WEST

674 S Whitney Way, Madison

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

THE BEER LIST STARTS HERE



2ND SHIFT BREWING | 310

2ndshiftbrewing.com

1601 Sublette Ave, Saint Louis, MO 63110

A family owned and run brewery, we take pride in crafting one of a kind recipes to brew a multitude of craft beer varieties in St. Louis. From our flagship to seasonal beers to N/A offerings, we have something for everyone.

"Our mission is to craft beer that attack your senses like battle bots attack their own." – Steve Crider

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

ENCHANTED GARDEN: Style: Mixed-Fermentation Sour. ABV: 4.3. A tart/soft sour beer brewed with Lachancea thermotolerans, a yeast commonly found on the skin of grapes. The yeast naturally converts sugars into lactic acid, giving the finished beer a soft, honey and floral like quality that accentuates the sour cherry and sweet tart flavors.

ENCHANTED GARDEN WITH PEACHES: Style: Fruited Sour. ABV: 4.3. A tart/soft sour beer brewed with Lachancea thermotolerans, a yeast commonly found on the skin of grapes. The yeast naturally converts sugars into lactic acid, giving the finished beer a soft, honey and floral like quality that accentuates the sour cherry and sweet tart flavors. Refermented on peaches

FORTUNE FAVORS THE BOLD: Style: Japanese Rice Lager. ABV: 4.8. Rice Lager brewed with luck. Collaboration with Little Lager. (Find in Tent 900.)

HIBISCUS WIT: Style: Witbier. ABV: 5.2.

RIP 2025: Style: American Double/Imperial Stout. ABV: 12.6. Aged for 11 months in Four Gate Whiskey Co.'s Ruby Rye Springs Straight Rye Whiskey Barrels. The barrel history—this big chewy stout is the 4th liquid to touch the barrels it called home for the past year. The barrels were first used to age/mature ruby port in Portugal, then sent to Virago Spirits in Richmond, VA where they housed aged spiced rum. They next stop on the aging train found the barrels at Four Gate Whiskey Co. outside of Louisville, KY where the housed the distillery's award winning Batch 11 of Ruby Rye Springs Straight Rye Whiskey. The barrels final stop was to us here at 2nd Shift Brewing where Steve brewed up a huge sticky and chewy stout meant just for these barrels. A stout by no name, which smells just as sweet. Flavor profile - A big molasses sweet nose with underlying hints of wood, spice and bramble fruit with a solid heat throughout. Very light chocolate notes with muddled spiced dark cherry, sweet cranberry and did we mention spice - cinnamon, clove and brown sugar round out this unique and lovely Barrel Aged Stout.

SINGLE BARREL STILL 630 BOURBON BARREL AGED LIQUID SPIRITUAL

DELIGHT: Style: American Double/Imperial Stout. ABV: 11.5.

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

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: Style: Russian Imperial Stout. ABV: 15.0. Regular ol' Dark Lord, folks! A demonic Russian-Style Imperial Stout brewed with coffee, Mexican vanilla, and Indian sugar, this beer defies description.

DARK LORD BANANA BUBBLE BATH '26: Style: Russian Imperial Stout. ABV: 15.0. Dark Lord aged in rum and bourbon barrels with banana, vanilla, and cocoa nibs. Packaged for Dark Lord Day 2026.

DARK LORD CHEMTRAILMIX '26: 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 2026.

DARK LORD MAGIC USER '26: ABV: 15.0. Dark Lord aged in bourbon barrels with coconut and cinnamon. Packaged for Dark Lord Day 2026.

DARK LORD MARSHMALLOW HANDJEE '26: Style: Russian Imperial Stout. ABV: 15.0. Dark Lord aged in bourbon barrels with vanilla beans. Packaged for Dark Lord Day 2026.

FLOYDS DELUXE: Style: Light Lager. ABV: 4.5. 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. 2026 World Beer Cup Gold Medal Winner in the American-Style Lager Category

FLOYDS DELUXE LIME: Style: American Adjunct Lager. ABV: 4.5. Introducing Floyds Deluxe Lime, a take on our lighter-style Deluxe lager with a zesty lime twist. Brewed using Indiana corn grits and natural lime flavor, Deluxe Lime delivers gulp after gulp of crisp, citrus refreshment.

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.

XXX ANNIVERSARY ALE: Style: Belgian Golden Strong Ale. ABV: 11.0. Belgian-style strong ale brewed for our 30th anniversary.

ZOMBIE DUST: Style: American Pale Ale. IBU: 62.0. ABV: 6.5. Dry hopped American Pale Ale

3 SHEEPS BREWING | 424

3sheepsbrewing.com

1837 North Ave., Sheboygan, WI 53803

3 Sheeps Brewing began in Sheboygan, WI in 2012 in the basement of a local bar, and moved to our current North Ave location in 2016. We pride ourselves on crafting unique, yet approachable beers with a focus on quality and innovation.

1792 VENERATION 2025: ABV: 14.4. Belgian style quad with figs and molasses aged in 1792 bourbon barrels

BEAST OF BRAY ROAD: Style: New England IPA. IBU: 25.0. ABV: 8.8. Hazy IPA with Galaxy and HBC 638 hops

CHAOS PATTERN: Style: American IPA. IBU: 13.0. ABV: 6.5. Hazy IPA

CHAOS PATTERN VARIANT - EREBUS AND ALORA HOPS: Style: American IPA. IBU: 13.0. ABV: 6.5.

CHERRY WISCONSINITIS: Style: Fruit/Vegetable Beer. IBU: 8.0. ABV: 5.0.

CUVEE 2024: Style: American Double/Imperial Stout. ABV: 13.2. Curated blend of barrel-aged beers

DOUBLE BARREL WOLF 2024: Style: American Double/Imperial Stout. ABV: 13.7. Imperial stout aged twice in bourbon barrels

DOUBLE COAST: Style: American Double/Imperial IPA. IBU: 30.0. ABV: 8.0. Juicy double IPA with Anchovy and Huell Melon hops

HOT HONEY: Style: American Double/Imperial Stout. ABV: 13.6. Bourbon barrel-aged imperial stout with honey, ghost, and guajillo chilies

MANGO SOUR: Style: Fruited Sour. ABV: 5.2.

TWO TREE: Style: Specialty IPA. IBU: 13.0. ABV: 3.0. Mid-strength hazy IPA
WOLF: Style: American Double/Imperial Stout. ABV: 13.9. Bourbon barrel-aged imperial stout
WOLF WITH CACAO NIBS, COCONUT, AND VANILLA: Style: American Double/Imperial Stout. ABV: 13.7. Bourbon barrel-aged imperial stout with cacao nibs, coconut, and vanilla

4 HANDS BREWING CO. | 422

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; Withered Oak, a line of uniquely finished and artfully blended whiskeys; and 4 Hands Cannabis Company, a collection of hemp-derived THC beverages. With a strong focus on community support and philanthropy, the brewery has given back over \$450,000 to local nonprofits through its City Wide Mission.

CONTACT HIGH: Style: American Pale Wheat Ale. ABV: 5.0. Contact High is back! Pouring a glowing orange hue with big expressive aromatics, this hoppy wheat ale is brewed with fresh orange zest and late- and dry-hopped with copious amounts of Cascade and Centennial hops from the Pacific Northwest. Zippy citrus lights up first while bright grapefruit, subtle pine and floral notes ricochet across the palate before locking in a dry, slightly fruity finish.

INCARNATION: Style: American IPA. ABV: 7.0. Rise up and tantalize your tastebuds with our Mosaic-hopped IPA! Incarnation pours a glowing amber hue with a firm collar of off-white foam. A subtle malt sweetness provided by pale and caramel malts gives way to loads of pineapple, passion fruit and candied citrus aromas and flavors in this medium bodied IPA.

MADAGASCAR: Style: American Double/Imperial Stout. ABV: 12.8. An imperial milk stout aged in bourbon barrels with loads of the highest quality Madagascar vanilla beans, this inky black, full-bodied beer delivers rich notes of vanilla, fudge, toasted oak and espresso with a silky sweetness and warming bourbon character throughout.

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.

RASPBERRY PEACH PRUSSIA: Style: Berliner Weissbier. ABV: 4.0. Historically lauded as Frederick Wilhelm's, the King in Prussia, favorite style of beer, Berliner Weisse is a low ABV, tart, light-bodied German-style wheat ale. Following brewhouse souring, Raspberry Peach Prussia is fermented on hundreds of pounds of fruit puree, bringing juicy peach flavor and vibrant raspberry aromatics that complement the soft lactic acidity of this super drinkable, thirst-quenching beer.

TROPICAL OCTOHAZE: Style: New England IPA. ABV: 8.3. Drift into the tropics with Tropical OctoHaze, an amped-up take on the original hazy IPA. Brewed with Mosaic, Galaxy and Nectarone hops, this version bursts with juicy waves of passion fruit, papaya and peach. Infused with mango and guava, it's bursting with island intensity while maintaining a soft, velvety mouthfeel from fermentation with the London Fog yeast strain.

608 BREWING COMPANY | 304

www.608brewingcompany.com
 83 Copeland Ave, La Crosse, WI 54603

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

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

RIVERSIDE BROWN: Style: American Brown Ale. ABV: 5.5. Brown ale

AEPPELTREOW WINERY | 114

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

ORCHARD ORIOLE PERRY: Style: Cider. ABV: 5.0. ☞ Semi-sweet. 100% traditional perry pears.

POMMEAUX: Style: Cider. ABV: 19.0. ☞ Sweet. Normandy inspired Apple juice / Apple Brandy blend

SPARKLING PERRY: Style: Cider. ABV: 7.0. ☞ CO2, semi-sweet. Champagne method perry

ALT BREW | 113

altbrew.com
 1808 Wright St, Madison, WI 53704

Alt Brew is hand-crafted in Madison, Wisconsin. Made entirely of gluten-free ingredients on equipment solely dedicated to gluten-free production, Alt Brew is bringing beer quality and variety back to the gluten-free .

COPPERHEAD: Style: American Brown Ale. ABV: 5.2. Striking color, this Copper Ale is made with roasted millet for a malty, chocolatey, supremely drinkable beer.

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

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

HOLLYWOOD NIGHTS: Style: American IPA. OG: 1.078. IBU: 40.0. ABV: 7.2.

SRM: 8.0. Hop heavy Blonde IPA with a clean herbal flavor and beautiful blonde color. Citrus notes balance the smooth bitterness for an amazing finish you won't believe is gluten-free.

HOLY HOP GRENADE: Style: American Double/Imperial IPA. OG: 1.092. IBU: 98.0. ABV: 8.9. SRM: 12.0. Robust, malty, alcoholic, with a hop profile that will blow your tongue out.

OKTOBERFEST: Style: Märzen/Oktoberfest.

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

AMORPHIC BEER | 707

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. We produce 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, wild fermented Brettanomyces saisons, and the occasional barrel aged release. Stop by to talk beer, bikes, Lean Six Sigma, or science! Everything we make is vegan.

ARTEMIS UBE: Style: Hard Seltzer. OG: 12.0. ABV: 5.0. ☞ Special release variant of our ridiculous gluten free hard seltzer. Real ube (purple yam), pineapple, Madagascar vanilla, blueberries, and coconut cream combine for a purple colored thick melted popsicle vibe that's like Starbucks, Orange Julius, and Dole had a wild thurple. No dairy, no fake stuff, just real fruit.

BLACKBERRY WINE BOURBON BARREL AGED WIMPS: Style: Euro Dark Lager. OG: 21.0. IBU: 40.0. ABV: 9.0. SRM: 32.0. Weakly Interacting Minor Particles, the stuff that black holes are theoretically made of! In this example, we took our Tmavé Pivo and boosted the ABV for barrel aging. We then let it spend a year in bourbon barrels that became blackberry wine barrels. The result is a beer that is very smooth (it's a lager) while giving notes of blackberry, cognac, and cacao. Na Zdrav!

DDH FLUFFY LOGIC PEACHARINE: Style: New England IPA. OG: 16.0. IBU: 30.0. ABV: 6.3. SRM: 4.0. Our taproom favorite with a hard to get hop for a special Great Taste release. Nectarine and Peach notes are found throughout this hazy IPA that you can keep drinking all day. Pours yellow with an excellent opacity.

DRENCHED FLOOF: Style: New England IPA. OG: 22.0. IBU: 20.0. ABV: 8.5. SRM: 3.8. Hop Saturated Ale. Research claims there's a point where adding more hops doesn't add any more hop flavor, but we figured out a way to work around those rules, resulting in your tongue coating in hop oil in a very pleasant manner. This beer pours a very light yellow milky color, with a haze so opaque you can't even shine a light through it. Nectarine, Mosaic Cryo, Freestyle Subzero Hopkief, and Motueka hyperboost at such ridiculous proportions this beer isn't really financially viable at over 10lb/bbl on the cold side.

DRY HOPPED BIA HO'I: Style: Japanese Rice Lager. OG: 10.0. IBU: 15.0. ABV: 4.0. SRM: 2.5. After a few visits to Viet Nam, we found that it's hard to beat drinking low ABV quick fermented rice lagers in tiny plastic chairs on a street corner in Ha Noi. This special variant brings NZ Motueka hops on the cold side for a subtle lemon lime addition to an extremely light, tart, crisp, and refreshing beer. Winner of best lager at 2026 Beer and Cheese festival.

ENCHILADA DAYDREAM: Style: American Pale Lager. OG: 13.5. IBU: 30.0. ABV: 5.5. SRM: 3.3. You might call this a West Coast Pilsner. You might call it an Xtra Pale Ale. We don't care, but it's a pale beer fermented cold with Czech lager yeast, and then hopped like an IPA. This beer uses a new hop called Celeste (honeydew, pine), a special high intensity late harvest variant of Cascade called "deep cut", and Citra for a unique floral and balanced lager treat.

INITIATE SHUTDOWN SEQUENCE: Style: New England IPA. OG: 20.0. IBU: 30.0. ABV: 7.5. SRM: 4.0. This is basically a 7up inspired hazy IPA. It totally tastes like hazy IPA, and looks like a hazy IPA. We picked hops to emphasize lemon-lime flavors and then used water soluble hop oils with only the lemon and lime components selected. One of our unique favorites.

WINE BARREL BRETT SAISON V5: Style: Saison/Farmhouse Ale. OG: 14.0. IBU: 20.0. ABV: 7.3. SRM: 4.0. A couple times a year when the production schedule has a gap in it, we squeeze in a spelt heavy brew and ferment it thrice. This one was fermented first in stainless with Lithuanian farmhouse yeast, then spent months in French oak barrels with 5 different strains of wild yeast (*Brettanomyces*) for 9 months, then got refermented in the bottle/keg with French saison yeast for natural conditioning and carbonation. All Funk, no tart.

APPLETON BEER FACTORY | 516

www.appletonbeerfactory.com

603 W College Ave, Appleton, WI 54911

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

BANJO STRINGS: Style: American IPA. ABV: 5.5.

BUTTE DES MORTES BLACK ALE: Style: American Black Ale. ABV: 5.0. Dark as night but most similar in body to the Blonde Ale, this beer brings a slightly smoky yet sweet flavor with balanced hop additions that is sure to surprise and please all patrons.

CALI GUY: Style: Session Beer. ABV: 4.6. Mango session IPA

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.

FLORIDA GUY: Style: Session Beer. ABV: 4.6. Blood orange session IPaA

HAWAII GUY: Style: Session Beer. ABV: 4.6. Pineapple session IPA

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, Ekuanot, 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!!

AUGUST SCHELLS BREWING CO. | 401

www.schellsbrewery.com

1860 Schell's Rd, New Ulm, MN 56073

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

"EXCLUSIVE GREAT TASTE" SCHELL'S SPIKED PINK LEMONADE:

ABV: 5.0. Spiked Pink Lemonade is a vibrant, refreshing cocktail that blends the sweet-tart flavor of classic pink lemonade with a bold kick of alcohol. Bursting with notes of fresh citrus, subtle berry sweetness, and a crisp, chilled finish, it's a perfect warm-weather drink.

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. 150 calories.

MAD BUTCHER IPA: IBU: 30.0. ABV: 6.0. West Coast IPA with Tropical, Citrusy, and Floral notes that accompany a bright bitterness flavor.

NO FRILLS PILS: Style: German Pilsener. IBU: 38.0. ABV: 5.0. Schell's No Frills is light-bodied, highly attenuated Pilsner. Malt sweetness gives way to a firm bitterness. The brew has a floral and spicy noble hop aroma.

OKTOBERFEST: IBU: 20.0. ABV: 5.8. A Märzen 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 | 209

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.

CHOCOLATE CHERRY SALTED LICORICE MEAD: Style: Mead. ABV: 13.0. 

GIN BARREL AGED BLUEBERRY: Style: Mead. ABV: 6.0. 

HONEY LEMON LAVENDER: Style: Mead. ABV: 6.0.

MANGO LASSI MEAD: Style: Mead. ABV: 6.0. 

MARGARITA MEAD: Style: Mead. ABV: 6.0. 

PINEAPPLE (DOLE WHIP) MEAD: Style: Mead. ABV: 6.0. 

RUM RUNNER: All the island vibes, none of the booze. Our Sober Rum Runner blends pineapple and orange juices with rich notes of banana and blackberry for that classic tiki sweetness and tropical vibes. It's bright and fruity with a kiss of molasses (reminiscent of dark rum). Balanced and full of flavor. Like a beach vacation in a glass.

SOBER CLASSIC MARGARITA: Style: Non-Alcoholic. 🍷 Our Classic Margarita is hands-down the best non-alcoholic margarita you can buy anywhere. We use real lime juice, agave nectar, natural flavors and a hint of sea salt to deliver a made-from-scratch tasting margarita. The only thing you'll miss is the hangover. Only 50 Calories

SOBER GRAPEFRUIT PALOMA: Style: Non-Alcoholic. 🍷 Enjoy the bright tart flavor of grapefruit and tequila in our craft Grapefruit Paloma. This is an all-day crusher for those times you need to take a break from the "real thing", but don't want to sacrifice on flavor. This is no soda/seltzer, this is a real craft mocktail with fruit juice, agave and natural flavors. Only 50 Calories

SOBER NEGRONI: Style: Non-Alcoholic. 🍷 Bold. Bitter. Sophisticated. Our NEW non-alcoholic Negroni captures all the complexity of the classic cocktail—without the booze. Crafted with a precise balance of bitter orange, herbal botanicals, and a hint of sweet spice, it delivers a rich, aromatic experience that's perfect before dinner or anytime you crave something grown-up and refreshing. It's everything you love about a Negroni—reimagined.

SOBER TANGERINE GIN & TONIC: Style: Non-Alcoholic. 🍷 Enjoy our delicious Tangerine "Gin & Tonic". A bright citrus blast with all the flavors and aromas you expect from a good gin & tonic. All of the flavor, none of the guilt. Only 60 Calories.

BADGER STATE BREWING CO. | 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.

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

DOUBLE BARREL AGE WHISKEY BUSINESS 2026- RUSSEL'S RESERVE 10 YEAR AND DICKEL 20 YEAR: Style: American Double/Imperial Stout. ABV: 13.6. The 2026 edition of our Double Barrel Aged Whiskey Business aged in Russel's Reserve 10 year bourbon barrels before being transferred into Dickel 20 year barrels for additional aging. The result is an incredibly rich and complex beer with notes of dark chocolate, dried fruits, vanilla, oak, and warming bourbon.

GRASS PLACE TROPICS: Style: New England IPA. ABV: 6.7. Soft, hazy, and bursting with juicy character, Grassy Place Tropics takes our hazy ipa in a fruit-forward direction. Layers of passion fruit, mango, and pineapple bring a bright tropical punch while a smooth body keeps it easy-drinking. Inspired by the original meaning of wisconsin—"grassy place"—this tropical variant is our nod to home, reimagined with a splash of island influence.

GRASSY PLACE FRUIT JUICED: Style: New England IPA. ABV: 6.7. This fruit juiced take on our hazy tribute blends blueberry, pineapple, and honeydew melon over that familiar rolling green foundation. Bursting with aroma, soft haze, and layers of juicy character, this one lets the fruit run wild. The Juice is Loose!

GRASSY PLACE HAZY IPA: Style: New England IPA. ABV: 6.7.

MIDWEST HEAT: MANGO HABANERO: Style: Fruit/Vegetable Beer. ABV: 5.3. An easy-drinking, juicy American Wheat Ale aged on a tantalizing combination of mango and habanero. A little smooth, a little spicy, a little sweet.

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

SNAKELESS SOCIETY 2.0: Style: Specialty IPA. ABV: 7.2. The islands of New Zealand are both free of snakes and home to some of the finest hop farms in the world. This series will feature different combinations of the unique hops grown in New Zealand. The second entry is a combination of Riwaka

and Rakau bringing big notes of bright citrus, dank cannabis, and sweet stone fruit.

TIKI TOM: BEERMOSA SLUSHIE SOUR: Style: Berliner Weissbier. ABV: 5.0. Orange - Tart - Pulp - 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.

TIKI TOM: MARGS: Style: Fruited Sour. ABV: 5.0. Modeled after the "grand margarita" cocktail which features the addition of orange liqueur, this beer highlights the citrus flavors of lime. Sea salt and agave used in the brew help round out the recipe that revolves around the cocktail so many of us know and love.

BARN TOWN BREWING | 801

www.bartownbrewing.com

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

Barn Town is an award winning brewpub from West Des Moines, Iowa serving award winning beer and chef-inspired elevated American style pub fare.

CARAMEL APPLE SOUR: ABV: 5.0. 🍷 Perfectly balanced flavors of juicy green apples and caramel collide in this Fruited Sour that reminds us of those caramel covered suckers you would get stuck in your teeth as a kid. Brewed with 100% Gluten Free ingredients.

COTTON CANDY SOUR : 🍷 ABV: 5.2. Gluten free Cotton Candy sour that tastes like a cotton candy sour

FAIR NERDS: ABV: 5.0. 🍷 A perfect blend of sweet and sour, Fair Nerds is made with 100% Gluten Free Ingredients and tastes just like a handful of those colorful little candies!

JOLLY FARMER: ABV: 5.0. 🍷 Our farmers took a break from tending to their grain and whipped up JOLLY FARMER BLUE RASPBERRY! Yummy blue razz flavor with a minimal bite of acidity—the perfect summertime/fairgrounds sipper!

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.

SOUR BATCH BUDDIES - CHERRY: ABV: 5.0. 🍷 Enjoy the sweet AND sour flavors of Sour Batch Buddies Cherry! A bright, tart helping of acid with juicy, cherry sweetness. Brewed with 100% Gluten Free Ingredients.

SOUR BATCH BUDDIES - WATERMELON: ABV: 5.0. 🍷 This Fruited Sour is bursting with watermelon flavor and a juicy kick of acidity just like the candies that inspired it! Mouth puckering and refreshing at the same time. Brewed with 100% Gluten Free Ingredients.

BAVARIAN BIERHAUS | 106

www.thebavarianbierhaus.com

700 W Lexington Blvd, Glendale, WI 53217

HAUS HEFEWEIZEN: Style: Hefeweizen. IBU: 14.0. ABV: 5.6. German Style Wheat Bier

HELLES LAGER: Style: Munich Helles Lager. IBU: 20.0. ABV: 5.2. German Style Golden Lager

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

SCHWARZBIER: Style: Schwarzbier. IBU: 26.0. ABV: 4.7. German Style Black Lager

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

WEIZENBOCK: Style: Weizenbock. IBU: 17.0. ABV: 7.8. German Style Wheat Bock

BELLS BREWERY | 513

www.bellsbeer.com

355 E Kalamazoo Ave, Kalamazoo, MI 49007

Founded in 1985 by Larry Bell in Kalamazoo, Michigan, Bell's Brewery grew from a small homebrew supply shop and a 15-gallon soup kettle into one of America's most iconic craft breweries. Today, it is famous for pioneering the Midwestern craft beer movement with mainstays like Two Hearted IPA and Oberon Ale.

BLACK NOTE: Style: American Stout. ABV: 11.5. One of the most sought-after stouts in Bell's history, Black Note Stout blends the complex aromatics of Expedition Stout with the velvety smooth texture of Double Cream Stout and ages the combination in freshly retired oak bourbon barrels for months. The resulting harmony of flavors captures the finest features of all three components: malty notes of dark chocolate, espresso and dried fruits, all buoyed by the warmth and fragrance of the bourbon barrel. Aimed squarely at the stout and bourbon aficionados, Black Note makes a grand statement about the art of the dark.

BLACKBERRY LEMONADE BLONDE ALE: Style: American Blonde Ale. ABV: 5.5. A refreshing blonde ale brewed with Blackberry

CITRUS HOPSLAM: Style: American Double/Imperial IPA. ABV: 10.0. Say hello to Citrus Hopslam (10.0% ABV)! A bold, juicy twist on our iconic DIPA, packed with notes of citrus.

COLD HEARTED IPA: Style: American Pale Lager. IBU: 45.0. ABV: 7.0. Cold IPA is a relatively new beer style that combines the hop-forward character of an IPA with the clean finish of a lager

FLYOVER LIGHT LAGER: Style: Light Lager. ABV: 4.5. Flyover Light Lager is proudly grounded in the middle of it all, the co-pilot for your next great story.

HAZY HEARTED IPA: Style: New England IPA. IBU: 41.0. ABV: 7.5. HAZY HEARTED The hazy IPA – perfected

JUICY GOSSIP: Style: American Pale Ale. IBU: 35.0. ABV: 4.5. Developed over several batches at our Innovation Brewery, this Juicy Pale Ale has a soft bitterness with a fruity, juicy hop character and tropical notes.

MERCURY: Style: Belgian Pale Ale. ABV: 4.8. This Belgian Single has bready and grainy notes from Belgian malt, herbal and balanced characteristics from the hops and a subtle, but spicy character from the Belgian yeast. Fruity notes of pear are also present in this light, bright and complex session 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.

OBERON SUNSHINE TROPICAL SHANDY: Style: Fruit/Vegetable Beer. ABV: 4.2. Passionfruit leads a host of Tropical aromas featured in this mouthwatering Oberon Sunshine Tropical Shandy.

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

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 Dreamicle.

QUINANNAN FALLS SPECIAL LAGER BEER: Style: American Pale Lager.

ABV: 6.5. Born in a dream, Quinannan Falls Special Lager Beer refers to a mythical place in the boreal north. While the waterfall may exist solely in Larry Bell's imagination, the beer he remembered drinking there is now quite real. Quinannan Falls possesses the crisp, dry bitterness you'd expect from a German pilsner, but the use of highly aromatic hops from the Pacific Northwest in both the kettle and dry-hop invokes the fragrant pine forests that inspired this beer.

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.

VENUS: Style: American Malt Liquor. ABV: 7.5. Malt Beverage brewed with Apricot Juice, Honey, Cardamon, and Vanilla Beans

BIG GROVE BREWERY | 808

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.

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

FWD 1183 HAZY DIPA: ABV: 8.0. Our first installment as participants in the 2026 Yakima Chief Hops FWD Program! Experimental hop HBC 1183 will be put to the test! YCH lists top 5 aromas as Tropical, Citrus, Woody, Berry, Stone Fruit.

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"

OCTOBERFEST: Style: Märzen/Okttoberfest. ABV: 5.9. Nothing says "fall" quite like our Bavarian-style Märzen. Celebrate Oktoberfest and the return of more pleasant Midwest weather with this crisp, amber-hued lager that features notes of malty caramel and a smooth, clean finish. With Big Grove's Festbier, your Biergarten is anywhere. PROST

WADE WISELY: Style: Oatmeal Stout. IBU: 20.0. ABV: 6.2. SRM: 34.0. Coffee Oatmeal Stout featuring Madison's own JBC Coffee's Rock the House Blend

WILD EDDY: Style: American IPA. IBU: 45.0. ABV: 6.8. Our West Coast style IPA featuring loads of Chinook CGX, Columbus, Citra, and Nectarone hops.

BIG MUDDY BREWING | 414

bigmuddybrewing.com

1430 N 7th Street, Murphysboro, IL 62966

When Chuck Stuhrenberg founded Big Muddy Brewing in 2009, it was Illinois' only production brewery south of Chicago. Since then we've grown our selection of brews and now offer 10 different flavors with new ones added every few months. You can find Big Muddy's brews all across Illinois, SE Missouri, Western KY and New Jersey.

BLUEBERRY BLONDE: Style: Fruit/Vegetable Beer. OG: 1.059. IBU: 10.0.

ABV: 6.0. A unique light bodied ale infused with natural blueberries. The aromatic balance of blueberries and light hoppiness makes it the perfect summertime seasonal.

GALAXY IPA: Style: American IPA. IBU: 75.0. ABV: 7.5. Australian Galaxy and American Cascade Hops create an intense hop aroma and flavor balanced with a medium malt body yielding a very drinkable American-style India Pale Ale.

PEANUT BUTTER CUP STOUT: Style: Milk/Sweet Stout. IBU: 10.0. ABV: 6.0.

PUMPKIN SMASHER: Style: Pumpkin Ale. OG: 1.059. IBU: 10.0. ABV: 6.0. Brewed using real pumpkins and savory pumpkin pie spices giving hints of natural cinnamon and nutmeg. American hops balanced with Pale, Aromatic and Caramel malts create a full-bodied taste and exceptional flavor.

S'MORE STOUT: Style: Milk/Sweet Stout. IBU: 12.0. ABV: 6.0. S'more Stout

STRAWBERRY BLONDE: Style: Fruit/Vegetable Beer. IBU: 10.0. ABV: 5.5. A unique light bodied ale infused with natural strawberry. The aromatic balance of strawberries and light hoppiness makes it the perfect summertime seasonal without being overly fruity.

VANILLA STOUT: Style: Milk/Sweet Stout. OG: 1.059. IBU: 18.0. ABV: 6.0. A traditional Milk Stout infused with pure Madagascar vanilla. Subtle vanilla flavor throughout with roasted notes and a slightly sweet, smooth finish.

BLACK HUSKY BREWING | 214

www.blackhuskybrewing.com
909 E. Locust St., Milwaukee, WI 53212

Good stories always open with a great beginning.

In a small log cabin deep in the woods of Pembine, Wisconsin, Tim Eichinger and Toni Eichinger started Black Husky Brewing in 2010. They drew their inspiration from the dogs in their son's sled dog kennel, naming the brewery after their beloved husky, Howler.

Tim and Toni began transporting kegs and bottles in their Ford Transit Connect van to meet the ever increasing demand from bars and restaurants in Milwaukee. First it was just a keg here and a case there, but eventually they were turning business away to alleviate the wear and tear on their vehicle.

In 2016, Black Husky moved the brewery operations to the Riverwest neighborhood of Milwaukee. Formerly an auto garage, the new space accommodates a taproom alongside the brewery and a small canning line. The backdrop may have changed but the beer is still produced with the same honor and dedication ensuring the legacy of their 23 dogs lives on.

BANANA STAND: Style: Weizenbock. ABV: 9.5. Rich and malty with a heavy banana profile developed from the yeast and fermentation schedule.

SAISON: Style: Saison/Farmhouse Ale. ABV: 7.3. A classic Belgian-style Saison, dry and peppery.

SPOOSE: Style: American Double/Imperial IPA. IBU: 106.0. ABV: 8.6. Brewed with spruce from the northwoods of Pembine. "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 106 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.

TWELVE DOG IMPERIAL STOUT: Style: American Double/Imperial Stout. ABV: 10.5. Robust Imperial Stout, complex malt bill, no ashy flavor.

BLACKSTACK BREWING | 219

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.

DOUBLE LOCAL DROPS: Style: American Double/Imperial IPA. ABV: 8.4. We loved the last one too much that we couldn't help ourselves... Double the

flavor, double the fun of when we mashed together our respective all-time IPAS: "LOCAL 755" and "RAIN DROPS", with our Selected Amarillo and Idaho 7, their selected Mosaic and a combo of both our selected Citras.

EMPTY NESTERS: Style: American Double/Imperial Stout. ABV: 12.1. A long gestating dance in the dark with our buddy Kyle at Horus Aged Ales. Barrel-aged for 22 months in Wild Turkey barrels, then pummeled with Thai banana chips, Tahitian + Madagascar vanilla beans and cinnamon, with sweetened and unsweetened coconut.

LOCAL 755: Style: New England IPA. ABV: 6.8. Our Foggy Favorite. Idaho 7, Amarillo and a Gwop of Citra. Soft, Juicy and Hazy like 70's Home Movies.

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.

BLAKE'S HARD CIDER CO. | 323

17985 Armada Center Rd, Armada, MI 48005

Michigan based cidery born from a family Orchard dating back to 1946. Still independent and family-owned Blake's Hard Cider has become a leader in the Cider category across the Midwest and the US.

AMERICAN APPLE: Style: Cider. ABV: 8.0. 🍏

BLACK PHILLIP: Style: Cider. ABV: 6.6. 🍏 Blake's Hard Cider Co. is excited to announce "Black Phillip", our fall seasonal that will be available August - November, 2016. This new cranberry and blood orange infused semi-sweet cider veers away from the more predictable fall style brews with a more complex and interesting flavor that is perfect for Autumn. This is Blake's Hard Cider's first seasonal to be launched in a 12 oz can and it will be distributed in 8 states throughout the midwest.

CIDER MILL DONUT: ABV: 6.5. 🍏 Fall Orchard inspired cider - sweet

IMPERIAL BLUSH: ABV: 8.0. 🍏 Strawberry blush semi sweet cider

BLIND TIGER BREWERY | 202

www.blindtiger.com
417 SW 37th St, Topeka, KS 66611

Great American Beer Festival/2022 Champion Brewery and Brewmaster/1001-2000 Barrels

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 six flagships and eighteen rotating seasonals on tap. Our brews have gathered 29 GABF and WBC medals and 2 Brewery of the Year awards over the past 31 years.

BIERSTADT/BLIND TIGER COLLABORATION POLISH PILSNER: Style: Euro Pale Lager. OG: 1.048. IBU: 28.0. ABV: 5.2. SRM: 3.0. This Collaboration showcases the lovely Lublin hop!

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!

MUNICH DUNKLES: Style: Munich Dunkel Lager. OG: 1.056. IBU: 12.0. ABV: 5.2. SRM: 28.0. Our 2025 Great American Beer Festival Silver Medal winning Dark Lager!

PRICKLY PEAR SOUR: Style: Fruit/Vegetable Beer. OG: 1.052. IBU: 3.0. ABV: 5.4. SRM: 4.0. Our Kettle-Soured brew aged on Prickly Pear Puree!

SMOKEY THE BEER: Style: Smoked Beer. OG: 5.0. IBU: 11.0. ABV: 5.8. SRM: 23.0. Our 2025 World Beer Cup Bronze Medal winning Rauchbier!

STICKY STRATA PILSNER: Style: American Pale Lager. OG: 1.049. IBU: 35.0. ABV: 5.2. SRM: 3.0. This West Coast Style Pilsner is brewed with Oregon grown Strata hops!

TOP GUN IPA: Style: American IPA. OG: 1.068. IBU: 60.0. ABV: 7.2. SRM: 4.0. West Coast Style IPA

BLUE HERON BREWPUB | 203

blueheronbrewpub.com

108 West 9th St, Marshfield, WI 54449

Blue Heron BrewPub is both a brewery and restaurant located in the historic Parkin Place building of Marshfield, WI. The brewpub is located on the main floor, with a special events venue upstairs. Our brewery is a 10-barrel system that produces our flagship brands along with many other seasonal and specialty brews. Our taps our constantly rotating. Grab your crew and have a brew at the Blue Heron!

HERON HARD SELTZER: Style: Hard Seltzer. ABV: 5.0. Heron Hard Seltzer is for those who don't prefer the malt or can forgo the gluten but enjoy the effervescent variety of flavors. Check out what we have to offer.

