After long delay, Pleasant Ridge craft brewery opens second location.



Typically barrel aged beers are big boozy imperial stouts that go into a whiskey barrel, but Nine Giant is playing with different barrels, like aging a Nordic farmhouse ale in a barrel that was most recently used to age gin in, but prior to that had been used to age rye whiskey, giving the resulting beer a unique character. "We're figuring out what kind of beer to put in what kind of barrels to see what we can get out of it," Hughes said. "Like we're aging a pilsner in a neutral oak barrel to see what we can coax out of it." "We're trying to push the envelope much further from what people think of as barrel-aged," Hughes said.

The tiki cocktail focus came from looking at what else was around in Pleasant Ridge, and what was missing. Of the two other cocktail bars that call the neighborhood home, Overlook Lodge is more of a bartender's bar, with much the emphasis on its cocktail program. The Wiseguy Lounge above Goodfellas is more of a classic cocktail bar with an emphasis on bourbon. "It (tiki bar culture) is all made up: it's not really from Polynesian history," Hughes said. "I found that funny, almost. It fits with the Nine Giant whimsical brand."

The Fermentorium will be about 700 square feet split into two sections. The back half will house a private event space that can accommodate between 40 and 70 people. The front half will be the Fermentorium and bar, open to the public or also available to rent for larger events.

While the Fermentorium itself doesn't offer food, it does provide a place for patrons to hang out and grab a drink while waiting for a spot over a Nine Giant's taproom, which has its own in-house restaurant. Hughes said the impetus for opening the bar came from Nine Giant outgrowing its original space: on Friday and Saturday nights, prior to the coronavirus pandemic, the brewpub had to turn away patrons because it was full, and of those who made it in, maybe only half were there for the beer, while the other half were there for food and beer.

Hughes didn't want to move to a larger space outside of the neighborhood, so he split the difference: by opening the Fermentorium around the corner from Nine Giant, it could provide a more drink-centric experience than the brewpub for people who just want to enjoy beer or a cocktail, and people who want food with their beer can enjoy the original location.

The bar was originally announced back in 2018, but problems with its original architect and permitting held that up. And then the pandemic hit and put everything on hold again.

Nine Giant's Hughes is also in the process of opening another new establishment, Copper & Flame in Overthe-Rhine, with <u>Kathy O'Connell</u>.

Shuttered East Walnut Hills brewery sets reopening April 29th. under new owner.



Woodburn Brewery will reopen its doors under the ownership of March First Brewing on April 29. CORRIE SCHAFFELD | COURIER By Andy Brownfield — Staff Reporter, Cincinnati Business Courier

An East Walnut Hills craft brewery that has been shuttered since summer 2020 amid the coronavirus pandemic has set a date to welcome back guests under new ownership.

Woodburn Brewing, opened as "Woodburn Brewery" in 2016 at 2800 Woodburn Ave. in East Walnut Hills, will reopen its doors under the ownership of March First Brewing on April 29.

March First, a Symmes Township-based craft brewery and the owner of Cincinnati Distilling, announced in December 2020 it had acquired Woodburn. Woodburn Brewing had been closed since June 2020 amid restrictions on capacity due to Covid-19.

As March First reopens Woodburn, the brewery also announced it has acquired the green space behind the brewery, on which it plans to build an outdoor beer garden with shelters, an outdoor bar, and a band stand for live music.

Woodburn will reopen under the leadership of mixologist Giacomo Ciminello, who most recently served as the bar manager of neighboring establishments Branch and Night Drop in East Walnut Hills, and a longtime bartender at Over-the-Rhine cocktail bar Sundry & Vice.

March First is in the midst of an expansion streak. The brewery and distillery owner <u>acquired</u> <u>Middletown-based FigLeaf Brewing Co. in 2019</u>, and is in the midst of redeveloping the old Millcroft Inn in Milford, which will house Cincinnati Distilling, a multipurpose taproom, event space, rooftop bar <u>and</u> the third location of Nation Kitchen + Bar.

The reopening will be celebrated from 4-11 p.m. April 29.

Woodburn Brewing is located at 2800 Woodburn Ave., East Walnut Hills. Follow <u>instagram.com/woodburnbrewing</u> or visit <u>woodburnbrewing.com</u> for more info and updates.

Cincinnati's Grainworks Brewing and Holtman's Release Collaboration Lime Coconut Donut Gose

The German-style sour brew features flavors of lime, toasted coconut and a "few other secret ingredients to create a 'donut-like' taste." CITYBEAT STAFF APR 20, 2021



The Lime Coconut Donut beer and a lime coconut donut... the perfect pair PHOTO: PROVIDED BY GRAINWORKS

Grainworks Brewing Company in West Chester has a sweet and sour new beer release.

The brewery is debuting a collaboration with Holtman's Donuts: A Lime Coconut Donut Gose. The gose is a German-style sour brew featuring flavors of lime, toasted coconut and a "few other secret ingredients to create a 'donut-like' taste," says the brewery.

"When I first discussed the lime coconut donut with the team at Holtman's Donuts, I knew we had a winner," says Brian McGinnis, Grainworks' Head Brewer, in a release. "But when I bit into one for the first time, it truly redefined what I thought a donut could be. It was juicy, it made my mouth water — it was incredible."

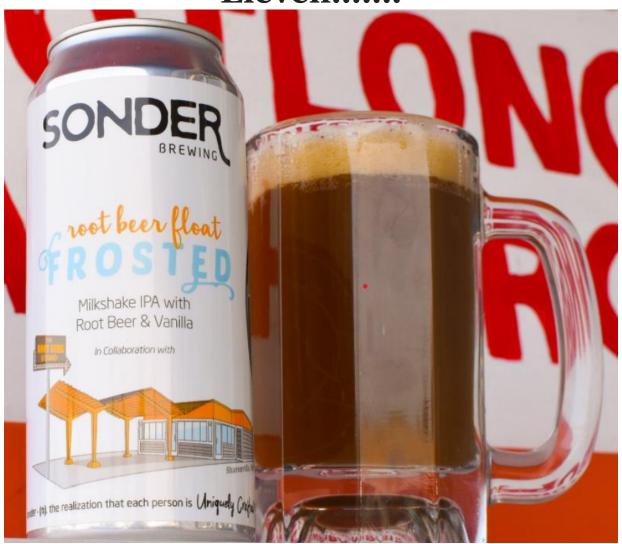
Just like the beer, the lime coconut donut is a new release for Holtman's. Maggie Rochon, creative director at Holtman's, says, "We're always looking to push the envelope and come up with new, exciting recipes. This one stood out, and we knew it would be the perfect pairing with Grainworks' great beer."

During the release party from 1-4 p.m. April 24, guests can try both the beer and the donut — together or separately. The beer will be released exclusively in the Grainworks taproom on that Saturday, on-tap and in four-packs, with the Gose hitting bars, retailers, and restaurants on April 27.

Grab the Gose to-go (in a pint or four-pack) and pair it with a discounted donut.

Grainworks is located at 7790 Service Drive, West Chester. For more info, visit <u>Grainworks.Beer</u>. The event is all-ages, but you have to be 21+ to drink.

Root Beer Floats into a Beer, Foam at Eleven.....



Frosted is back this Saturday, and this time we collaborated with our friends from The Root Beer Stand! Root Beer Float Frosted Milkshake IPA uses the same root beer concentrate as "The" Root Beer Stand and is the epitome of a root beer float in beer form.





2020 Craft Brewery Economic Impact Results

