



A fan favorite barrel aged stout is returning to the taps at [Fretboard Brewing](#) this weekend. Cool Meditation last appeared on the draft list in 2019; since then, a batch has been slumbering away in bourbon barrels to lend a boozy bite to the smooth, rich peanut butter and chocolate-heavy base. One of Fretboard's [Reggae Series](#) of imperial stouts, Cool Meditation's release on Saturday, Sept. 4 will be sound tracked by a live performance from Columbus-based reggae band [The Quasi Kings](#). If heavy beers don't nice you up, you'll be delighted to learn that Fretboard is also dropping a brand-new IPA, Zombie Zoo, this weekend as well. Find out more about both of these releases at facebook.com/fretboardbrewing

Taft's Ale House to Host Pretzel and Beer Pairing to Celebrate Oktoberfest

The brewery has teamed up with OTR Bagel Bar to offer little salt and suds in honor of Oktoberfest Zinzinnati.

HAILEY BOLLINGER SEP 1, 2021, CITYBEAT



A pretzel and beer PHOTO: [TAFT'S FACEBOOK EVENT PAGE](#)

Do you like beer? Do you like pretzels? Great, because this Over-the-Rhine brewery [Taft's Ale House](#) has teamed up with [OTR Bagel Bar](#) for a special pairing you will love, in celebration of Oktoberfest Zinzinnati.

From 5-8 p.m. on Tuesday, Sept. 7, the brewery will host a [self-guided pretzel and beer pairing](#) featuring five different craft brews and five different pretzels (yes, the bagel bar makes pretzels).

Combinations include a rye pretzel and Oktubberfest Festbier; an asiago pretzel and Double Gavel Banger DIPA; a sourdough pretzel and Saison du Paulus Farmhouse Saison; salt and pepper pretzel and Cherrywood Amber Ale; and a blueberry pretzel with an Auld Girthy Scotch Ale.

[Tickets](#) cost \$18 per pairing (plus online fees). Each pairing is scheduled for a one-hour time slot; there are three different times to choose from.

Guests will pick up a pairing worksheet along with their beer and pretzels and can sip and chow down at their leisure.

With every ticket comes with a \$1-off wristband you can use throughout the day for pints of Taft's Oktubberfest brews. *Taft's Ale House, 1429 Race St., Over-the-Rhine.*

New Beeline Cocktail Bar and Wooden Cask Taproom Opening at Newport on the Levee

Newport's Wooden Cask is opening a walk-up taproom on the Levee this weekend, and the new Beeline cocktail bar and patio will officially open on Sept. 18.

MAIJA ZUMMO SEP 1, 2021, CITYBEAT



Newport on the Levee PHOTO: PROVIDED BY NEWPORT ON THE LEVEE

This Labor Day weekend, Newport on the Levee is giving us another reason to celebrate: two new bars. Newport's Wooden Cask is opening a walk-up taproom on the Levee this weekend, and the new Beeline cocktail bar and patio will officially open on Sept. 18. As a bonus, it also will host a [Riverfest on the Levee](#) event Sept. 5 to celebrate the annual [WEBN fireworks display](#).

"Wooden Cask and Beeline are perfect additions to our mix at the Levee, bringing energy, patio dining with incredible views and refreshing beverages," says Regan Thomas, leasing representative for North American Properties (NAP), which oversees the Levee. "This is just the beginning of an incredible season and we're looking forward to sharing with the community all that we have in store."

The Wooden Cask, which has operated a microbrewery and taproom in Newport since 2016, will open a 2,400-square-foot outpost on the Levee, with garage-style doors offering an indoor-outdoor vibe. The menu will feature their craft beer and wine, plus seltzers and snacks including wood-grilled pizzas. It also will serve a special Blueberry Levee lager at this location only.

"After initially popping up at the Box Park last year, we really got a feel for the community and knew this was a concept they would be excited for," says Karen Schiltz, owner of Wooden Cask, in a release. "Our space is perfect for all-weather — if you're hot, come inside; if it's a nice day, we can open up the garage doors. Guests can ride their bike up and drop it at a bike rack, grab a drink and walk around the property."

The Beeline — from 4EG, the minds behind such bars as Igby's, The Lackman, Rosedale and Keystone Bar & Grill — opens Sept. 18. This space also offers indoor and outdoor seating, with a patio bar and river views. A release says the cocktail menu will feature seasonal drinks like the Bend the Rails, made with Ketel One Peach & Orange Blossom Vodka, honey-infused simple syrup, fresh lemon and peach juice and club soda. It will also serve wine, beer, and shots. The Beeline is a sister bar to The Buzz, which serves frozen drinks and cocktails out of the Levee's Bridgeview Box Park.