HOO STOUT: Style: Milk/Sweet Stout. IBU: 26.0. ABV: 5.5. The intense roast character of a British dark malt along with the smooth nutty appeal of oats makes for a wonderful version of a traditional Oatmeal Stout. The roast and smooth mouthfeel quickly move to a more traditional dry finish you find in the style. Hoo Stout is named after those mysterious creatures of the night whose call is just as distinctive as our stout.

HOP HEART IPA: Style: American IPA. OG: 1.062. IBU: 55.0. ABV: 7.1. SRM: 11.0.

SMOKEY THE BEER: Style: Rauchbier. IBU: 10.0. ABV: 5.0. Smokey the Beer is one of our Graff Garage Brew Series where we try something different. This Rauchbier style is brewed with all German Weyermann malts and lagered for a fresh crisp finish. Pilsner malts are balanced with a generous dose of Bamberg beechwood-smoked malt and backed with a Hallertau hop for bittering.

TAPPER'S TRIPEL: Style: Tripel. OG: 1.087. IBU: 27.0. ABV: 10.1. 18.5P. An unfiltered and complex Belgian-style brew that features flavors and aromas of banana, candy sugar, and a tad bit of orange peel..

BODIHOW BREWING CO. | 208

bodihow.com

201 Concord Dr, Oregon, WI 53575

GYPSY CARAVAN E.S.B: Style: Extra Special/Strong Bitter. ABV: 5.3. One of our favorite styles, this beer has a pleasant hop flavor with a balanced malt backbone.

KENTUCKY COMMON: Style: Kentucky Common. OG: 1.049. IBU: 19.3. ABV: 5.2. SRM: 17.2. From the mind of Dan Thorp, Shattered Glass Brewing, and brewed together at Bodihow Brewing Company. This collaboration, is based on the classic highly drinkable "dark cream ale" style.

MEXICAN LAGER: Style: Mexican Lager. ABV: 5.3. One of our most popular flagship brews. This is our take on the style that is lighter and a little sweeter due to the corn content of the recipe.

BOSTON BEER COMPANY | 417

1625 Central Pkwy, Cincinnati, OH 45214

The Boston Beer Company brews more than 60 styles of Samuel Adams beer, relentlessly pursuing the development of new styles and the perfection of classic beers. The Samuel Adams portfolio of beers includes the flagship Boston Lager, seasonal brews, Brewmaster styles and the Barrel Room Collection. The Company has also pioneered the "extreme beer" movement, challenging drinker's perceptions of what beer can be with brews such as Millennium, Triple Bock, Samuel Adams Utopias, and Infinium. For more information, visit www.samueladams.com.

BOSTON LAGER: Style: Vienna Lager. IBU: 30.0. ABV: 5.0. SRM: 11.0. Known for a complex, smooth profile featuring a balance of roasted, caramel malt sweetness and spicy, floral Noble hop bitterness.

CHERRY WHEAT: IBU: 23.0. ABV: 5.3. Crisp and fruity with a hint of honey, this ale brewed with Michigan cherries is light on the palate, yet full of surprising depth and flavor.

CROCHET'S PALE ALE: Style: American Pale Ale. IBU: 30.0. ABV: 5.8. Crochet's Pale Ale brings the heat with bold citrus hops and a crisp finish that keeps you coming back. Bursting with juicy notes of tangerine, mango, and

pineapple, this hazy pale ale delivers big flavor with low bitterness and a soft, full body.

HAZY IPA NON ALCOHOLIC: Style: Non-Alcoholic. IBU: 35.0. 🍷 A good beer always hits the spot, but you don't always want the buzz. So, we made a world-class Hazy IPA for beer lovers that just happens to be non-alcoholic.

NEW ENGLAND JUICY IPA: Style: New England IPA. ABV: 7.0. Big, juicy hop flavor, low bitterness, and a smooth, easy-drinking finish.

SAM ADAMS OCTOBERFEST: Style: Märzen/Octoberfest. IBU: 16.0. ABV: 5.3. SRM: 20.0. is a Märzen-style seasonal lager with a 5.3% ABV. Known for its deep amber-red hue, this hearty but smooth beer features a complex blend of roasted malts that yield notes of caramel and toffee, balanced by Tettnang Tettnanger and Hallertau Mittelfrueh noble hops

UTOPIAS: Style: American Strong Ale. ABV: 30.0. Samuel Adams Utopias 2025 is an extreme, limited-edition, non-carbonated beer with an impressive 30% ABV. Because of its high alcohol content, it is illegal in 15 U.S. states. The dark, rich brew is sipped like cognac and features complex flavors of caramel, toffee, and dark fruits. The beer is aged for up to 30 years in a blend of casks, including Irish Whiskey, Amarone, White Port, Cognac, and Scotch barrels.

BOULEVARD BREWING CO. | 324

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 24 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.

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, spritzzy body amplifies the refreshing qualities of this fruited sour and begs for another sip.

BOURBON BARREL QUAD (BBQ): Style: Quadrupel (Quad). IBU: 26.0. ABV: 11.8. SRM: 26.0. Based loosely on the Smokestack Series' The Sixth Glass, this abbey-style quadrupel is separated into a number of oak bourbon barrels where it ages for varying lengths of time, some for up to three years. Cherries are added to make up for the "angel's share" of beer lost during barrel aging. Selected barrels are then blended for optimum flavor. The resulting beer retains only very subtle cherry characteristics, with toffee and vanilla notes coming to the fore.

EASY ORANGE: IBU: 12.0. Capturing the essence of summertime, Easy Orange is the ultimate companion for sun-soaked afternoons. Bursting with the bright and bold flavors of ripe blood oranges and sporting a red-orange hue. Its zesty citrus notes deliver a refreshing twist, while the subtle sweetness rounds out each sip. Light and fruity, and endlessly refreshing, Easy Orange is your go-to beer for kicking back in those warm weather days.

LOVE CHILD #13: Style: Mixed-Fermentation Sour. IBU: 9.0. ABV: 9.0. SRM: 13.0. Boulevard's Love Child Series of "wild" ales are barrel-aged with such boisterous cultures as Lactobacillus and Brettanomyces. These wayward offsprings can prove so complex that we employ gauges on the label to convey the intensity of three key personality traits, Funk, Sour and Fruit, presenting a picture of the ale at the time it was released. It will change as it ages, but don't we all? A blend of wood-aged sour beer, Love Child No. 8 is composed of multiple vintages of a Flanders-style sour red ale and a sour Belgian-style golden. This release features soft lactic acidity punctuated with slight acetic notes and a tart, fruity flavor reminiscent of sour cherries and green strawberries.

NITRO DRY STOUT: Style: Irish Dry Stout. IBU: 30.0. ABV: 4.9. Boulevard Dry Stout returns as a year-round offering, inspired by the classic Irish dry stouts that have long defined the style. Pouring a deep ebony with a

creamy tan head, this timeless recipe delivers roasty malt aromas and flavors of dark chocolate, espresso, balanced by a crisp, dry finish. Dry Stout is smooth and approachable, with a light to medium body and subtle bitterness that invites another sip. Whether you're a longtime fan or new to the style, Boulevard Dry Stout is a comforting, true-to-form revival of a beloved favorite.

QUIRK RAINBOW SHERBERT: Style: Hard Seltzer. ABV: 4.2. Ginger Grape Fizz is a vibrant mix of sweet, tart grape juice elevated by subtle ginger zestiness for a bubbly, berry treat.

QUIRK ROCKET POP: Style: Hard Seltzer. ABV: 4.2. Cherry Blossom and Lime offers enchanting aromas of soothing sakura, subtle sweetness from real cherry juice, and a lively finish from luscious limes.

ROOKIE

BREWED OMEN | 108

www.brewedomen.com

120 N main street L40, Hartford , WI 53027

Come on down to Hartford's historic Millstream Building on the edge of the Rubicon River. Brewed Omen Brewpub is your neighborhood tasting room experience with 24 craft beers on tap including several of our Hartford brews, classic and specialty cocktails, a curated wine list, and an excellent bourbon selection. We also have sandwiches, flatbreads, and more for those looking for a bite.

Brewed Omen Brewpub is an ode to local legend Henry Hackendahl, former tavern owner and friendly neighborhood spirit. As long-time Hartford residents ourselves, we wanted to provide a gathering place to connect with friends, ghostly or otherwise. Bask in the glow of our sprawling lower level bar or our lively outdoor space with the best dam view in Hartford – an unrivaled view of the Rubicon River and the Millpond Dam

DARK AMBER: Style: American Amber/Red Ale. ABV: 4.7.

MIDCOAST IPA: Style: American IPA. ABV: 7.0.

BREWFINITY BREWING CO. | 217

www.brewfinitbrewing.com

n58w39800 Industrial Rd, Oconomowoc, WI 53066

Brewfinit Brew is Oconomowoc's oldest operating brewery and has 16 hand-crafted beers on tap. We also have our 2nd taproom and brewery in Pewaukee WI.

HALF A WISE MAN: Style: Hefeweizen. ABV: 5.2. Medium bodied with a soft pillowy mouthfeel. Blending a mixture of fruity and spicy aromas, you can also taste banana and clove flavors in this traditional German-style Hefeweizen.

JUAN MOORE: Style: Mexican Lager. ABV: 5.2. 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!

KOLSCH LIKE YOUR HEART: Style: Kölsch. ABV: 5.5. Light body with a yellow hue, subtle fruit tones and spiced herb flavor with a crisp finish.

BUFFALO CREEK BREWING | 403

www.buffalocreekbrewing.com

360 Historical Ln, Long Grove, IL 60047

Buffalo Creek Brewing is an independent craft brewery in Long Grove, Illinois, dedicated to creating exceptional beer, fostering community, and celebrating local history. Located in the heart of the historic downtown district, the brewery offers a welcoming gathering place where thoughtfully crafted beers, quality food, and memorable experiences come together.

ANGELIC HELLES: Style: Munich Helles Lager. IBU: 22.0. ABV: 4.9. Lagered for 8 weeks to provide a clean, crisp, malt-forward lager with a gentle, bready malt character. Simple things in life are the most rewarding.

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.

MUTTERSCHOLTZ: Style: Hefeweizen. OG: 1.053. IBU: 15.0. ABV: 5.3. SRM: 3.77. Long Grove was originally named Mutttersholtz 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.

CACHE CIDER | 216

cachecider.com

2612 S Greeley St #123, Milwaukee, WI 53207

Milwaukee's first cidery. Specializing in single varietal hard cider, fruit wines, and honey wines.

BULMER'S NORMAN: ABV: 5.5. 🍷 Single varietal. English apple fetched from Normandy 1890. Complex tannins and bitterness. High astringency. Dry.

ENTANGLED BLOOD ORANGE: Style: Cider. ABV: 5.5. 🍷 Blended hard cider. Sweet.

ENTANGLED PASSION FRUIT: ABV: 5.5. 🍷 Blended hard cider. Sweet.

HARRISON: 🍷 Single varietal. New Jersey apple. Wine like. Medium acidity. Semi-sweet.

NORTHERN SPY: Style: Cider. ABV: 5.9. 🍷 Single varietal. New York apple. Mellow apple and pear notes. Low acidity. Sweet.

NORTHWESTERN GREENING: Style: Cider. ABV: 5.2. 🍷 Single varietal. "The Funky Greening." Wisconsin apple. Hints of juniper and hops. Funky aroma. Dry.

CENTRAL WATERS BREWING CO. | 301

www.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!

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

MUDPUPPY PORTER: Style: American Porter. ABV: 5.5. One of the brewery's best sellers—a surprisingly refreshing dark beer.

NICE THINGS: Style: American 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/Octoberfest. ABV: 4.8. With an enticing breadly maltiness and crisp clean finish characteristic of traditional Märzen-style lagers.

CHURCH STREET BREWING CO. | 405

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!

BOURBON BARREL-AGED ABSOLUTION: Style: English Barleywine. OG: 23.5. IBU: 40.0. ABV: 12.0. SRM: 20.0. English-style Barleywine aged in 4 Roses barrels for 2 years.

CHURCH STREET BLUEBERRY VANILLA SOUR: Style: Mixed-Fermentation Sour. IBU: 9.0. ABV: 6.5. This beer uses multiple cultures to achieve a well rounded tartness which helps support the blueberry fruit added in during fermentation. The result is a light tart and fruity beer. Prost!

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! ABV 5.4% IBU 20 SRM 6

ITASCAFE MÄRZEN: Style: Märzen/Octoberfest. IBU: 24.0. ABV: 5.1. SRM: 17.0. Church Street's fall seasonal! A truly traditional German Märzen/Octoberfest featuring a pure amber clarity. A subtle toasty aroma with a hint of caramel, and a rich, deep malt character fully fleshed out with a double-decoction mash and Weyermann's world class German malt. Prost! ABV 5.1% IBU 24 SRM 17

CIDERBOYS HARD CIDER | 124

www.ciderboys.com

2617 Water St, Stevens Point, WI 54481

Cider made at Point Brewery.

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.

IMPERIAL STRAWBERRY: Style: Cider. ABV: 8.0. Ciderboys Imperial balances delicious apples and sweet strawberries with a little something extra.

PEACH COUNTRY: Style: Cider. ABV: 5.0. The ice chill of the bottle smiles at the heat of the day. Thirst quenching apple and ripe fuzzy peach collide in a fantasy blend. Crank up the piano keys. Dance if you want to. When summer breezes soar under the light of a crescent moon, this is your party.

PEAR NAKED: 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!

CIVIL LIFE BREWING CO. | 411

thecivillife.com

3714 Holt Ave, St. Louis, MO 63116

Civil Life was founded in 2011 by friends, Jake Hafner, Dylan Mosley and Mike Bianco. 15 yrs later they are still making the beer and Jake is still running

the show. We've never lost our way and have always remained committed to consistency, quality and Civility in all that we do. Our Brown beers get national recognition but our distribution is mostly local. We love seeing Great Taste patrons in our pub and beer garden. Come by and see us when you are in town! Most importantly, don't forget "Be Civil" wherever you go.

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. Same was true in America until the fancy-pants German immigrant brewers started brewing pale lagers which eventually took over. Thankfully, American homebrewers and a few bold craft brewers like us have revived American Brown Ale for your pleasure. Malty, caramelly, tart and toasty, earthy and citrusy, with delicious hints of bitter chocolate and dark roasted coffee. Y'know that story about the hypocrite who tattled to President Abraham Lincoln about General Grant's drinking? Ol' Abe answered, "Well, find out what he's drinking so I can send a barrel to every general in the army." We're pretty sure Grant was drinking The Civil Life American Brown.

CZECH PILSNER: Style: Czech Pilsener. IBU: 35.0. ABV: 5.0. SRM: 4.0. A crisp, balanced Czech-style pilsner brewed with authentic Czech ingredients. Rich breadly malt flavors are complemented by the earthy, spicy, floral character of Saaz hops. But that description could be any Czech Pilsner. Come by and check out ours... it's delicious.

OKTOBERFEST GERMAN STYLE LAGER: Style: Märzen/Octoberfest. OG: 14.5. IBU: 26.0. ABV: 5.5. SRM: 11.0. Our fastest moving beer is back this October! German barley malt, hops and yeast. Clean and classic. Rich malts but not too sweet, grainy, a little nutty and toasty, balanced bitterness from flowery German hops.

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, breadly and nutty.

COCOON BREWING CO | 222

2233 Kaftan Wy, De Pere, WI 54115

BOHEMIAN EMPEROR:

BUTTERFLY AT SEA:

FLAXEN SCHMETTERLING:

MICHOACAN: Style: Mexican Lager. ABV: 4.0. Served with a twist of lime, Michoacan Mexican lager is a celebration of the millions of Monarch butterflies that migrate to central Mexico's Monarch Butterfly Biosphere Reserve every year. Monarchs make their overwinter home among the fir forests, "bending tree branches with their collective weight, filling the sky when they take flight, and making a sound like light rain with the beating of their wings." Each spring, the Monarchs embark upon an 8-month journey to Eastern Canada and back again. A crusher for every season, Let's Hang.

NO SIGN OF LAND:

COLLABORATION STATION | 900

Stop by to sample select collaboration brews in a dedicated tent!

Last year 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.

7 HILLS-BORO: Style: Fruited Sour. IBU: 5.0. ABV: 4.3. 🍷 Hillsboro Brewing Co. + 7 Hill Brewery - potentially sour beer blended with fresh raspberries and fresh yuzu fruit.

BLACK SPRICE TIP HARVEST LAGER: Style: Herbed/Spiced Beer. OG: 13.4. IBU: 15.0. ABV: 5.2. SRM: 11.7. Riverstone Brewing Company + Boulder Junction Brewing Company - This lager was brewed with seven pounds of spruce tips and Eureka hops. The Vienna and Munich malts create a medium body lager, which showcases the piney spruce tips aromas and flavors.

FORTUNE FAVORS THE BOLD: Style: Japanese Rice Lager. OG: 10.9. ABV: 4.9. 2nd Shift Brewing + Little Lager - Rice lager with ~300 fortune cookies in the mash

GHOST IN THE MIKERPHONE: Style: American Double/Imperial IPA. ABV: 8.0. Mikerphone Brewing + Parish Brewing Co. - Double India Pale Ale

GOLDEN HOUR: Style: American Amber/Red Lager. IBU: 40.0. ABV: 5.8. More Beer Company + Sundial Brewing & Blending - West Coast Pilsner

HERBEWIESS: Style: Hefeweizen. ABV: 4.5. ALT Brew + Hierbery - herb infused white ale

JUICY PRICK: Style: Fruited Sour. G5 Brewing + Neuronova Brewing - a Juicy Fruit inspired sour with prickly pear

JUNGLE BIRD'S DOWNFALL: Style: Fruited Sour. G5 Brewing + Streetside Brewery - pineapple, lime, peach and mint tiki sour.

JUST HAPPY TO BE HERE: Style: Saison/Farmhouse Ale. ABV: 5.0. Sway Brewing & Blending + Double Elbow Beer - Oak-fermented rice saison.

KAIRO: Style: American Double/Imperial Pilsner. G5 + Wake Brewing - West Coast Pilsner w/ Chinook and Dolcita hops

KRAMPED TURTLE KRINGLE: Style: Milk/Sweet Stout. G5 Brewing + Old Irving - a turtle inspired stout

MODERN LORE: Style: New England IPA. OG: 13.5. ABV: 5.0. Old Irving Brewing Co. + Gnosis Brewing - Hazy Pale Ale hopped with Citra and Kohia Nelson.

MUTUALLY ASSURED DECOCTION: Style: Czech Pilsener. ABV: 4.4. Working Draft Beer Company + Double Elbow - Czech-Style Pale Lager. Brewed in collaboration w/ our friends at Double Elbow Brewing in Rochester, MN. This 11 plato Pale Lager was brewed using only U.S. ingredients. Edelweiss Pilsner malt from Sugar Creek Malting in Indiana underwent a triple decoction mash to get the most from this special malt. Wisconsin grown Cascade and Saaz hops add a touch of citrus and some spicy herbal notes. Fermented cold and slow with our favorite Czech-style lager yeast and naturally carbonated to ensure a smooth, clean and full bodied finish.

NUMBER 40 IMPERIAL OAT BROWN ALE: Style: American Double/Imperial Brown Ale. ABV: 8.6. Water Street Brewery + Turtle Stack - Brown ale of substantial size, based on Number 4 Oat Brown Ale from Turtle Stack and intensified for Water Street breweries upcoming 40th anniversary

PANACHE: Style: Saison/Farmhouse Ale. ABV: 4.0. Side Project Brewing + 3 Fonteinen - blend of Belgian lambic and Missouri saison. An ode to traditional blending methods and how synergies can lead to wonderful results. Side Project Fermier 2024 and 3 Fonteinen Oude Lambic 2020.

POWER BELTS: Style: Fruited Sour. G5 Brewing + New Groove - Buc-ees power belts inspired sour

PRESSURE MAKES DIAMONDS: Style: New England IPA. ABV: 6.5. Werk Force Brewing Co. + Reserve Artisan Ales - Hazy IPA w/ Passionfruit

SHARED ROOTS: Style: New England IPA. OG: 16.5. IBU: 25.0. ABV: 6.5. SRM: 4.0. Amorphic Beer + Bereta Brewing Company - On a recent trip in the Carpathian mountains in Romania, we stumbled upon amazing hazy beers from Bereta Brewing Co. Their name comes from a combination of the word "bere" (beer in Romanian) and the founders name. Bereta is known for bold flavors and community engagement, and is exploding on the European beer festival scene. For this beer we combined the base beers of each of our popular hazy IPAs, and then forced each other to branch beyond what we are usually comfortable with, ending up with a beer loaded with tropical flavors of melon, coconut, and citrus from the unique hop combo of Dolcita, Rakau, and El Dorado at over 20g/L. Pours an opaque yellow haze all day.

STARTRACK: Style: English Pale Ale. OG: 1.051. IBU: 44.0. ABV: 5.5. SRM: 5.0. Starkweather Brewing Company + Two Track Malting Company - SmaSH, English Pale brewed with Maltese from Two Track, Northdown Hops, T-58 yeast

STRAWBERRY PRETZEL SALAD SAISON: Style: Saison/Farmhouse Ale. ABV: 5.8. Flix Brewhouse Madison + Flix Brewhouse Carmel - A refreshing take on the fruity and creamy Midwest potluck dessert.

TIME SAFARI: Style: American Pale Lager. ABV: 4.9. Cocoon Brewing Co. + Big Grove - hoppy lager with Thora hops. Designed to literally bring "Thunder" to craft beer, Thora hops were developed by craft brewers and agricultural experts. Thora is thiol-rich, creating intense tropical flavors with signature IPA dankness

UNICORN TEARS RAINBOW SHERBERT: Style: Fruited Sour. ABV: 5.0. 608 Brewing Company + Fabled Brew Works

VAULT 202!2 SAISON: Style: Saison/Farmhouse Ale. IBU: 25.0. ABV: 5.6. Ope Brewing Co + Vault 202 - A raspberry Hibiscus Saison done in collaboration with our friends at Vault 202 Brewery. Expect subtle fruit and hibiscus notes to blend perfectly with the saison base beer for a refreshing and unique take on a classic style!

WORK-FRONT: Style: Czech Pilsener. ABV: 6.2. Working Draft Beer Company + Lakefront Brewery - Czech-Style Special Amber lager brewed in collaboration with our friends at Lakefront Brewery. Floor malted pilsner and dark malts underwent a decoction mash for added malt depth and complexity. Hopped exclusively with Czech Sladek hops for floral/spicy notes with a hint of citrus. Fermented low and slow with our house Czech lager yeast. The result is a rich bready 6.2% ABV amber lager with ample spicy bitterness to balance.

COMPONENT BREWING CO. | 406

www.componentbrewing.com

2018 S 1st St, Milwaukee, WI 53207

What started as a hobby for one of us has become a collective obsession and we're thrilled to be keeping the flame alive for Milwaukee's legacy of brew masters with our craft beer hall concept. We've dedicated years to experimenting with different styles, ingredients and flavor profiles.

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

MADE IN M'WAUKEE: Style: American Pale Ale. ABV: 5.4. Made in M'waukee is a Pale Ale for the people who know there's only one correct way to say the city's name - M'waukee. Crisp, approachable, and built for long barstool sessions, it features layers of bright citrus from Citra Cryo, piney depth from Simcoe, and a smooth punch of tropical fruit from El Dorado.

NELSON OVERFLOW: Style: American IPA. ABV: 6.5. Starting from the same base recipe as our 2024 Wisconsin IPA Fest champion, Simcoe Overflow, this beer now swaps in New Zealand Nelson Bliss hops. This results in a white wine and fruit forward character from bow early and late harvest Nelson Sauvignon.

PIEROGI PILSNER: Style: Light Lager. ABV: 4.5. Brewed with 100% Polish grown Lunga hops, Chateau Biscuit malt and a touch of flaked maize.

COPPER STATE BREWING CO. | 115

www.copperstate.beer

313 Dousman St., Green Bay, WI 54303

'MERICA!: Style: American Amber/Red Lager. ABV: 3.5. We the people, in order to drink a more perfect beer, establish this Amber Lager to ensure your domestic tranquility and promote your general welfare. Talk about your amber waves of grain—this beer is easy drinking and it tastes like treason. I'm pretty sure our forefathers drank this beer at the signing of the Declaration of Independence. Celebrate 250 years with us. 'Merica!

9: Style: American Double/Imperial Stout. ABV: 9.9. Did I catch a niner in there? Yep. We're nine years old. The traditional nine year anniversary theme is pottery; this seems fitting, as we've been carefully molding this business year after year. This Imperial stout has also been carefully crafted, aged in wine barrels that enjoyed a second career as vessels for bourbon as well. It's a combination gave this beer some complex milk chocolate notes with hints of sweet dark cherry to finish it off.

CERVEZARITA: Style: Fruited Sour. IBU: 2.0. ABV: 3.5. You know what they say: when life gives you limes, make a margarita beer. So we listened. Less stress, more zest, as they say. So we took our sour beer base and added a

bit of Spanish flair to it, and it is muy delicioso. And you can take it with a grain of salt...and a lime wedge.

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)

ESCAPE: Style: Fruited Sour. IBU: 2.0. ABV: 3.5. If you like piña colodas, drinkin' beer at our place, If you love fresh and fruity, if it's beertails you chase. If you pretend you're on a beach at night, if your dream's taking shape. Here's the beer that you've looked for, drink it down and escape.

GARTEN PARTY: Style: American IPA. ABV: 4.7. Crushable and crisp, this super sessionable IPA is the perfect beer to get your garten party started...and by "garten" I mean biergarten, of course. Dry hopped with Citra and Mosaic, this IPA boasts tropical notes and is the festive, fruity and floral foray into summer that we all need right now. Let's have a garten party, shall we?

CRAFT CREEK BREWING CO. | 305

www.craftcreekbrewing.com

220 N. 9th St, Manitowoc, WISCONSIN 54220

Family-owned microbrewery located in downtown Manitowoc, WI offering 12 diverse rotating tap lines featuring seasonal, unique, and locally inspired beers.

COAL STEAMER: Style: American Amber/Red Ale. IBU: 19.4. ABV: 6.1. European malts were brewed to achieve the unique red colored hue of our German Amber. Robust flavors of caramel and candy-like sweetness contribute to the smooth profile of this medium-bodied ale.

HAZY HOLSCH: Style: New England IPA. IBU: 72.1. ABV: 8.3. A combination of Czech and New Zealand hops dry-hopped to bring fruit-forward flavors resulting in a medium bodied beer and smooth finish.

USS COBIA: Style: Cream Ale. IBU: 15.8. ABV: 5.9. Elements of Pale, Munich, and Crystal malts bring forth the sweetness of our Cream Ale along with a balanced blend of low hop bitterness make this a light bodied beer.

ROOKIE

CRAFTED ARTISAN MEADERY | 809

craftedmead.com

1292 Waterloo Rd, Mogadore, OHIO 44260

Founded in 2012 in Mogadore, Ohio, Crafted Artisan Meadery is an award-winning producer dedicated to reimagining the world's oldest alcoholic beverage into something approachable, drinkable and fun. Known for pushing the boundaries within the mead category, Crafted produces everything from traditional still meads to innovative session meads inspired by culinary flavors and craft beverage culture. Named Best Session Mead Producer in the United States by the National Honey Board (June 2025), Crafted creates mead for seasoned enthusiasts and curious first-time drinkers alike. Their mission: Modern Mead. Made for Everyone.

EMBER: Style: Mead. ABV: 6.0. 🍷 Session Mead with Passion Fruit and Pink Guava Tart. Passion fruit and soft pink guava build over decadent wildflower honey in this bright, tropical session mead. Smooth, balanced and effortlessly drinkable, Ember was named the #3 Session Mead in the United States by the National Honey Board's 2025 10 Best Session Meads competition.

KEY LIME PIE: Style: Mead. ABV: 6.0. Key Lime Pie-Inspired Session Mead with Lime, Vanilla and Graham Cracker. Bright key lime, creamy vanilla and graham cracker are carried by wildflower honey in this dessert-inspired session mead. Zesty, tart and refreshing, Key Lime Pie was named the #1 Session Mead in the United States by the National Honey Board's 2025 10 Best Session Meads competition.

PLANET OF THE GRAPES: Style: Mead. ABV: 6.0. 🍷 PB&J-Inspired Session Mead with Peanut Butter and Grape Jelly. Rich peanut butter and bright semi-sweet grape jelly build over a smooth honey backbone. A nostalgic combo, reimagined in liquid form – white bread crust and all. Planet of the Grapes was named the #4 Session Mead in the United States by the National Honey Board's 2025 10 Best Session Meads competition.

POLLEN-NATION: Style: Mead. ABV: 6.0. 🍷 Session Mead with Blackberry and Cascade Hops. Tart blackberry and floral Cascade hops combine with sweet wildflower honey in this pioneering session mead. The perfect balance between sweet and dry, Pollen-Nation was Crafted's first session mead and remains one of the category's most awarded. Named the #9 Session Mead in the United States by the National Honey Board's 2025 10 Best Session Meads competition.

WATERMELON HONEY BADGERITA: Style: Mead. ABV: 6.0. 🍷 Margarita-Inspired Session Mead with Watermelon, Blood Orange, Lime and Pink Himalayan Salt. Watermelon, blood orange, lime and pink Himalayan salt come together in this margarita-inspired session mead. Citrus-forward with a lightly sweet, salty finish, Watermelon Honey Badgerita was named the #2 Session Mead in the United States by the National Honey Board's 2025 10 Best Session Meads competition.

CRUZ BLANCA BREWERY | 110

904 W Randolph St., Chicago, IL 60607

10TH ANNIVERSARY EL TRAIN: Style: American IPA. OG: 1.5. IBU: 30.0. ABV: 6.5. SRM: 6.0. 10th Anniversary edition of the first IPA we ever brewed. With Mosaic, Simcoe HyperBoost, Citra Cryo.

10TH ANNIVERSARY LAGER ESPECIAL: Style: Mexican Lager. OG: 2.0. IBU: 8.0. ABV: 4.7. SRM: 5.0. 10th anniversary edition of our flagship lager Mexico Calling

10TH ANNIVERSARY RASPBERRY FLAMINGO: Style: Fruited Sour. OG: 1.5. IBU: 8.0. ABV: 4.5. 10th Anniversary edition of our favorite raspberry gose. Brewed with fresh Michigan black raspberries, green coriander, and sea salt

2023 DON MOUSTACHE: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 13.0. SRM: 100.0. Imperial stout aged in bourbon barrels with Mexican mazapan peanut candy and cocoa nibs

AGENT PIÑA: Style: Saison/Farmhouse Ale. OG: 0.5. IBU: 10.0. ABV: 6.0. SRM: 2.0. Mixed culture pineapple saison

DEAD BIRD BREWING CO. | 211

www.deadbirdbrewing.com

1726 Dr. William Finlayson Street., Milwaukee, WI 53213

Dead Bird is Wisconsin's only all vegan brewery and winery located in Milwaukee, WI. We are a very beer flavored beer company with a focus on traditional ale and lager recipes along with the occasional off the wall ferment.

BOW-WOW BRAU: Style: American Pale Ale. IBU: 45.0. ABV: 4.6. SRM: 5.5. A friendly and fun collaboration with MADACC of Milwaukee. With loads of El Dorado hops this pale is well balanced and crisp. All proceeds go to benefit MADACC!

BUCHERWURM: Style: Märzen/Oktoberfest. IBU: 1.055. ABV: 4.4. SRM: 3.8. A well read collaboration with Milwaukee Public Library. This traditional festbier uses Pilsen malt from German maltster Salzgitter. Halertau Mittlefrau hops blend with a classic German lager yeast, making this a perfect representation of newer Oktoberfest style.

DORADO: Style: Mexican Lager. IBU: 16.2. ABV: 4.7. SRM: 4.4. A classic Mexican lager made with nixtamalized corn from a local tortillaria, Mexican grown and malted barley, and a Vienna lager yeast. Crisp, clean, and easy drinking.

HEAVY METAL THROWBACK: Style: Specialty IPA. IBU: 80.0. ABV: 9.0. SRM: 28.4. A cascadian dark ale, featuring Flaconer's Flight hops, simcoe, and chinook hops. Robust and balanced without being too bitter. A classic style worthy of throwing on that battle vest and throwing the horns!

OOH LA LA: Style: Saison/Farmhouse Ale. IBU: 10.0. ABV: 6.0. SRM: 4.8. A classic French style Saison with Jehanne d'Arc malt from France's Le Maltier,

Strisselspalt hops and a traditional Saison yeast. Finished with a hint of nectarine this beer is wonderfully quaffable and slightly fruity.

SHORELINE PICNIC TABLE: Style: Belgian Blond Ale. IBU: 33.6. ABV: 3.6. SRM: 3.2. A unique collab with Badger Beer Report. Using Belgian malted pilsen, wheat, and vienna malts, with additions of chamomile and Mandarin Barvaria hops, finished with Wallonian Farmhouse yeast from Yeast Bay, this is our take on the perfect summer beer, the Belgian Table beer. Crisp, delicately fruity, and low enough to have more than two.

DELAFIELD BREWHAUS | 320

www.delafeld-brewhaus.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. Who knows what beers John may be unleashing upon the unsuspecting public.

BOURBON BARREL AGED OKAUCHEE SCOTCHIE: Style: Scotch Ale/Wee Heavy. ABV: 10.5. A dark brown sweet and malty strong Scotch ale aged for 18 months in Old Elk bourbon barrels. Aromas of dried fruit and caramel complement its underlying tart cherry, vanilla and bourbon warming finish.

FRÜHLINGZEIT MAIBOCK: Style: Maibock/Helles Bock. IBU: 30.0. ABV: 7.5. A lighter colored, but still malty, version of Bock Beer, traditionally served in spring. 'Hopfen und Malz, Gott erhalts' Untappd Gold - Wisconsin 2023, 2024 and 2025 Untappd Gold - USA 2025

HOPS & GLORY AMERICAN ALE: ABV: 7.0. Celebrate our freedom with this hoppy American Pale Ale. Made with American malt American Cascade 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.

ORANGE BLOSSOM WIT: Style: Witbier. IBU: 11.0. ABV: 5.0. A crisp, light bodied Belgian style beer spiced with coriander and Moroccan orange peels.

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 and a coconut finish.

ZEBRA HOP HAZY IPA: ABV: 7.25. This Double NEIPA was double dry hopped with Citra and Mosaic cryo hops, producing a tropical citrus punch. This variation was brewed as a collaborative effort to raise awareness and funds for individuals with rare diseases.

DELTA BEER LAB | 316

delta.beer

167 East Badger Road, 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.

ATOMIC AMBER ALE: Style: American Amber/Red Ale. IBU: 20.0. ABV: 5.6. SRM: 12.0. Light amber color with a clean medium body, malty / bready, caramel flavor and aroma. Slight floral / fruity / earthy hop aroma.

FUSION BLUEBERRY BLONDE: Style: American Blonde Ale. IBU: 8.0. ABV: 5.0. SRM: 5.02. Pours deep golden with high clarity. 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: Style: New England IPA. IBU: 35.0. ABV: 6.7. SRM: 3.6. Hazy IPA with Citra, Sabro, and Amarillo hops. Pours golden-orange with medium haze and a frothy white head. Tangerine and passion fruit dominate the aroma and translate to a fruity-sweet tropical flavor complemented by lemongrass and honeydew. A medium body and robust carbonation, finishes medium-dry with a gentle bitterness.

INFRARED SPECTRUM SOUR (STRAWBERRY RHUBARB): Style: Fruited Sour. IBU: 5.0. ABV: 4.4. SRM: 2.7. German sour wheat beer with blueberry and Açaí. Slight haze, medium to light dry body, aromas of salt/brine, blueberry, and malt. Tart and salivating sourness with a pH of 3.3. Kettle soured using natural bacteria.

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.6. SRM: 7.8. This festbier features rich and toasty malt characteristics which are delicately balanced by a moderate dose of Hersbrucker hops which provide floral and spicy notes to this traditional lager. This seasonal beer is best enjoyed poured into your favorite stein.

