

We have had a interesting, yet busy year! As the weather gets warmer, we can't wait to see more of you sharing laughs and enjoying beers in our Biergarten! Keep reading to find out what we are up to here at Streetside Brewery!



Every Saturday from 12-3 pm we have a local small business popping up here at Streetside Brewery! Come shop local, support small, and drink good beer! **This Saturday** a small boutique - Shop Hazel Grace will be here **this Saturday (3/27)**, Daisy Jane's Flower Truck will be here on **Saturday April 3rd** from 12-3 pm, and Hoff's Pretzel Co. will be here on **Saturday April 10th** from 12-3! Check our Facebook to see who will be popping up in the coming weeks and to read about the businesses popping up!

Zac from Braxton Labs and Garrett put their heads together in the fall of 2020 to figure out the most rad collaboration they could think of. Time is a Flat Circle is the result! This is a blend of six barrels, three from Braxton and three from Streetside. Coconut, cinnamon, and marshmallow come together for the ultimate Cincinnati pastry stout collaboration.

"Time is a Flat Circle" (ABV: 12.666%) - Bourbon Barrel Aged Imperial Stout with Cinnamon, Coconut, & Marshmallow [\$22 per 2-pack] Collaboration with [Braxton Labs](#)

LIMIT: FOUR 2-packs per person --
PICKUP **FRIDAY 3/26 -SUNDAY 3/28**

Place your order here:

<http://https://www.toasttab.com/streetsidebrewery/v3/>



Visit our website or social media for information about beer releases, tap list, and taproom happenings! As always, stay healthy & mask up!



Let's Get Together!

wiedemannsfinebeer.com

We have a lot to celebrate this weekend at Wiedemann's but mostly, we're celebrating YOU for taking our Bohemian Special Brew to the title match in Cincy's Favorite Beer Bracket! Voting has closed and the winner will be announced on Sunday, March 28. Please join us Sunday for \$1.50 Bohemians all day from noon until 6pm... a little nod to 150 years of history and brewing the FINEST of beers!



Wiedemann has been behind the Reds for decades! Many Reds fans remember the Wiedemann billboards that were a fixture at Crosley Field (above, with Tony Perez at bat) in the 1960s when Wiedemann was a sponsor of the Reds radio broadcasts. And it was Wiedemann that hired Joe Nuxhall to call Reds games in 1967.



ALE HOUSE OPENING DAY 11:30AM – 10:00PM

Taft's Brewing Company is celebrating Opening Day at its flagship location in Over-The-Rhine, Taft's Ale House! Doors will open at 11:30AM on Thursday, April 1st to kick off the festivities with handcrafted brews and special offers.

Just in time for Opening Day, we are releasing our new wheat ale, Walk Off Wheat. Smooth and refreshing, this All-American wheat ale drinks easy through all nine innings and leaves you ready to rally. From open to close on Opening Day, receive \$1 off pints and \$2 off 6-packs of this new brew.

We also have a limited quantity of our special 2021 Opening Day t-shirts for purchase. We'll be offering half-price appetizers during the game against the St. Louis Cardinals. The Ale House will have free popcorn and baseball-themed coloring sheets for kids. Plus, keep an eye out for posters hung around the city with Opening Day Weekend freebies.

Taft's Brewing Company is also joining 3CDC's Opening Weekend festivities as they host live music, fun games, and the Reds game live on a large LED board on the main stage in Washington Park, Thursday through Sunday. The Washington Park porch will feature Walk Off Wheat Ale and the newly designed Nellie's Key Lime Caribbean Ale. For every Taft's beer purchased, individuals will receive a coupon for a buy one pint, get one half off at Taft's Ale House through the weekend.



Let's talk tours!

We're fortunate enough to be located in a building with deep historic roots and some pretty interesting stories (not to mention the outstanding beer we're brewing here on a regular basis).

Now we're offering you the chance to get up close and personal with a personally guided tour (hosted by our on-staff historian, Nicole):

<http://bit.ly/CartridgeTourTasting>

- go behind the scenes of the brew deck
- learn more about our site's storied past
- finish your tour with an appetizer and curated beer flight



TOUR & GUIDED TASTING

April dates still available (Wednesdays, Thursdays & Sundays), with May options being added soon.

Pendleton Brewery BrewDog to Reopen to the Public

After temporarily closing their doors in December, BrewDog is reopening "just in time for patio season." **CITYBEAT STAFF** MAR 25, 2021 10 AM



BrewDog Pendleton PHOTO: ADAM DOTY

Scotland-based brewery [BrewDog](#) expanded its U.S. operations with the addition of a massive taproom at 316 Reading Road in Pendleton in the fall of 2019.

When it opened, it was the brand's second-largest location in America (the chain has additional breweries in Columbus and Indianapolis in addition to [global spots](#) in 60 countries including Germany, Spain, France and Finland, among others).

Due to the pandemic, they decided to cease operations at their Cincy location in December, until "trends are more favorable."

They are apparently more favorable now, because BrewDog has announced it will be reopening its Pendleton taproom on March 26.

In a Facebook post they note they're reopening "just in time for patio season," with new beers and giveaways on opening weekend.

The taproom features a large dining and bar area on the first floor. A game area on the loft-second floor with giant Jenga, giant Connect Four, table tennis, pinball machines and a few retro arcade games. The rooftop patio gives patrons a great view of Pendleton.

BrewDog's hours will be 11 a.m.-9 p.m. daily, says PR manager Meg Weldon.

BrewDog is located at 316 Reading Road, Pendleton. More info: [Facebook.com/BrewDogCincy](https://www.facebook.com/BrewDogCincy).



[HighGrain Brewing](#) is taking big, substantive steps to make their brewery more environmentally sustainable. In partnership with the [Village of Silverton](#), HighGrain is purchasing and installing solar panels to supply power for the brewery. The first phase of solar panels is expected to generate 13.2 kilowatts of electricity at a cost savings of \$75,000 over the next 25 years, in addition to the environmental benefits of producing clean energy. HighGrain has also placed deposits on an electric vehicle fleet for deliveries, and recently acquired a Tesla Model 3 for their sales staff, keeping approximately 1,000 gallons of gasoline emissions out of the air per year. “Any time we can stop burning dinosaur bones is a win for us, our neighbors and the planet,” said HighGrain co-founder and brewmaster Matt Utter. Find out more at highgrainbrewing.com/sustainability

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