11 Pumpkin and Fall-Flavored Beers from Greater Cincinnati Breweries

From the infamous — and controversial — pumpkin spice to other fall flavors like sweet potato and s'mores, here are a few brews to get you in a festive fall spirit.



Pumpcan spiced ale PHOTO: PROVIDED BY MADTREE

The flavors of fall have arrived — in coffee, in baked goods and, of course, in our frosty brews. Local breweries are ready to usher in changing leaves, campfires and spooky season with seasonal sippers perfect for cozying up next to a fire. From the infamous — and controversial — pumpkin spice, to other fall flavors like sweet potato and apple, here are a few options to get you in a festive fall spirit.

Pumpcan from MadTree Brewing Co.

Pumpcan is back, baby. MadTree <u>announced on their Facebook page</u> on July 30 that they were bringing back the beloved brew, which has not shown its festive face to the world since 2018. The spiced ale features "all the pumpkin pie flavors and spice without any actual pumpkin," the Facebook post says, and has a 7.9% ABV. The limited series Pumpcan ale is available in six-packs where you typically find your MadTree brews. *3301 Madison Ave.*, *Oakley, madtreebrewing.com*.

Graeter's Pumpkin Pie Ale from Braxton Brewing Co.

The squash-tastic beloved local collab between Braxton Brewing Co. and Graeter's Ice Cream features hints of pumpkin pie spice and pie crust and serves as the perfect cozy complement to the cooler days. And this year it's bigger than ever: the beer is now available in 1-pint cans. You can find Braxton's Pumpkin Pie Ale at Braxton breweries as well as your neighborhood grocery stores for a limited time. 27 W. Seventh St., Covington, <u>braxtonbrewing.com</u>.

Cheating the Gallows Pumpkin Brown Ale from Bad Tom Smith

Bad Tom Smith has brought back it's Cheating the Gallows Pumpkin Brown Ale on tap. Sip on the flavor of "freshly-baked pumpkin pie, blended with nutmeg, cinnamon and allspice, topped with vanilla and a tinge of chocolate." 5900 Madison Road, Madisonville, badtomsmithbrewing.com.



Frisch's Pumpkin Pie Ale PHOTO: PROVIDED BY TAFT'S BREWING CO.

Frisch's Pumpkin Pie Ale from Taft's Brewing Co. Frisch's Big Boy and Taft's Brewing Co. have once again teamed up to bring back their beloved Pumpkin Pie Ale. The seasonal brew features notes of cinnamon, ginger, vanilla and nutmeg, "with a malty profile for a smooth, rich finish," reads a release. A local staple dessert during the fall season, Frisch's has been seen selling their secret-recipe pumpkin pie for over half a century. Crafted in small batches in their Walnut Hills kitchen, the Cincinnati-based restaurant chain sells more than a million slices each year. Taft's Ale House, 1429 Race St., Over-the-Rhine; Taft's Brewpourium, 4831 Spring Grove Ave., Spring Grove Village, taftsbeer.com.

Pumpkin Ale from Wooden Cask Brewing Co.

Wooden Cask says this 6.4% ABV brew is made with pumpkin, cinnamon, allspice, nutmeg and cloves. 629 York St.,

Newport, woodencask.com.



Third Eye Brewing Company *PHOTO: SAVANA WILLHOITE*

Pumpkin P-Eye from Third Eye Brewing

Winner of the 2020 Ohio Cup bronze medal, this pumpkin spice ale features Findlay Market's Colonel De's pumpkin pie spice blend, plus notes of sweet vanilla and real graham cracker. Third Eye says it's "best enjoyed while watching a scary movie in your favorite sweater." 11276 Chester Road, Sharonville, thirdeyebrewingco.com.

Flesh of the Pumpkin from Alexandria Brewing Co.

Nothing can introduce this beer better than the people at A.B.C themselves, as per their description of Flesh of the Pumpkin:" Once a year we go searching for little pumpkins. After we find our victims, we rip out their innards and remove their skin leaving nothing but their sweet flesh. We then take that flesh, combine it with a Baltic Porter malt base and mash all that flesh right in. The fluid left is boiled with hops and pumpkin pie spices, put into a fermenter. It then has brown sugar added to make a beer that is fitting for the fall season." 7926 Alexandria Pike #1, Alexandria, alexandriabrewingcompany.com.

Pumpkin Spice Latte Return of The Mac from Streetside Brewery

Return of the Mac is Streetside Brewery's signature coffee blonde ale. And Pumpkin Spice Latte Return of the Mac infuses that favorite with flavors reminiscent of the classic Starbucks PSL. In the description of the beer, they advise drinkers to get their cans as soon as possible because it's only made once a year and is "extremely limited." 4003 Eastern Ave., Columbia Tusculum, streetsidebrewery.com.



Bushel spiced apple gose PHOTO: URBAN ARTIFACT

Bushel Spiced Apple Gose from Urban Artifact

This Gose from Urban Artifact is a fun way to switch it up for cider drinkers, beer drinkers and gose fans. The brewery says, "The blend of crisp Ashmead Kernel apples and cinnamon make for a perfect fall beer!" It's available in six-packs at the Urban Artifact taproom, online store and local retailers. *1660 Blue Rock St., Northside, artifactbeer.com*.

Home Sweet Home from Fifty West Brewing Co.