ORANGE SODA (N/A): Style: Non-Alcoholic. 🍷 Delta's house-made, small-batch craft root beer soda!

PICKLE BEER: Style: Fruit/Vegetable Beer. IBU: 7.0. ABV: 4.6. SRM: 4.1. Bright golden in color. Light body, crisp refreshing. Aromas of pickle brine, toasty malt. Flavors of dill pickle and salt.

ROOT BEER SODA (N/A): Style: Non-Alcoholic. 🍷 Delta's house-made, small-batch craft root beer soda!

SUNSET SPECTRUM SOUR (PINEAPPLE CHERRY): Style: Fruited Sour. IBU: 5.0. ABV: 4.4. SRM: 2.7. German sour wheat beer with Pineapple and Cherry. Slight haze, medium to light dry body, aromas of salt/brine, tropical, cherry, citrus, and malt. Tart and salivating sourness with a pH of 3.3.

VECTOR SHIFT WEST COAST IPA: Style: American IPA. IBU: 65.0. ABV: 7.0. SRM: 4.1. Our latest taproom-only West Coast IPA recipe. Dry-hopped with Chinook, Cascade, and Mosaic hops. Resinous with citrus and pine notes. Advanced and lingering bitterness.

DESTIHL BREWERY | 306

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 RYE: Style: Russian Imperial Stout. IBU: 84.0. ABV: 13.6. Like a Russian Matryoshka or 'nesting' doll, the secret of Dosvidanya Russian Imperial Stout lies locked deep within her mysterious and elaborate wooden layers. The hidden soul of this oak bourbon barrel-aged beer that we said Dosvidanya 'goodbye' to several months before revealing, is its rich flavors like dark chocolate, toffee, black cherries and coffee along with robust and roasty maltiness that finishes dry. AWARDS: Festival of Wood & Barrel Aged Beers: Gold Medal, 2016 Festival of Wood & Barrel Aged Beers: Runner-up Best in Show, 2016

NORMAL BEER: Style: American Adjunct Lager. OG: 1.04. ABV: 4.0. Somewhere along the way, beer got complicated with tasting notes, ratings, and stars

telling you what to drink. So, we made Normal Beer. It's crisp, clean, light and brewed in Normal, Illinois. You already know you want one.

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. | 511

dimensionalbrewing.com

67 Main St., Dubuque, IA 52001

FIESTA DE PANTALONES: Style: Mexican Lager. ABV: 5.2. Mexican Lager

HEY BUDDY: ABV: 5.0. New Zealand Pilsner with Motueka and Southern Cross Hops

KANGA-WU SONG: Style: New England IPA. ABV: 7.0. Hazy IPA with Mosaic hops

PILSNER DUBUQUE: Style: German Pilsener. ABV: 5.2. German Pilsner

PRINCESS PEACHARINE: Style: New England IPA. ABV: 8.0. Hazy DIPA with Peacharine hops from New Zealand, and Citra hops

PROBABLY A BA BEER: Something barrel aged time TBD

SACK LUNCH: Style: Fruited Sour. ABV: 5.5. Concord Grape PB&J Sour Ale

TOASTER TREATS: Style: Pastry Sour. ABV: 6.2. Strawberry Pop Tart inspired Pastry Sour

TRIPPIN': Style: American IPA. IBU: 80.0. ABV: 6.8. West Coast style IPA with Mosaic, Simcoe, and Columbus hops.

DOVETAIL BREWERY | 204

www.dovetailbrewery.com

1800 W Belle Plaine Ave, Chicago, IL 60613

Opened in May of 2016, Dovetail brews continental European beer styles using traditional brewing methods such as decoction, direct-fire kettle, coolship resting, open fermentation and horizontal lagering. The brewery also makes water to match historic water profiles of Europe for use in their brewing. Dovetail Brewery is located in Chicago, IL a little over a mile away from Wrigley Field in a neighborhood called North Center. They host brewery tours every Saturday starting at 12pm. Come by for a visit! Taproom open every day at 12pm.

BERLINER WEISSE: Style: Berliner Weissbier. IBU: 8.0. ABV: 3.2. Lemon-y, tangy, quenching

BLONDE: Style: Belgian Blond Ale. ABV: 6.2. A Belgian-style Blonde Ale that really takes you there- Eat frites with abandon then stop by a waffle cart- This Blonde Ale is brewed with the addition of Coriander in the coolship. Floral, bright and satisfying.

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

LICHTENHAINER: Style: Smoked Beer. IBU: 8.0. ABV: 3.7. Smoky, tart, gentle. A historic smoked sour wheat-and-barley beer from Central Germany, Lichtenhainer sits at the crossroads of Berliner Weisse and Rauchbier.

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

SAISON: Style: Saison/Farmhouse Ale. IBU: 40.0. ABV: 5.7. Rustic, hoppy, vernal. A nod to the Hainaut stalwart that captivated American brewers and beer drinkers when it arrived in the US in the 1980s. Brewed with 100% Pilsner malt, Stisselspelt and Hallertau Blanc hops, and an expressive Belgian yeast strain.

SUMMER HOPFENLAGER: Style: Euro Pale Lager. IBU: 30.0. ABV: 4.5. The first release of our Hopfenlager series for 2026: lagers we design to explore the fun, wide world of hops. Summer Hopfenlager is a tropically-bent pale lager with a whole bunch of Vista (tangerine) and Strata (pineapple and berry) hops we utilize in a late addition in our coolship. A clean, 100% Pilsner malt

bill allows the hops to pop and brings them front and center to deliver a refreshing, crisp companion to the hottest days of Summer.

DREKKER BREWING CO. | 520

drekkerbrewing.com

1666 1st Ave N, Fargo, ND 58102

Drekker Brewing Company is a craft brewery in Fargo, ND. Beer is our craft, but Drekker is about much more than the contents of a glass. It's about what happens when a few of those glasses get raised together. Beer is FUN, act accordingly.

BRUNCH BUBBZ: ABV: 5.0. This new mimosa sour carefully conjured by our brewing wizards makes waking up early WORTH IT. It's got a fresh orange and nice crisp champagne adjacent flavor, with the effervescence turned up a notch for that mimosa-y bubblefest on the tastebuds.

CHONK: RAINBOW SHERBET: Style: Fruited Sour. ABV: 6.8. This Chonk Sundae Sour is loaded up with Lemon, Lime, Orange, Raspberry, Guava, Marshmallows, Lactose, Sea Salt, and of course, big ol' scoops of Rainbow Sherbet for a fruity, decadent, chonky, and sherbety leap into a world of devout silliness.

OODLES & DOODLES: Style: New England IPA. ABV: 7.2. Hazy IPA w/ Anchovy, Copper, Dolcita hops

SLANG DU JOUR - PEACH COBBLER: Style: Pastry Sour. ABV: 6.3. Peach Cobbler Slang Du Jour Sour a la Mode is packed with peaches and conditioned on cinnamon, brown sugar, nutmeg, granola, lactose and vanilla beans for that gooey and crumbly peach cobbler flavor.

DUESTERBECK'S BREWING COMPANY | 514

www.dbcbrewery.com

N5543 County Road O, Elkhorn, WI 53121

Duesterbeck's Brewing Company is a family-owned farm brewery located on a historic Wisconsin farm, where every beer is crafted with a passion for quality and community. Our tap list features everything from crisp lagers and hop-forward IPAs to rich stouts and creative seasonal releases. We invite you to experience authentic Wisconsin hospitality, great beer, and the beauty of the countryside in every pint.

BEES BE BUTTERSCOTCH: IBU: 5.0. ABV: 6.0. A smooth and refreshing Hefeweizen brewed with real honey and a touch of rich butterscotch flavor. Notes of fresh wheat, subtle banana, and clove from the traditional Hefeweizen yeast blend perfectly with the sweetness of local honey and a nostalgic butterscotch finish. It's creamy, easy-drinking, and tastes like sunshine in a glass.

BEES BE CRAZY: Style: Hefeweizen. IBU: 9.0. ABV: 6.0. SRM: 4.0. Bees Be Crazy Hefeweizen is a refreshing and light-bodied brew, infused with hints of banana and clove from its traditional yeast. This classic wheat beer offers a smooth, slightly sweet finish with a touch of honey, making it a perfect thirst-quencher.

COW TIPPING: Style: German Pilsener. IBU: 1.0. ABV: 5.0. SRM: 2.0. A light, crisp, pilsner brewed with just enough personality to turn heads in Wisconsin. A crisp, easy drinking beer with bright malt character, clean hop balance and a refreshing finish that keeps you coming back for another sip.

NUTTY BILL'S PEANUT BUTTER PORTER: Style: American Porter. OG: 1.064. IBU: 15.0. ABV: 5.6. SRM: 38.4. Nutty Bill's Peanut Butter Porter is a smooth, robust porter layered with rich roasted malt character and the unmistakable aroma of creamy peanut butter. Notes of chocolate, coffee, and toasted nuts create a decadent yet well balanced beer with a velvety finish. It's a comforting pint that tastes like your favorite peanut butter treat, without being overly sweet.

PINK FLAMINGO: Style: Hard Seltzer. ABV: 5.0. Pink Flamingo Seltzer is a bright, refreshing hard seltzer crafted with real strawberry, pineapple, and orange for a naturally vibrant citrus-tropical flavor. Light-bodied and crisp,

it delivers juicy fruit character with a clean, refreshing finish that's perfect for warm days. Bursting with sunshine in every sip, it's an easy-drinking favorite that keeps you coming back for more.

PLEASANT VIEW DOUBLE IPA: IBU: 68.0. ABV: 7.8. This double IPA, brewed exclusively with Citra hops, presents a bold and vibrant taste profile that highlights the dynamic range of flavors these hops can offer. It exudes a bouquet of tropical fruits, citrus zest, and a hint of pine, creating a complex yet harmoniously refreshing aroma.

STRAWBERRY RHUBARB SOUR: Style: Mixed-Fermentation Sour. IBU: 5.0. ABV: 4.5. Duesterbeck's Strawberry Rhubarb Sour bursts with the vibrant flavors of juicy strawberries and tangy rhubarb, creating a refreshingly tart and very fruit forward experience. Perfectly balanced with a crisp, effervescent finish, this sour ale is a delightful summer treat in every sip.

EAGLE PARK BREWING CO. | 312

www.eagleparkbrewing.com

564 W15640 Commerce Center Parkway, Muskego, WI 53150

CITRA ON THE DOCK OF THE BAY: OVERBOARD: Style: New England IPA.

ABV: 8.0. Double Hazy IPA with over 10#s/bbl of every Citra hop product we can get our hands on. (Great Taste Exclusive)

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

JOINT: PHASE 3 MARSHMALLOW CUVÉE: A Blend of EP and Phase 3 Stout barrels blended with marshmallows (Jointfest 26')

LIMITED RELEASE TBD: Coming soon to a fest near you

MKE BRUNCH @ LOUIE'S: Bourbon Barrel Aged Barleywine aged for over 18 months with maple syrup and Rishi blueberry rooibos tea.

MKE HEFEWEIZEN: Style: Hefeweizen. ABV: 5.0. A classic open top fermented Hefeweizen

MKE LIMITED RELEASE TBD:

MKE STRAWBERRY OUTBOARD: Style: Cream Ale. ABV: 4.8. A take on a MKE staple Outboard cream ale. A cream ale infused with strawberry

SPUMONI SOFT SERVE SELTZER: ABV: 5.0. Our soft serve base infused with chocolate, pistachio, and cherry.

SQUISHIE: Style: Fruited Sour. ABV: 8.0. Sour ale with raspberry, blueberry, lemon, sweet cherry, and marshmallow. (Brewed for the first time in 5 years)

SUPER SMASHED: ABV: 6.0. Watermelon Dole Whip and Prickly Pear with a kiss of mint and lime.

EARTH RIDER BREWERY | 105

earthrider.beer

1617 N 3rd St., Superior, WI

Earth Rider Beer is 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 Wisconsin and Minnesota.

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

CEDAR SOUR RED: Style: Flanders Red Ale. IBU: 16.0. ABV: 6.2. SRM: 20.0. This mixed-fermentation Flanders-style red ale was wood aged in French Oak with a mixed culture of bacteria and yeast. Finished with cedar for a warm woody tone. Very tart with heavy aromas of sour cherry, stone fruit, leather, and cedar.

FESTBIER: Style: Märzen/Okttoberfest. IBU: 30.0. ABV: 5.7. SRM: 5.0. The life of the party! Earth Rider's Munich-style Festbier is a golden lager with bready malt character and subdued floral-hop aroma.

NORTH TOWER STOUT: Style: Oatmeal Stout. IBU: 28.0. ABV: 6.0. SRM: 36.0. Here's to the working harbor! Malty accents of chocolate, coffee, and dark fruit are balanced with a restrained hop presence in this stouthearted ale.

SUPERIOR PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 5.5. SRM: 3.3.

Brewed for Northlanders who live near the greatest lake. American hops lend citrus notes to this crisp, clean, and easy drinking pale.

TAP SHACK CARIBBEAN-STYLE LAGER: Style: Mexican Lager. IBU: 16.0.

ABV: 5.0. SRM: 2.6. Let the sun, shine. Bright, crisp and refreshing with a touch of lime zest to elevate your day.

EMPRIZE BREWING | 502

www.emprizebrewing.com

200 Main St, Menasha, WI 54952

Where visions of a good old-fashioned pre-prohibition saloon joins craft brewery with comfort food for an exceptional casual dining experience.

BERRY DRY SELTZER: Style: Hard Seltzer. OG: 1.04. ABV: 5.0.

CLEAR WITTED: Style: Witbier. OG: 1.052. IBU: 14.0. ABV: 6.2. SRM: 2.8. A very clear Belgian Wit beer.

DUBBEL DE PAUL: Style: Dubbel. OG: 1.062. IBU: 20.0. ABV: 6.8. SRM: 13.5. Belgian Dubbel

IMPERIAL HOPPED SELTZER: Style: Hard Seltzer. OG: 1.076. IBU: 15.0. ABV: 10.0. SRM: 1.0.

THE SMASH LAGER: Style: American Adjunct Lager. OG: 1.059. IBU: 39.0.

ABV: 6.8. SRM: 14.0. Cross between a Red IPA and a Vienna Lager

FAIR STATE BREWING | 817

fairstate.com

Saint Paul, MN

Fair State Brewing began in Minneapolis in 2014 with a simple idea: beer tastes better when it brings people together. We set out to create quality beer that's meant to be shared, crafted by a collective of people who care deeply about community, collaboration, and doing things the right way.

As demand for our beer grew, we expanded into our production facility in St. Paul in 2018. Alongside brewing the iconic Fair State beers you know and love.

Our goal is to keep brewing the people's beer, and raise a pint to quality, creativity, and the spirit of collaboration that got us here.

BODY BY BRETT: Style: Mixed-Fermentation Sour. ABV: 6.0. Built for fans of dry, funky beers! Refermented with Brett C and finished with lemon and black tea, this farmhouse saison delivers subtle fruit, gentle funk, and a crisp, dry finish. This is for drinkers who love beers with a little extra character.

FOAMERS LIME LAGER: Style: American Adjunct Lager. ABV: 4.5. Foamers Lime is our idea of a perfect summer day. It's our favorite drinking beer, Foamers, with some choice lime purée thrown in for extra crankability. Bright, zesty, juicy, maximally crisp, and drinkable.

FOEDER-AGED DARK LAGER: Style: Munich Dunkel Lager. ABV: 4.8. Dark beer doesn't have to be heavy. This Foeder-Aged Schwarzbier combines the crisp drinkability of a traditional lager with the subtle complexity of time spent aging in oak. Notes of toasted bread, coffee, dark chocolate, and a touch of wood character create layers of flavor while keeping the finish clean and refreshing.

LOBSTER STUFFED WITH TACOS - BA STOUT: Style: American Double/Imperial Stout. ABV: 15.3. First brewed in 2019, this imperial stout returns bigger, richer, and even more indulgent. Aged in bourbon barrels and layered with toasted coconut, vanilla beans, and caramelized cocoa nibs, it's a decadent collision of flavors that borders on excess and lands squarely on boozy perfection. A sumptuous tapestry of luxurious flavors so decadent that we could declare with a straight face that this was our finest stout, stuffed with our second finest stout. Truly, a dish even Moe Szyslak would be proud of.

NA - CENTENNIAL HOP WATER: Style: Non-Alcoholic.   The classic hop flavor! Centennial Hop Water has aromas of citrus pith, pine, and mountain air. Zero calories, carbs, sugar, booze and zero guilt. It's just a refreshing option for bubble water lovers and hop fiends alike.

NA - GALAXY HOP WATER: Style: Non-Alcoholic.   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, peach, guava, orange, pineapple!

NA LIGHT LAGER: Style: Non-Alcoholic. 🍷 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.

NA WEST COAST IPA: Style: Non-Alcoholic. 🍷 This non-alcoholic dark lager is clean and crushable with just enough depth to make it interesting. Crispy, light, subtle roast, toasted bread, grassy hops.

NECTAR UNIVERSE - DDH HAZY IPA: Style: New England IPA. ABV: 7.0. Enter Nectar Universe: the flagship mashup where two worlds of haze collide. We Kros'd... (see what we did there?) into a Double-Dry-Hopped parallel dimension with Kros Strain Brewing where Fairy Nectar and Mirror Universe are one!

NEW ZEALAND COLD IPA: Style: Specialty IPA. ABV: 7.0. Loaded with aromatic New Zealand hops, Motueka, Nelson Sauvin and Rakau deliver waves of tropical fruit, juicy stone fruit, and citrus.

NORTHERN RIVALS - BARLEYWINE: Style: American 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.

PAHLAY TROPICAL PALE: Style: American Pale Ale. ABV: 5.0. Y'all know about our OG pale ale? This was one of our first Citra-hopped beers way back in the day, and it has been a fan favorite ever since. Brewed with Simcoe and Sultana hops too, this tropical crusher is soft, juicy, and a little too easy to drink.

SIDE PULL - CZECH-STYLE LAGER: Style: Euro Pale Lager. ABV: 4.1. We brewed this ever so crispy crowd pleaser to be poured real slow. Brewed with all Czech grown ingredients, this pale lager is perfect for its namesake side pull faucet. Pour it hard in a glass for plenty of jiggy foam.

FAKLANDIA BREWING | 609

www.faklandia.com

3807 S Packard Ave., St Francis, WI 53235

This is Faklandia, a fantasy themed brewpub that specializes in choose your own adventure dining!

Craft Beers, BBQ, Burgers and Dog-Friendly Patio all in a magical fantasy setting.

We are the world's first storybook brewery where all of our creations are parts of our very own fantasy story. So dive in, grab a pint, and a scratch made burger or sandwich, then enjoy!

BLUE MAGIC BLUEBERRY IPA: Style: Specialty IPA. IBU: 60.0. ABV: 7.0. The first magic liz learns to use! Chock full of Blueberries!

LIZ WIZ: OG: 1045.0. IBU: 4.0. ABV: 4.5. SRM: 3.0. Our main Character, flagship beer, and logo. Liz is our American Cream Ale full flavor malt and light citrus hop notes

MADAME CALIZZIONE: OG: 1072.0. IBU: 12.0. ABV: 8.0. SRM: 4.0. A mimosa saison!

FLIX BREWHOUSE | 308

www.flixbrewhouse.com/madison

85 East Towne Mall, Madison, WI 53704

Fresh Beer and Fresh Movies at Wisconsin's Cinema Brewery

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

BAKERY CASE: PINEAPPLE UPSIDE DOWN CAKE: Style: Pastry Sour. ABV: 7.0. A taste of a favorite dessert in a pastry sour

BIG WOO: Style: Non-Alcoholic. 🍷 Orange Cream Soda

DUBAI CHOCOLATE STOUT: ABV: 4.8. Pistachio and Chocolate Stout

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

LUNAR WHITE WIT: Style: Witbier. ABV: 5.3. Crisp and creamy Belgian Wit

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

SECLUDED LAGOON: Style: New England IPA. Tropical forward Hazy IPA with Comet, Sabro, and Nectar hops

STRAWBERRY PRETZEL SALAD SAISON: Style: Saison/Farmhouse Ale.

ABV: 5.8. Flix Madison and Flix Carmel collaborate to bring the potluck to you

FOND DU LAC BEER CO. | 119

www.fdlbeercompany.com

21 4th Street Court, Fond Du Lac, WI 54935

First brewery in Fond du Lac in 80+ years. We have a small but good food menu, huge Biergarten in back with a 150 person event space upstairs

EPISTEMOLOGICAL UNCERTAINTY IN THE REALM OF PERCEPTUAL

HOPPINESS: A double dry hopped hazy IPA inquiry (Vol.3) w/Nelson Sauvin and Nectar: Style: New England IPA. ABV: 6.8. Another vol. of our rotating hazy IPA series. An ongoing investigation into whether hoppiness can ever truly be known. Double dry hopped with Nelson Sauvin and Nectar, this hazy bursts with tropical fruit, citrus, and white grape aromas, supported by a soft mouthfeel and restrained bitterness. Peer review encouraged.

FOUNTAIN CITY AMBER: Style: American Amber/Red Ale. ABV: 5.3. American Amber Beer named after the original Nickname of Fond du Lac. Beautiful dark amber color, smooth malty finish.

LIGHTHOUSE BLONDE: Style: American Blonde Ale. ABV: 4.8. Light, crisp brew with a delicate malt backbone and a touch of sweetness but perfectly balanced.

RASPBERRY LIGHTHOUSE BLONDE: Style: Fruit/Vegetable Beer. ABV: 4.8. Our flagship blonde with raspberry purée added

FORBIDDEN ROOT | 104

forbiddenroot.com

1746 W Chicago Ave., Chicago, IL

BEER 2: Style: Fruited Sour. Fruited Sour with Strawberry And Vanilla

FESTHALLE: Style: Munich Helles Lager. ABV: 5.9. Festbier

WEST COAST PALE ALE: Style: American Pale Ale. TBD

FOUNDERS BREWING CO. | 825

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.

2025 CANADIAN BREAKFAST STOUT: ABV: 12.0. The legendary CBS returns!

CBS is a bold imperial stout featuring chocolate and coffee that has aged in bourbon barrels with maple syrup. The sweet, but balanced, aromas of maple syrup and chocolate fill the air, while notes of toasted oak and vanilla become more profound with every sip - melding together in what can only be described as a transcendent drinking experience.

EASY DRINKING BEER: Style: Golden Ale. ABV: 5.0. Beer doesn't always need to be complicated, that's why we brewed Easy Drinking Beer. Built with premium ingredients to deliver on flavor and quality, but so simple and satisfying, you won't have to think about it. It's the perfect beer for thirsty people.

GREEN ZEBRA: Style: Gose. ABV: 4.6. Any way you slice it, you can't go wrong with watermelon. A bold hit of refreshing juiciness balances the tang and bit we love in a gose style. The soft mouthfeel comes courtesy of the addition of sea salt. Pairs well with poolside hangs and never-ending sunshine.

IMPERIAL CENTENNIAL IPA: Style: American Double/Imperial IPA. IBU: 65.0. ABV: 9.2. Straight from our taproom! Intense notes of orange, pine, grapefruit and bubblegum with a smooth caramel malty backbone. Moderate bitterness with a lightly sweet and warming finish.

KENTUCKY BREAKFAST STOUT ICED MOCHA 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 RASPBERRY ALE: Style: Fruit/Vegetable Beer. IBU: 15.0. ABV: 5.7. Not another boring summer wheat beer of lemonade shandy. Rubaeus is Founders' way to celebrate the season's warmest months. Optimizing the flavor of fresh raspberries added at multiple stages during fermentation, this stunning berry red masterpiece is the perfect balance of sweet and tart. No question about it, with a hefty malt bill and 5.7% ABV, this beer is 100% Founders.

ULTIMATE OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 10.0. Roll out the barrel...the bourbon barrel, that is! We're taking the classic German-style Märzen and kicking it up a notch by adding the smooth, rich flavors that only nine months in a bourbon barrel can provide! Get out your Lederhosen and prepare for an intense wave of Bavaria Hysteria - Ultimate Oktoberfest is here!

FOX RIVER BREWING CO. | 712

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.

BLUE BOATHOUSE: IBU: 10.0. ABV: 5.5. A white stout is a beer that hits the body, roasty, and chocolate notes of a stout in a yellow colored beer. Ours features a dark espresso roast coffee from Uncommon Ground in Appleton, along with a white chocolate extract to hit the classic stout notes. It is served on nitro to hit the smooth pour and thick head of a classic Irish stout

BLÜ BOBBER: Style: Fruit/Vegetable Beer. IBU: 6.8. ABV: 4.5. 11.0P. Blueberry Ale. A golden ale with a pleasant blueberry flavor and aroma, with out being too sweet.

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

FREAKY TIKI PINEAPPLE MILKSHAKE IPA: Style: Specialty IPA. IBU: 27.0. ABV: 5.8. Brewed with Hops inspired by Pina Colada drink. Bru-Hops present a fresh Pineapple character in the aroma and Flavor. Sabro Incognito and Talus hops come in on the back end with a subtle coconut, Citrus flavors. This beer pours a nice, light colored haze reminiscent of Pineapple Juice. There it also has Vanilla and Lactose addition it has nice creamy, Sweet fruit flavors. This beer should help you get little Freaky Tiki this Summer.

LEGACY BELGIAN GOLDEN STRONG: Style: Belgian Golden Strong Ale. IBU: 32.0. ABV: 8.7. A collaboration between two long lasting Oshkosh brewers. The Society of Oshkosh Brewers are celebrating their 35th anniversary. Fox River Brewing is celebrating their 30th anniversary. Together we brewed something special to celebrate. This golden strong is meant to embrace the rich brewing tradition in Oshkosh. This strong,

assertive, and flavorful beer will honor brewers of the past, present, and future.

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

FULL MILE BEER COMPANY | 112

www.fullmilebeercompany.com

132 Market Street, Sun Prairie, WI 53590

Full Mile 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 your expectations. We're incredibly proud of all facets that make us unique; from our incredible staff, comfortable 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!

BILL'S PILS / GERMAN PILSNER: Style: German Pilsener. ABV: 5.8. Brewed with German floor-malted pilsner malt for that traditional crisp, crackery malt base and German-grown Hallertauer Mittelfrüh hops to bring a touch of earthiness, herbal and peppery notes. The traditional German Lager yeast brings out the crispness, the slight sweet white grape and full malt flavors and the dry, refreshing finish. Prost!

COLLUSION 2025 / BARREL AGED IMPERIAL STOUT: Style: Russian Imperial Stout. ABV: 12.7. Our 7th Anniversary Imperial Stout was aged for 10 plus months in Driftless Glen and Dancing Goat Rye, Driftless Glen Bourbon and Wollersheim Brandy barrels. This year's version stands to be the most complex blend of the beer yet! Intense aromas of chocolate, dark fruits and toast. The flavor is full of sweet malt, caramel, and roast with layers of vanilla, coffee, coconut, and oak.

DAYTRIP TO BRUGES / BELGIAN BLOND: Style: Belgian Blond Ale. ABV: 7.7.

EVENING IN PRAGUE / CZECH DARK LAGER: Style: Euro Dark Lager. ABV: 5.9. Dark in color, but light in roast character. A hint of cocoa and a solid malt presence pair nicely with delicate and floral Saaz hops from Czechia. The clean, crisp finish is courtesy of the traditional Czech lager yeast we use. Expect an easy drinking but equally interesting interpretation of this classic Czech-style lager.

GAMMA SQUEEZE / FRUITED SOUR: Style: Fruited Sour. ABV: 4.5. This tart wheat ale blends real passion fruit, mango, pineapple, and guava with a traditional wheat base beer that is sure to send you to the moon! Tart, but balanced, this complex beer won't short you on intense flavors.

GHOST TEETH / HAZY IPA: Style: American IPA. ABV: 7.2. British pale ale malt creates the backbone of this beer, with enough malt to keep the boatload of hops in check. Late hopped with Citra, Mosaic, and Talus to 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.

MONONA SURF REPORT / WEST COAST IPA: Style: American IPA. ABV: 6.7. A throwback to the days before hazy IPAs took over, this old-school IPA showcases classic Simcoe, Centennial, and Comet hops. A solid bitterness gives way to bold notes of pine resin, grapefruit, and freshly cut grass. The sturdy malt backbone provides balance, creating an easy-drinking ale with a crisp, dry finish.

STAR DAMAGE / IMPERIAL RED ALE: Style: American Strong Ale. ABV: 8.4. Brewed with locally-grown Centennial hops from our friends at Four Winds Farm. Added during the mash and the whirlpool, these Centennial hops add citrus and pine notes. Toffee, toast crust and dried fruit from the five different malts is balanced by a firm bitterness for the perfect sweater weather beer that you'll crave.

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. Tart and complex.

G5 BREWING CO | 612

g5brewing.net

1895 Gateway Boulevard., Beloit, WI 53511

ATARI GRAPHICS: Style: New England IPA. IBU: 47.0. ABV: 7.0. Hazy IPA with Nelson, Citra, and HBC 630 hops. Subtle white grape and juicy mango flavors with just enough bitterness to bring balance to the beer.

BRING IT BACK: CARDBOARD LICKS: Style: Fruited Sour. ABV: 5.0. 🍷 90's Push Pop style sour

BRING IT BACK: DIP STIK: Style: Fruited Sour. ABV: 5.0. 🍷 Blue Raspberry fun dip inspired sour

BRING IT BACK: SOBE: Style: Fruited Sour. ABV: 5.0. 🍷 Mango Melon Sour

DIGGING DEEP: Style: English Barleywine. ABV: 13.4. 17-month barrel-aged Barleywine with our friends from False Idol in TX!

H IS FOR HAZY: Style: New England IPA. IBU: 30.0. ABV: 6.5. El Dorado and Mosaic

HOP IN: Style: Non-Alcoholic. 🍷 NA Hop Water

NORDSKOV COLD BREW: Style: Non-Alcoholic. 🍷 NA Cold Coffee!

PANZA DE CERVEZA: Style: Mexican Lager. ABV: 4.5. Mexican light lager

THIS CLUB HAS EVERYTHING: Style: American Double/Imperial Stout.

ABV: 16.2. 36 month Barrel-Aged Stroop Waffle inspired smores stout

VAN DOWN BY THE RIVER: Style: American Double/Imperial Stout. ABV: 15.7. 12 months in Whiskey Acres and finished for 20 months in Skinny Sticks Maple Barrels.

GATHERING PLACE BREWING | 619

www.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!

BOURBON BARREL-AGED LIMB SHAKER: Style: Tripel. ABV: 11.8. Our beloved Limb Shaker - Belgian-Style Tripel with Door County Cherries - levels up with 6 months in a Great Lakes Distillery bourbon barrel. A big, smooth, malt-forward beer with tart cherries mellowed with vanilla notes from the barrels.

FURTHER DOWN UNDER: Style: Czech Pilsener. ABV: 4.7. New Zealand Pils. This beer is a riff on a classic lager style with a new hop variety: Peacherine. Bright peach and nectarine flavors jump on the aroma and linger on the crisp finish.

MALL WALKER: Style: American Amber/Red Ale. ABV: 5.8. This one goes out to all those who lace up and put in some laps around the food court! A malty amber ale with notes of bread toast and strawberry jam. Relax, you've earned this one!

WEISS & EASY: Style: Hefeweizen. IBU: 10.0. ABV: 4.9. Summer is a season and a state of mind. Whether you're floating down the river or seeking respite from the daily grind, this Hefeweizen is the perfect companion for all things summer. Light and effervescent with gentle notes of banana and clove, enjoy this beer in the sun with good people.

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 | 601

giantjones.com

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

Certified organic beer, brewed by queer women!

BARREL AGED DOPPELSTICKE ALTBIER: Style: Altbier. ABV: 9.8. Aged in barrels used for State Line Distillery's American Single Malt Whiskey.

BARREL AGED QUADRUPEL: Style: Quadrupel (Quad). ABV: 10.1. Aged in State Line Distillery rum barrels.

BRESLAU SCHOEPS: ABV: 8.4. Clean European ale yeast lets malt character shine with notes of toast, flowers and baked pear. It's like if was Kölsch nearly 8% abv and made w/ 40% wheat malt. This beer is magic!

DOPPELSTICKE ALTBIER: Style: Altbier. ABV: 9.4. Did someone say lagered German-style barleywine? Of course we did!

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

ORGANIC MALT LIQUOR: Style: American Malt Liquor. ABV: 7.4. The world's first certified organic malt liquor? Probably! Features 27% corn grown and hand malted on farm near Janesville, plus heirloom hops that have been growing for ~180 years at Harmony Valley Farm near Viroqua.

QUADRUPEL: Style: Quadrupel (Quad). ABV: 11.2. A big copper hued Belgian-style ale, with rum-like complexity from a generous portion of panela.

SOMEONE TO SOMEONE: BA BELGIAN-STYLE STOUT: Style: Foreign/Export Stout. ABV: 10.2. Taking cues from our Tropical Stout for a lighter body, lower roast black beer, this collaboration with State Line Distillery and saxophonist Jon Irabagon is a cuvée aquavit, rum, peated whiskey, and 2nd use apple brandy barrels.

TRIPEL: Style: Tripel. ABV: 9.2. 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: 9.0. 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.

GO BREWING | 416

gobrewing.com

1665 Quincy Ave., Naperville, IL 60540

Go Brewing is a non-alcoholic brewery dedicated to making the best NA beer and welcoming everyone into the craft beer community.

CHESTER'S: Style: Milk/Sweet Stout. OG: 8.7. IBU: 15.0. ABV: 0.35. SRM: 41.0. A coffee stout with lots of roast character targeting a nutty, chocolate, and fresh brewed coffee aroma with a smooth, slightly sweet finish. Made with Manbot Coffee.

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. Traditionally kettle soured and blended with strawberry and blueberry.

SALTY AF: Style: Mexican Lager. OG: 3.4. IBU: 12.0. ABV: 0.3. SRM: 4.0. Light lager blended with lime juice and sea salt for an extremely flavorful and refreshing Chelada style beer.

SUNSHINE STATE TROPICAL IPA NA: Style: Specialty IPA. OG: 5.8. IBU: 40.0. ABV: 0.4. SRM: 25.0. Tropical IPA dryhopped with El Dorado and Sabro then blended with Mango and Peach puree. Sweet tropical fruit aroma and full mouthfeel like a fruit smoothie.

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. Crafted in the style of a Double IPA, dry-hopped aggressively with Simcoe, Citra, and Mosaic.

GOOD WORKS BREWING CO. | 321

237 Parkview Dr, Milton, WI 53563

A.F.T. V11: Style: New England IPA. IBU: 46.0. ABV: 6.3. Hazy IPA dry hopped with Dolcita, Vera and Vic Secret

BLUEBERRY LEMON SELTZER: Style: Hard Seltzer. ABV: 5.0. ☞

PURPLE GEO TRACKER VIBES: Style: American Pale Wheat Ale. ABV: 5.1. Blueberry Wheat Ale

GREAT DANE PUB & BREWING CO. | 803

www.greatdanepub.com

123 E Doty St, Madison, WI 53703

Since 1994, The Great Dane Pub & Brewing Co. has served up its award-winning craft beers alongside local and global pub fare prepared from scratch. Madison's Original Brewpub features an ever-changing rotation of time-honored beer varieties alongside experimental brews, including cask-conditioned ales and beer engine pours. Visit us at one of our three Madison-area locations.

BERGAMOT FRUCHT WEISSE: Style: Berliner Weissbier. ABV: 4.3. Berliner Weisse further fermented with Bergamot orange to accentuate the beer's tartness and add a vibrant spicy orange aroma.

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

CROP CIRCLE WHEAT: Style: Hefeweizen. OG: 13.5. IBU: 9.5. ABV: 5.5. SRM: 3.0. Traditional phenolic aromas and flavors of banana, citrus, and clove. Over 50% wheat malt, imported German yeast and Hallertau hops.

