

Truthfully, this is a great Name! Introducing **Pathological Lager**



No lie, this beer is dangerously good.

This is our highest ABV beer yet (12% ABV to be exact) and we are stoked to release it. **Pathological Lager** is a Cascadian Dark Lager. Strong, dark, and aggressively hopped with Idaho 7. It features notes of apricot, papaya, stone fruit, and black tea. Make plans to stop by the taproom and try it [today!](#)

Also available for curbside pickup or delivery. Order yours through the link <https://www.rebelmettlebrewery.com/home>

US OPEN BEER CHAMPIONSHIP "WINNER'S WEEK"

Tues Feb 2nd thru Sun the 7th

Experience 12 Medal Winning Local Beers for \$30

On Big Ash Brewing's "Pour Your Own" Tapwall



Pre-Order your "Key to Liquid Knowledge"
Get a free Belgian Taster Glass

Breweries from Luxembourg to Louisiana (with Cincinnati in between) sent in more than 6,000 beers representing over 140 different styles for the 2020 U.S. Open Beer Championship. 17 Cincinnati area breweries brought home 36 medals in the Dec 2020 competition, one of the top 3 in the USA.

Scroll down to see a listing of some of the medal winners we will have on tap.

Big Ash Brewing will offer up to (12) of the award winners on our Pour Your Own tap wall, to taste, sample and pay by the oz. Your "Key to Liquid Knowledge" Beer Card includes \$30 credit, enough to get an education on how fantastic all (12) of these award winning beers are. You can also enjoy our Big Ash Beers, and guest cider & wine on tap as well as shots & cocktails from our Craft Spirits Bar.

Just show your paper or digital receipt on your mobile device to pick up your "Key to Liquid Knowledge" and start pouring your own beer.

A Big Ash Brewing 5oz Belgian Taster glass is free with the first 100 online

**JOIN US FOR
HAPPY HOUR!**

Mo-Tu-We-Fr 3-6PM

**NOW! ALL DAY
THURSDAY!!**

**\$3 ½ Liters of Lager,
Hefe Weizen & Dunkel**

\$3 Glasses of House Wine

\$18 Bottles of Seaglass Rose



Our Doppel Bock & Doppel Brats pairing is a perfect way to make FeBRUary twice as nice!!

Just because it is the shortest month does not mean it cannot be the tastiest!





We are turning 6 this weekend Join us for the Joy of SIX!

**6th
anniversary**

**JAN 29TH
FRIDAY
2-10PM**



**we will have a food
truck – Rock N Rolls**



OUR FIRST BEER IN CANS? HAD TO BE PRIMER.

And we had to release our new lager and flagship pils with more than a little fanfare.

It's been a goal since we started brewing back in October – to get our fine Cartridge beer in cans and available to you and yours. We've worked hard to ensure this part of the brew biz was done right ... with the same care, creativity and craft we've put into every beer on our board.

Well, it's *on*. Primer – our crisp, dry, drinkable pilsner – is canned and ready, with a special pre-sale opportunity that you'll definitely want to take advantage of.

The image features a can of Cartridge Brewing Primer American Pilsner. The can is red with a white label that says 'CARTRIDGE BREWING' in a circular logo, 'PRIMER' in large letters, and 'AMERICAN PILSNER' below it. To the left of the can is a circular logo that says 'BREWED & BOTTLED IN THE Y PETERS CARTRIDGE FACTORY' around the perimeter and 'CARTRIDGE BREWING' in the center. Below the can is a white button with a red double arrow and the text 'PRE-ORDER NOW'.

Here is the Scoop ...

- PRIMER Classic American Pilsner, 5.3% – 30 IBU
4-packs of 16-oz cans \$10.99, available to reserve NOW! Visit <https://cartridgebrewing.oznr.com/>

For all of the details to get your order placed.

Mittenfest a new beer festival that encourages you to bundle up at Washington Park.

Briana Rice Cincinnati Enquirer 1-22-2021



Did Bernie Sanders inspire a Mittenfest in Cincinnati? Maybe. Maybe not. We like to think he did.

Beer lovers will have a chance to try some local brews at an outdoor and socially distanced festival at Washington Park, dubbed Mittenfest.

For \$25, you'll get three 12-ounce draft pours, one Coca-Cola product or water and one draft beer at a participating taproom.

This new event organized by 3CDC is called Mittenfest for a reason: It's happening on Feb. 20 and 21 and will likely be very cold. Mittens are encouraged.

"Bundle up for this all-weather event and enjoy some time in the fresh air. Patrons are encouraged to visit a local Downtown restaurant or brewery after their timeslot to warmup and grab a bite to eat," a press release states.

Food trucks will be on site both days serving food from 11 a.m. to 5 p.m. Outside food and carryout are welcome at the event, though you must be seated while consuming food. Masks are required at all times in the event area.

Organizers say this event will happen regardless of rain, snow or shine.

Participating breweries include: Rhinegeist Brewery, 50 West Brewing, Taft's Brewing Co., Christian Moerlein Brewing Co., Platform Beer Co., Samuel Adams, Rebel Mettle Brewery and MadTree Brewing.

If you're smitten and this seems like a festival you'll glove — we can't help it — visit washingtonpark.org. Due to Covid-19 Pre-registration is required.

Columbus craft brewery expanding into Cincinnati with 3 locations



By [Andy Brownfield](#) – Staff Reporter, Cincinnati Business Courier

A Columbus craft brewery is expanding into the Cincinnati market with three planned locations the first of which – in Hyde Park – opens this week.

North High Brewing, which got its start in Columbus in 2011, is opening three Cincinnati-area locations in conjunction with coworking firm Cohatch, the first of which, at 2724 Erie Ave. on Hyde Park Square, opens on Jan. 29. The location will serve as coworking space during normal business hours, but come 4 p.m. North High takes over, serving up its own beer as well as a menu of pizza, wings and salads.

"When looking at markets to expand into, Cincinnati has always been high on the list," North High co-founder [Gavin Meyers](#) told me. "We've already had a presence here through distribution in Kroger, Jungle Jim's and other bars and restaurants."

North High, in conjunction with Cohatch, is already working on a second location inside of the Kenwood Towne Centre, which is set to open late summer. Cohatch is already working on site selection for a third location in Northern Kentucky and bringing North High along for the ride.

That relationship with Cohatch is key to the brewery's ability to expand rapidly. The relationship began mid-2019 with Cohatch's expansion into Dublin, Ohio, adding a North High alongside it. The two have since opened in Springfield, Ohio, and started construction in Ohio City near Cleveland. By this time next year, Meyers expects to have 10 co-branded Cohatch/North High locations.

Meyers said the brewery leans on Cohatch's real estate expertise for things like site selection, and then build-out for North High is more cost efficient using Cohatch's in-house resources. "They pick areas that are normally high-rent and would be cost prohibitive for us independently as a small microbrewery," he said. "We get to use their resources, and they get to monetize a property that is otherwise unused outside of regular business hours."

Each North High location also houses a restaurant. Meyers said the menu is driven by the market and what is, or is not, in the surrounding area. He said Hyde Park had a lack of good pizza options surrounding the Cohatch location, but the Kenwood menu would most likely mirror the Dublin restaurant, with upscale pub food like wings, salads, turkey legs and an in-house pickling program.

North High in Hyde Park will be open Monday through Friday from 4 p.m. until 10 p.m. or later, depending on Ohio's Covid-19 curfew, and open at 11 a.m. for brunch on Saturday and Sunday.