Not a true pumpkin beer, this seasonal brew still embodies the flavors of fall: "sweet potato, molasses, cinnamon, toasted pecans, and vanilla beans for a toasty and perfectly spiced nod to Mom's Sweet Potato Pie." While it's not out yet this year, Fifty West says it's coming soon. 7668 Wooster Pike, Columbia Township, fiftywestbrew.com.

S'more Gratitude from MadTree Brewing Co.

This MadTree brew is a perfect campfire sipper. The brewery collaborated with local dessert baker Grateful Grahams to create a fall classic. The decadent stout is infused with vanilla beans, lactose, cocoa powder and cacao nibs. S'more Gratitude launches in the taproom on Oct. 9. 3301 Madison Ave., Oakley, madtreebrewing.com.







UEEN CITY CHAPTER

are Proud to Host the ...

VINTAGE BEER CAN & BREWERY COLLECTIBLES OCTOBERFEST SHOW

Sunday Morning, October 10th, 2021 9:00 am to 1:00 pm at the Geo. Wiedemann Brewing Company 4811 Vine Street • Cincinnati, OH 45217 Come and enjoy some great beers, food and hospitality.

\$15 SET-UP DONATION FOR DEALERS

Bring your own tables, pop-up canopy, etc... or set up on the ground or by your vehicle. All set ups are outside in Lower Level Beer Garden on the back side of the Brewery. (Tables will not be provided or available for rental.)

WALK-INS ARE FREE / OPEN TO THE PUBLIC

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Contact for more information:

David Reed 513-304-2390

Doug Groth 937-554-9262 dj4reed@gmail.com | truckwashdoug@aol.com





We are turning TWO years old, and we want YOU to come and celebrate with us! 10.10.21 TWO YEARS OF BEER will feature a great line up of LIVE music, beer and food features, new merch, and lots of fun! Time to celebrate!

Band Line-up & Times:

- -Diedrich Jones 12-1:15 pm
- -Ricky Nye 1:30 2:45pm
- -Michelle Lamb 3 4:15pm
- -Shadwell 5 4:30 5:45pm
- -Kentucky Backroads 6 7:15pm
- -C.J. Trio 7:30 8:45pm
- -The Dead Low Band 9 10:30pm



5959 Kellogg Avenue Cincinnati, OH, OH 45230



We're turning 5! Join us on Friday October 9th from noon to midnight for some spooky October fun!

We're celebrating 5 years with a Halloween costume contest, live music, special beer releases, food and live music!

Special Releases

Irish Coffee Ponderous Porter

Peanut Butter Amber

Imperial Blackberry Breeze

Cincinnati Distilling Stout Cask Aged Bourbon that was finished in Black Solstice Barrels (The first 50 bottles will have a special edition FigLeaf sticker on them!)

Costume Contest

Better get your Halloween shopping done early because we're pulling out all the stops in a two part costume contest! We're doing two categories. Best single costume and best couple's costume! Anything goes, scary, cute, pop culture, etc. We will be inviting everyone who would like to participate in the contest up on stage at 6:45, voting will go from then until 8 and then we will announce the winners on stage at 8:30.

Live Music @ 7pm Short and Company



Our first annual Halloween Costume Party Rock Concert! Saturday, October 30th with Billy Rock!

Tickets are selling fast...they include a table seat and all your food and drink! Wow! Would love to see you there! Special "Couples" pricing.

Prizes for best costumes! FUN!

Here is link for tickets.

https://www.cincyticket.com/eventperformances.asp?evt=5388

Greater Cincinnati brewery looks to open a location at CVG



By Chris Wetterich - Staff reporter and columnist, Cincinnati Business Courier Oct 3, 2021

Braxton Brewing Co. is exploring opening a brewpub at Cincinnati/Northern Kentucky International Airport. The board that oversees CVG recently approved a proposal to give Braxton a seven-year lease, but a deal has not been finalized.

"Though we don't have a deal signed on paper yet, we're optimistic about the potential of this new opportunity and really excited about this new chapter for Braxton," Braxton CEO and co-founder Jake Rouse said in a statement. "Look, traveling is always stressful, even in the best of times. We're hoping that the potential of this new taproom in the airport gives people another opportunity to lift one to life and celebrate everything that's good in our city right now."

If it goes forward with the project, Braxton will take the place of <u>Samuel Adams</u>, which shuttered its location on Concourse A in 2020.

CVG CEO <u>Candace McGraw</u> said Braxton will make an excellent addition because of its local following.

"Braxton is very interested in coming into the airport," McGraw said. "They're willing to invest now when a lot of concessionaires aren't."

Braxton will invest \$400,000 in the space. The seven-year lease calls for CVG to receive 6% of gross revenues up to \$850,000 in its first year in consideration of the investment, about half of what retail and restaurants normally pay. If the brewery makes more than that, it will pay 14%.

After the first year, it will pay 14%. There also is no minimum guaranteed rent, something airports are unsure they can insist on given the pandemic and the uncertainty of how many customers will be coming through the airport.

Braxton expanded into Ohio last year, after buying a brewery in Pendleton. It also has a taproom in Fort Mitchell in addition to its original brewery in Covington.



FINALIST







Normally we're not a two email in a day kind of crew, but this is a special announcement! We've been nominated for the 2021 Brewer's Philanthropy Award via the Cincinnati Toolbank. Please follow this link on our web site and Facebook page to VOTE for HighGrain Brewing Co., we would very much appreciate your support!