DEVIL'S LAKE RED LAGER *NITRO: Style: Vienna Lager. OG: 13.5. IBU: 35.0. ABV: 5.5. SRM: 12.0. Vienna-style lager turned nitro pour. Dry-hopped with noticeable Hallertau flavor and aroma riding on light caramel malts.

EMERALD ISLE STOUT *NITRO: Style: Irish Dry Stout. OG: 10.5. ABV: 4.25. Light bodied and dry with a dense, creamy head. Black barley, black malt, and roasted barley create complex flavors.

GERMAN PILSNER: Style: German Pilsener. OG: 12.0. IBU: 15.0. ABV: 5.25. SRM: 2.2. A crisp, light, and easy-going traditional pilsner with clean and balanced aromas.

LANDMARK LITE: Style: Light Lager. ABV: 3.65. Hallertau hops from Germany and an all malt grain bill make for an easy drinking lager.

NED'S RED FLEMISH SOUR ALE: Style: Flanders Red Ale. ABV: 6.9. 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 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 GLORY APA: Style: American Pale Ale. OG: 14.0. IBU: 39.0. ABV: 5.25. SRM: 13.3. Classic Cascade flavors with citrus, floral, and spice aromas balanced by notes of light caramel, honey, and biscuit.

PECK'S PILSNER: Style: Czech Pilsener. OG: 13.5. IBU: 36.0. ABV: 5.5. SRM: 6.2. A bracing amount of noble Saaz hops creates a clean, straightforward and moderately spicy flavor and aroma that's refined, not heavy handed.

RUSTY LAWMOWER: Style: Russian Imperial Stout. ABV: 5.5. A crisp, smooth, and refreshing American amber lager - the perfect lawnmower beer.

STONE OF SCONE SCOTCH ALE: Style: Scotch Ale/Wee Heavy. OG: 16.5. IBU: 24.5. ABV: 6.5. SRM: 25.0. Rich yet drinkable with a harmonious blend of seven different malts. Understated hops create a malt-forward pour. Our oldest recipe!

STRAWBERRY TART: Style: Gose. ABV: 3.9. A light, fruity sour made with fresh local strawberries from Carandale Fruit Farm. A summer favorite!

TANGIER IPA: Style: American IPA. ABV: 7.6. Dryhopped with Mosaic and bitter orange peel. Exotic and sweet fruity aromas.

TEXAS SPEEDBUMP IPA 2.0: Style: American IPA. OG: 16.0. IBU: 60.0. ABV: 6.8. For the old-school hopheads - Unabashedly bitter with pine, citrus, and grapefruit flavors and aromas.

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 for a summery twist. Refreshing, with notes of watermelon and bubble gum.

GREAT LAKES BREWING CO. | 827

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.

EDMUND FITZGERALD PORTER: Style: American Porter. IBU: 37.0. ABV: 6.0.

Robust and complex, our Porter is a bittersweet tribute to the legendary freighter's fallen crew - taken too soon when the gales of November came early.

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.

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.

GRUMPY TROLL BREWPUB | 402

www.thegrumpytroll.com

105 S 2nd Street., Mt Horeb, WI 53572

Full menu restaurant, including Pizzeria, full bar, our own Root Beer and 12 beers on tap. Since 2001.

Located next to the Military Ridge state bicycle trail in downtown MT Horeb.

DRAGON SHIP: IBU: 14.0. ABV: 5.9. Summer Seasonal features barley, wheat, oats, Saaz and Stryan Golding hops. Also special yeast, coriander, and curaçao orange peel.

FOX N BADGER: IBU: 30.0. ABV: 4.9. English special bitter. Featuring English Pale and Marris Otter malts. East Kent Golding, Fuggles and Cascade hops. Special English yeast.

LAGER BEER: Summer seasonal, check the GTOM app for specific details

ROOKIE

H. H. HINDER BREWING CO. | 505

hinderbrewingco.com

804 Churchill Street, Waupaca, WI 54981

Grab a HINDER at H.H. HINDER Brewing Company, Waupaca's award-winning brewery! Choose from 15 handcrafted beers brewed right on site, along with pizza, snacks, and plenty of other beverages for everyone to enjoy. Relax in our cozy taproom or our comfortable, pet-friendly biergarten. We're easy to find just off Highway 10 at 804 Churchill Street.

BUTTERFLY EFFECT: Style: Lambic - Fruit. OG: 15.5. IBU: 16.0. ABV: 6.0. SRM: 4.0.

A framboise-inspired fruited Belgian sour brewed with an abundance of golden raspberries and aged in a neutral oak barrel with Brettanomyces. Bright, tart raspberry is layered with notes of pineapple, citrus peel, subtle earthy funk, and a whisper of oak, creating a beautifully complex yet refreshingly drinkable sour that continues to evolve with every sip.

EL EXTREMO: Style: Mexican Lager. OG: 12.0. IBU: 17.0. ABV: 5.1. SRM: 4.0. A malty, golden, Mexican-style lager brewed with Agave nectar and dry-hopped with lime-like "Wakatu" hops from New Zealand; perfect for summer quaffing.

GUAVA VOOM: Style: Fruited Sour. OG: 12.0. IBU: 12.0. ABV: 4.5. SRM: 4.0. We fermented this bright, golden, refreshingly tart Brazilian-style kettle-soured wheat beer (Catharina Sour) with plenty of fresh guava. Juicy, lightly floral, and softly tropical, it finishes bright and crisp with a lively, effervescent snap.

I PLEDGE MY ASSETS: Style: American IPA. OG: 15.0. IBU: 65.0. ABV: 6.9. SRM: 8.0. It all began with the love of a good IPA...and then before we knew it, we've got ourselves a brewery and the Head HINDER has successfully forked it all (well more than expected) over! Cheers to a dream and a journey worth every penny. Not overly bitter or offensive, rather complex and refreshing, it's definitely worth pledging an asset or maybe two.

ROOFER'S DELIGHT: Style: Euro Dark Lager. OG: 13.0. IBU: 20.0. ABV: 6.1. SRM: 15.0. A deeply red Czech-style amber lager (polotmavé pivo) brewed with rye and barley malts, with European noble hops complementing rich spicy character. Bold but smooth; complex but drinkable. Na zdraví!

SMOKIN' WHEAT: Style: Gratzler. OG: 11.0. IBU: 28.0. ABV: 4.7. SRM: 4.0. We brewed this light, crisp smoked ale from 100% oak-smoked malted wheat, delivering a smooth hit of oak smoke and a clean, crackery backbone. Heritage yeast recovered from historic 1990s Grätzer bottles contributes a subtle hint of pear that softens and lifts the smoke, neatly rolling everything into a dry, refreshing, effervescent beer.

WIT'S END: Style: Witbier. OG: 12.0. IBU: 18.0. ABV: 5.1. SRM: 4.0. We brewed this hazy straw-colored witbier ("white beer") with wheat, oats, spices, and classic Celis-style yeast. Initial light sweetness gives way to layered herbal complexity, with expressive yeast character and subtle spice additions blending seamlessly together above a pillowy-soft body and crisp, highly refreshing finish.

RASSBERRY: Style: Fruit/Vegetable Beer. OG: 13.0. IBU: 16.0. ABV: 5.4. SRM: 8.0. We brewed this refreshing ale with barley, wheat, and oat malts, then added a generous amount of fresh raspberries, creating a beautiful berry-red hue and an inviting aroma that perfectly captures the essence of the fruit. Nutty malt flavors harmonize with the berries, culminating in a sweet-yet-refreshing finish.

HALF ACRE BEER CO. | 412

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 at 2050 W Balmoral Ave Chicago, IL

2X4 BENTHIC 2025: Style: American Double/Imperial Stout. ABV: 13.9.

Bourbon barrel aged imperial stout with 2 x coffee and 4 x toasted coconut

compared to the original Benthic. Aged 9 months in Willett, Russel Reserve, Weller, Blanton's and Buffalo Trace barrels.

BEFORE LAND SHOOK: Style: American Double/Imperial Stout. ABV: 15.0.

Bourbon barrel aged imperial stout with marshmallow, Madagascar Vanilla and sea salt. This stout was aged in Willett, Blanton's, Buffalo Trace and 18yr Elijah Craig barrels.

BLUE MORNING: Style: American Double/Imperial Stout. ABV: 12.9. Bourbon barrel aged stout that we made in collaboration with the Bruery. Barrel aged stout conditioned on blueberries, maple syrup and vanilla.

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.

FRESH FROST: Style: American IPA. ABV: 7.5. IPA using frozen fresh hops. Dry hopped with Krush, Mosaic and Idaho 7

HALF ACRE LIGHT: Style: Light Lager. ABV: 4.0. Light body, gentle carbonation and super smooth finish on this 99 calorie light lager

LAGERTOWN: Style: Märzen/Okttoberfest. ABV: 5.8.

SLOW MELT: Style: American Pale Ale. ABV: 5.8. This beer is high intensity in aromatics thanks to Citra and Mosaic hops giving notes of citrus, stone fruits and blueberries.

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. | 303

www.heavyriffbrewing.com

6413 Clayton Ave, St. Louis, MO 63139

Heavy Riff Brewing Company is a Rock n Roll brewery focused on high quality beers with great rock music to match. Located in the Dogtown area of St Louis, Missouri, the brewery currently serves the US states of Missouri and Illinois as well as the countries of Japan and South Korea and launches into Sweden, Norway and Finland in September 2026.

BEWARE OF DARKNESS: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 10.0. Bourbon Barrel Aged Coffee Stout

BOCELLI: Style: American Pale Wheat Ale. IBU: 10.0. ABV: 5.4. Lemon Wheat Ale made with Lemon, lactose and vanilla. Flavor and aroma profile of Italian Lemon Vanilla Bean Panna Cotta

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.

SON: Style: Mexican Lager. IBU: 15.0. ABV: 5.5. A fresh clean and crisp Mexican Amber Lager

STRAWBERRY RHUBARB LAYLA: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 6.0. Foeder aged wild ale with Strawberry and Rhubarb

VANILLA COFFEE UNDERBROWN: Style: American Brown Ale. IBU: 30.0. ABV: 6.5. Our American Brown Ale brewed with Lactose and Oats aged on Vanilla Beans and Blueprint Coffee Beans. Rated as the #1 brown ale on Untappd since 2015.

HERBIERY BREWING | 506

www.herbiery.com

2015 Winnebago Street, Madison, WI 53703

Herbiery is a farm to glass brewery. We grow or forage as many ingredients as we can. For everything else we build relationships with farmers, growers, millers, and maltsters within our region. This means we brew beers rooted in the Wisconsin, Mississippi, and Fox River Watersheds.

FEST BEER: Style: Märzen/Okttoberfest. This classic Fest Beer was brewed with Vienna Malt grown by Hughes Farms in Rock County, WI and malted by Meristem Malt, a craft malt house getting started at Hughes Farms. This beer is also utilizing Pilsner and Munich malts, grown and malted by Sugar Creek Malting Co. Lastly, we added ashwagandha and dandelion roots from Ecotone Herbs for an earthy bitter balance to the flavor profile.

GREAT SAGE WITBIER: Style: Witbier. ABV: 2.97. SRM: 3.0. A comforting aroma of Sage entices the nose while touches of grapefruit peel and an underlying

spiciness from coriander seeds balance this beer perfectly on the tongue. Brewed with Indiana grown, Sugar Creek Malting Co. 6-row barley for a special dried grass character and Sugar Creek Malting Co. malted wheat.

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.

N/A BEVERAGE: We will have an n/a beverage that will be a riff on one of the beers but without alcohol and definitely ice cold!

UNDER TREE: Style: American Amber/Red Ale. ABV: 6.7. SRM: 19.0. This beer gives root beer vibes with roasted dandelion root, burdock root, sarsaparilla root, licorice root, and ginger root all boiled into the wort pre-fermentation on a proprietary schedule for depth of flavor.

HEX MEADERY | 705

[m.facebook.com/hexameadery/](https://www.facebook.com/hexameadery/)

175 W. Wisconsin Ave., Kaukauna, WI 54130

FAT BOI: PB FADDER BADDER: Style: Mead. ABV: 5.0. Peanut butter and brownie batter ice cream mead

FAT BOI: ROCKY ROAD: Style: Mead. ABV: 5.0. ☞ Rocky Road ice cream mead

ROOTMEAD: Style: Mead. ABV: 6.0. ☞ Rootbeer style mead

SHORT STACK: BLACKBERRY RED RASPBERRY: Style: Mead. ABV: 6.0. ☞

Blackberry and red raspberry with maple syrup and cinnamon

SUDZ: BLOODY MARY: Style: Mead. ABV: 6.0. ☞ Bloody Mary style mead

SUDZ: CHERRY CHEESECAKE: Style: Mead. ABV: 6.0. ☞ Cherry and cheesecake hydromel

SUDZ: GRAPE LUNCHBOX: Style: Mead. ABV: 6.0. ☞ Grape and peanut butter hydromel

TROPICAL DREAM: Style: Mead. ABV: 6.0. ☞ Mango, passionfruit and Tangerine with vanilla

HILLSBORO BREWING CO. | 822

www.hillsborobrewingcompany.com

206 East Madison St., Hillsboro, WI 54634

With a solid award winning line up of craft brews, there is something for everyone at HBC. Our beer brewed in the recently restored turn-of-the-century building located in the heart of the Driftless Wisconsin Area is sure to please your palate and warm your soul. We offer over 42 craft beers on draft made strictly on site. The draft line changes throughout the year providing new flavors and styles for all. Today we pour some of our most exclusive beers for you all to enjoy!

7-HILLS-BORO BLUE RASPBERRY SOUR: Style: Mixed-Fermentation Sour.

IBU: 5.0. ABV: 4.3. ☞ A collaboration brew with our buddies from 7-Hills Brewery out of Dubuque, Iowa. We created a potently sour, gluten free beer blended with fresh raspberries and ripe yuzu. Then rested on tropical fruit candy. Definitely a unique beer to try. (Find in Tent 900.)

BECKHAMS ROOTBEER: Style: Root beer. ☞ Rich, flavorful, and smooth craft rootbeer.

BOHEMIAN CLUB: Style: Czech Pilsener. IBU: 22.2. ABV: 5.5. Light in color and deep in flavor, this lager is crisp and smooth. This Czech Pilsner honors our Hillsboro heritage.

COWBOYS VS ALIENS: Style: American Double/Imperial IPA. IBU: 40.0. ABV: 8.0. A collaboration brew with 608 Brewing Co. Brewed with a ridiculous amount of Incognito oil, Citra, and Galaxy hops. Aroma punches through of juicy fruit bubble gum! Lime citrus, fresh mango, and ripe passion fruit.

DESIGNATED DRIVER: Style: Non-Alcoholic. IBU: 7.0. ABV: 0.5. ☞ Brewed with citra hops, this light lager is a easy drinker. Subtle notes of citrus and honeydew are present.

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.

POP-TART PARADOX: Style: American Double/Imperial Stout. IBU: 4.0.

ABV: 14.0. An imperial stout aged over 2 years in Dancing Goat Bourbon Barrels...then rested on Pop-Tarts... This beer is one of a kind! Deep chocolate and caramel notes harmonize with bright notes of berries and toaster treats. Subtle accents of vanilla and bourbon dance in tandem with the complex flavors. This is a must try at the Great Taste!

SOUR PATCH KIDS: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 3.9. Sour Beer blended with a generous amount of Sour Patch Kids candy. Sour and delicious.

TROPICAL THUNDER: Style: Fruited Sour. IBU: 5.0. ABV: 4.5. ☞ A Gluten free sour beer blended with pineapples, passion fruit, and oranges. Refreshing and light.

HINTERLAND BREWERY | 828

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.

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

HINTERLAND IPA: Style: American IPA. IBU: 66.0. ABV: 6.7. Agreeably dry hopped IPA with a pound and a half of simcoe hops per barrel. Bright citrus notes are balanced with a pleasant malt backbone.

JAMAICAN HAZE: OG: 16.2. IBU: 40.0. ABV: 6.8. Sabro hopped hazy IPA with notes of tangerine, coconut, mint and tropical fruits

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.

SAVING GRACIE GLUTEN FREE SOUR BERRY ALE: IBU: 15.0. ABV: 4.0. ☞ Light crisp kettle sour with blueberry, raspberry and strawberries.

SAVING GRACIE GLUTEN FREE VIENNA STYLE LAGER: IBU: 28.0. ABV: 5.4. ☞ Brewed with malted millet and buckwheat, this beer is light and refreshing, with a touch of sweet and toastiness. An ever-so-subtle noble hop bitterness provides a perfect balance to this crisp lager.

SAVING GRACIE JUICY IPA: Style: Specialty IPA. OG: 13.5. IBU: 40.0. ABV: 5.1. SRM: 5.0. Gluten free hazy IPA

TREELINE CIDER: ABV: 6.0. ☞

HOP BUTCHER FOR THE WORLD | 201

www.hopbutcher.com

4257 N Lincoln Ave., 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!

BANANA CAMP: OG: 32.0. IBU: 30.0. ABV: 13.0. SRM: 40.0. Bourbon Barrel Aged Imperial Stout conditioned on Banana, Marshmallow, Graham Cracker, and Cocoa Nibs

BLUE RASPBERRY HOP WATER FOR THE WORLD: 🍷 Blue Raspberry Hop Water with Citra, El Dorado, and Mosaic

CANARY YELLOW '79 SEVILLE: OG: 20.0. IBU: 20.0. ABV: 6.5. SRM: 4.5. Tropical Sour Ale brewed with Pineapple and Mango

GOLDEN ZOMBIE COCKTAIL SELTZER: ABV: 10.0. 🍷 Rum Barrel Aged Seltzer conditioned on Lime Juice, Bitters Herbs, Passion Fruit, and Falernum

LINCOLN ANNIVERSARY 3: OG: 32.0. IBU: 30.0. ABV: 13.0. SRM: 40.0. Double Barrel Bourbon Barrel Aged Imperial Stout

PIZZA TOURIST: OG: 11.0. IBU: 23.0. ABV: 4.75. SRM: 4.0. Italian Style Pilsner brewed with Saphir and Styrian Golding

THAT TINGLE IN YOUR SPINE: OG: 18.3. IBU: 40.0. ABV: 8.25. SRM: 4.4. Collab with Youngblood Brewing Company - Hazy Double IPA brewed with Citra, Citra Cryo, El Dorado, El Dorado CGX, and El Dorado Quantum Brite

ROOKIE

HOP GARDEN BREWING | 810

www.thehopgarden.net

107 W. Main Street, Belleville, WI 53508

At Hop Garden Brewing, great beer starts in the field. We grow our own hops on our hop farm in Belleville, Wisconsin, crafting fresh, flavorful beers rooted in local agriculture. Our taprooms are located in beautifully restored historic buildings: an 1849 gristmill in Paoli, a 1900 post office in Evansville, and a 1917 Buick/Ford garage in Belleville. Enjoy our smoked BBQ at Evansville and Belleville, live music year-round at all three locations, and relaxing outdoor beer gardens. Our “Beeristas” are here to guide your experience with friendly service, local knowledge, and the perfect pour.

www.hopgarden.net

BELGIAN BIKINI: Style: Witbier. ABV: 4.8. A traditional Belgian-style wheat ale brewed with a smooth, hazy body and refreshing finish. Brewed with Hallertau Blanc hops, wheat and oats, then delicately spiced with sweet orange peel and coriander, it offers bright citrus, subtle herbal notes, and a touch of peppery yeast character.

FARMTASTIC: Style: American Pale Ale. ABV: 5.5. Our Tap Room’s best-selling beer, Farmtastic is an easy-drinking American Pale Ale featuring Cascade hops and a smooth malt profile. Light, flavorful, and perfectly balanced, it’s approachable enough for any craft beer fan.

JAM FEST: Style: Specialty IPA. ABV: 6.5. Turn up the flavor with this juicy Blackberry Hazy IPA bursting with ripe berry character and tropical hop aromas. Smooth, hazy, and refreshingly fruity, it’s the perfect beer to enjoy while soaking in live music at Hop Garden.

NUGGETOPIA: Style: American IPA. ABV: 7.1. A bold, hop-forward IPA brewed exclusively with Nugget hops. Expect layers of earthy, spicy, and herbal flavors balanced by a clean malt backbone and a satisfyingly crisp finish.

SUMMER HOPFENLAGER: Style: American Pale Lager. ABV: 4.5. A crisp, refreshing pale lager brewed with 100% Pilsner malt for a clean, bready backbone. Dry-hopped with Vista and Strata hops, it bursts with notes

of tangerine, pineapple, fresh berries, and a hint of pine before finishing bright and dry.

HOP HAUS BREWING CO. | 623

www.hophausbrewing.com

2975 Sub-Zero Parkway, Fitchburg, WI 53719

More than just a brewery! 2 locations serving up handcrafted beer, cocktails, wine and tasty food. Our munster cheese curds are award winning, and so is our beer. Plus we have a cocktail menu, and we have our own line of hemp based sparkling waters in a variety of dosages.

BURLY ARMS: Style: American Brown Ale. ABV: 5.1. A smooth brown ale with cozy notes of toasted malt, light chocolate, and a touch of caramel sweetness. At 5.1% ABV, it’s strong enough to earn the name Burly Arms, but smooth enough you won’t have to use them.

COMMENT CARD: Style: Witbier. ABV: 5.2. The only comment card you’ll actually enjoy filling out. This Belgian Wit pours hazy and refreshing with bright citrus, subtle coriander, and a silky wheat body. We’d give it 5 stars... but we’ll let you decide.

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.

PTO APPROVED - MANGO/PINEAPPLE SOUR: Style: Fruited Sour. ABV: 5.2. Your request has been accepted. PTO Approved combines juicy mango and pineapple flavors with a refreshing tart finish for the ultimate tropical escape in a glass.

REC CHEM 26-2: Style: New England IPA. ABV: 4.9. A hoppy and hazy IPA that won’t ruin your beach body. Nectarone and Strata hops combine for a citrus/peach/passion fruit/dank weed kinda party. It’s science!

ROOKIE

HOYA HOP HOUSE BREWING | 811

www.hoyahophousebrewing.com

514 E. Main Street, Waupun, WI 53963

At Hoya Hop House, we craft exceptional beer, cocktails, and food in harmony with nature, creating a vibrant, plant-filled space that nurtures community.

Our mission is to blend quality, creativity, and sustainability—one sip, one bite, and one green moment at a time.

Our taproom is the heart of our brewery—a welcoming space where you can indulge in our handcrafted beers, artisanal cocktails, and curated menu. With a rotating selection of signature brews, seasonal offerings, and experimental small-batch releases, there’s always something new to discover.

Explore our unique spaces: unwind on the outdoor patio, savor drinks in the serene greenhouse filled with vibrant plants, or immerse yourself in the lively atmosphere at the bar, where our expertly crafted beverages await.

JOE DIRT: IBU: 16.0. ABV: 6.0. Joe Dirt is a coffee Kolsch with a little edge, crisp, clean, and layered with character. A touch of rye brings subtle spice, while a custom Nunatak coffee blend adds soft notes of light roast, cocoa, and a hint of bright fruit. Smooth, refreshing, and quietly complex.

LISTEN: Style: Fruited Sour. IBU: 11.0. ABV: 5.0. Vibrant, bold, and refusing to be ignored. Listen is a sour wheat ale bursting with ripe mango, guava, and prickly pear. Tart, tropical, and effortlessly balanced. Brewed by women. Made to be heard.

OBABE: Style: Japanese Rice Lager. IBU: 21.0. ABV: 5.4. A clean, floral lager brewed with jasmine rice and Sorachi Ace hops, featuring notes of lemongrass and citrus—light, elegant, and memorable.

PIER PRESSURE: Style: Specialty IPA. IBU: 45.0. ABV: 6.8. Brewed to cut through the fog, Pier Pressure is a beacon of hop-forward clarity. This West Coast IPA crashes in with waves of resinous pine and citrus zest. Hopped with Nugget, Citra, Amarillo, and Michigan Copper. Expect a crisp bitterness

and a clean malt backbone that lets the hop character shine. Notes: grapefruit, orange blossom, and a hint of stone fruit on the finish.

HUBBLETON BREWING CO. | 805

W10445 Hubbleton Rd, Waterloo, WI 53594

PIÑA COLADA HARD SELTZER: Style: Hard Seltzer. ABV: 4.8. Our own house-made Hard Seltzer, crafted with tropical pineapple and creamy coconut for that classic piña colada vibe. Light, refreshing, and dangerously easy to drink!

SUMMER LAGER, LEMONGRASS PILS: Style: American Adjunct Lager. IBU: 10.0. ABV: 3.7. Our crisp, refreshing take on a classic pilsner, brewed with lemongrass for a bright citrus twist and a clean, easy finish. Light, zesty, and made for sunny days.

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!

VANILLA CREAM ALE: Style: Cream Ale. IBU: 16.0. ABV: 4.3. A light, creamy brew featuring an infusion Bourbon Barrel Madagascarian Vanilla Beans to give it a long lingering flavor that will make you want to keep sipping!

IMPERIAL OAK BREWERY | 103

www.imperialoakbrewing.com

501 Willow Blvd, Willow Springs, IL 60480

With locations in Willow Springs and Brookfield, IL 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 and then aged in an Oak Foeder. FOBAB 2024 Bronze Medal Winner. *Traditional Raspberry and Woodruff syrups available*

GIN BARREL AGED STRAW: Style: Saison/Farmhouse Ale. OG: 1.048. IBU: 23.0. ABV: 6.0. SRM: 3.5. Fermented with Belgian Saison yeast and then aged for over a year in an Oak Foeder with our custom blend of fruit-forward Brettanomyces. After Foeder aging, this version was aged for over a year in Lime Gin barrels. The extra aging adds complexity with notes of Gin botanicals, citrus, oak and a more noticeable tartness.

KAISER: Style: Kölsch. OG: 1.05. IBU: 18.0. ABV: 5.0. SRM: 3.0. Pilsner and a bit of Vienna malt provide a bready, slightly sweet malt backbone with just enough hop bitterness and flavor to balance. The yeast provides a background fruitiness and a crisp, dry finish.

QUIET GIANT- DOUBLE BARREL AGED- BOURBON/ARMAGNAC: Style: Russian Imperial Stout. OG: 1.135. IBU: 65.0. ABV: 15.0. SRM: 47.0. Aged for 10 months in Whiskey Acres Bourbon Barrels then transferred to French Armagnac barrels for an additional 4 months adding additional complexity and notes of dried fruits, plum, vanilla, and spice.

QUIET GIANT- ORANGE ZEST & VANILLA: Style: Russian Imperial Stout. OG: 1.135. IBU: 65.0. ABV: 14.0. SRM: 48.0. This version has an addition of real fresh peeled Orange Zest, and real Madagascar Vanilla beans added after a year of aging in Oppidan Spirits Bourbon barrels.

INDEED BREWING COMPANY | 315

indeedbrewing.com

711 15th Avenue NE, Minneapolis, MN 55413

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 brews, cult favorites, 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.

BRIGHTSIDE SEA SALT & LEMON LAGER: Style: Light Lager. IBU: 10.0. ABV: 5.2. A squeeze of lemon and wisp of sea salt puts a surprising twist on this crispy lager. Brightside Sea Salt & Lemon Lager makes the day golden,

expertly balancing tart notes of lemon within a subtly sweet honey lager. Looking on the bright side is easier with one in hand.

CHELADA HONEY LIGHT: Style: Mexican Lager. IBU: 10.0. ABV: 5.2. Lime juice and salt add a lively twist to our Mexican Honey Light Lager. Refreshingly crushable and brewed with orange blossom honey straight from orange groves south of the border in San Luis Potosí. Available exclusively in our Summer Mexican Honey Variety 12-Pack.

FLAVORWAVE IPA: Style: American IPA. IBU: 73.0. ABV: 6.2. Can you feel that? It's the rumblings of Flavorwave, 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. Just like cracking open a pistachio shell to liberate the nut, raising the pull tab of a Pistachio Cream Ale can to puncture the top has the power to bring immense satisfaction. This pistachio-forward cream ale boasts a subtly nutty and malty flavor that leaves a spritzzy mouthfeel that'll make you go unabashedly nuts.

ROOKIE

INVENTORS BREWPUB | 812

www.inventorsbrewpub.com

305 E Washington St, Port Washington, WI 53074

Inventors Brewpub is Port Washington's hometown brewery, a community-driven taproom known for inventive beer styles, great elevated pub fare, and a welcoming, maker-energy atmosphere. At its core, it blends craft beer culture, engineering-inspired creativity, and harbor views of Lake Michigan.

HAFENBRECHER KOLSCH: Style: Kölsch. OG: 8.0. IBU: 18.0. ABV: 4.5. SRM: 2.9. The "Harbor Crusher" designed for sitting by the harbor and enjoying the sun and boats. It's the easy sipper of the summer and built for our Sunday Kölsch Service

LAMINAR FLOW PILSNER: Style: German Pilsener. OG: 8.0. IBU: 23.0. ABV: 4.7. SRM: 2.7. A tribute to the inventors of the TurboTap, this all-Wisconsin Pilsner is a collaboration and celebration of the six-year anniversary of the Badger Beer Report.

MONCHITO PINA COLADA MILKSHAKE IPA: Style: Specialty IPA. OG: 14.0. IBU: 39.0. ABV: 7.0. SRM: 3.5. Named for the inventor of the Pina Colada, Monchito brings all the pina colada flavors using just water, malt, hops, and yeast.

OZ WHEAT HEFEWIZEN: Style: Hefeweizen. OG: 12.8. IBU: 8.6. ABV: 5.2. SRM: 3.8. 5.2% German-style Hefeweizen with notes of banana and mild clove

WILLIAM'S MALTED PASTRY STOUT: Style: American Double/Imperial Stout. OG: 21.0. IBU: 40.0. ABV: 11.0. SRM: 71.0. Named after William Horlick, the inventor of malted milk, this pastry stout is a collaboration with Badger Beer Report for their 6-year anniversary. Instead of using Lactose, we used Malted Milk powder from Briess and Chocolate from Hollander Chocolate.

ISLAND ORCHARD CIDER | 408

www.islandorchardcider.com

12040 Garrett Bay Rd, Ellison Bay, WI 54210

Island Orchard Cider is a hard cidery in Ellison Bay with an orchard on Washington Island. Every fall, they hand-pick apples and pears grown in their island orchard. The fruit is ferried across Lake Michigan's Death's Door to the taproom and production facility in Ellison Bay. There, fresh-pressed juice is fermented and crafted into award-winning hard ciders and culinary cider vinegars. Visit their table for a delicious selection of gluten-free hard ciders! 6.5-6.9% ABV.

APPLE CHERRY CIDER: Style: Cider. ABV: 6.9. ☞ semi-dry, tart, crisp, medium body, apple base and Door County Montmorency cherry

APPLE GINGER CIDER: Style: Cider. ABV: 6.9. ☞ semi-dry, spiced, medium body, light astringency, apple, fresh ground ginger root

APPLE LAVENDER CIDER: Style: Cider. ABV: 6.9. 🍷 semi-dry, floral, light-body, low in tannins, apple base steeped with fresh culinary lavender buds from Fragrant Isle on Washington Island

BRUT APPLE RESERVE: Style: Cider. ABV: 6.9. 🍷 dry, robust apple flavor, medium body, light astringency, frothy effervescence, select apple cultivars

KINGSTON BLACK CIDER: Style: Cider. ABV: 6.9. 🍷 bone-dry, balanced flavor, high tannin, full-body, frothy effervescence, made with 100% Kingston Black apples

OAK AGED CIDER: Style: Cider. ABV: 6.9. 🍷 semi-dry, mellow oakiness, full-body, aged on American oak over 3 months

PEAR CIDER: Style: Cider. ABV: 6.5. 🍷 semi-sweet, subtle pear flavor, light body, Bosc and Bartlett pear

JACOB LEINENKUGEL BREWING CO. | 503

www.leinie.com?url=www.leinie.com
124 E. Elm St., Chippewa Falls, WI 54729

Established 1867. The Jacob Leinenkugel 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!

CITRA PALE ALE: Style: American Pale Ale. IBU: 40.0. ABV: 5.6. Leinenkugel's Citra Pale Ale is a small-batch, pilot-exclusive American Pale Ale brewed at the Leinie Lodge Pilot Brewery in Chippewa Falls, Wisconsin.

DRY HOPPED PILS: IBU: 32.0. ABV: 5.5. Crisp and clean, brewed with traditional German noble hops for a balanced bitterness with floral, herbal, and lightly spicy notes. A small dry-hop addition brings out layers of citrus and tea-like complexity with a refreshingly dry finish

SUNSET WHEAT: IBU: 14.0. ABV: 4.9. Leinenkugel's Sunset Wheat is a Belgian-style witbier brewed in Chippewa Falls, Wisconsin. At 4.9% ABV, it is famous for its distinct citrus and blueberry aromas. Because of its fruit-forward profile, it is frequently compared to "Fruity Pebbles" cereal and is best served cold with a fresh orange slice

KARBEN4 BREWING | 223

karben4.com
3698 Kinsman Blvd., Madison, WI 53704

Madison's finest Fantasy Factory since early 2013

CHERRY WISCO POP: Cinnamon and cherry soda

DESERT ISLAND DISSIDENT: Style: California Common/Steam Beer. ABV: 6.7. The first new Ale Asylum release in 4 years has been a hit, taking the traditional steam beer fermentation to new heights with a heavy dose of hops

DISASTER ARTIST: Style: Specialty IPA. ABV: 7.5. This Oat IPA is a hazy full of Phantasm with a super smooth finish

FANTASY FACTORY: Style: American IPA. ABV: 6.3. 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 breadly notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.

GINGER WISCO POP: Ginger soda

MIDWESTY: ABV: 4.4. Best beer in town.

PASS THE DUTCHIE: ABV: 5.2. Smooth, malty pils with a hint more bitterness than a standard European import lager. Don't call it a Grolsch

PRIEST, PROPHET, & KING (2026): Style: American Barleywine. ABV: 9.7. Anniversary barleywine, with strong notes from the raspberry brandy barrels coming through.

REINHAEZESGEBOT: ABV: 6.0. A Kolsch unlike any you'll find elsewhere. Hoppy, hazy, but still easy to drink. Tapping special for Great Taste

SUPPLY DROP: TROPICAL: Style: Fruited Sour. ABV: 4.2. Pineapple, mango, passion fruit, and tangerine sour.

TERROR OF DEMONS: Style: Russian Imperial Stout. ABV: 10.0. Rye whiskey-barrel aged imperial stout

KUHNHENN BREWING | 829

www.kbrewery.com
5919 Chicago Rd., Warren, MI 48092

Kuhnenn Brewing Company is a Michigan-based microbrewery, winery, and meadery founded in 1998 by brothers Bret and Eric Kuhnenn. What started as selling homebrewing supplies from their family's hardware store evolved into a brewery known for its high-gravity, experimental craft beers, meads, and wines. They are recognized for unique beers like their Double Rice IPA (DRIPA), which won a gold medal at the World Beer Cup, and their experimental approach to brewing using repurposed equipment.

BLUE MITTEN: Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 15.0. ABV: 5.4. SRM: 3.1. This blueberry wheat ale is brewed with 60% Michigan grown wheat and heaps of blueberry juice. Hopped with Mosaic hops. An easy drinking beer year round.

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.

BOURBON BARREL-AGED ABOMINATION STOUT: Style: American Double/Imperial Stout. ABV: 13.0. Normalcy is overrated. Abomination is a Stout designed to challenge the palate with a chaotic harmony of ingredients. Expect a rush of cocoa, caramel, and deep roasted barley that refuses to apologize. It is bold, distinct, and undeniably unique. Defy the expected.

BRETTANOMYCES BACK 9 BLONDE: Style: Belgian Blond Ale. IBU: 18.0. ABV: 6.6. A new twist on a classic. Our Back 9 Blonde, aged with Brettanomyces bruxellensis, gains new complexity. Bright fruit notes meet a subtle, earthy funk, finishing crisp and refreshing.