Bark Park & Patio Will Welcome Beer and Dog Lovers in Florence

08/31/2021 - 19:07 RCN NEWSDESK-*Patricia A. Scheyer, RCN contributor*

A place for lovers of beer and dogs is coming to Florence. Bark Park and Patio is currently under construction at 7544 Burlington Pike, an idea from Lee Cahill, 31, who has been kicking around the idea for more than a decade.

Florence city council recently gave approval to a zoning map amendment for the property changing it from suburban residential zoning to commercial, and also approved Cahill's concept development plan to allow for the drinking establishment, dog park, and parking for food trucks.

Though from Verona originally, Cahill moved to Cincinnati after college.

"I looked around in Cincinnati, because I really wanted the business to be in Cincinnati," Cahill explained. "But I just couldn't find anything that fit what I had in mind. I could find decent sized buildings, but the yard was almost always too small. Then I saw the property in Florence, and I fell in love with it. It was just what I wanted."

The existing building's bones will remain with an office staying for that purpose and the three-car garage transformed into a tap room with twenty taps for craft beers. Cahill hopes that construction work is begun by the end of September with the business opening towards the end of the year or at the beginning of next year.

"I want to feature different beers and be as local as possible, so it should be regional, and beers that are requested," Cahill said.

There will be plenty of parking and room for three food trucks, he said, with hopes of having at least one on site each day. Fillmore's Dairy Hut is also nearby.

Bark Park and Patio expects to be open Tuesday through Friday from 2 p.m. to 10 p.m., and Saturday and Sunday from 10 a.m. to 10 p.m.

There will, naturally, be a patio with about 1,000 square feet for patrons to sit, eat, and drink. Dog visitors will have to be on a leash in the tap room and patio. But special just for them there will be a fenced-in area of about 1.5 acres where dogs can frolic and play.

Cahill adopted a puppy of his own while in college, and currently has a dog named Banjo. His girlfriend has one, too, and they like to take the dogs when they go out. Ultimately, Cahill's entrepreneurial instincts led him to create a place that specifically wants dogs.

"People can open a tab, and then we link it to an RFID card," said Cahill. "Then you can put the card into the wall beside the tap and pour your own beer. It is charged by the ounce. There will be people on staff if you don't understand how to pour the beer. We wouldn't want you to get a lot of foam. There are also info graphics on the wall."

Cahill has partnered with a company called Responsible Products, which provides plastic cups and doggie bags that are compostable. The bags will be out in the dog area, where owners are required to pick up after their dog. Cahill said there will be people out in the yard who will monitor the animals to make sure everyone plays nicely. Animal owners will have to sign a liability waiver.

As is common in dog parks, the owner has to provide proof of shots, as well as being spayed or neutered.

Cahill said the business will have the right to refuse membership to any dog that is overly aggressive. Anyone who uses the dog park will have to be a member, and they daily passes, or monthly and yearly memberships will be available.

Keeping grass is a problem in dog parks, but Cahill said he has a cousin in landscaping, and he has contingency plans for keeping it from becoming a sea of mud.

Furlong Construction, of Erlanger, is handling construction work, while M+A Architects, of Cincinnati, worked on the design.

Cahill is excited about the progress.

"I was working a 9 to 5 job last year that I had been in for five years," he said. "I found that I was waking up on Sundays dreading Monday because I had to work in a job I didn't love. I love the whole craft beer thing, and I am a dog enthusiast. Frankly, I am a little surprised things have progressed so far, and I am so close to seeing my dream come true.

"I am very grateful for the support of my family and friends, and from the city. They have been helpful and supportive. I am excited to see my dream come into reality."

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The Blue Wisp Big Band is a Cincinnati institution `EVERYONE knows the name Blue Wisp! Since its inception, the Blue Wisp Big Band has been the top jazz orchestra in Cincinnati. The hard bop-oriented big band started recording in 1981.

We are super jazzed that they will be joining us at Bircus Brewing Co. the second Thursday, September 9, 2021, 6:30 PM – 10:00 PM

Brewery opens at 4:00, show doors at 6:30 show at 7:00!

General Admission tickets are \$15

Dinner and a show are \$37 and includes your ticket, an artisan wood fired pizza, and a side salad.

Pizza Options:

- Margherita- San Marzano Tomatoes, Mozzarella, Basil, Olive Oil
- Mussel- San Marzano & Grape Tomatoes, PEI Mussels, Garlic, Parsley, Red Pepper Flakes
- Fornarina- Mozzarella, Arugula, Prosciutto Crudo, Dried Cherries
- Goetta Pizza- San Marzano Tomatoes, Mozzarella, Local Goetta, Roasted Potatoes, Rosemary & Red Pepper Flakes.