

FIFTH ANNIVERSARY CELEBRATION



SATURDAY JULY 24TH

Our 5th Year Anniversary from Noon until 10pm, at two locations Darkness and outside around Schneiders Ice Cream shop we will have a tent filled with beer, live music, live artists, and more.

New Beers and Past favorites:

Single bottles of our 2-year Barrel Aged Anniversary Stout (12.5%) and Mahogany Love, a strong ale Barley Wine (14.2%)

on Draft a few to mention are

Livin' La Vida Gose and La Cucumber Gose

Hoppy Dairy-Air Milkshake IPA, Blackberry Vanilla

and our crowd favorite, Jalapeno Common Ale

and available by the glass, or as an ice cream float with Schneiders Ice Cream

LaFawnduh, our Chocolate Blonde

Thanks A'Latte our creamy Coffee Stout

We will also be raising funds at the Schneider's tent for the Bellevue Education Foundation.

Live music all day ending with The Newbees to close out the main stage at Darkness.

These are the bottles we are releasing for the celebration, here are the variants:

1. **Anniversary Stout: Imperial Stout aged in New Riff Bourbon Barrels for 2 years, 12.5% ABV**
2. **Anniversary Stout: Java Coffee, 12.5% ABV**
3. **Anniversary Stout: Chocolate Chili, 12.5% ABV**
4. **Mahogany Love: A Barleywine with Honey, 14.2%.**

NKY craft brewer partners with restaurant on food truck



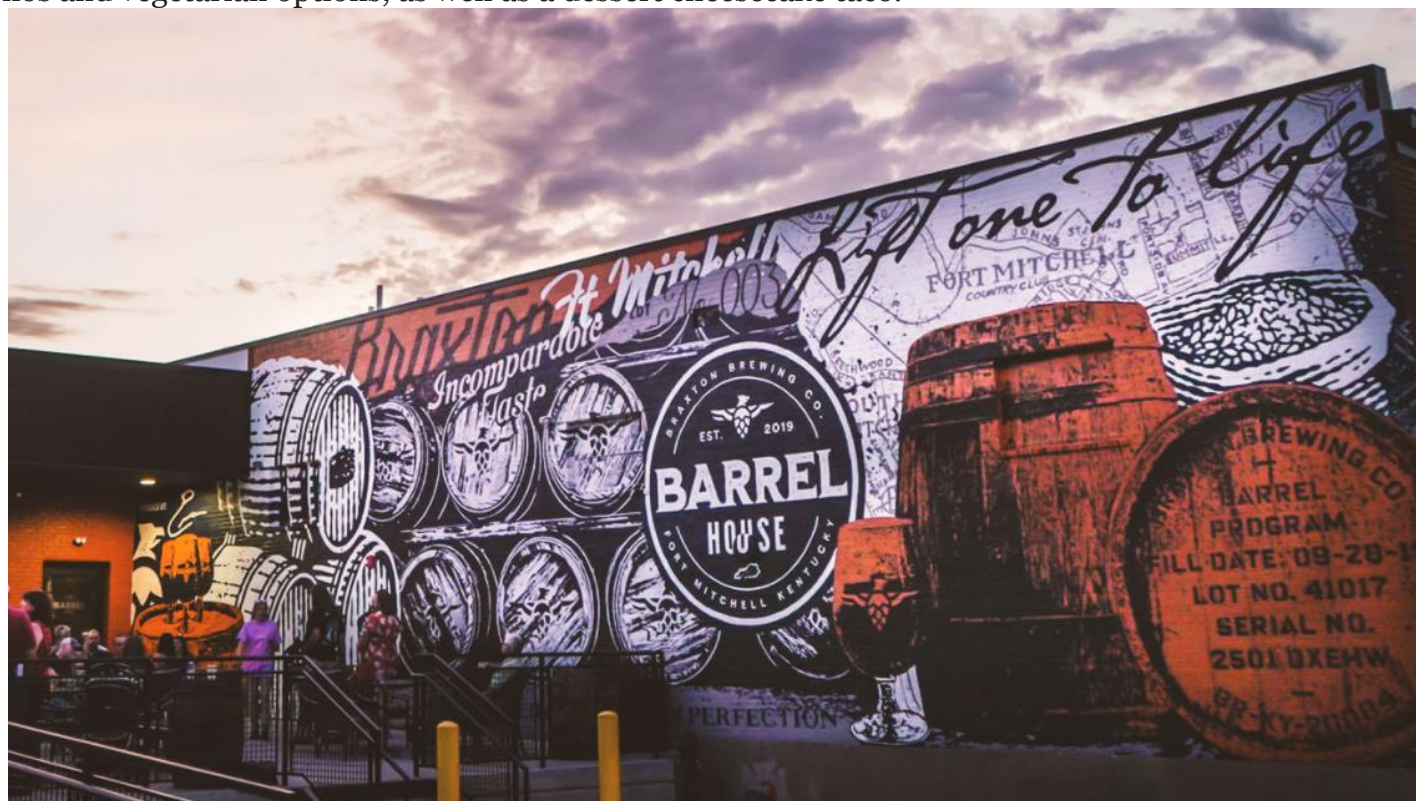
Braxton Brewing Co. and Parlor on Seventh are partnering on the Taco Fuerte food truck.

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

Braxton Brewing Co. is partnering with the Northern Kentucky chef who helped it open its Pendleton chicken wing concept on a new food truck that will take up residence at one of the brewery's taprooms. Braxton Brewing on Tuesday announced the creation of Taco Fuerte, a taco food truck that will be on site at its Fort Mitchell taproom, the Braxton Barrel House, Thursdays through Sundays. The grand opening will be held July 23.

Taco Fuerte was created in conjunction with Chef Mike Schieman, the chef of Parlor on Seventh – housed right next door to Braxton's Covington brewery location – and Pendalo Wingery, the adjacent restaurant to Braxton's Pendleton taproom.

The menu was crafted to pair with Braxton's beer and includes items like street tacos, Birria tacos, tater tot tochos and vegetarian options, as well as a dessert cheesecake taco.





SUMMER SEASONAL A
OCEAN CITY
STRAWBERRY GOSE

Rumor has it that if you put an empty can of Ocean City Strawberry Gose to your ear, you can hear the ocean! This slightly salty, tastefully tart, fruit forward vacation is waiting for you in stores near you!

4.5% ABV \$9.99 SIX-PACKS

SUMMER SEASONAL B
PUNCH YOU IN THE EYEPA
IMPERIAL IPA

The Hoppy Haymaker is moving up to a new weight class with two more cans Refreshed and ready to hop back in the ring at 8.9%, Punch You in The EyePA joins our seasonal line up in 6-Packs and is available in stores now!

8.9% ABV \$11.99 SIX-PACKS



Cheers to **four years** of beers from [West Side Brewing](https://www.facebook.com/westsidebrewing)! The festivities kick off on Friday, July 23 with a special Firkin Friday tapping at the brewery tasting room in Cincinnati's Westwood neighborhood. Then on Saturday, July 24, the brewery will hold the greatly anticipated bottle release of their Tart Amber sour ale, aged in oak barrels, and matured with wild yeast cultures. A pleasant, tart acidity stands up in contrast to the rich flavors of red berries and stone fruit. Limited edition anniversary glassware is also available during Saturday's bottle release while supplies last. For more details on this weekend's anniversary events, follow West Side Brewing at [facebook.com/westsidebrewing](https://www.facebook.com/westsidebrewing)