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.

DOUBLE BOURBON BARREL-AGED BARLEYWINE ALE MOTOR CITY GAS BARRELS: Style: English Barleywine. ABV: 14.5. Double Bourbon Barrel Aged Barley Wine Ale This Barley Wine Ale is aged in bourbon barrels for a year and then finished in a Motor City Gas Wheated Bourbon barrel for 6 more months.

DRAGON BALLZ! SAKE WITH BOBA PEARLS: OG: 1.098. ABV: 13.5. 🍷 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.

HOP SMASH: Style: Fruit/Vegetable Beer. OG: 1.076. IBU: 14.3. ABV: 6.9. SRM: 4.4. Originally forged in 2016 as an inspiring collaboration with Bret Kuhnenn at abbeydale Brewery how smash is a hazy grapefruit IPA have smash is back on this side of the pond we've stayed true to the madness of that Sheffield original beer adding a triple threat of American hops and fresh grapefruit to this hazy IPA for a bright citrus punch a smashing good time.

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!

PERRY CIDER: ABV: 6.0. A perry created from Bartlett pear juice. Modestly backsweetened to produce a semi-sweet perry.

RASPBERRY EISBOCK (2024): Style: Eisbock. ABV: 15.5.

LAKE LOUIE BREWING | 701

www.wisconsinbrewingcompany.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

BADGER CLUB AMBER: Style: American Amber/Red Lager. ABV: 5.5.

FUZZY CHEEKS: Style: Hefeweizen. OG: 12.5. IBU: 18.0. ABV: 5.5. Pineapple 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!

TART LIME TWIST: Style: Gose. ABV: 4.6. An ale brewed to be slightly tart with a dash of sea salt, a touch of coriander, and a hardy twist of lime. The resulting beer is a Sea Salt Lime Gose, a refreshingly snappy thirst quencher of unbridled delight.

TEKILLYA: ABV: 13.0. A Gose barrel aged in tequila barrels

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.

WISCONSIN VACATION: Style: Czech Pilsener. IBU: 23.0. ABV: 5.0.

LAKEFRONT BREWERY | 213

lakefrontbrewery.com
1872 N Commerce St., Milwaukee, WI 53212

Lakefront's pioneering spirit has created many U.S. brewing-industry firsts. Among these, the brewery introduced the first beer in the United States made from 100% in-state-grown ingredients with the barley, wheat, hops and a first-of-its-kind, indigenous Wisconsin yeast strain (Wisconsinite Summer Weiss), the first certified organic brewery, producing the country's oldest certified organic beer (Organic E.S.B.), and the first government-certified, gluten-free beer (New Grist).

Lakefront Brewery has one of the most popular brewery tours in the United States; over 80,000 people tour the brewery each year. Lakefront was one of the first—if not the first—to offer beer at the beginning, during, and after the tour instead of requiring visitors to wait until the end.

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.

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.

MY TURN TYLER: OG: 25.0. IBU: 30.0. ABV: 12.0. Lakefront's Brewing Tech, Tyler, made this Belgian-style Grand Cru. Dark brown sugar, dried cherry and date notes from Belgian yeast join together over a complex caramelly and toasty base.

TROPICAL RABBIT: OG: 1.065. IBU: 33.0. ABV: 6.8. Flavors of Orange, Pineapple and Peach in this full-bodied IPA. Hoped with Wisconsin Magnum and Sabro

LAST DITCH BREWPUB | 116

www.lastditchbrewpub.com
6521 120th Ave, Kenosha, WI 53142

Kenosha brewery with 16 taps, PROBABLY the largest whiskey selection in town, beer garden and the best place to watch the Brewers, Packers, Cubs, Bears, Badgers, Bulls, Blackhawks, F1 & World Cup soccer. Newcomers are just friends you haven't met yet.

BB CANS: Style: Mexican Lager. OG: 1.046. IBU: 19.0. ABV: 5.0. SRM: 5.0. Gentle mango candy sweetness with a notable habanero tingle. Spice level approachable for the sensitive palette.

COPPER THRUSTER: OG: 1.063. IBU: 28.0. ABV: 7.0. SRM: 13.0. Balanced caramel malt and hop bitterness with a subtle citrus and pine hop presence.

ROCKET RANCHER: Style: Berliner Weissbier. OG: 1.074. IBU: 10.0. ABV: 7.7. SRM: 5.0. Cherry Lime Raspberry Sour

LEXINGTON BREWING & DISTILLING CO. | 825

www.kentuckyale.com
401 Cross St, Lexington, KY 40508

Lexington Brewing and Distilling Company is a brewery and distillery based in Lexington, Kentucky founded in 1999 by Pearse Lyons, the president and founder of animal nutrition company Alltech.

Alltech entered the beverage industry with the introduction of their Kentucky Ale. In 2012 the company opened its distillery and developed a line of spirits including Pearse Lyons Reserve, a malt whiskey, Bluegrass Sundown, a bourbon-infused coffee drink, and Town Branch Bourbon.

KENTUCKY BOURBON BARREL ALE: Style: English Strong Ale. IBU: 19.0. ABV: 8.2. Our Kentucky Bourbon Barrel Ale®, affectionately known as "The Beer of Bourbon Country", celebrates the Kentucky Bourbon Trail® by upcycling authentic bourbon barrels to age our beer—giving these oak barrels a sustainable second life close to home. As the beer rests in the charred barrels, subtle yet familiar notes of vanilla and oak are imparted to this strong ale. It is finished at the peak of its beer-meets-bourbon character, showcasing the best of both worlds as a pleasantly smooth yet robust strong ale, with classic Kentucky bourbon flavors lingering on the finish.

KENTUCKY BOURBON BARREL IMPERIAL MILK STOUT: Style: Milk/Sweet Stout. ABV: 12.0. Our Kentucky® Bourbon Barrel Imperial Milk Stout is 100% barrel-aged for up to six months, creating a perfectly blended profile of beer born in bourbon. This imperial milk stout delivers rich notes of chocolate and coffee, with hints of molasses that complement its dark, roasted character and subtly sweet finish. As the beer rests in bourbon barrels, layers of smooth barrel-aging influence and Kentucky bourbon character slowly unfold, adding depth and balance to every sip.

KENTUCKY PUMPKIN BARREL ALE: Style: Pumpkin Ale. IBU: 20.0. ABV: 10.0. This barrel-aged ale brewed with Kentucky-sourced pumpkin, richly spiced with cinnamon, nutmeg and allspice. As the ale is aged in fresh bourbon barrels, the sweetness of caramel and vanilla are imparted upon the brew and complement its spicier base.

KENTUCKY VANILLA BARREL CREAM ALE: Style: Cream Ale. ABV: 5.5. Our Kentucky® Vanilla Barrel Cream Ale begins as a cold-conditioned cream ale, brewed with a touch of flaked corn and bourbon vanilla beans, then barrel-aged in bourbon barrels until the perfect balance of bourbon and vanilla is achieved. This medium-bodied, easy-drinking ale delivers notes of corn, vanilla, bourbon, and oak, evoking the nostalgic sweetness of vanilla cream soda—truly delicious!

LION'S TAIL BREWING CO. | 205

lionstailbrewing.com

116 S Commercial St, Neenah, WI 54956

Lion's Tail Brewing Co. is a Craft Brewery and Taproom with 2 locations in Neenah and Wauwatosa, Wisconsin. We make anywhere from the mild to the wild and offer a new release every week. We strive to have something for everyone in our 2 unique taprooms.

BOURBON TRAIL '25 - E.H. TAYLOR: Style: American Double/Imperial Stout. ABV: 12.3. #5 of 5 in our Bourbon Trail 2025 Series. Imperial Stout aged 1 year in E.H. Taylor Bourbon barrels from Buffalo Trace Distillery. Exceptionally smooth with flavors of caramel, dark chocolate, vanilla, and dried fruit with subtle hints of oak and tobacco. We brew Bourbon Trail to be decadent yet approachable - slightly less boozy and thick so it can be enjoyed on any occasion

CRISPY VIBES: Style: American IPA. ABV: 7.0. West Coast IPA with Centennial, Cascade, Citra, Chinook and Columbus Hops.

JUICE CLOUD: Style: New England IPA. ABV: 6.3. 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.

KULA WHEAT: Style: American Pale Wheat Ale. ABV: 5.6. Hawaiian for "Golden", Kula perfectly describes our American wheat ale. Crisp and refreshing, Kula Wheat is brewed with golden barley and white wheat malt then fermented with over 100 fresh, ripe pineapples.

MIAMI VICE IMPERIAL SOUR: Style: Fruited Sour. ABV: 8.0. Bigger in abv (8%) and flavor - this Imperial Miami Vice was kettle-soured and then fruited with real pineapple, strawberry, key lime, and toasted coconut. Inspired by the classic Miami Vice cocktail. Contains lactose.

OATS & HONEY: Style: American Blonde Ale. ABV: 4.8. This light, refreshing blonde ale balances gentle malt and oat sweetness with a touch of local Wisconsin clover honey.

ROOKIE

LOTZA | 420

www.getlotza.com

Milwaukee, WI

The Soda Made To Party™—A bold soda made with real fruit, only 6g sugar, and functional ingredients designed to support your body while you celebrate.

-Drink it straight.

-Mix it with your favorite spirit.

-Either way, it's a better party.

CITRUS SMASH: Style: Non-Alcoholic.   Citrus Smash: Tart lemon-lime with a bright, puckery kick.

TROPICAL TWIST: Style: Non-Alcoholic.   Tropical Twist: Crisp tropical punch with a light, refreshing pucker.

WILD BERRY BURST: Style: Non-Alcoholic.   Wild Berry Burst: Juicy mixed berries with a sweet-tart, tangy bite.

LUA BREWING | 504

www.luabeer.com

1525 High St., Des Moines, IA 50309

Sherman Hill's Oldest Craft Brewery

FOR THE DREAMERS: Style: New England IPA. ABV: 10.0. Triple Hazy IPA with Mosaic, Citra and Simcoe

SAY YES: Style: Fruited Sour. ABV: 6.3. Fruited Sour with Blackberry, Boysenberry and Blue Raspberry

ROOKIE

LUCKY'S 1313 BREW PUB | 813

luckys1313.com

1313 Regent St, MADISON, WI 53715

EGWENE'S APPLE ALE: Style: American Blonde Ale. OG: 1.05. IBU: 14.0. ABV: 5.2. SRM: 6.0. Blonde Ale brewed with added apple juice

LUCKY'S CRANBERRY GINGER PORTER: Style: American Porter. OG: 1.067. IBU: 29.0. ABV: 7.2. SRM: 28.0. American Porter with cranberry and ginger

STAY GOLD, PONY BOY: Style: American Pale Wheat Ale. OG: 1.053. IBU: 17.0. ABV: 5.3. SRM: 12.0. Wheat Beer brewed with honey malt, added honey

THE ONE PIECE: Style: American IPA. OG: 1.06. IBU: 71.0. ABV: 6.7. SRM: 7.0. Single hop IPA using only Mosaic hops

MAPLEWOOD BREWERY & DISTILLERY | 102

www.maplewoodbrew.com

2717 N Maplewood Ave, Chicago, IL 60647

The first of its kind in Illinois to establish brewing and distilling roots under a single roof, Maplewood has been producing finely crafted beer and spirits since 2014.

BARREL AGED CUPPA NEAT WLR (WELLER): Style: American Double/Imperial Stout. ABV: 13.9. SRM: 40.0. This Neat was blended from Cuppa aged in Weller bourbon barrels for over 32 months. A formidable stout brewed to showcase the expression of the barrels used in the aging process. Rich with cocoa, and layered with robust barrel character, this stout shows notes of caramel, toasted oak, and a touch of vanilla bean, with faint hints of dark fruit in the finish. For this release, like every other Neat, no adjuncts were used: this Cuppa is served "neat."

CUZ OF JUICE: Style: American IPA. IBU: 65.0. ABV: 6.3. SRM: 5.2. Meet the cousin. Brewed with the same hop lineup as Son of Juice. Clear and bright, with punchy tropical fruit, zesty citrus, and a firm, balanced bitterness. All the juice, none of the haze.

GOBY: Style: Fruited Sour. ABV: 4.0. A light and insanely refreshing tart ale overflowing with tropical juiciness! Crisp and dry, but balanced by the addition of pineapple, orange, and guava.

LOUNGE LAGER: Style: American Adjunct Lager. ABV: 4.6. Lager brewed with 6-Row Barley, Corn and Rice. The official beer sponsor of the Maplewood Lounge!

PEANUT BUTTER PUG: Style: Oatmeal Stout. IBU: 25.0. ABV: 5.9. SRM: 30.0. A decadent twist on our original Pug stout. Layers of rich roasted malt and creamy peanut butter come together in a deliciously smooth stout. Expect peanut butter cup vibes with layers of roast, and dark chocolate. Contains lactose.

SON OF JUICE: Style: New England IPA. ABV: 6.3. Bursting with notes of tropical fruit, Son of Juice features loads of Mosaic, Simcoe and Nugget hops. Pilsner malt and oats lend to a soft body and touch of haze, making for a juicy, low-bitter IPA.

MCFLESHMAN'S BREWING CO. | 714

www.mcfleshmans.com

115 S State St., Appleton, WI 54911

547: Style: American Double/Imperial IPA. OG: 1.08. IBU: 75.0.

HARBOR FOX WILD RICE LAGER: Style: Japanese Rice Lager. OG: 1.044.

ABV: 4.4. Lager made with local malt, hops, and wild rice.

LIL' TORONADO: Style: American IPA. IBU: 60.0. ABV: 6.7. 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.

PIRATE'S COVE: Style: Munich Helles Lager. OG: 1.048. IBU: 16.0. ABV: 5.2. SRM: 2.0.

PUBLIC HOUSE: Style: Irish Dry Stout.

MICKEY FINN'S BREWERY | 522

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.

BIG HEAD PALE ALE: Style: American Pale Ale. ABV: 5.1. Hop-forward hazy pale ale featuring Motueka hops. Tropical, dynamic aroma, big notes of lemon and lime zest.

DORTFEST KELLERBIER: Style: Keller Bier/Zwickel Bier. ABV: 5.4. GREAT TASTE ONLY! Unfiltered, malty, bright, balanced. Somewhere between a Dortmunder and a German-style Festbier.

INESSANT NOODLING: Style: Saison/Farmhouse Ale. ABV: 7.0. Mixed-culture, naturally conditioned Saison dry-hopped with Lorien hops.

ONLY HERE HAZY IPA: Style: New England IPA. ABV: 7.2. Hazy IPA with a big, bright tropical flourish.

MIKERPHONE BREWING | 830

www.mikerphonebrewing.com

121 Garlisch Drive, Elk Grove Village, IL 60007

Craft Beer Inspired By Music. Elk Grove Village, Illinois.

DOUBLE BLUE HAST MICH: Style: Berliner Weissbier. ABV: 5.25. Blueberry Berliner-Style Weisse Ale

GHOST IN THE MIKERPHONE: Style: American Double/Imperial IPA. ABV: 8.5. Double Dry-Hopped Double India Pale Ale with Citra, Citra Cryo, Citra Incognito, and Citra Quantum in collaboration with Parish Brewing Co. (*Find in Tent 900.*)

I WANT MY IPA: Style: American IPA. ABV: 7.25. American-Style India Pale Ale with Citra and Mosaic Hops

KICK, PUSH, PROST: Style: Märzen/Oktoberfest. ABV: 6.0. German-Style Oktoberfest Lager

MIKER LIGHT: Style: Light Lager. ABV: 4.5. American-Style Light Lager

ONE HIT WONDERS VOL. 7: Style: American Double/Imperial Stout. ABV: 12.73. Imperial Stout Aged for 21 Months in a Superstition Black Berry White Mead Barrel

THE GET-FRESH FLOW-ABLES: Style: American Double/Imperial IPA. ABV: 8.25. Double Dry-Hopped Double India Pale Ale with Mosaic, Mosaic Cryo, Nelson Sauvin, Mosaic Incognito, and Nelson Sauvin Hop Kief

TIMELESS SUMMER: ABV: 5.5. Summer Ale with Lemon Peel, Lemongrass, and Pink Peppercorns in collaboration with Old World Wisconsin

WHEN YOU SAY WISCONSIN...: Style: Berliner Weissbier. ABV: 5.25. Wisconsin Kringle-Inspired Berliner-Style Weisse Beer with Cherries, Cranberries, Bavarian Cream, and Cheesecake Flavoring

MOBCRAFT BEER | 532

www.mobcraftbeer.com

505 S 5th St, Milwaukee, WI 53204

As craft beer lovers, we don't just drink craft beer... We explore it! Reopened in Sep 2025 under new ownership, MobCraft still is staying true to the recipes of before while offering a more inclusive beverage experience at the Milwaukee Taproom. Follow us as we continue this journey to bring back the crowd-favorite brews and have fun creating new limited run beers this year!

BAT\$H!T CRAZY: Style: American Brown Ale. OG: 13.0. IBU: 20.0. ABV: 5.6.

SRM: 44.8. Coffee Brown Ale. Balanced milk sugar sweetness gives way to robust coffee flavors.

CACTUS COAST: Style: Mexican Lager. ABV: 5.2. Refreshing Mexican-Style Lager. The perfect companion for your summer adventures.

CRUSH TROPIC WAVE: Style: Fruit/Vegetable Beer. ABV: 6.0. Smoothie style beer with lactose orange, mango, pineapple and coconut.

LOW PHUNK KEY LIME PIE: Style: Fruited Sour. ABV: 4.2. Sour Ale conditioned with lactobacillus, popping with zippy lime, a hint of cinnamon, and smooth vanilla. Allow your taste buds to boogie down with this pHunky pleasure.

MOBCRAFT AMBER: Style: American Amber/Red Ale. IBU: 18.0. ABV: 5.5.

Amber Ale boasting a robust copper hue with a malt forward backbone and balanced hop bitterness.

OUT OF OFFICE: Style: American Pale Ale. ABV: 4.5. A refreshing, lightly hopped ale brewed with sweet orange peel and lime juice.

MORE BREWING COMPANY | 703

www.morebrewing.com

13980 Automall Drive, Huntley, IL 60142

MORE PILSNER: Style: German Pilsener. ABV: 4.8.

MOREVER: Style: New England IPA. ABV: 6.5. This Double Dry Hopped IPA is a delicious juice bomb thanks to a hefty hopping of Citra, Motueka, and Simcoe hops. An endless succession of juicy pineapple, grapefruit, and tangerine notes are leveled out with a hint of bitterness that resolves onto a smooth and refreshing finish.

ORANGE CREAM DOUBLE MARBLES: Style: Specialty IPA. ABV: 8.0. Orange creamsicle inspired milkshake IPA

TRIPLE BARREL MEHNDI: Style: American Double/Imperial Stout. ABV: 18.0. Imperial stout aged in Elijah Craig 19 barrels for 17 months, Woodford Reserve Double oaked and Weller 13-Year barrels for 8 months, then finished in Maple Applejack, Applejack, and pear brandy barrels for 6 months.

MOSINEE BREWING CO. | 709

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.

BEAST OF BOURBON 2026: Style: Russian Imperial Stout. OG: 1.11. IBU: 40.0. ABV: 12.88. SRM: 39.0. Aged over a year in Few Spirits Barrels

BLUEBERRY SKY: Style: Fruited Sour. OG: 1.066. IBU: 6.0. ABV: 4.2. SRM: 3.2. Jammy blueberry puree added to our Lachancea thermotolerans soured wheat ale. Sweet, tart and delicious!

FRUIT IN THE BLENDER - STRAWBERRY LIME SELTZER: Style: Hard Seltzer. OG: 1.031. ABV: 4.1. SRM: 1.0. Natural lime and wild strawberry, sweetened with a touch of an organic stevia blend.

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.

NEW GLARUS BREWING CO. | 801

newglarusbrewing.com

2400 Highway 369., New Glarus, WI 53574

Only in Wisconsin.

Welcome to Wisconsin's hometown brewery nestled on the outskirts of New Glarus, Wisconsin. The brewery is run by an enthusiastic couple, Daniel and Deb Carey, who have successfully combined business management and brewing professionalism. Our philosophy is based on individuality, cooperation, and the employment of 100% natural ingredients to produce world-class, handcrafted beers for our friends in Wisconsin. Cheers!

DANCING MAN WHEAT: ABV: 6.7. Rich, spicy clove and cinnamon

KRIEK 26: Style: Lambic - Fruit. Our Wisconsin Kriek boasts Door Co. cherries, three year old hops and Wisconsin Wheat. Spontaneously coolship soured for citrusy farmhouse funk aged in oak vats

RASPBERRY TART: Style: Lambic - Fruit. Treat yourself to a rare delight. This voluminous raspberry bouquet will greet you long before your lips touch your glass. Serve this Wisconsin framboise very cold in a champagne flute. Then hold your glass to a light and enjoy the jewel-like sparkle of a very special ale. Oregon proudly shares their harvest of mouth watering berries, which we ferment spontaneously in large oak vats. Then we employ Wisconsin farmed wheat and year old Hallertau hops to round out this extravaganza of flavor. Life's too short to wait for dessert.

STAGHORN: ABV: 5.5. A smooth amber body with an incredible spice bouquet

STRAWBERRY RHUBARB: Style: Fruited Sour. ABV: 4.2. Bright, tart, sour rhubarb under sweet strawberry nose

TAILWAGGER AMBER: Style: American Amber/Red Ale. ABV: 5.5. Easy going Tailwagger Amber plays well with others. No matter if you choose to bring some home or enjoy a brief escape at your local Happy Hour. This Amber is the perfect companion, both smooth and approachable. Brewed with malted barley from Wisconsin and our cousin state of Minnesota. When days are short and work is long, this friendly greeting will set your tail wagging too.

VINTAGE 25: Style: Lambic - Unblended. An American Sour Ale honoring old world traditions with aged whole cone hops, raw wheat, coolship and oak aging. Refermented in the bottle you hold. Cheers!

VINTAGE 26: Style: Lambic - Unblended. An American Sour Ale honoring old world traditions with aged whole cone hops, raw wheat, coolship and oak aging. Refermented in the bottle you hold. Cheers!

WATERMELON SPLASH: ABV: 4.0. Vibrant, bright and crisp. Watermelon Splash is 100% natural with zero artificial sweeteners

WHISKEY AGED SCOTCH ALE: Style: Scotch Ale/Wee Heavy. Our Luxurious Scotch Ale aged in our freshly emptied estate distilled New Glarus Brewery whiskey barrels. Expect this sipper to be smooth and rich with a hint of our whiskey

NEW HOLLAND BREWING CO. | 826

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 EMERALD IPA: Style: American Double/Imperial IPA. ABV: 11.0. Aged on fresh oak, Lotus and Citra hops are the star of the show, presenting you with a balanced flavor of fresh orange and creamy vanilla while the oak fermentation offers a rounded and crisp finish. A slightly hazy body

delivers a velvety and smooth mouthfeel for a surprisingly sessionable drinking experience

DRAGON'S MILK RESERVE S'MORES: Style: American Double/Imperial Stout. IBU: 70.0. ABV: 11.0. Dragon's Milk brewed with Graham Cracker, Chocolate, and Marshmallow.

DRAGON'S MILK TRIPLE MASH (2026): Style: American Double/Imperial Stout. ABV: 17.0. Three separate mashes and a year-long stay in Kentucky bourbon barrels amplify the flavor notes of Dragon's Milk- chocolate, roasted malt, vanilla, and oak-in a way that still allows for balance and refinement to shine through.

DRAGON'S MILK - BOURBON BARREL AGED STOUT: Style: American Double/Imperial Stout. OG: 23.0. IBU: 30.0. ABV: 11.0. Bourbon Barrel Stout - A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

JUICE BOOST SPACE MACHINE: Style: Fruit/Vegetable Beer. ABV: 6.5. A 50/50 blend of Passion Blaster and Tangerine Space Machine, fruit fusion hazy IPA.

NEW HOLLAND FULL CIRCLE: Style: Kölsch. ABV: 4.4. A kölsch-style beer, Full Circle is a refreshing celebration of our brewery's belief in balance. The soft, well-rounded malt character, light hop profile and crisp finish bring us back around to the familiar tastes of classic, thirst quenching beer.

NEW HOLLAND MAD HATTER INDIA PALE ALE: Style: American IPA. ABV: 7.0. Mad Hatter's whimsy is celebrated with floral aromatics from assertive dry-hopping, and a bright, hoppy body, punctuated with Centennial, Citra and Michigan-grown Cascade hops. Citrus and pleasant bitterness excite your palate before welcoming a balancing finish.

PEACH SPACE MACHINE: Style: New England IPA. ABV: 6.8. Pouring a hazy golden hue, peach-ring aroma bursts out of the glass. The promise of peach continues with a fruit-forward flavor profile that is balanced with a generous addition of Galaxy and Citra hops.

TANGERINE SPACE MACHINE: Style: New England IPA. IBU: 40.0. ABV: 6.8. Tangerine Space Machine is a Hazy IPA, its 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 and Citra 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.

NOBLE ROOTS BREWING CO. | 120

www.noblerootsbrewing.com

2790 University Ave, Green Bay, WI 54311

A FISTFUL OF STEINS: Style: Märzen/Oktobfest. 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.

ALPINE FOLLY: Style: Specialty IPA. IBU: 73.0. ABV: 6.0. SRM: 3.0. With inspiration from Italian-style pilsners, this IPA is crisp, with tangerine and citrus notes from Mandarina Bavaria and Citra hops.

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.

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.

TRIPLE BERRY CREAM: Style: Cream Ale. IBU: 16.0. ABV: 5.1. SRM: 4.0. We took our fan favorite Blueberry Cream juiced it up with strawberry and cherry. Yes, cherries aren't berries but it's still delicious!

NOON WHISTLE BREWING | 710

www.noonwhistlebrewing.com

800 E Roosevelt Rd, Lombard, IL 60148

We do our best to make things fun and beer that doesn't suck.

BRUSKI: Style: Czech Pilsener. OG: 11.0. IBU: 12.0. ABV: 4.6. SRM: 14.0. A beautifully copper colored Czech Pilsner received a Gold medal at the 2023 World Beer Cup. Saaz hops are used in this beer complimenting a slightly sweet flavor with toasted and bread aromas.

GUMMYLICIOUS: Style: New England IPA. ABV: 6.0. Brewed with Citra, Citra Cryo, Mosaic, and Ekuanot hops giving it a deeply complex flavor profile that is bursting with juicy flavor notes of tropical citrus, balanced with a subtle...

HEAVY ELEMENTS: Style: American Double/Imperial Stout. ABV: 13.5. Imperial stout aged in Four Roses bourbon barrels

MANGO SMACK: Style: Berliner Weissbier. ABV: 5.0. Embark on a taste adventure with our Mango Sour Ale, where the sun-ripened sweetness of tropical mangoes meets the zesty embrace of tartness

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.

ROOT BEER - SODA OR POP?! Style: Experimental. ABV: 6.5. Some call it Soda, some call it Pop! Either way it's delicious! With hints of vanilla, this will remind you of those summer nights as a kid having a your favorite Root Beer with a big scoop of ice cream.

SQUISHY GUMMY - ORANGE & PEACH: Style: New England IPA. ABV: 7.1. This Hazy IPA was already a big ol' juice bomb packed with Citra, Mosaic and Simcoe hops. We then finished it with a crazy amount of fruit making this an Orange and Peach bazooka blowing your taste buds to shreds.

NORTH PILLAR BREWING COMPANY | 702

www.northpillarbrewing.com

212 E North St, Waukesha, WI 53188

North Pillar Brewing Co blends innovative craft beer with a welcoming, community-first taproom experience inside a historic former brewery in downtown Waukesha

NIGHT SHADE: Style: Euro Dark Lager. IBU: 24.0. ABV: 5.0. SRM: 28.0. Czech Dark Lager

SIMPLE GAMES: Style: New England IPA. IBU: 19.0. ABV: 7.0. SRM: 4.0. Hazy IPA w/ Freestyle Nelson Sauvin, Zumo and Amarillo Lupomax

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

WORDS THAT END WITH "A": Style: New England IPA. IBU: 23.0. ABV: 8.0. SRM: 5.0. Hazy Double IPA with Manilita, Dolicta and Citra Dynabost

O'SO BREWING COMPANY | 524

www.osobrewing.com

1800 Plover Road., Plover, WI 54467

Family owned and operated brewery in central WI since it's founding in 2007. Homebrewers at heart, so you can expect some fun beers on offer. Fruited sours, plenty of IPAs, barrel aged stouts and more.

ARBRE QUI DONNE: Style: Mixed-Fermentation Sour. ABV: 6.7. Barrel Aged and blended sour ale fermented on GA grown Peaches, 2lbs/gallon

BLACK CURRANT SOUR: Style: Mixed-Fermentation Sour. ABV: 6.0. Barrel Aged and blended sour ale fermented on black currants, 2lbs/gallon

BRAWNDO: Style: Fruited Sour. ABV: 4.0. Sour ale made with lime Gatorade. It's got electrolytes. (ATTENTION: This beer does not claim to be any more or less healthy for you than beers that do not claim to have electrolytes.)

CHERRY NARCISSIST BBA: Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout with cherries

COFFEE VANILLA NARCISSIST BBA: Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Stout with coffee and vanilla

DOUBLE NARCISSIST BBA: Style: American Double/Imperial Stout. ABV: 14.5. Double Imperial Stout aged in bourbon barrels, twice.

GUARDIAN LAGER: Style: Light Lager. ABV: 4.6. Light American Lager. Every purchase helps raise money for veteran organizations. This year we are raising money for Patriot K9s.

HAZE POSITIVE IPA: Style: New England IPA. ABV: 6.2. Hazy IPA available year round

IDA'S DARK SECRET: Style: Mixed-Fermentation Sour. ABV: 6.6. Barrel Aged and blended sour ale fermented on WI grown Black Raspberries, 2lbs/gallon

INFECTIOUS GROOVE: Style: Berliner Weissbier. ABV: 3.9. Kettle sour with no fruit, but lemony tart

JOSE JALAPENO: Style: Light Lager. ABV: 4.6. Light Lager with a nice jalapeno flavor without any significant heat.

MEANINGFUL PINK GUAVA SOUR: Style: Fruited Sour. ABV: 3.2. A Gluten Free Pink Guava Sour

O-TOBERFEST: Style: Märzen/Oktoberfest. ABV: 4.6. Marzen style lager

ROOKIE

ODD BROTHERS CIDER | 517

www.oddbrotherscider.com

4691 22 mile road, Homer, MI 49245

ECTO CIDER: Style: Cider. ABV: 6.5. Tangerine Mimosa style cider

LOS DOS: Style: Cider. ABV: 6.5. Cider with Pineapple and Piloncillo

MILLIONS OF PEACHES: Style: Cider. ABV: 6.5. Cider with Peaches and Tea

OCEAN MAN: Style: Cider. ABV: 6.5. Tropical Punch Cider

SUNDAY SOUR: Style: Cider. ABV: 6.5. Sour cider with Concord Grape

OLD GERMANTOWN | 614

oldgermantown.com

W148N12696 Pleasant View Dr., Germantown, WI 53022

We promote local food and the traditions of farm-made American heritage products. We make small batches of traditional sausages, lagers, and real ale. We serve farm to table cafe menu, using wood fire grill, smokehouse and wood fire brick oven.

CASK & COMB: Style: American Amber/Red Lager. IBU: 20.0. ABV: 7.0. ☞ Honey Amber lager aged in SoLu Estate bourbon barrels

GITCHEE GUMEE: Style: Saison/Farmhouse Ale. IBU: 21.0. ABV: 6.3. Farmstead ale made with captured yeast from the shores of Lake Superior

OLD GERMANTOWN LAGER: Style: American Pale Lager. IBU: 31.0. ABV: 6.3. Pre-prohibition Wisconsin lager

UNION JACK: Style: English Dark Mild Ale. OG: 1.047. IBU: 23.0. ABV: 4.6. SRM: 26.0. An English Dark Mild has a smooth, malt-forward aroma and flavor with notes of caramel, toasted bread, toffee, chocolate, nuts, and a subtle earthy hop character.

OLD IRVING BREWING CO. | 602

oldirvingbrewing.com

4419 W Montrose Ave, Chicago, IL 60641-2021

Established in late 2016 by Co-Founders Jeff Linnemeyer and Trevor Rose-Hamlin, Old Irving Brewing Co. began with a shared passion for great beer and food.

Over the years, our dedication to brewing has been recognized on the national stage. In 2019, we took home a gold medal at the Great American Beer Festival for our Hazy IPA, Beezer. This was followed by a GABF silver medal in 2021 for our German-style Kölsch, Della. In 2024, we were honored with another gold medal for Beezer at the World Beer Cup and then a silver medal at the Festival of Barrel-Aged Beers (FoBAB) for Champurrado

Krampus. We take pride in brewing 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 premier 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

BILLY GOAT IPA: Style: American IPA. Mosaic, Cryo Simcoe, and Cryo Columbus hopped IPA. Collab with Billy Goat Tavern.

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

MOND: Style: Vienna Lager. Vienna Lager with extended lagering time using beautiful Munich, Vienna and Pils malt.

ROCKY ROAD KRAMPUS 2024: Style: American Double/Imperial Stout. ABV: 15.0. Blend of Russell's Reserve Single Barrel and 15 Year George Dickel Bourbon Barrel-Aged Imperial Stout with vanilla, double cocoa nibs, peanuts, and marshmallow. Collaboration with Gnosis Brewing. 15% ABV

ROOKIE

OLD NATION BREWING CO. | 814

www.oldnationbrewing.com

1500 E. Grand River Ave, Williamston, MI 48895-97ND

Old Nation Brewing Company

BOSS TWEED: Style: New England IPA. IBU: 68.0. ABV: 9.3. Boss Tweed is 9.3% of hazy swagger. So much swagger, it was one of the Midwest's highest-rated hazy double IPAs for over 10 years! An unrestrained, must-try hazy brew bursting with citrusy hops and tropical peach, mango, and tangerine aromas.

M-43: Style: New England IPA. IBU: 65.0. ABV: 6.8. The First release in our "New Orthodox" IPA series, M-43 is designed to accentuate the deep and complex character from the combination of Calypso, Amarillo, Citra, and Simcoe hops. Citrus and Tropical notes of Pineapple, Mango and Grapefruit come through in the huge, yet surprisingly delicate aroma. The flavor backs these aromas with a soft, pillowy mouthfeel. Hop bitterness is not particularly intense, which leads to a very drinkable, juicy IPA even non-IPA fans love. The Haze is not from yeast, but rather from an interplay of lipids from the malted oat and oils and acids which naturally occur in the hand selected Dry hops. This beer is a perfect interplay between top grade malt and hops, MI water and brewing technique which cannot be faked.

SILVERLINE LIGHT: Style: Golden Ale. IBU: 16.0. ABV: 5.0. Light body, dry finish, real citrus without the overload. Brewed with precision and restraint, Silverline Light Ale keeps everything in balance so each ingredient shows up clearly. Premium, natural flavor brings a hint of citrus that isn't overbearing or sweet.

OLIPHANT BREWING CO | 220

www.oliphantbrewing.com

350 Main St #2, Somerset, WI 54025

just-turned-40-somethings getting fatter by the day

LUMBERJACK BAES: Style: Specialty IPA. ABV: 6.9. Hazy IPA with hops

RUSKET RED: Style: American Amber/Red Lager. ABV: 5.0. Cryptid Red Lager

SUPER SQUISHY: Style: Fruited Sour. ABV: 5.5. Blackberry, Raspberry, Coconut Sour - No Lactose

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. | 622

www.onebarrelbrewing.com

4633 Market st, Egg Harbor, WI 54209

One Barrel Brewing Company was born in Madison, WI in the Summer of 2012 and has grown up to become a top Wisconsin craft beer and cider brand. With a flagship Door County beer garden and taproom and a stable of big selling brews like Commuter Kölsch, Ninja Dust Hazy IPA, Up North Wisconsin Lager, and Gentry's Rosé Cider, OBBC and our mascot Pete the Penguin are Wisconsin proud. Veritas per crapula!

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.

FUN DIP BERRY SOUR: Style: Fruited Sour. ABV: 4.7. Berliner Weiss style fruited sour brewed with raspberries, strawberries, blackberries and blueberries. Delightfully fruity, tart, and sour without puckering your whole face!

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/Oktobertfest. IBU: 21.0. ABV: 5.6. Classic German Märzen Fest Bier! Amber colored with a nice toasty malt bill, a perfect companion to your schnitzel and pretzel necklace.

OOGA BREWING COMPANY | 605

www.oogabrewing.com

301 South Spring Street , Beaver Dam, WI 53916

HOLLA! JALAPEÑO CREAM ALE: Style: Cream Ale. OG: 1.048. IBU: 12.0. ABV: 5.4. Our take on a classic American cream ale, infused with the aroma of fresh jalapenos. No it's not hot, it's refreshing!

OPE! BREWING CO | 804

West Allis, WI

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 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. ABV: 5.4. Chocolate Dunkel

CAN I PET YOUR DOG?: Style: American Amber/Red Lager. OG: 1.055. IBU: 18.0. ABV: 5.8. SRM: 14.2. This smooth Amber Lager has subtle bready and malty flavors and is a delicious choice any time of the year! You may find hints of gingerbread and a slight sweetness on the back end.

DIDN'T SEE YA THERE: ABV: 6.0. Our core Hazy IPA has a creamy medium body. You might find a balanced tropical fruit flavor + aroma combo with grapefruit, orange peel + pineapple among flavors that come to mind. Showcasing Citra, Mosaic and Amarillo hops.

H2OPE WATERMELON: Style: Hard Seltzer. ABV: 5.0. Our Hard Seltzer Base with real Watermelon 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...

SOURRY! STRAWBERRY RHUBARB: Style: Fruited Sour. OG: 1.052. IBU: 4.0. ABV: 5.7. SRM: 4.1. Our house Berliner Weiss base with Strawberry and Rhubarb added for a sweet, yet tart, taste explosion. This beer is approachable whether you're new to craft beer or a seasoned craft enthusiast. If you like sour and sweet you're gonna love this one. Just like Grandma's famous Strawberry Rhubarb Pie!

VAULT 202!2 SAISON: ABV: 5.0. A Raspberry Hibiscus Saison done in collaboration with our friends at Vault 202 Brewery. Expect subtle fruit and hibiscus notes to blend perfectly with the saison base beer for a refreshing and unique take on a classic style!

ORE DOCK BREWING CO. | 410

www.oredockbrewing.com

114 W Spring St, Marquette, MI 49855

Born and Brewed in the Upper Peninsula of Michigan, raising a pint on the shores of Lake Superior since 2012.

CONCRETE ZAMBONI: Style: American Pale Ale. IBU: 33.0. ABV: 5.8. Bright, crisp, and smooth Pale with tropical hops and dry finish

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. Farmstand Montmorency tart cherries merging into fizzy lanes of puckering delight

PORTER: Style: American Porter. ABV: 5.3. A blend of specialty malts creates this roasted chocolaty classic.

RECLAMATION: Style: American IPA. OG: 1.07. IBU: 70.0. ABV: 6.8. 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 | 611

www.palsbrewingcompany.com

4520 S Buffalo Bill Ave., North Platte, NE 69101

Pals Brewing Company is your perfect spot for one-of-a-kind craft beers and cocktails, artisan pizza, and warm hospitality, just minutes from I-80 in North Platte, NE or a few seconds off I-90 in WI Dells. With plenty of outdoor space and cozy taproom seating, you're sure to find your favorite hangout. Stop by and see why locals and travelers alike call Pals their home away from home. Your always at HOME with Pals!

DERBY PIE BARREL BENT: Style: American Double/Imperial Stout. IBU: 47.0. ABV: 9.8. Our annual Kentucky derby fundraiser featured this pecan, vanilla, chocolate version of our barrel-aged, easy drinking Imperial Stout.

DORCHA EXTRA STOUT: Style: Foreign/Export Stout. IBU: 20.0. ABV: 7.2. Foreign Extra Stout brewed w/ local coffee from The Espresso Shop. Decadent yet not cloyingly sweet.

EXPLOSIVE RASPBERRY-O: Style: Fruit/Vegetable Beer. IBU: 17.0. ABV: 5.3. A malt forward wheat ale brewed with real raspberries for amazing raspberry aroma and flavor.

JALAPENO CREAM ALE: Style: Chile Beer. OG: 11.9. IBU: 14.0. ABV: 5.2. SRM: 3.0. Pals top selling beer has been brewed 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 who is now 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 "Hollal!" just won the gold medal in the World Brewing Cup in 2022.

LIME LOCKED GOSE: Style: Gose. IBU: 5.0. ABV: 5.0. Margarita inspired Gose brewed w/ Agave Nectar, Whole Dried Lime, Lime Juice, and Sea Salt.

PAMUIN HARVEST: Style: Pumpkin Ale. IBU: 15.0. ABV: 6.6. Put down the PSL, it's pumpkin beer season! Forget the artificial syrup and oversized sweaters, Samuin Harvest is a real brewer's tribute to autumn, named after the ancient Celtic festival that welcomed the darker half of the year. Brewed with real pumpkin, this copper-hued amber ale delivers a deeply satisfying toasted pie-crust malt backbone. We lightly spiced the whirlpool with a classic harvest blend of cinnamon, ginger, nutmeg, and clove to wrap your palate in cozy warmth without sacrificing drinkability. We hope you ghosts, goblins, and ghouls enjoy it as much as we do!

PEACH COCONUTS CREAM ALE: IBU: 13.0. ABV: 5.8. When they let the former head brewer play it gets peachy and beachy. A stupid amount of peach puree with some coconut flakes tossed gets you a magical summer bev in a Colorado kind of way. Colorado peaches was the thought there, why what were you thinking?

PICKLEPENO BLOODY MARY: Style: Fruit/Vegetable Beer. Jalapeno cream ale served with Pals bloody mary mix.

PISTACHIO CREAM ALE: Style: Cream Ale. IBU: 13.0. ABV: 5.3. A really light beer with Pistachio.

SALEM'S LOT HELLES: Style: Munich Helles Lager. IBU: 19.0. ABV: 5.0. Munich-style Helles Lager hopped w/ German Hersbrucker. Bready, floral, clean. Named after our Head Brewer's mischievous cat, Salem. Prost!

THE BIG PICKLE CREAM ALE: Style: Cream Ale. OG: 11.9. IBU: 14.0. ABV: 5.3. SRM: 3.0. Cream Ale brewed with fresh garlic, dill, dill seed, salt and vinegar.

TIGER SAUCE DIP: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 8.0. SRM: 3.0. Tiger Sauce is a ferocious West Coast-style Double IPA brewed for hop fanatics. Built on a lean base of 100% 2-row barley, this 8% crusher delivers massive layers of grapefruit rind, sticky pine, resin, orange peel, dank cannabis, and subtle tropical citrus from an aggressive blend of Simcoe, Centennial, CTZ, Citra, and Amarillo hops. Despite its 100 IBUs, Tiger Sauce finishes remarkably clean and dangerously drinkable thanks to a dry 1.010 finishing gravity that keeps the bitterness sharp, crisp, and balanced without harshness or boozy heat. Bold, bitter, and unapologetically old-school, this is West Coast hop aggression at full volume.

PENROSE BREWING CO. | 615

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, Iowa, Minnesota, Wisconsin and beyond.

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!

CROCODILE BOOTS: Style: New England IPA. ABV: 7.7. Crocodile Boots stomps back with a fresh hop lineup featuring Nectarone® and Limequat Sub Zero Hop Kief. Bursting with juicy notes of passion fruit, pineapple, peach, and citrus, layers of bright lime zest and tropical candy aromatics lead into a pillowy body and a smooth, saturated finish. Boldly expressive yet incredibly drinkable, this year's Crocodile Boots is built for hop lovers looking to leave a lasting impression.

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

LOOPER IPA: Style: American IPA. ABV: 5.6. A modern crisp and crushable IPA brewed with the vibrant and fruit-forward Alora™ hops. Bursting with notes of peach, apricot, sweet melon, and yuzu, this juicy IPA is a playful nod to golf caddies, the endless twists of the Penrose Triangle, and a certain mischievous gopher. Whether you're on the green or off the grid, Looper

keeps the good times rolling round after round. Official Beer of the PGA of Illinois Foundation. A portion of proceeds from every sale will directly benefit the Illinois PGA Foundation and its mission-driven programming.

PERENNIAL ARTISAN ALES | 708

www.perennialbeer.com

8125 Michigan Avenue, St. Louis, MO 63111

Established in 2011, Perennial Artisan Ales is a small-batch microbrewery located at 8125 Michigan Avenue in St. Louis City. The 9,200-square-foot brewery includes a dedicated, temperature-controlled fermentation and barrel-aging cellar. Perennial also has a 3,200-square-foot tasting room, as well as a patio, onsite. We bottle about 25 different beers a year, focusing on Belgian-style ales, Imperial stouts, Berliner Weisses, and barrel-aged beers, utilizing local ingredients as much as possible.

BA ABRAXAS 2026: Style: American Double/Imperial Stout. ABV: 13.9. Barrel-aged imperial stout with ancho chiles, cinnamon, cocoa nibs, vanilla beans

COASTAL ARCH: ABV: 4.7. West Coast Pils made with our friends at Calusa Brewing. Dry-hopped with Nelson Sauvin, Simcoe + Vic Secret

CRACKER CRUST: Style: American Pale Ale. ABV: 5.5. Made with our hopbuds at Hop Butcher. Built around a sturdy base of golden promise and 2 Row with flaked oats and honey. Dry hopped with 40% each Mosaic and Nectarone and 20% Centennial hops. Drinking this beer will remind you of a light honey drizzle on a nice piece of pizza.

CYRUS 2025: Style: Rye Beer. ABV: 12.3. Cyrus is a wildly lavish Ryewine that was aged in Willett Rye barrels for 27 months resulting in rich notes of amaretto, port, and caramel. Bold, sweet, and spicy.

FUNKY TROPICAL SUBURBAN BEVERAGE: Style: Gose. ABV: 4.2. barrel-aged Gose-style ale with mango, pineapple, lime, and sea salt.

GOLD TOOTH: Style: Light Lager. ABV: 4.0. A crispy lager delight we made with our friends at Little Lager in St. Louis. Smooth, clean with a small dry hop bite. Hops: Tettnang Grist; Extra Helles Pilsner, Missouri Rice, Carafoam

INFINITE SUNRISE: Style: Saison/Farmhouse Ale. ABV: 4.7. Table-strength, barrel-fermented Saison with pineapple, blackened limes and tajin.

JANE SAYS 2026: Style: American Double/Imperial Stout. ABV: 13.9. barrel-aged imperial stout with cocoa nibs, almonds, and vanilla beans from Madagascar and Papua New Guinea. Aged 20-26 months in Maman, Wild Turkey Rye, Kentucky Owl and Heaven Hill Wheat barrels. *Contains lactose

OWEN: Style: Saison/Farmhouse Ale. ABV: 4.7. Mosaic dry-hopped golden Saison with *brettanomyces claus*

POOLSIDE BREEZE: Style: Berliner Weissbier. ABV: 4.2. Berliner Weiss style ale with hibiscus, passionfruit, mango, lemongrass, orange peel, + rose hips

SAISON DE LIS: Style: Saison/Farmhouse Ale. ABV: 5.0. Saison de Lis is a straw-colored Belgian-style saison brewed with chamomile flowers. It is fermented with a traditional saison yeast strain that imparts fruity and spicy notes that dovetail perfectly with the tea-like quality of the chamomile. Finishes dry, tart, and refreshing.

PIG MINDS BREWING CO. | 819

www.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. We are proud to celebrate 14 years as America's first vegan brewpub, featuring a uniquely designed vegan and vegetarian friendly food menu.

BLUE COLLAR: Style: American Adjunct Lager. ABV: 4.2. ☞ Brewed with the working class in mind, this all-American lager is brewed with an extra helping of corn from the heartland. *Crafted to reduce Gluten.

DEATH GRIP: Style: American IPA. OG: 15.4. IBU: 81.0. ABV: 6.8. SRM: 4.8. ☞ Midwest Style IPA hopped out on Citra and Mosaic for notes of sweet citrus and balsam pine with approachable bitterness. *Crafted to reduce Gluten.

HAPPI DAZE: Style: American Blonde Ale. OG: 1.54. ABV: 5.8. Blueberry Golden Ale

HEAD BENDER: Style: English Barleywine. ABV: 12.7. Barrel Aged English-Style Barleywine rested one year in Rush Creek Distilling double oak bourbon barrels, then conditioned on Toasted Coconut

PUNCH PATCH: Style: Gose. ABV: 6.0. Fruited Sour Gose-style Ale with

VANILLA BITCH SLAP: Style: American Amber/Red Ale. OG: 13.3. IBU: 26.0.

ABV: 5.8. SRM: 14.7. Our beloved Red Ale infused with natural vanilla to show off its sweeter side.

'KLOUDE: Style: New England IPA. OG: 18.7. ABV: 8.0. Hazy Double IPA DDH with Citra, Mosaic and Galaxy

PILOT PROJECT BREWING | 603

www.pilotprojectbrewing.com

1128 N 9th St, Milwaukee, WI 53233

Pilot Project Brewing is a beverage incubator, tasting room and restaurant located in Chicago, IL and Milwaukee, WI. 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.

BREWERS KITCHEN - STAVE AND AGE: ABV: 13.2. 18 Month Blended Barrel-Aged Imperial Oatmeal Stout. A blend of our favorite Wild Turkey and 10 Year Elijah Craig barrels, aged for 18 months to perfect harmony. Layers of dark chocolate, caramel, and bourbon warmth roll together over a silky, full body. A balanced sweetness meets oak, vanilla, and subtle wood tannin, creating a rich and refined stout that showcases the best of time and barrel.

BREWERS KITCHEN - TWO FALLS: Style: New England IPA. ABV: 6.5. Two Falls is our take on the famed IPA styling born out of New England and brewed using citra, talus, and sultana hops.

BRUTALIST BREWING COOPERATIVE HIGH RISE: Style: Saison/Farmhouse Ale. ABV: 7.5. All things rise. All things fall. As the temperature picks up, we're proud to share our summer seasonal, High Rise. An amalgamation of the saison traditions we were raised on, this is a candied-mandarin love letter to farmhouses that finishes dry with a touch of spicy warmth. Don't overthink it.

CERVECERIA PARACAIDISTA - THE FAT MARIACHI: Style: Mexican Lager. ABV: 5.5. Light bodied, without sacrificing a drinkable body. Refreshing and dry, but with enough character and hoppy bite to give it some taste. Yeast is reminiscent of those big Mexican macro beers, only tastier

DOKKAEBIER - KIMCHI SOUR: Style: Fruited Sour. ABV: 6.6. We couldn't resist spicing things up with Kimchi, a Korean cuisine essential, to create this special beer. Using our head brewer's personal kimchi culture, each sip begins with a zesty ginger kick and finishes with the bold aroma and heat of gochugaru (sun-dried Korean chili peppers).

DONNA'S PICKLE 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.

PIPEWORKS BREWING CO. | 313

www.pdubs.net

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.

BARREL AGED - SURPRISE #1:

BARREL AGED SURPRISE #2:

BARREL AGED THE ABDUCTION: Style: American Double/Imperial Stout. ABV: 13.0.

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/Oktobefest. ABV: 5.4. Oktoberfest Lager

PREMIUM PILSENER: Style: Czech Pilsener. ABV: 4.9.

SCOTCH BARREL AGED PORTER: Style: American Porter. ABV: 13.6. Scotch Barrel Aged Smoked Porter

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

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.

CAVE ALE: Style: American Amber/Red Ale. IBU: 15.0. ABV: 5.5.

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.

DOOR COUNTY CHERRY SODA: 🍷 Experience the true taste of Wisconsin, Potosi Door County Cherry Soda. Made with cherry juice straight from real Door County Cherries.

HAZE BREAK: Style: American Pale Ale. IBU: 18.0. ABV: 5.2. Citrus and Tropical notes with a clean, refreshing finish.

HAZY NA: Style: Non-Alcoholic. 🍷

OKTOBERFEST: Style: Märzen/Oktobefest. 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.

ORANGE CREAM SODA: Style: Non-Alcoholic. 🍷

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.

ROOTBEER: Style: Root beer. 🍷 Rootbeer made with real Wisconsin honey and pure cane sugar. (Non-Alcoholic)

TANGERINE IPA: Style: American IPA. IBU: 55.0. ABV: 6.5. Potosi Tangerine IPA is an IPA blended with 100% tangerine juice. It has a pine taste but the addition of tangerine not only provides for a citrus aroma, it erases the bitterness from your palate. This unique brew has converted many a beer drinker to become avid IPA lovers. Tangerine IPA is a specialty beer, only available on tap throughout the year.

Potosi teamed up with the Varsity Collective to introduce Varsity® Vodka Seltzers with 20% of sales going to support Wisconsin Student-Athletes. Potosi has contributed over over \$121,000 to Collective Beverages in support of Wisconsin Student-Athletes! Show your support and tag your photos and videos with #VarsityGoldenAle and #VarsityVodkaSeltzer @vconnectwi @potosibrewingco Let's keep it going. Varsity Beverage Finder: <https://bit.ly/4cU6JVc>

VARSITY VODKA SELTZER - BLACKBERRY: 🍷 Style: Hard Seltzer. ABV: 4.5.

Varsity® Blackberry Vodka Seltzer is a vodka based seltzer that is clean with subtle blackberry notes. Per 12oz: 4.5% ABV, 80 Calories, 1 Carb, Gluten Free. It's available year-round in Cans and in the Varsity® Vodka Seltzer Variety Packs.

VARSITY VODKA SELTZER - ORANGE: 🍷 ABV: 4.5. Varsity® Orange Vodka Seltzer is a vodka based seltzer that is clean with subtle orange notes. Per 12oz: 4.5% ABV, 80 Calories, 1 Carb, Gluten Free. It's available year-round in 4pk/12oz Cans and in the Varsity® Vodka Seltzer Variety Packs.

VARSITY VODKA SELTZER - PINEAPPLE: 🍷 Style: Hard Seltzer. ABV: 4.5. Varsity® Pineapple Vodka Seltzer is a vodka based seltzer that is clean with subtle pineapple notes. Per 12oz: 4.5% ABV, 80 Calories, 1 Carb, Gluten Free. It's available year-round in 4pk/12oz Cans and in the Varsity® Vodka Seltzer Variety Packs.

VARSITY VODKA SELTZER - CHERRY LIME: 🍷 Style: Hard Seltzer. ABV: 4.5. Varsity® Cherry Lime Vodka Seltzer is a vodka based seltzer that is clean with subtle cherry notes. Per 12oz: 4.5% ABV, 80 Calories, 1 Carb, Gluten Free. It's available year-round in 4pk/12oz Cans and in the Varsity® Vodka Seltzer Variety Packs.

RAISED GRAIN BREWING CO. | 109

rgbrewing.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.

BRETT SAISON WITH DOOR COUNTY CHERRIES: Style: Mixed-Fermentation Sour. ABV: 8.0. Saison fermented with Brettanomyces blend and Door County Cherries. Aged in Chardonnay barrels. Bottle conditioned.

DOKTOBERFEST MÄRZEN LAGER: Style: Märzen/Oktobefest. IBU: 22.0. ABV: 5.9. Precisely delicious, as you would expect a German lager brewed by two doctors to be. Malty, smooth and crisp, the perfect brew any day.

FLANDERS STYLE RED: Fermented with Pediococcus, Lactobacillus, and Brettanomyces Lambicus. Matured in a French Oak Foeder. Bottle Conditioned.

HELLES RAISER GRAPEFRUIT LAGER: Style: Munich Helles Lager. IBU: 19.0. ABV: 5.6. Helles Raiser Grapefruit is a bright, golden lager that's highly drinkable, now brewed with real grapefruit for a juicy citrus lift. Clean and crisp, it's refreshing with just the right touch of tangy fruit.

KRIEK: Style: Lambic - Fruit. ABV: 8.9. Fermented with Brettanomyces Lambicus and Door County Cherries. Matured in a French Oak Foeder. Aged in Cabernet barrels. Bottle conditioned.

NAKED THREESOME IPA: Style: New England IPA. IBU: 40.0. ABV: 7.8. A hazy IPA brewed with Citra, Crystal and Mosaic hops.

RESTORATION CIDER | 713

www.restorationcider.com

6001 Femrite Dr, Madison, WI 53718

Balanced drinkable cider made with real 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

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. Between our brewery and our brewpub, 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.

ANTI-HERO: Style: American IPA. IBU: 65.0. ABV: 6.7. An American hop assault IPA that features a blend of four hop varieties; it creates a crisp bitterness and imparts massive floral and citrus aromas. It's for all the ambivalent warriors who get the girl in the end. "Look, I ain't in this for your revolution, and I'm not in it for you, Princess."

ANTI-ZERO: Style: Non-Alcoholic. ABV: 0.4. 🍷 Anti-Zero NA IPA is packed with the same unapologetic hop bill as Anti-Hero, Illinois' favorite IPA, delivering the bold citrus, pine, and floral character fans expect now in a non-alcoholic version. This zero-proof counterpart keeps you in the action without compromising on the fistful-of-hops taste.

APPLE BRANDY RYEWAY:

BARLEYWINERY D.B.V.S.O.J.:

BRUNCH-HERO: Style: Specialty IPA. ABV: 6.8. A combination of citrus-forward hops with fresh blood orange purée that pairs perfectly with its namesake combination of breakfast and lunch. A hazy, early-rising pour of leisurely weekend bursts with aromas of pineapple, mango, and (you guessed it) orange. Goes well with bacon, waffles, and nowhere in particular to be today.

COCOA-VANILLA DETH:

COLD TIME AMBER: Style: American Amber/Red Lager. ABV: 4.8. Cold Time Amber is exclusive to the Cold Time Mix Pack and boasts a toasty malt character with subtle caramel notes, balanced by a clean lager finish.

COLD TIME DRY: Style: Japanese Rice Lager. ABV: 4.0. Cold Time Dry is exclusive to the Cold Time Mix Pack and is a lighter expression of Cold Time. Brewed with rice for an ultra-crisp, refreshing finish and easy-drinking snap.

COLD TIME EXTRA: ABV: 5.8. Cold Time Extra is exclusive to the Cold Time Mix Pack and is a fuller-bodied, slightly stronger lager with elevated malt depth and firm hop structure.

DETHURANA:

DOUBLE BARREL STRAIGHT JACKET:

HAZY-HERO: Style: Specialty IPA. ABV: 7.3. Gaze into the mist and discover the transcendental supremacy of American hops in a Hazy IPA. A smooth, velvety body sets the stage for big fruit-forward flavor and a refreshing finish.

MINESHAFT GAP:

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 Nectarone and Sabro, provides a citrusy, hop-forward flavor while offering maximum refreshment.

SUPERMASSIVE CAFE DETH: Style: American Double/Imperial Stout.

THUNDERTAKER:

X-HERO: TROPICAL SURGE: Style: American Double/Imperial IPA. ABV: 10.0.

Jump into the extreme, fruit-forward flavors of X-Hero through a bold new series of 10% ABV IPAs from Revolution Brewing. Tropical Surge IPA showcases a powerful wave of pineapple, guava and passionfruit flavor that guides the high gravity through the haze, toward a smooth, easy landing. "X" Hits the Spot.

RHINEGEIST BREWERY | 608

rhinegeist.com

1910 Elm St., Cincinnati, OH 45202

Rhinegeist Brewery is an independent craft brewery based in Cincinnati, Ohio, founded in 2013. Known for its bold, hop-forward beers and innovative seasonal releases, Rhinegeist has grown into one of the largest independent craft breweries in the Midwest. Its portfolio includes flagship brands like Truth IPA, Juicy Truth Hazy IPA, and Cincy Light Lager, along with a rotating lineup of limited releases, ciders, and non-alcoholic offerings. Rhinegeist is committed to creating beverages that bring people together while supporting the communities it serves through local partnerships and events.

GRAPEFRUIT BUBBLES: Style: Fruit/Vegetable Beer. ABV: 6.2. Grapefruit

Bubbles is a bright and sunny blend of apple and grapefruit. The perfect vacation for your tastebuds.

HALF TRUTH: Style: American IPA. IBU: 27.0. ABV: 4.5. Mouthwatering aromas of tropical fruit, bright, citrusy hop character and a crisp, clean finish means Half Truth is the whole shebang when it comes to flavor. It says Truth on the can, so you can rest assured it's crafted with the same level of quality and consistency as our flagship IPA—fresh, delicious, and full of hops.

HOUSE CAT: Style: American Double/Imperial Pilsner. IBU: 25.0. ABV: 5.2. This refreshingly classy American Pilsner purrs with bright floral and zesty citrus aromas, subtle bread notes and a crisp finish. Find a sunny spot, sip, and enjoy.

JUICY TRUTH: Style: American IPA. IBU: 75.0. ABV: 6.5. Brewed to unleash the mouthwatering, tropical notes and aromas of the generous hop bill, Juicy Truth delivers on the promise made by our iconic flagship IPA: always bold, always consistent, always fresh, always delicious.

MARG MONDAY: Style: Fruited Sour. ABV: 6.2. One part tantalizingly tart sour ale with lime and sea salt, one part well-seasoned tequila barrels. The result is a refreshingly layered concoction brimming with notes of fruity tequila, mellow oak, bright citrus, and palate-cleansing salinity.

RIVERSTONE BREWING CO. | 706

www.riverstonebrewingcompany.com

Eagle River, WI

BLACK SPRUCE TIP HARVEST LAGER COLLABORATION BREW: Style:

Herbed/Spiced Beer. OG: 13.4. IBU: 16.0. ABV: 5.2. SRM: 11.7. A collaboration brew between Riverstone Brewing Company and Boulder Junction Brewing Company. This lager was brewed with 7 lbs. of Spruce Tips which imparts a piney nose and flavor that is reminiscent of a walk through the Northwood. *(Find in Tent 900.)*

BLOOD ORANGE BOREALIS HEFEWEIZEN: Style: Hefeweizen. OG: 12.2. IBU: 8.0. ABV: 5.2. SRM: 3.7. A traditional German wheat beer infused with blood orange puree. Refreshing, light and balanced with the nose of spice, banana and blood orange. Effervescent and true to style, with flavors of bitter orange, spices with a full mouth feel and tart finish.

CHERRY DROP SHANDY ALE: Style: Fruit/Vegetable Beer. OG: 8.0. IBU: 10.0. ABV: 3.2. SRM: 2.7. This easy drinking summer shandy is refreshing, bright and cherry forward. Strong aromas of cherry and citrus with a slight graininess invite the first sip. Cherry flavor dominates with a super sweet, clean finish that leaves you wanting more.

CONTROLLED BURN RAUCHBIER: Style: Rauchbier. OG: 11.2. IBU: 15.0. ABV: 4.8. SRM: 6.5. A German style Hefeweizen brewed with beechwood smoked malt. Notes of light smoked malt, spices with a hint of banana on the nose. Flavors of smoked banana and spices followed with a clean, dry smoky finish.

PALOMINO BUFFALO FARMHOUSE ALE: Style: Saison/Farmhouse Ale. OG: 11.1. IBU: 18.0. ABV: 4.6. SRM: 6.9. A petit saison brewed with tradition in mind. The yeast leads the herd of this highly carbonated, aromatic, citrus table beer. Effervescent, with notes of black pepper, bitter orange peel and lemon. Finishes dry with a crisp spiciness and slight sweetness.

PRESQUE ISLE FRENCH PILSNER: Style: Euro Pale Lager. OG: 11.4. IBU: 22.0. ABV: 5.4. SRM: 4.8. An homage to the Presque Isle river watershed that flows into Lake Superior through the Porcupine Mountains. An effervescent light bodied pilsner brewed with French malt, noble hops and an Alsatian lager yeast. This beer starts with a slight maltiness on the palate and a spicy, floral clean finish. Refreshing and dry leaving you wanting another paddle, drift or sip

RE TUNI TIME AMERICAN PALE ALE: Style: American Pale Ale. OG: 12.0. IBU: 32.0. ABV: 5.8. SRM: 5.6. An American pale ale brewed with Mosaic hop. Aromas of blueberry, tropical fruit, and bubble gum. An approachable pale with a unique hop profile that seems to change with each sip. Flavors of mango, passion fruit, and stone fruit. This balanced ale finishes with some malty sweetness and mild bitterness of tropical fruit.

ROCKY REEF BREWING CO. | 409

1101 1st Ave., Woodruff, WI 54568

BARREL AGED ROLLIN WITH THE HOMIEZ: Style: American Double/Imperial Stout. IBU: 40.0. ABV: 10.0. Imperial Stout with cinnamon and vanilla aged in a bourbon barrel

BREAKFAST IN BED: Style: Berliner Weissbier. ABV: 5.9. Blueberry and Maple Sour

MUSKYBITE: Style: American IPA. IBU: 69.0. ABV: 7.2. IPA with Simcoe and Mosaic Hops

SINGLE LANE CRUISER: Style: New England IPA. ABV: 7.1. Hazy IPA brewed with Superdelic and Dolcita Hops

ROOKERY BREWING CO. | 206

rookerybrewing.com

2435 N 60th St., Wauwatosa, WI 53210

DARK MANTID: Style: American Double/Imperial Stout. ABV: 12.0. Bourbon Barrel Aged Imperial Rye Stout aged on amburana wood

SHELTER FROM THE STORM: Style: Saison/Farmhouse Ale. Saison on cabernet wine grapes

VIOLA SORORIA: Style: Saison/Farmhouse Ale. Oak aged saison in 2nd use rye whiskey barrels

SAHALE ALE WORKS | 620

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. Since 2019 we have crafted small-batch beers to share with guests in our taproom and patio.

7TH ANNIVERSARY TANGERINE IPA: Style: Specialty IPA. ABV: 6.1. FRUITED IPA - made to celebrate our 7th anniversary, this beer has a crisp and dry IPA backbone bursting with bright tangerine flavor.

GARDEN PARTY: Style: Fruit/Vegetable Beer. ABV: 5.7. Strawberry Wheat Ale - Our rotating fruited wheat series, this time with a mountain of strawberries! The result is a bright and refreshing beer perfect for summer.

PAINTED CANYON: Style: Mexican Lager. ABV: 5.0. This amber lager is crisp and refreshing and super enjoyable all year round. It's approachable at 5% ABV and has notes of toast, iced black tea, and lime.

SKY BREAKER IPA: Style: New England IPA. ABV: 6.8. A double dry hopped Hazy IPA creating a bright and juicy citrus profile with low bitterness. Year round offering and currently our flag ship

VOYAGER GOLDEN ALE: Style: American Blonde Ale. ABV: 4.8. A tasty and light patio crusher that will surely wet your whistle.

SHIPWRECKED BREW PUB | 415

www.shipwreckedmicrobrew.com

7791 WI-42., Egg Harbor, WI

CHERRY WHEAT: Style: Fruit/Vegetable Beer. IBU: 20.0. 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 (but not too fruity).

LIGHTHOUSE LAGER: Style: Light Lager. IBU: 12.0. ABV: 5.0. A light style beer like the "big guys" make. Our take on the classic American Light Lager with a refreshingly complex flavor that proves light doesn't have to mean boring.

SUMMER WHEAT ALE: Style: Hefeweizen. IBU: 15.0. ABV: 5.5. An unfiltered German Wheat Ale with subtle hints of banana and clove

SIDE PROJECT BREWING | 621

www.sideprojectbrewing.com

7458 Manchester Rd, Maplewood, MO 63143

12 YEAR BARLEYWINE: Style: English Barleywine. ABV: 17.0. Our Anniversary blend of Barrel-Aged Barleywines which contains threads of a Triple-Barrel Aged English Barleywine, M.J.K., Anabasis and an experimental English Barleywine aged for 8 to 45 months in Bourbon, Amburana and Grand Marrier Barrels.

CONTENT MODERATOR: Style: American Pale Lager. ABV: 4.5. Corn Lager with German Perle and Saphir Hops

DM: Style: American Double/Imperial Stout. ABV: 15.0. Collaboration with WeldWerks: Barrel Aged Imperial Stout aged in Rye and Bourbon Barrels and finished on Raw and Toasted Coconut Chips and a blend of Vanilla Beans. Achromatic Vibes 2025-Collab with WeldWerks: Imperial Stout finished on Coconut and Vanilla Beans.

DRAFT DEBUT! PANACHÉ - COLLAB WITH BROUWERIJ 3 FONTEINEN: Style: Lambic - Unblended. ABV: 6.0. Blend of Belgian Lambic and Missouri Saison. This collaborative "Panaché de lambik saison" is an ode to blending and how synergies can lead to wonderful results. It is a blend of Side Project Fermier 2024 and Brouwerij 3 Fonteinen Oude Lambik 2020.

JUICE GROVE: Style: American Double/Imperial IPA. ABV: 7.0. Double Dry-Hopped IPA with Nelson, Galaxy and Citra Cryo Hops

PULLING NAILS BLEND #17: Style: Mixed-Fermentation Sour. ABV: 6.0. A showcase of one of our favorite Saisons - Sunsets - with our favorite fruits - Red and Black Raspberries - and our favorite adjunct - Vanilla Beans before we blended and allowed this beer to condition in this bottle for several months before its release.

RYE BEER : BARREL : TIME 2025: Style: American Double/Imperial Stout. ABV: 15.0. A blend of Imperial Stout recipes (O.W.K., Vibes and Generational) aged in Willett Rye barrels for 18 to 25 months.

SKELETON CREW BREW | 121

www.skeletoncrewbrew.com

570 Theater Rd, Onalaska, WI 54650

Work Like A Captain, Play Like A Pirate

CROW'S NEST COCONUT CREAM ALE: Style: Cream Ale. IBU: 5.0. ABV: 5.2. Light-bodied and easy-drinking, this ale offers delicate notes of coconut for a smooth, refreshing finish.

IRON HULL AMBER LAGER: Style: American Amber/Red Lager. IBU: 12.0. ABV: 6.0. Iron Hull Amber Lager is built like a ship that ignores the forecast. Toasted malt, light caramel depth, and a smooth, clean finish make this amber lager dependable enough for rough seas and bold enough for questionable decisions.

RED BEARD: Style: Irish Red Ale. IBU: 56.0. ABV: 6.2. Smooth, malty, loaded with rich caramel flavor, and just enough backbone to keep the crew in line.

STERN CHASER SOUR - HUCKLEBERRY: Style: Fruited Sour. IBU: 6.0. ABV: 5.0. Wild huckleberry sour with juicy berry punch, bright tartness, and enough zing to keep your compass spinning back for another sip.

SKETCHBOOK BREWING CO. | 311

www.sketchbookbrewing.com

4901 Main Street, Skokie, IL 60077

Sketchbook Brewing Co. is a craft brewery based in Evanston and Skokie, Illinois, known for its commitment to quality, sustainability, and community engagement. Founded in 2014, the brewery operates a 7-barrel brewhouse in Evanston and a larger 20-barrel production facility in Skokie, allowing for a diverse range of small-batch and large-scale brews.

CATHARINA SOUR - MANGO PASSIONFRUIT: Style: Mixed-Fermentation Sour. ABV: 5.3. Bright, tart, and quenching Brazilian Sour with Strawberry and Kiwi

CELESTIAL BA IMPERIAL STOUT: ABV: 13.0. Born from the mystery spinning in Willett Bourbon barrels. Rich and dark Imperial Stout plus notes of vanilla, toffee, and dark berry flavors from the barrels, with a smooth and warming finish.

ORANGE DOOR DDH IPA: Style: American IPA. OG: 15.5. IBU: 76.0. ABV: 7.2.

PINKY SWEATER: Style: German Pilsener. ABV: 5.5. Red Rice Pilsner. Crisp, refreshing, dry

SOCIABLE CIDER WERKS | 521

www.sociablecider.com

1500 Fillmore St NE, Minneapolis, MN 55413

FREEWHEELER - DRY APPLE: Style: 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. Freewheeler is never too sweet or filling...the perfect start to any night. Go ahead and be a Freewheeler! GF

GUAVA HOP-A-WHEELIE: Style: Cider. 🍏 ABV: 6.7.

PINCH FLAT - PRICKY PEAR: Style: Cider. 🍏 ABV: 6.0. Freshly pressed apples brewed with a touch of cane sorghum then fermented dry. Conditioned on ground hibiscus petals and rose hips. Brewed in collaboration with Fair State Brewing Cooperative.

PUNCHY: Real Fruit punch Cider 🍏

TRAINING WHEELS: HAZY BLUEBERRY: Style: Cider. 🍏 ABV: 6.0. The training wheels you know and love, now in blueberry! Get a taste of our newest (and most purple) cider.

WATERMELON BASIL: Style: Cider. 🍏 ABV: 6.4.

SOUTH SHORE BREWERY | 419

www.southshorebrewery.com

Corporate Offices and 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. All the beer we produce uses base malt we grow in the Chequamegon Bay region of Northern Wisconsin. A founding brewery member in the Midwest Hops & Barley cooperative is providing the same approach to our hop usage. Each year the amount of increases with our goal of 100% WI grown. Currently our WI hop usage is around 35%. The South Shore is a proud and active member in the Wisconsin Brewers Guild.

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 nearly 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 allot more tolerable. AVAILABILITY LATE APRIL THROUGH MAY

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.

WITBIER: Style: Witbier. IBU: 13.3. ABV: 5.2. One of the original "cooler" style beverages. At this time of year the traditional emphasis is on beers with relatively light body and a refreshing crispness. This style of wheat beer was once dominant in the area east of Brussels. As with most wheat beers, the relatively high protein content leads to haze, giving the beer a light golden color. Our recipe uses 53% malted barley, 28% malted wheat, 9% unmalted wheat, and 9% unmalted oats. Historical evidence suggests that these beers were once intensely sour, and although modern examples tend to be dry, few are more than lightly tart. The lightness of body from the wheat and a firm tartness from the hops, bitter orange, and yeast offset perfectly the smoothness of the oats and the sweetness of the sweet orange, making this among the most refreshing of beer styles. In its heyday, it was hugely popular among the grain and beet farmers, and today's examples combine the crispness of a hot day refresher with a delicacy and complexity that makes them a delight to the palate.

SPRECHER BREWERY | 606

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.

ORIGINAL LAGER: Style: Euro Pale Lager. ABV: 4.5.

PINEAPPLE X-PRESS: Style: Tripel. ABV: 8.4. Hopped up Belgian Triple with Equinat Mosaic and Zythos hops

R&D KOLSCH: ABV: 5.4.

SPECIAL AMBER: Style: Vienna Lager. ABV: 5.0.

STARKWEATHER BREWING COMPANY | 404

starkweatherbrewing.com

2439 Atwood Avenue., Madison, WI 53718

Starkweather Brewing Company

A WEIRD ONE: Style: Oatmeal Stout. OG: 1.053. IBU: 27.0. ABV: 6.0. SRM: 31.0. Barrel Aged Oatmeal stout with Strawberry

CHARMING KOLSCH: Style: Kölsch. OG: 1.047. IBU: 24.0. ABV: 5.4. SRM: 4.5. Crisp and refreshing Kolsch

PLAY THAT FUNKY MOSAIC: Style: American IPA. OG: 1.06. IBU: 49.0. ABV: 6.5. SRM: 11.0. IPA infused with Abstrax and Wild Cherry Juice

STEVENS POINT BREWERY & CIDERBOYS | 124

Steven's Point, WI

Founded in 1857, the Stevens Point Brewery is steeped in a history that has transcended the trials of the Civil War, the Great Depression and Prohibition. This undeniable endurance is a testament of why the Stevens Point Brewery, in Stevens Point, Wisconsin, is the 2nd oldest continuously operating brewery remaining in the United States. Wisconsin-owned and independent, the Stevens Point Brewery proudly produces Point beers, Whole Hog beers, Ciderboys Hard Ciders and Point Gourmet sodas.

GAELIC STORM IMPERIAL IRISH RED ALE: 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: 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. You can cruise the lake in a pontoon boat, ride the waves in a jet boat, or kick back in an Adirondack. Just leave a seat for this refreshing, relaxing fruit-infused ale. It won't overstay its welcome.

JP'S CASPER WHITE STOUT: IBU: 9.0. ABV: 6.1. A white buffalo standing out from the herd of dark stouts. Gold in color, Casper melds the creamy mouthfeel and coffee hints of a stout with the unexpected flavors of Pilsner malt, white chocolate, and vanilla. It's not a misnomer. It's a Casper. Stand apart.

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 | 322

www.stompboxbrewing.com

210 E River Dr., Davenport, IA 52801

I DON'T FEEL TARTY: Style: Mixed-Fermentation Sour. ABV: 6.0. Kettle Sour with Raspberry and Key Lime

MIXED MARSHALL ARTS: ABV: 6.2. Hazy Pale Ale with Alan, Dolcita, Citra hops

VIBRATONE: ABV: 5.3. Vienna Lager

WHEN THE LEVEE BREAKS: Style: American Adjunct Lager. IBU: 16.0. ABV: 5.5. Mexican Lager

STONE ARCH BREWPUB | 117

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.

CHERRY WHEAT ALE:

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 CO. | 111

www.sunshinebrewco.com

121 S Main St, Lake Mills, WI 53551

Craft beer, Mexican eats, and community vibes in the heart of Lake Mills.

ALL AMERICAN: Style: American Pale Lager. ABV: 4.1. Light, clean and refreshing with a hint of floral aroma and a touch of Zesty flavor.

COMMON GROUND: Style: Mexican Lager. ABV: 4.5. Brewed with maize this lager is crisp clean and refreshingly light with a smooth slightly sweet finish.

ENDURANCE: Style: Specialty IPA. ABV: 7.5. Piney bitterness with a mandarin orange background and a subtle dragonfruit finish.

MONEY: Style: Witbier. ABV: 4.6. Belgian-style wheat beer, bursting with bright notes of orange peel and a hint of coriander, making it perfectly light and delightfully drinkable.

STOUT BLOODED AMERICAN: Style: American Stout. ABV: 6.2. A classic American stout with a medium body, dark coffee/chocolate notes, solid roasted malt backbone. Classic northwest hops are balanced with malt, presenting as herbal, floral, light citrus. Brewed in collaboration with Summer Mashup Homebrew Competition Best of Show winner Daniel Deveney.

WISCO SUN: Style: American Amber/Red Ale. ABV: 5.25. Creamy, malty, and exceptionally smooth with notes of caramel and toasted bread, embodying the quintessential Wisconsin Amber experience

SURLY BREWING COMPANY | 624

www.surlybrewing.com

520 Malcolm Ave SE, 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.

2017 BARREL AGED DARKNESS: Style: Russian Imperial Stout. OG: 29.0.

ABV: 12.0. This massive Russian Imperial Stout brings waves of flavors; chocolate, cherries, raisins, coffee, and toffee. Barrel-Aged Darkness is a limited edition variant that spent over three months aging in Woodford Reserve Rye Whiskey barrels. The aging process provides a distinct aromatic whiskey character that is oaky and spicy on top of the core Darkness flavors.

2020 VIETNAMESE COFFEE DARKNESS: Style: Russian Imperial Stout.

ABV: 12.0. Inspired by the flavors of Vietnamese coffee—traditionally made by mixing concentrated coffee with sweetened condensed milk—we infused our Darkness base with a blend of organic robusta and arabica coffees from UP Coffee Roasters, vanilla beans, and coconut. After quality time aging in rum barrels, the rich coffee notes and enticing aromatics mimic the silky, bittersweet beverage with a distinctly dark twist

2024 COLA DARKNESS: Style: Russian Imperial Stout. ABV: 12.0. Surly's

Francis Willette (who is a UW Badger and will be here pouring!!) crafted this effervescent spin on our legendary imperial stout, aged in bourbon barrels with cola flavoring, demerara syrup, vanilla, and orange peel. BE SURE TO STOP BY AND TELL FRANCIS HOW AWESOME THE BEER IS!!! He doesn't know we are shouting him out in the program, so be sure to give him a loud "Awesome Beer Frankie!!!!", "You the man Frankie!!!!". The louder the better.

AXE MAN FIRKIN CASK WITH A DOUBLE DRY HOPPING OF CITRA AND

MOSAIC: Style: American IPA. ABV: 7.2. Perhaps our most acclaimed IPA, which is saying something. Remarkably hop-forward and aromatic, it cleaves the competition

BENDER: Style: American Brown Ale. ABV: 5.5. The very first Surly beer. This brown ale begins crisp and lightly hoppy, complemented by the velvety sleekness oats deliver. Belgian and British malts usher in cascades of cocoa, coffee, caramel, and hints of vanilla and cream.

CYNIC: Style: Belgian Pale Ale. OG: 14.0. ABV: 6.5. Surly's first summer seasonal (2006). A hoppy, pale-gold ale fermented with Belgian yeast, resulting in a beer that has notes of lemony citrus from the hops and black pepper spice from the yeast, with a dry "tingly" finish.

FIFTEEN: Style: Belgian Golden Strong Ale. ABV: 10.3. Surly built its reputation on not necessarily brewing to style. Our 15th anniversary beer embraces that ethos. Fifteen is a Belgian strong ale aged for eight months in Parker's Heritage Heavy Char Bourbon Barrels, then back-blended with a touch of High West Rye barrel-aged wild ale. Expect cocoa, milk chocolate, and dark fruit notes with a hint of tartness beneath, plus honey and vanilla from the barrel, and a little spice from the Belgian yeast for good measure. Unclassifiable and wholly unique, Fifteen is a true celebration.

FURIOUS FIRKIN CASK WITH A DOUBLE DRY HOPPING OF AMARILLO AND

SIMCOE: Style: American IPA. OG: 15.0. ABV: 6.7. The beer that built Surly. Aggressively hopped and citrusy, but with a chewy, caramel backbone. Surly is called "Surly" due to our inability to find a good beer in town. Furious is one of the first beers we brewed to rectify that situation. The rest is history. FIRKIN CASK DOUBLE DRY HOPPED WITH AMARILLO AND SIMCOE

GRAPEFRUIT SUPREME TART ALE: Style: Berliner Weissbier. ABV: 4.5. Braced by bright grapefruit flavor and gentle tartness, this beer reigns supreme. Finishing crisp and citrusy, it sets a new standard for crushable

MOSH PIT HAZY IPA: Style: New England IPA. OG: 16.0. ABV: 7.2. A tropical fruit hop bouquet with an electric pineapple note welcomes you to the Mosh Pit.

Juicy without being cloying, hazy without being murky, our flagship hazy IPA is always worthy of an encore.

NIICE LIGHT LIME: Style: Light Lager. ABV: 4.0. Your new favorite easy-drinker. This crisp refresher brings bright lime and citrus aromatics over subtle grain and floral notes. A gentle sweetness and touch of tartness keep every sip balanced, while a mouthwatering finish makes it almost too easy to keep going. Light body, lively carbonation, and a whole lotta "ahhhh." NIICE Light Lime: Bright. Crisp. Crushable.

OKTOBERFEST FIRKIN CASK HICKORY AND CHERRY WOOD ADDED: Style: Märzen/Oktobfest. ABV: 6.0. Oktoberfest lagers are the ultimate party beer. Up front, they're rich, sweet, and malty, but they finish dry and clean with an ever-so-slight touch of hops. Prost! FIRKIN CASK with Hickory and Cherry wood added

OUTLOOK GOOD HOPPY PALE N/A: 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 OATMEAL BROWN N/A: Style: Non-Alcoholic. ☞ An alcohol-free riff on a classic brown ale. Outlook Good Oatmeal Brown is crisp and light-bodied, with honeyed coffee aromatics and notes of caramel and molasses.

SPARKLING AXE MAN HOP WATER N/A: Style: Non-Alcoholic. ☞ BREWED FOR ALL THE HOPS AND NONE OF THE ALCOHOL Introducing Surly's Sparkling Hop Water, our first foray into N/A beverages. What is hop water? Basically, it's a non-alcoholic, hop-flavored beverage. Like a near-beer, but without grains, sugar, or calories. To make one that actually tastes good, we leaned on one of America's highest-rated IPAs: Axe Man and its Citra and Mosaic hop bill. No alcohol, just big hop flavor with a crisp, clean finish. Not bad for not beer. Special Guests: Vitamin C, Citric Acid, Carbonated Water, Natural Flavors Nutritional Info: Zero calories, zero alcohol, zero carbs.

TWENTY - FIRKIN CASK WITH VANILLA AND CHERRY WOOD ADDITIONS:

Style: American Barleywine. ABV: 12.0. Twenty is an American Barley Wine aged on French Oak. This beer was brewed with a rich backbone of English and German malts while aggressively hopped with modern American hop varieties and then finished on Jupiles and Troncais oak expressions from our friends at Creative Oak. Twenty will drink assertively bold and bitter fresh while also cellaring gracefully to enjoy over time. ONE TIME ONLY FIRKIN WITH VANILLA AND CHERRY WOOD

XTRA CITRA: Style: American Pale Ale. OG: 10.5. ABV: 4.5. Xtra-Citra bridges the full flavor/low-ABV divide by simply doing both, with bright, citrusy notes of grapefruit and pineapple all wrapped up in an easy-drinking pale ale.

SWAY BREWING + BLENDING | 617

www.swaybeer.com

2434 County Road F, Baileys Harbor, WI 54202

Sway beers are tied to a specific time, place, and people. We brew (very) small-batch, classically inspired beers using 100% Midwestern ingredients, from small farms close to home, including hops sourced exclusively from Wisconsin and hand-foraged native plants. The raw ingredients used in our brewery are representative of specific harvest seasons, the land they were grown on, and the people who grew them—people we've shaken hands with.

COUNTY PINE: Style: Saison/Farmhouse Ale. ABV: 5.2. Oak-fermented saison brewed with locally foraged white pine candles (fresh growth, similar to spruce tips).

JUST HAPPY TO BE HERE: Style: Saison/Farmhouse Ale. ABV: 5.2. Oak-fermented saison brewed with malted Carolina Gold Rice. Collaboration with Double Elbow Beer, served in Collaboration Station. *(Find in Tent 900.)*

LOVELY CHERRIES: Style: Saison/Farmhouse Ale. ABV: 5.3. Barrel-fermented saison conditioned on local Door County Balaton and Montmorency cherries.

LOVELY WATERMELON: Style: Saison/Farmhouse Ale. ABV: 5.3. Barrel-fermented saison conditioned on locally grown watermelon

OVER PAST THE HILLS: Style: Hefeweizen. ABV: 4.8. German-inspired Hefeweizen

WHERE THE DARK WIND WHIRLS: Style: Euro Dark Lager. ABV: 5.2. Dark Lager fermented in an oak foeder, before extended cold conditioning in a horizontal tank. Served via Gravity Cask!

WHERE THE SUN SINKS LOW: Style: Munich Helles Lager. IBU: -38.0. ABV: 4.2. Helles-inspired Lager fermented in an oak foeder, before extended cold conditioning in a horizontal tank. Served via Gravity Cask!

THE BREWING PROJECT | 515

1807 N Oxford Ave, Eau Claire, WI 54703

Unapologetic and stubbornly brewed beer. Like it? Cool. Don't like it? Don't drink it.

BOMB BOOM'N HARD SELTZER - PINA COLADA: Style: Hard Seltzer. ABV: 6.0. Pina Colada Flavored Seltzer

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

MEGABERRYZ PUFF TART: Style: Fruited Sour. ABV: 4.57. Sour ale with Raspberry, Blackberry, Blueberry, Vanilla

PACZKI XL: JELLY DONUT inspired version of our Puff XL w/ oodles of Raspberry and Strawberry, a touch of vanilla and almond. Slyzurpy Goodness.

THE CIDER FARM | 309

www.theciderfarm.com

1537 Gilson St., Madison, WI 53715

Grown with purpose, crafted with heart.

At The Cider Farm, everything begins in our certified organic orchard in Mineral Point, Wisconsin where we grow true English and French cider apples with intention and care. From these apples come our handcrafted ciders, apple brandies, and Pommeau – each made with the same commitment to quality, sustainability, and exceptional flavor. All our ciders, and a full food menu, are available at Orchard in Verona, WI, our restaurant, tasting room, and bottle shop.

CLASSIC DRY: Style: Cider. ABV: 6.2. 🍷 Classic Dry, our 'flagship cider', is robust, crisp, and refreshing. Well balanced with unmistakable apple flavors that make this great alone or with a wide range of food. It is a blend of five bittersweet and bittersweet (high tannin) apples (Dabinbett, Porter's Perfection, Brown Snout, Kronebusch and Chisel Jersey) with a tart (high acid) apple named Liberty. All apples are certified organic and grown at our orchard in Mineral Point.

CYSER: Style: Cyser. ABV: 9.2. 🍷 A co-ferment of our tart cider apple juice with local honey from Gentle Breeze in Mt. Horeb. Crisp green apple flavors up front with a wildflower honey finish. Our second most popular cider after Classic Dry, and as always made from organic apples grown on our orchard in Mineral Point, WI.

EQUINOX: Style: Cider. ABV: 5.9. 🍷 Light, refreshing, and crisp - this cider is made from Liberty and Priscilla apples and dry hopped with Equinox hops (rebranded as Ekuano recently) specifically chosen to show how hops can pair with cider and enhance the flavors vs. replicating the hops and flavors common in beer. The resulting cider pops with herbaceous, citrus notes, and is reminiscent of a New Zealand Sauvignon Blanc, but made right here in Wisconsin.

THE EXPLORIUM | 302

www.exploriumbrew.com

5300 S. 76th St Unit 1450A, Greendale, WI

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 five locations in the Milwaukee area, guests rave about our cozy atmosphere, friendly team, and spacious outdoor bar and patio.

DAMN! THAT'S GOOD: Style: American Double/Imperial IPA. IBU: 65.0. ABV: 9.0. One hearty swig is all it takes to confirm this brew is true to its name. A big, well-balanced Imperial IPA brewed with a blend of Citra, Mosaic, and Motueka hops. We then add Orange Blossom honey and Grapefruit peel to round off the harsh edges, resulting in a 9%-er that MIGHT be too easy to drink.

HOT DOG: Style: American Adjunct Lager. IBU: 11.0. 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: IBU: 3.0. ABV: 5.8. This beer starts with our kettle soured Berliner Weiss and is layered up with lactose, toasted almond, and lots of strawberries. Designed to invoke the midsummer treat of rich cheesecake and fresh strawberries, this brew lands in the sweet spot between easy-drinking and decadent. Crack open a slice of cheesecake and enjoy!

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.

ROOKIE

THE HIVE TAPROOM | 816

www.thehivetaproom.com

W2463 County Rd. ES, East Troy, WI 53120

100% Raw Local Honey. Ingredient-Driven Clean Alcohol. Session Mead. Cold, Dry and Carbonated. Meet Swaggle

CHERRY LOVE: ABV: 6.3. 🍷 cherry + vanilla; Door County Cherries + Raw Local Honey

CLASSY EARL: ABV: 6.6. 🍷 black tea + bergamot citrus; Organic Tea + Raw Local Honey

DEJA BREW: ABV: 6.4. 🍷 coffee, fudge + caramel; Organic Anodyne Coffee + Raw Local Honey

PUCKER UP: ABV: 6.9. 🍷 cherry, lime + tart; Door County Cherries, Hops + Raw Local Honey

STARGAZER: ABV: 6.4. 🍷 peach, herbal tea + lime zest; Organic Hibiscus, Hops + Raw Local Honey

TROPICAL REFRESH: ABV: 6.8. 🍷 pineapple, lime + tangy; Hops + Raw Local Honey

THE LONE GIRL BREWING CO. | 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.

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.

PEANUT BUTTER BROWN: Style: American Brown Ale. IBU: 25.0. ABV: 6.2. SRM: 25.0.

PEANUT BUTTER AND JELLY: Mix the Peanut Butter Brown and the Raspberry wheat and you get a peanut butter and jelly sandwich

RASPBERRY WHEAT: Style: Fruit/Vegetable Beer. IBU: 25.0. ABV: 5.5. SRM: 5.0.

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: 6.5. 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.

VIENNA LAGER: Style: Vienna Lager. IBU: 25.0. ABV: 4.9. This beer has a bread crust malt flavor and a clean finish

THIRD EYE BREWING CO. | 314

thirdeyebrewingco.com

11276 Chester Rd, Cincinnati, OH 45246

Third Eye Brewing Company

GETTIN TWISTED: IBU: 15.0. ABV: 5.2. German Pretzel Ale

JELLY BRAIN: Style: Specialty IPA. IBU: 23.0. ABV: 7.0. Pina Colada Milkshake Ipa

KELLY'S PRIVATE STASH: Style: English Barleywine. IBU: 25.0. ABV: 14.0. Barrel Aged Barleywine

NIRVANA OR BUST: Style: New England IPA. IBU: 25.0. ABV: 7.0. N.E.I.P.A

SPACE TOAST CONTINUUM: Style: Russian Imperial Stout. IBU: 42.0. ABV: 10.0. Imperial Stout w/ vanilla, maple syrup and cinnamon

THIRD EYE P.A: Style: American IPA. IBU: 95.0. ABV: 6.3. West Coast Ipa

THIRD SPACE BREWING CO. | 512

thirdspacebrewing.com

1505 W St Paul Ave, Milwaukee, WI 53233

CENTRAL TIME: Style: American IPA. IBU: 60.0. ABV: 6.0. Chinook and Simcoe hops provide a classic profile of bight citrus and pine. Honey Malt offers a smooth, balanced malt body. Then Krush hops provide a subtle but refreshing tropical finish. A balanced and drinkable IPA for anyone who appreciates hops.

CITRA LEMON HOP WATER: Sparkling Water with natural lemon flavor and Citra hops

CLOUD CATCHER: Style: New England IPA. ABV: 7.2. Soft, fluffy hazy double IPA packed with loads of Citra hops and balanced with Alora hops. Juicy grapefruit, passionfruit and yuzu float across your palate

CUCUMBER LIME: Style: Fruit/Vegetable Beer. ABV: 5.0. A light refreshing ale with flavors of cucumber and zesty lime, perfect for savoring and quenching your thirst on a hot day

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. This beer will take you to your happy place.

HEAVENLY HAZE: Style: New England IPA. IBU: 20.0. ABV: 6.2. Hazy IPA packed with loads of Citra Cryo, Idaho 7 Cryo, and Sabro Cryo hops for intense juicy fruit flavors and low bitterness.

HELLES: Style: Munich Helles Lager. ABV: 5.2. A beer brewed in the Bavarian tradition showcasing the beauty of malted barley. This golden lager pairs perfectly with sunny days.

LAVENDER LEMONADE: Style: Fruited Sour. ABV: 6.0. Kettle soured ale infused with lemon and steeped with fresh lavender for a uniquely tart, citrusy, floral treat

MYSTIC KNOT: Style: American Double/Imperial Stout. ABV: 10.5. Imperial stout brewed with coffee and aged in bourbon barrels for 6 months

PRETTY GOOD: Style: American Amber/Red Ale. ABV: 5.5. With its inviting amber hue, robust foundation of caramel malt and balanced hop profile; what can we say? This beer is petty good!

TIGHTHEAD BREWING CO. | 420

www.tightheadbrewing.com

161 North Archer Ave, Mundelein, IL 60060

Tighthead Brewing Company was founded by Owner/Brewer Bruce Dir, a long-time homebrewer and Siebel Institute graduate. Production began in the fall of 2011 at our Brewery and Taproom in Mundelein, Illinois. We produce quality ales and lagers for all seasons. Our year-round offerings are Scarlet > Fire Red Ale, Irie IPA, Chilly Water Pale Ale, Bear's Choice IPA and Longsnapper IPA. Being distributed in Illinois and select locations. Our Taproom typically features sixteen beers on tap, many of which are traditional seasonal beers but are available to go in 4 packs. Our approach is two-fold, brewing quality beer is a must, but introducing new styles to our customers and growing their appreciation of a variety of beer styles.

Brewmaster Billy Oaks handles the majority of the brewing and manages the brewing operations at Tighthead. Billy is a graduate of the American Brewers Guild program. Our 15 BBL brew house was fabricated by Newlands Systems, Inc. and will produce about 4200 BBL a year at capacity.

Taproom is open 7 days, check www.tightheadbrewing.com for hours and events or if you want to host a party or wedding!

BEAR'S CHOICE: Style: American IPA. IBU: 75.0. ABV: 6.3. SRM: 12.0. American IPA brewed with a mix of base, specialty, and aromatic malts combined with the mango and tangerine citrus from copious amounts of Mosaic hops create a perfectly balanced IPA.

IMPERIAL OATMEAL STOUT: Style: Oatmeal Stout. ABV: 12.0. Big Oatmeal Stout aged in Four Roses barrels along with toasted coconut and vanilla beans.

OKTOBERFEST: Style: Märzen/Oktoberfest. ABV: 5.5.

PEACE, LOVE & GOLD EAGLE: Style: American Double/Imperial IPA. ABV: 7.2. DDH IPA, hazy with Strata, Mosaic and Cryo Pop hops and brewed with our friends at Gold Eagle liquors every 4th of July

TRES IZQUEIRDAS (3 LEFTS): IBU: 15.0. ABV: 5.2. SRM: 3.0. Light lager brewed with flaked corn and Mexican Lager yeast for a traditional light lager flavor

TITLETOWN BREWING CO. | 501

www.titletownbrewing.com

320 N. Broadway, Ste 210, Green Bay, WI 54303

Titletown Brewing is located in Green Bay and West Bend Wisconsin. As one of the oldest craft breweries in Wisconsin, it's been serving great beer for thirty years.

1919: Style: American Pale Lager. ABV: 5.0. Take a sip of the past with this light lager. Rustic, old-world Wisconsin hops, heirloom white corn and traditional barley variety from the early 1900's. This workhorse lager drinks clean, crisp and balanced with a touch of corn sweetness, and delicate hop aroma.

BENT TUBA: Style: Märzen/Oktoberfest. ABV: 6.0.

CANADEO GOLD: Style: Kölsch. ABV: 5.0.

CIDERTOWN: Style: Cider. ABV: 7.0. Made with a blend of Door County apples picked at peak freshness. A little sweet, a little tart, vibrant and refreshing with big apple flavor. This cider tastes like the first bite of a juicy Honeycrisp Apple.

FRUITY PATOOTY: Style: Fruited Sour. ABV: 6.0. We don't mean to toot our own horn but this fruited beauty is just gushing with orange, strawberry, cherry, pineapple and plum. Brewed with love and our friends at Boulder Junction Brewing. It's a true punch bowl that's best enjoyed under the cabana, lying back, with sunglasses on.

ORANGE CREAM FIZZY RADDLER: ABV: 4.5. Dreams do come true. Is it a soda? Is it a beer? It's a Fizzy! Orange, vanilla, sweet, effervescent, with a kick of alcohol. Kowabunga!

SLAP BRACELET STING: Style: American IPA. IBU: 55.0. ABV: 6.8. This West Coast IPA is a fresh take on a classic style. This IPA will snap you to attention with bright tropical aromas balanced with a strong citrus backbone from Centennial and Galaxy hops.

THE "OG" 400 HONEY: Style: American Blonde Ale. ABV: 4.5. Imagine an American Blonde Ale beer takes a bath in Wisconsin Honey and comes out tasting like mead.

TUNDRA TROPICS: Style: Specialty IPA. ABV: 6.5. Made with Pilsner, Wheat and Oats. Hopped with El Dorado, Citra, and Sabro hops. Looks like a setting sun on a hazy day. Tastes like sipping on a tropical drink under a palm tree. Escape the tundra and enjoy this vacation in a can.

TOPPLING GOLIATH BREWING CO. | 818

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.

APPLE BRANDY ASSASSIN: Style: American Double/Imperial Stout. ABV: 16.5.

This small batch blend of our coveted Assassin series features a selection of barrels from two distinct distilleries showcasing their Apple Brandy expertise. With notes of dark chocolate, caramel covered apple, and fig.

ASSASSIN 2026: Style: American Double/Imperial Stout. ABV: 14.7. 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.

CARMEL APPLE FANDANGO: Style: Fruited Sour. ABV: 6.2. This unique sour beer features rich caramel flavors balanced with the crisp, tart notes of fresh green apples. All the flavor of a caramel apple, none of the stick!

CITRUS SUE: Style: American Blonde Ale. ABV: 5.2. A refreshing citrus blonde ale brimming with sweet tropical notes that are perfect for warm afternoons. Citrus Sue is brewed with fresh orange peel to give this vibrant ale a bright pop.

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.

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: Fruited 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.

HAZY DAY SUE: Style: New England IPA. ABV: 6.5. Sit back, relax, and commune with Mosaic®, Citra®, Simcoe®, and Krush® Hops and see where the vibes of this far-out India Pale Ale take you.

JOY TOP PILSNER: Style: German Pilsener. ABV: 5.5. Brewed with precision and patience, Joy Top Pils reflects the quiet beauty of traditional lager brewing. A classic Hochkurz mash lays a steady foundation, building depth and structure while finishing crisp and dry. Hallertau Mittelfrüh and Tettnang hops bring soft herbal notes and faint lemon zest, layered atop a base of sweet cereal malt. A cold fermentation paired with extended lagering afford this Pilsner brilliant clarity and a rocky white head. Nuanced, yet clean and pure, this Pilsner drinks like a fresh cool breeze over an open meadow.

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.

LIL' MARG: Style: Light Lager. ABV: 4.3. A crisp, ultra-refreshing margarita-inspired beer bursting with bright lime and a hint of citrusy tang. Light-bodied and thirst-quenching, this beer is zestfully balanced.

LIL' STRAWB (COLLABORATION WITH DREKKER): Style: Fruited Sour. Brewed in collab by Toppling Goliath and Drekker Brewing, Lil' Strawb is a sour ale with attitude. Refreshing, sweet, and a lil' kick of tartness.

MORNIN' DELIGHT 2026 VINTAGE: Style: American Double/Imperial Stout. ABV: 11.4. A huge Imperial Stout with an explosive espresso aroma followed by strong notes of maple syrup and coffee.

MUNICH WEISS: Style: Hefeweizen. ABV: 5.6. Brewed in old-world Weissbier tradition. Hazy and deep-glowing orange with a soft, pillowy, and cloud-like head. Delicate aromas of cinnamon and clove baked into fresh bread, supported by a nuanced influence of banana.

NA PSEUDO SUE: Style: Non-Alcoholic. ABV: 0.5. 🚫 Non-Alcoholic Pseudo Sue showcases Citra hops for a well-balanced brew with a delicate body and mild bitterness in the finish. Ferocious hop aromas of citrus and mango give a refreshing taste without the guilt.

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.

POMPEII: Style: New England IPA. ABV: 6.3. Brewed with the same attention to detail as the beautiful mosaics that graced the walls of prominent building in the city of Pompeii. It features mango and pineapple hop flavors with a medium-bodied feel to tantalize the senses.

PROJECT HOPFISCH (COLLABORATION WITH LUA BREWING): Style: American Double/Imperial IPA. ABV: 8.1. For years, Toppling Goliath and Lua Brewing have collaborated 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!

TOPPLING WATERS BA STOUT (COLLABORATION WITH CENTRAL WATERS):

Style: American Double/Imperial Stout. ABV: 12.5. The summer of 2019 marked our first collaboration with the barrel-aging legends at Central Waters Brewing Company. In true collaborative spirit, we combined elements unique to each of us, including the opportunity to source bourbon barrels that held B&E's Trees maple syrup for 15 months. We knew a collaboration project of this magnitude called for it to be brewed at both facilities. For us, the road to Amherst; for them, the road to Decorah. An overnight boil, no adjuncts, and unique casks were the guiding triumvirate for this project. Over two years later and the road fully forged, we invite you to join in the celebration and culmination of this collaboration.

WEST COAST SUE: Style: American IPA. ABV: 6.5. Erupting from an angry sea to rain down ferocious Citra and Mosaic hops on the unsuspecting beer drinkers, West Coast Sue is making a splash. This hop-forward IPA has notes of citrus and tropical fruits with a mild bitterness in the finish.

TOPSY TURVY BREWERY | 210

www.topsyturvybrewery.com

727 Geneva St, Lake Geneva, WI 53147

BORKO'S BOMB POP: Style: Berliner Weissbier. OG: 10.3. IBU: 5.0. ABV: 4.7. The Great Taste Duel between The Nerdy Beer Guys and Badger Beer Report gave us a chance to go head to head against Dead Bird Brewing to show we can make the best Crushable Summer Beer!! Inspired by a high school teacher, with a notable military background, who often told us "There's no career in drinking beer", so we decided to name a Red, White and Blue flavored beer after him! It turns out drinking beer can be a career after all!! Cheers to you Mr. Borkowski!!

FLIPPIN' BLONDE: Style: American Blonde Ale. OG: 9.7. IBU: 12.0. ABV: 4.3. SRM: 4.5. Flippin' Blonde captures a carefree spirit. Light, smooth, golden and built for sunny docks, boat rides and questionable diving decisions.

HOP, SKIP & SPLASH: Style: New England IPA. OG: 16.5. IBU: 27.0. ABV: 6.7. SRM: 4.3. Hop for the flavor, don't Skip out on this one and Splash a few into your glass. HBC 1019, recently named Dolcita, Citra and NewZilla hops. The aroma starts with over ripe tropical fruit and citrus. The mouthfeel starts off full and creamy then mid palate the thiols released from the yeast bring

a grapefruit bitterness. A cornucopia of flavors from start to finish from honeydew melon, pineapple, creamy coconut to fresh orange, grapefruit and stone fruit. A potent and more expressive liquid tropical Life Saver!!

SINFUL SOFT SERVE: PINKY COLADA: Style: Fruited Sour. OG: 9.6. ABV: 5.3. Pinky Colada, The refreshing sweet treat and guilty pleasure. Vanilla soft serve ice cream, pineapple, cream of coconut, coconut milk, and strawberry. Creamy and swirling with flavors of pina colada and strawberry that finishes crisp and refreshing.

SUPERDELIC NEW ZEALAND PILSNER: OG: 12.7. IBU: 38.0. ABV: 5.7. SRM: 3.7. Brewed with all Superdelic hops, this New Zealand Pilsner is bursting with unique hop flavor. Clean and crisp on the palate with subdued cracker flavor from the malt. Aromas of candy and sweet fruit. Candied tropical fruit flavor up front leading to a burst of citrus bitterness. Earthy guava/passion fruit lingers on the finish.

TORZALA BREWING COMPANY | 711

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!

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

LADY ELGIN: IBU: 25.0. ABV: 5.2. SRM: 6.0. Our version of an Irish blonde ale has flowing straw-colored highlights, sweetness within the malt, medium-bodied in stature, family roots of hop nobility and a decadent mouthfeel.

SISTA SHANDY: IBU: 28.0. ABV: 3.6. We blended homemade lemonade (from La Finca located in St. Francis, WI) and our traditional German Pilsner to create this refreshing Shandy! The lemonade's sweetness and mild tartness paired with our Pilsner's clean malt bill, crisp hop bitterness and dry finish create an excessively refreshing shandy perfect for lazy summer days and cool fall nights.

TRANSIENT ARTISAN ALES | 317

transientartisanales.com

4229 Lake St, Bridgman, MI 49106

AGUA FRESCA SMOLVERINE: Style: Pastry Sour. ABV: 4.5. Sour ale w/ Strawberry, Watermelon, Hibiscus, Vanilla, Ice Cream, and Lactose

BRING THE RUCKLEY: Style: American Double/Imperial Stout. ABV: 15.5. Imp. Stout aged 2 years in Eastern Kille Rye Whiskey and Bourbon barrels with Vanilla, Tugboat Coffee, and Maple Syrup

GLUTEN FREE SOUR ALE: Style: Fruited Sour. ABV: 6.0. Sour ale made from corn sugar, with fruit

LEMON MERINGUE SMOLVERINE: Style: Pastry Sour. ABV: 4.5. Sour ale w/ Lemon, vanilla, vanilla ice cream, Graham Cracker, and lactose sugar

LIL CRISPY: Style: American Adjunct Lager. ABV: 4.2. American Lager made with Indian malt and corn

RIGHT OFF RIP: Style: New England IPA. ABV: 6.5. Double Dry Hopped IPA w/ Citra/Cascade/Centennial/Chinook hops

SAUCEBOX: Style: American Double/Imperial IPA. ABV: 8.0. Double Dry Hopped DIPA with Motueka, Nelson, El Dorado, and Vic Secret Hops

SWEDISH SELECT BUCKLEY: Style: American Double/Imperial Stout. IBU: 30.0. ABV: 17.0. SRM: 99.0. Imp. BA Stout aged for 32 months in Wheated bourbon

and Rye whiskey barrels w/ Comoros Vanilla Beans, Maple Syrup, and KOPPI coffee. Blended with our Swedish brewer friends at Brewski and Friends Beer Co.

TRIBUTE BREWING COMPANY | 610

www.tributebrewing.com

1106 N Bluebird Rd, Eagle River, WI, WI 54521

Microbrewery in Eagle River, Wisconsin known for crafting small-batch beers that honor the history, folklore, and pioneers of the Northwoods. Founded in 2012.

BLUEBERRY TRAIN: Style: Fruit/Vegetable Beer. ABV: 5.0. Wheat Ale with natural blueberry flavor added

MELE KALIKIMAKA: Style: American Porter. ABV: 7.0. Porter Style Ale with Coconut flavor added

TWO LOONS: Style: New England IPA. ABV: 5.0. Hazy IPA

WHITE LEGS: Style: Chile Beer. ABV: 5.5. Jalapeño Wheat Ale

TUMBLEROCK BREWERY | 122

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

DEVIL'S TRAPDOOR: Style: American IPA. IBU: 88.0. ABV: 4.7. Our newest session "double IPA". Double the hops, but lower alcohol. Bright, juicy notes of grapefruit, orange, pineapple, and some classic IPA dankness.

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.

QUARTZITE CRUSH: Style: New England IPA. IBU: 44.0. ABV: 5.7. Collaboration with our friends at Friends of Devil's Lake. This super hazy, crushable beer boasts big notes of pine, bright grapefruit and fresh orange, and loads of tropical fruit with a smooth bitterness. Made with Wisconsin grown hops Southern Cross, Comet, and Chinook.

TYRANENA BREWING CO. | 413

www.tyranena.com

1025 Owen St, Lake Mills, WI 53551

Established 1999. Tyranena Brewing Company (Lake Mills, Wisconsin) produces five year-round beers, eight seasonal brews and a number of specialty flavors. Beer is available in bottles and at select draft accounts throughout Wisconsin, Minnesota, Indiana and Illinois. Visit our Tasting Room and Beer Garden; exact hours available online. Free tours most Saturdays at 3:30 pm.

Each beer brewed at Tyranena has a unique name specific to the history and folklore of the surrounding area or refers to something quintessentially "Wisconsin". These legendary labels have become a trademark of the establishment and part of the distinctive charm of Tyranena beers.

BITTER WOMAN IPA: 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.

DIRTY OLD MAN: Style: American Porter. IBU: 37.0. ABV: 7.5. Imperial Rye Porter Aged in Rye Whiskey Barrels. Dark black with a cappuccino head. Spicy rye, chocolaty malt and balanced oak barrel flavors.

GEMUETLICHKEIT OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 22.0. ABV: 5.5. A rich, amber lager with a malty aroma and balanced hop bitterness.

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

LAKE MILLS' FINEST LAGER: Style: Munich Helles Lager. IBU: 15.0. ABV: 4.5. Easy drinking lager featuring specialty German malt and hops

PAINTED LADIES PUMPKIN SPICE ALE: Style: Pumpkin Ale. IBU: 22.0. ABV: 7.5. A balanced Amber Ale brewed with pumpkin and pumpkin pie spices to celebrate the bounty of the harvest.

PEACH SOUR: Style: Mixed-Fermentation Sour. IBU: 10.0. ABV: 5.75. A kettle soured wheat ale brewed with peach. Lightly tart and peachy with a soft mouthfeel.

SAILORS TAKE WARNING! IMPERIAL BLONDE ALE AGED IN TEQUILA

BARRELS: Style: American Blonde Ale. IBU: 10.0. ABV: 9.0. Brewed with agave and blood oranges with cherry puree added then aged in tequila barrels.

TEMPTED BY THE FRUIT OF ANOTHER BLOOD ORANGE IMPERIAL IPA: Style: American Double/Imperial IPA. IBU: 100.0. ABV: 7.5. Imperial IPA brewed with Blood Orange puree and dry hopped with massive amounts of Citra and Azacca.

TWENTY-SIX: Style: American Double/Imperial Stout. ABV: 14.0. TWENTY-SIX is a Barrel-Aged Imperial Stout that begins with our beloved stout base, unique to only our Anniversary Series, using a plethora of roasted and flaked malts, barley and rye then aged a full year in Heaven Hill bourbon barrels. What results is a deep black stout with a nose of cocoa powder, oak and hints of sweet molasses.

WRATH OF ROCKY IMPERIAL BROWN ALE AGED IN BOURBON BARRELS:

Style: American Double/Imperial Brown Ale. IBU: 29.0. ABV: 7.5. The imperialized father of Rocky's Revenge. A dark brown ale on the sweeter side with vanilla and oak characters from barrel-aging.

UNE ANNÉE | 613

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.

FRAMBOISE: Style: Lambic - Fruit. ABV: 6.5.

FRESH ONE HOP CITRA: Style: American Double/Imperial IPA. ABV: 8.5.

MILK OF THE MURDER HORNET (ORANGE): Style: American Double/Imperial IPA. ABV: 8.5. Milkshake IIPA

NO REGRETS: Style: American Wild Ale. ABV: 5.7.

UNEXPECTED CRAFT BREWING COMPANY | 215

unexpectedcraft.com

14401 W Eleven Mile Road, Oak Park, MI 48237

Making quality Ales and Lagers since 2015. River Rouge Brewing Company(DBA. Unexpected Craft Brewing) makes world class beer for world class beer drinkers! Our 35 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! We also make wine, seltzer, and cider.

411 RESERVE (BA IMPERIAL STOUT): Style: Russian Imperial Stout. OG: 1.12.

IBU: 45.0. ABV: 12.0. SRM: 52.0. Our Imperial Stout aged for 4 years in George Dickel barrels. Released for our 11th Anniversary.

COCONUT KÖLSCH: Style: Kölsch. OG: 1.048. IBU: 22.0. ABV: 5.0. SRM: 4.6.

DRAGON FRUIT & AGAVE SELTZER: Style: Hard Seltzer. OG: 1.03. IBU: 1.0. ABV: 4.0. Our Seltzer made with Dragon Fruit and agave. Fresh and perfect for a hot summer day.

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 STENCIL 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"

RASPBERRY ROAR: Style: New England IPA. OG: 1.66. IBU: 20.0. ABV: 7.0.

SRM: 3.0. Our top selling IPA, the Elevated Roar Hazy IPA with raspberries.

UP NORTH BREWING CO. | 616

304 Matterhorn Tr, Nekoosa, WI 54494

We are a destination brewery located in Rome, Wisconsin. We focus on making our destination a family friendly environment in a northwoods setting. We are child and dog friendly!

Come experience world-class beers--in fact grab a pint and take a stroll on our "ale trail", a half mile walk through the woods on our property.

COOL AS A CUCUMBER: Style: Cream Ale. IBU: 17.0. ABV: 4.8. Cream Ale with Fresh cucumber

FRUITED SOUR: Style: Berliner Weissbier. IBU: 3.0. ABV: 4.2. Berliner Weisse

URBAN CHESTNUT BREWING CO. | 508

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.

KONOMI: OG: 11.7. IBU: 20.0. ABV: 4.5. SRM: 3.0. Konomi (ノノミ) is a unique Japanese-style ale brewed by Urban Chestnut in collaboration with Masumi Sake Brewery in Suwa, Japan. It features pale malt and matcha green tea, fermented with sake yeast. The result is a hazy, crisp 5.4% ABV ale with a dry finish, showcasing notes of green tea, white grapefruit, and jasmine

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.

ROOKIE

VAULT 202 BREWERY & TAPROOM | 815

vault202brewery.com

202 West College Ave, Appleton, WI 54911

Appleton's newest brewery, located in the heart of downtown. We specialize in lagers, Belgian style ales, and classic hop forward IPAs.

AS THE SUN SLIPS: OG: 11.6. ABV: 5.1. American Style Pilsner featuring hops and yeast from Wisconsin and malt from Michigan and Indiana. This is a collaboration with our friends at Sway Brewing and the Yeast Bay.

FRANZ: Style: Munich Helles Lager. OG: 11.5. ABV: 5.2. "Traditional Helles-style Lager. Brewed with all German heirloom malt. German Mittelfrüh hops. Classic German Lager yeast. Light malt sweetness, subtle floral hop. An absolute classic crusher of a lager."

HANS KÖLSCH: Style: Kölsch. OG: 11.0. IBU: 30.0. ABV: 5.0. Our take on a traditional German style. German pilsner malt and a touch of malted wheat provide a base flavor of artisanal white crackers and a slight nuttiness. Single hopped with Lorine; which brings subtle, but bright notes of fresh melon and blooming wildflowers.

PETR: Style: Euro Dark Lager. OG: 12.3. IBU: 24.0. ABV: 4.9. Inspired by the Dark Lagers brewed in the Czech tradition. Utilizing Bohemian malts and Wisconsin grown hops. Tradition and locality combine to make this Dark Lager unique and deceptively drinkable.

PREMIÈRE ANNÉE: Style: Belgian Dark Ale. IBU: 21.0. ABV: 6.9.

VENNTURE BREWING | 510

vennturebrewco.square.site/

5519 W North Ave., Milwaukee, WI 53208

BLUEBERRY VANILLA BRUV: Style: Berliner Weissbier. ABV: 6.5. Berliner style ale with Blueberries and Vanilla - graham cracker rim and a tasty treat on top

BONILLA MONEY: Style: New England IPA. ABV: 9.0. Double NEIPA with Sabro, Mosaic, and Strata hops

NIGHT CREW - 2026: Style: American Double/Imperial Stout. ABV: 12.7. Yearly anniversary stout rested in J. Henry barrels

NORTH AVE.: Style: American Pale Ale. ABV: 5.4. Hazy Pale Ale with Mosaic and Strata Hops

PIT BOSS: Style: Mixed-Fermentation Sour. ABV: 7.0. Blended from stock in our garage cellar, we pulled one barrel, blended it with fresh Heights, then re-fermented the blend on Apricots and Peaches. Collab with 608

VIKING BREW PUB | 221

vikingbrewpub.com

211 E Main St., Stoughton, WI 53589

Stoughton's First Brew Pub - Established in 2014. We're Brewing A Nordic Family Tradition!

BJØRN HUG IPA: Style: American IPA. OG: 1.062. IBU: 50.0. ABV: 5.9. SRM: 8.0. In the far reaches of the Western seas, where pines meet crashing waves, roams a mighty bear, Bjørn. Legend says this beast once squeezed a whole grove of enchanted citrus fruit between its paws, releasing a torrent of bright, golden nectar that flowed straight into the kettles of wandering brewers.

BREWBERRY WAVES: Style: American Pale Wheat Ale. OG: 1.054. IBU: 15.0. ABV: 5.2. SRM: 8.0. A pale, refreshing grainy, bready American wheat beer infused with blueberry tea

BRINGEBÆR (RASPBERRY) IMPERIAL CREAM ALE: Style: Cream Ale. OG: 1.082. IBU: 25.0. ABV: 8.2. SRM: 15.0. Over 2 pounds of raspberries per gallon bring a clean fresh raspberry flavor to this big cream ale that drinks like a little one!! Skål!

NORDELO: Style: Mexican Lager. OG: 1.058. IBU: 18.0. ABV: 5.7. SRM: 3.0. A bright, easygoing lager that keeps things refreshingly simple. A quarter of the grain bill is flaked corn, lending a soft sweetness that glides across the palate before snapping back into a clean, dry lager finish. Light-bodied, crisp, crushable

NORDIC BLONDE: Style: Light Lager. OG: 1.046. 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.

SOOT IN MY EYE: Style: Specialty IPA. OG: 1.078. IBU: 70.0. ABV: 7.6. SRM: 40.0. A Cascadian Dark Ale with rich notes of dark chocolate and roasted coffee and tons of citrus hops. The moniker is a playful, cheeky nod to the tongue-

twisting Norwegian constitution holiday, Syttende Mai, celebrated annually in the Stoughton community.

VINTAGE BREWING CO. | 824

vintagebrewingcompany.com

600 Water St, Sauk City, WI 53583

Stop by our 3 Madison-area locations for good times, great food, and exceptional hand-crafted award winning beer. Our kitchens are open 11am-10pm daily and our GTMW 'Hangover Brunch' will help set you on a path to recovery! Madison West, Madison Capitol East and Sauk City (20 miles NW of Madison)

BRETTA VENDETTA: Style: Mixed-Fermentation Sour. ABV: 7.0. Here's a funky little ditty from the deep woods catalog, bridging the gap between elegance and abstraction. Starting with simple saison, allowed 2+ years to breathe and evolve in port wine barrels 'on lees' (grape solids and all) we arrive at a raucous crescendo of sharp acid, stone fruit cocktail, granny smith and graham cracker. It's a wild ride

CITRA ZEN: Style: American Pale Ale. ABV: 6.3. Citra/ Centennial strong pale ale

COOL HAND: Style: Specialty IPA. ABV: 6.5. Cool-brewed like a Euro lager, then hopped like an IPA, this summer lovechild features alluring Dolcita, Riwaka and Super Saazer hop aromas with notes of white peach, grapefruit, mango and alfalfa, yet drinks clean, crisp and unshackled

DREAMBOAT: Style: American Pale Wheat Ale. OG: 1.049. IBU: 16.0. ABV: 5.3. Golden wheat ale dry-hopped with Nelson Sauvignon

JINJA NINJA: Style: Herbed/Spiced Beer. OG: 1.067. IBU: 10.0. ABV: 7.3. 1.067 OG Never heard of a spelt-based, ginger-laced amber double witbier?! (That's because we just made it up.) Chock full of ancient grain wisdom and armed with a zesty fresh ginger kick, Jinja Ninja is here to vanquish the foe- beer boredom!

KEY LIME WIT: Style: Fruit/Vegetable Beer. OG: 1.049. IBU: 11.0. ABV: 5.2. Belgian style wheat beer infused with citrus

LATE TO THE PARTY: Style: Pastry Sour. ABV: 6.0. Coconut Cheesecake sour

MONKEY MAGNET: Style: American Double/Imperial IPA. ABV: 8.8. Playing juicy jujitsu with hype hops, thiolized yeast and mash-hopping, have we stumbled onto a fresh fruit formula with no fruit featured? Aromas of guava, lychee, muddled citrus and white grape- it's easy-sippin' nectar, careful not to fall outta the tree

OKTOBERFEST: Style: Märzen/Oktoberfest. IBU: 25.0. ABV: 5.8. 6.0% abv, 1.056 OG, 25 IBU's. Classic malty amber festival-style lager. Judged "National Grand Champion" at US Beer Tasting Championships.

RHUBERRY STRAWBERRY 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

VAPOUR TRAIL: Style: New England IPA. IBU: 60.0. ABV: 7.4. Pillowy soft Hazy IPA with lilting hop aromas of passionfruit, white grape, and mandarin. An international hop joyride.

WATER STREET BREWERY | 421

waterstreetbrewery.com

1101 North Water St, Milwaukee, WI 53202

Since 1987 Water Street Brewery has been producing beer and attending the Great Taste of the Midwest. Although our original location has changed names to "The Brewery" it still serves the same brewed on-premise beer as the 3 other Water Street Brewery locations in Grafton, Oak Creek and Delafield WI.

35TH ANNIVERSARY MEAD: Style: Mead. OG: 1.088. ABV: 8.0. SRM: 4.0. Honey + Water + Yeast, brewed in 2021 to celebrate our 35th anniversary in 2022. Now 5 years old. Sparkling.

BARREL AGED DEPECHE MODE: Style: Lambic - Fruit. OG: 1.064. IBU: 6.0. ABV: 6.0. SRM: 3.0. Kettle sour on peaches aged in Chardonnay barrel

BLACKBERRY PEACH COBBLER SOUR: Style: Fruited Sour. OG: 1.064. IBU: 5.0. ABV: 6.0. SRM: 5.0. Omega Yeast's 'Tartango' working on blackberries, peaches, lactose, and monk fruit in a wheat beer base.

HALF TON OF WOOD: Style: American Double/Imperial Stout. OG: 1.12. IBU: 30.0. ABV: 16.0. SRM: 40.0. Imperial Stout made with 1000 lbs of malt, added enzymes to dry it out, then barrel aged in Heaven Hill barrels

NUMBER 40 IMPERIAL OAT BROWN ALE: Style: American Double/Imperial Brown Ale. OG: 1.088. IBU: 20.0. ABV: 8.6. SRM: 25.0. Brewed in collaboration with Turtle Stack brewery and based on their Number 4 Oat Brown Ale, this Imperial version is freshly kegged, but some will be aged on wood to celebrate out 40th anniversary next year.

ORANGE MOON: Style: Witbier. OG: 1.044. IBU: 3.0. ABV: 4.5. SRM: 4.0. Wit beer brewed with orange puree as well as orange zest.

RED FORMAN: Style: Irish Red Ale. OG: 1.058. IBU: 32.0. ABV: 5.5. SRM: 20.0. Beer made for Milwaukee's Irish fest, built around Proximity Red Malt and hopped with UK and American hops

WERK FORCE BREWING | 704

www.werkforcebrewing.com

14903 South Center Street #107, Plainfield, IL 60544

Brewing incredible craft beer since 2014 - community focused, great vibes and the best of company.

BARREL AGED SLEEPY BEAR: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 13.6. SRM: 40.0. THE OG! Gracefully aged for 24 months in Blanton's bourbon barrels. No adjuncts, only Sleepy Bear, barrel and time. This one holds a special place in all of our hearts here at Werk Force.

BARREL AGED STUPID STICKY FINGERS: Style: American Double/Imperial Stout. OG: 1.125. IBU: 50.0. ABV: 13.0. SRM: 45.0. Stupid Sticky Fingers is a rich, pillowy imperial stout that we collaboratively brew annually with Rocky Reef Brewing Company. This graham cracker packed mash was one to battle with but in the end yielded one delicious decadent stout. We loaded the kettle with fluffy marshmallows and then let Stupid Sticky Fingers rest in Buffalo Trace bourbon barrels for 12 months. The resulting beer is absolutely delicious with smooth notes of bourbon paired with the rich chocolate and graham crackers.

CHOCOLATE SALTED CARAMEL SLEEPY BEAR: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 13.1. SRM: 40.0. Bourbon Barrel Aged Imperial Stout with Caramel, Sea Salt, Cacao Nibs and Vanilla Aged for 21 months in a blend of Buffalo Trace Mash #1 and Mash #2 barrels. Rich, decadent and a light salinity from sea salt. Rested on freshly roasted Ghana Cacao Nibs and Madagascar Vanilla.

DOUBLE DRY HOPPED FORMERLY KNOWN AS...: Style: American IPA. IBU: 65.0. ABV: 6.8. West coast style IPA loaded with Citra and Amarillo hops

FRONT PORCH FREQUENCY: Style: American Pale Wheat Ale. IBU: 45.0. ABV: 4.7. Front Porch Frequency is a crisp, easy-drinking dry hopped American wheat ale packed with bright citrus character and laid-back drinkability. Hopped with Citra and Cryo Pop, it delivers notes of orange peel, lemon zest, and tropical fruit over a soft wheat body. At 4.7% ABV, it's light, refreshing, and built for repeat pours—full flavor without the weight.

HUMONGOUS CHUNGUS: Style: American Double/Imperial Stout. IBU: 50.0. ABV: 14.0. SRM: 40.0. Once again Chungus is ready to party! This year we doubled down on coconut resting this barrel aged treat on both toasted and raw coconut and then layered it with Madagascar vanilla and Ghana cacao nibs. For this 2025 variant we selected from both 12 month and 24 month aged Chungus that rested in Buffalo Trace Mash #1 barrels. This imperial pastry stout is as kick ass and delicious as the best Elvis on Velvet painting you've ever seen. Like getting on the biggest roller coaster you've ever ridden and not wearing your seatbelt, Humongous Chungus will take you on one wild ride of flavor town. Take a seat, grab a can and get ready for some major G-force.

PRESSURE MAKES DIAMONDS: Style: New England IPA. IBU: 45.0. ABV: 5.8. Hazy pale ale with passionfruit and dry hopped with Citra and Nectaron. Collaboration with Reserve Artisan Ales.

REALLY DECENT: Style: Light Lager. IBU: 10.0. ABV: 3.8. Full flavored light lager. The name says it all.

WERKTOBERFEST: Style: Märzen/Oktobertfest. OG: 1.055. IBU: 17.0. ABV: 6.0. SRM: 11.0. Rich, Toasty, Malty. German style Märzen lager with a clean, rich, toasty malt flavor, restrained bitterness and a dry finish.

WHITE OAK BREWING | 123

www.whiteoak.beer

1801 Industrial Park Drive, Normal, IL 61761

White Oak Brewing is a production brewing facility and taproom in Normal, Illinois.

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.

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 MEAD, CIDER, SPIRITS | 509

whitewinter.com

68323 Lea St, Iron River, WI 54847

30 Years old and still kick'n it in the beautiful northwoods of Wisconsin! Come on up north and try 28 different styles of mead, cider and spirits. 30th anniversary party Sept 6, 2026, bbq and live music featuring Tennessee Whiskey Revival. Thinking of expanding your brewery options or going pro? Save money and time, talk to Jon

CHERRY KWENCH: Style: Mead. ABV: 6.5. Cherry Kwench a light, tart and sparkling session cherry mead. Session meads are using a quick fermentation method to produce a low alcohol, refreshing mead in the style of a hard cider but with cherries and honey, not apples.

MEAD-JITO: ABV: 4.5. ☞ A light and refreshing take on the classic Mojito! great over ice with a lime twist and a sprig of mint. Ready to drink as is

SIMA: Style: Mead. OG: 1.08. ABV: 3.5. Sima, our northwood's take on a traditional Finnish Spring Mead. This ready-to-drink cocktail made with freshly tapped maple sap, pure Wisconsin honey, honey spirits and bright tart lemon.

TRADITIONAL BRACKETT (OR BRAGGOTT IF YOU PREFER): Style: Braggot. ABV: 7.0. 60% honey, 40% malt, meaty and super good. This is a special re-release of our classic Brackett for our 30th year celebration. Its been about 10 years since we last made this one with our friends at South Shore Brewery in Ashland

WILD STATE CIDER | 604

wildstatecider.com

2515 West Superior Street, Duluth, MN 55806

Wild State Cider was founded in 2019 by friends who believe "natural" actually means something, and that cider is better without added sugar, artificial flavors, or other weird stuff. What makes us special is our commitment to the ingredients and process that keep cider tasting like... cider.

CLASSIC DRY: Style: Cider. ABV: 6.4. ☞ The champagne of ciders. Perfectly dry. **GREEN APPLE:** ABV: 5.4. ☞ Sweet and tart, like crunching into a fresh, green apple.

HAZY PINK PINEAPPLE: Style: Cider. ABV: 5.8. ☞ Fresh pineapple and dragon fruit combine to make this incredible, unfiltered, bright pink amazing-ness!

IMPERIAL HAZY HONEYCRISP: Style: Cider. ABV: 8.0. ☞ Bright, bold apple with notes of honey

STRAWBERRY PEACH: ABV: 4.7. ☞ Fruity, bright, refreshing

WISCONSIN DELLS BREWING CO. | 423

www.dellsmoosejaw.com

110 Wisconsin Dells Parkway South, Wisconsin Dells, WI 53965

Moosejaw Pizza & Dells Brewing Co. is located in Wisconsin Dells, WI. Moosejaw specializes in piping, hot pizzas (with dough made fresh daily) and hand crafted brews. Brewmaster Jamie Baertsch, Wisconsin's 1st Female Brewmaster, keeps 12 different styles of microbrews on tap at all times with another 10-12 bottle/can offerings plus 8 classic sodas are on tap! Stop in and check out our Fall 2026 Imperial and Barrel Aged draft seasonal beers: Imperial Black Cherry Porter and Bourbon Barrel Stout. Stop in for a sample, stay for a pint and take home a 6 pack, 12 pack or growler of Wisconsin Dells Brewing Co. microbrews (you can even mix and match flavors)! And don't worry, our Classic Sodas are available in bottles/cans to go, also.

BERRY BLAST SHANDY: Style: Fruit/Vegetable Beer. IBU: 11.0. ABV: 4.7. SRM: 1.0. A lemony shandy with mixed berry flavors. It tastes like summer!

COTTON CANDY SODA: Style: Non-Alcoholic. ☹ Not beer! Soda Pop

IMPERIAL CHERRY PORTER: Style: American Porter. IBU: 35.0. ABV: 9.9.

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!

WICKED STRONG WHEAT: Style: Witbier. IBU: 17.0. ABV: 8.9. SRM: 5.0. Imperial Wit spiced with bitter orange peel, sweet orange peel, coriander and lemon peel.

WORKING DRAFT BEER CO. | 212

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.

HINDSIGHT: Style: German Pilsener. OG: 11.0. IBU: 30.0. ABV: 4.8. SRM: 2.0.

Brewed using German Pilsner malt and German grown Tettnang and Hallertau Mittelfruh hops, this Pils is light, clean and crisp yet packed with bready, spicy and herbal notes from authentic german ingredients and a cool and slow lagering process

JACUZZI NIGHTS: Style: Belgian Strong Pale Ale. OG: 20.0. IBU: 30.0. ABV: 9.0. SRM: 8.0. Belgian-Style Grand Cru brewed with pilsner malt, wheat, roasted oats and wild rice. Lightly hopped with saphir hops and spiced with chamomile, orange peel and coriander. Fermented with a classic Wit Bier yeast before under going a secondary fermentation in the keg for ample natural carbonation. The result is a rich and spritzy Belgian-style ale brimming with notes of pineapple, blueberry, cotton candy and citrus.

MUTUALLY ASSURED DECOCTION: Style: Czech Pilsener. OG: 11.0. IBU: 35.0. ABV: 4.4. SRM: 7.0. Brewed in collaboration w/ our friends at Double Elbow Brewing in Rochester, MN. This 11 plato Pale Lager was brewed using only U.S. ingredients. Edelweiss Pilsner malt from Sugar Creek Malting in Indiana underwent a triple decoction mash to get the most from this special malt. Wisconsin grown Cascade and Saaz hops add a touch of citrus and some spicy herbal notes. Fermented cold and slow with our favorite Czech-style lager yeast and naturally carbonated to ensure a smooth, clean and full bodied finish. *(Find in Tent 900.)*

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.

RIPPIN' HEATERZ: Style: Rauchbier. OG: 12.0. IBU: 35.0. ABV: 4.8. SRM: 7.0.

We took our love for Czech Pale Lager and Rauchbier and mashed them together to make this Smoked Czech Pale Lager. Brewed the Czech way with a double decoction mash and an extended boil loaded with saaz hops. A healthy percentage of beechwood smoked malt was added to the mash to create a strong, but not overwhelming smoke character. The result is a complex and beautifully smokey lager with supreme drinkability.

SMOKIN' DORTIES: Style: Smoked Beer. OG: 12.7. IBU: 20.0. ABV: 5.7. SRM: 4.0. Rauch Dortmunder Export Lager

STACKENBLOCHEN: Style: Märzen/Oktobertfest. OG: 13.5. IBU: 25.0. ABV: 5.8. SRM: 15.0. Our take on the traditional Oktoberfest. Brewed with imported Pilsner and Munich malts to impart a rich bready character and light caramel notes. German grown Hallertau Mittelfruh hops provide the herbal spicy balance that make this rich lager infinitely balanced and drinkable.

THE LOST CITY: Style: American Double/Imperial IPA. OG: 19.5. ABV: 8.5. SRM: 3.0. Hazy Double IPA brewed with pilsner malt, flaked oats, roasted oat and a touch of sugar for a soft yet dry malt base. Hopped with Mosaic T-90 and Hyperboost in the whirlpool before being heavily dry-hopped with El Dorado Cryo, Chinook and Sabro for notes of Watermelon candy, pineapple, berries and stonefruit.

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.

WORKFRONT: Style: Bock. OG: 16.5. IBU: 35.0. ABV: 6.2. SRM: 14.0. 16.5°P Czech-Style Special Amber lager brewed in collaboration with our friends at Lakefront Brewery. Floor malted pilsner and dark malts underwent a decoction mash for added malt depth and complexity. Hopped exclusively with Czech Sladek hops for floral/spicy notes with a hint of citrus. Fermented low and slow with our house Czech lager yeast. The result is a rich bready 6.2% ABV amber lager with ample spicy bitterness to balance. *(Find in Tent 900.)*

WURKVAR: Style: Czech Pilsener. OG: 12.0. IBU: 20.0. ABV: 5.0. SRM: 2.0. Originally brewed for our 6th Anniversary. This Pale Lager was inspired by another Czech lager we love and admire, Budvar. Decoction mashed with Czech Pilsner malt for a rich yet crisp malty base. Whole leaf Czech Saaz hops provide Floral, Spice, Grassy notes. Cold and slow fermentation/lagering with German lager yeast ensures a smooth, dry and clean finish. This beer is complex yet infinitely drinkable.

YOUNG BLOOD BEER CO | 224

youngbloodbeerco.com

112 King St, Madison, WI 53703

Dank. Drippy. Vibes

BLUNT BEDSIDE MANNER: Style: American Double/Imperial IPA. ABV: 8.2.

West Coast DIPA with Simcoe, Simcoe Dynaboo, ID 7 Lupomax, Krush, and Nelson Sauvin Quantum

COFFEE TABLE SMUT: Style: English Pale Ale. ABV: 5.2. Golden Promise Pale Ale with Centennial and Chinook

CROP TOP FOR THE HOMIES: Style: Fruited Sour. ABV: 4.3. Fruit Punch Sour with Pineapple, Passion fruit, Orange and Guava

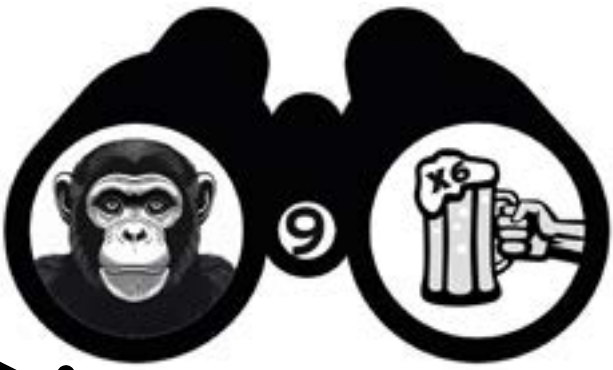
FELONY LEVEL BACHELORETTE PARTY-LIONS TAIL COLLAB: Style: Fruited Sour. ABV: 8.2. Tropical Sour with Pandan, Passionfruit, Pineapple, and Tangerine

FIRE BANANA COOKIES- ATRIUM COLLAB: Style: Fruited Sour. ABV: 6.0. Tropical Sour with Banana, Cinnamon, Vanilla, Cacao Nibs and Nilla Wafer

LOSER LINGO FOR TALKING WEIRD-XUL COLLAB: Style: Fruited Sour. ABV: 4.8. ☞ Gluten Free Sour with Watermelon, Peach and Lime

MALL CULTURE WAS SO COOL-MIKERPHONE COLLAB: Style: American Pale Ale. ABV: 5.2. Hazy Pale Ale with Citra Dynaboo, Ramosa, Tangier, and Riwaka Subzero Hop Keif

TRANSCENDENTAL CONSEQUENCES- REVOLUTION COLLAB: Style: American Pale Ale. ABV: 5.5. West Coast Pale Ale with Simcoe, Centennial, Anchovy, Citra Cryo, and Krush Cryo Fresh *(Find in Tent 900.)*



Official MHTG GT26 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@greattaste.org by 6:00 P.M. on Aug. 9.

Swag for the top 3 entries. Have fun, get weird!

- | | |
|---|---|
| ☐ CLARINET BEING PLAYED | ☐ 6 FULL STEINS IN MIDAIR |
| ☐ COLLABORATION STATION STAFF | ☐ ICE CREAM FLOAT |
| ☐ 7 PEOPLE JUMPING | ☐ SERVICE DOG |
| ☐ A SELFIE WITH A SOLO MUSICIAN | ☐ BEAST TATTOO |
| ☐ KURT RUSSELL | ☐ ROOKIE FOOD VENDOR |
| ☐ DUFFMAN | ☐ BACON ON A STICK WITH CAPITOL IN BACKGROUND |
| ☐ FIFA WORLD CUP | ☐ A BREWMASTER |
| ☐ WI THEMED TATTOO | ☐ THE WORD "MONKEY"
(+1 BONUS IF IMAGE TOO) |
| ☐ A LIVING, NON-HUMAN CREATURE | ☐ A PUN |
| ☐ GREAT TASTE STAFF
(+1 BONUS IF THEY'RE WEARING A TIE) | ☐ BLUEY, THE BLUE HEELER |
| ☐ SOMETHING BROKEN | ☐ OCEAN MAN |
| ☐ MATCHING SHIRT GROUP | ☐ A PRETZEL BALANCING ON SOMETHING |



Crafting the Conversation Around Mental Health



IT'S TIME TO 86 THE SILENCE

The hospitality and craft industries are built on the art of serving others. But behind the scenes, the pressure can be overwhelming. For too long, "the show must go on" has meant suffering in silence.

86 THE SILENCE is a global call to action for makers, creators, and hospitality leaders. Whether you are pressing olive oil, cultivating cannabis, crafting mocktails, or brewing beer, your brand is a bridge to the community. We are empowering you to use your platform to start life-saving conversations and remind your team and your customers: IT'S OK NOT TO BE OK®.

A Proven Recipe for Change

What started as a grassroots movement in the craft beer world has grown into a cross-industry mission. Since 2021, Hope For The Day® has:

- Partnered with 200+ brands across 5 countries.
- Educated 350+ individuals in proactive mental health care.
- Distributed 25,000+ resource kits directly to those in need.

Now, we're inviting the entire hospitality ecosystem—from kitchens to dispensaries—to help us scale this impact.

HOW TO GET INVOLVED

JOIN

Whether you're launching a limited-run product, a special menu item, or a collaborative release, we've made it easy to get involved. Simply fill out the [form](#)!

EDUCATE

Encourage your staff and community to get educated through public or private mental health education sessions scheduled with Hope For The Day®.

DONATE

Donate to the 86 The Silence campaign to support the distribution of resources and continued education to participating breweries and community members.

SHARE

Share that you're participating in the project with your favorite local breweries and home brewers and get them involved in the project.

You serve your community. Now, let's [support](#) it.

DONATE



RESOURCES



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.
11-13

- 16 WDBC German Beers on Tap
- Authentic German Food
- Hammerschlagen, Polka, & More!



1129 E. Wilson Street, Madison, WI