

Years In the Making – OTR Stillhouse Preps to Open!

December 14, 2021 the Gnarly Gnome

These folks have been working to get their doors open for literally years at this point, and the time is finally almost here! OTR Stillhouse and the Knox Joseph Distillery will be opening their doors to the public on 12/18/21 and with them, they're going to bring a massive new experience to OTR that is going to absolutely light the neighborhood up.

About OTR Stillhouse



There are two big sides to this project – the space itself, and then the products that they make. The space is OTR Stillhouse, a bar/music venue concept that is looking like it's going to be spectacular. The space, which spans more than 10,000 square feet is an indoor/outdoor hybrid, with a custom-built combined pot/column still from Vendome Copper and Brass Works that sits right in the middle of it all.

Next to the still is the bar, which is a centerpiece of the room that can't be ignored. They managed to get this bar in an auction when the Brazenhead up in Mason was closing its doors back in 2016. The bar was hand-built in Ireland, shipped across the ocean, and installed in Mason before finding its way to OTR where it gets to live a new life in its new home.

On the other side of the still is the music space, and the massive turf-covered outdoor space. While places for live music are nothing new – OTR Stillhouse is going all out to make it as easy and convenient for their acts as possible, with a dedicated load-in dock, a private green room, and a VIP area that overlooks the stage. They planned this all out brilliantly.

What Cha Gonna Be Drinking?

Part distillery, part brewery, part winery... OTR Stillhouse is home to the Knox Joseph company. They're planning on making sure that no matter what you enjoy sipping on, they'll not only have it available – they'll make it right on site.

Spirits

One of the biggest reasons that it took so long for OTR Stillhouse to open its doors is the dedication to crafting high-quality spirits before they opened. That enabled the distillery to bring home medals for several of its products even before folks could belly up to the bar and try them.

You know walking in that they have good stuff available, which takes a lot of the uncertainty away from guests who have plenty of options of places to go in this city.

Their cocktail menu is designed to highlight their spirits without covering them up with other flavors... of course, you could just grab a little bit neat in a glass and explore it that way, too!

Beer

Knox Joseph isn't just about distilling, though. When they brought in Chris Mitchell and John Funcheon to the team, you knew that there'd be a little bit more to them than that. When they open, they'll have a bunch of beers ready to go including:

- Hazy Session IPA
- German Kolsch
- German Pilsner
- Imperial Stout
- American Brown Ale
- Vienna Lager
- Berliner Weisse
- Porter
- American Wheat
- Honey Amber

Wine

Again... I mentioned before that they aren't messing around. When they open their doors you'll also find four of their own wines available. They used grapes from California and Washington to craft several different blends that span wine drinkers of every type.

Even More Drinks?

House-made sodas, four different hard seltzers... there's a lot more that we could dive into about what you'll have to drink – but I think it's best if you just go and see for yourself.

When I tell you that they're going to have a little bit of something for everyone, I'm not joking around.

The Food

With all this drinking that we're going to be doing – I think it's best for all of us that we get some food in our stomachs, too. They partnered up with Chef Josh Campbell to create a concept that blends Japanese Street food with Southern influences, and they're calling it Sqr (pronounced Skewer).

You'll find meats and vegetables cooked on skewers over the robata. Think chicken thighs, pork belly, wagyu meatballs... it's gonna be freaking amazing. In addition, they'll have a smoker on site to crank out stuff like smoked bones to do smoked bone ramen.

They'll also all work closely together to create all sorts of fun Bourbon and beer dinners that you know will be an absolute blast!

What You Should Take Away, Right Now

This place is going to be big. They've put a lot of thought into how they want to do this, and how they want to do it right. That means something in today's world of craft... drinking. Around every corner is a person with a great brewery, a great distillery, or a great idea. You have to be very deliberate with what you do, and each choice has to *mean* something.

Their Grand Opening celebration is this Saturday (12/18/21) and I'll share my thoughts in a little more depth after I get a chance to step foot inside the space and form some deeper opinions about it all.

It's safe to say, though – that this is going to be a place that you'll be talking about. It's a place where you'll tell your friends that you remember being at their grand opening. Get there!

Coworking space, restaurant and bar coming to Findlay Market



The Leader Building at 130 W. Elder St. will be transformed into a Cohatch coworking space with a North High Brewery bar and restaurant and top-floor event space.

By [Tom Demeropolis](#) – Senior staff reporter, Cincinnati Business Courier Dec 14, 2021

A large coworking space, as well as a restaurant and bar and event space, are planned for a building on a key corner of Findlay Market. Cohatch has signed a long-term lease for the entire 20,000-square-foot Leader Building at 130 W. Elder St. in Over-the-Rhine. There, the Columbus-based coworking company will open a location with 31 private offices and more than 100 co-working seats. In addition to the coworking space, the Leader Building will be home to a **North High Brewing** restaurant and bar, a top-floor event space and duckpin bowling and arcade games. In total, the project is expected to be an investment of \$5 million to \$8 million. [Matt Davis](#), co-founder and CEO of Cohatch, said he lived in Cincinnati for a couple years after his time at Miami University. He said he's "always loved the Findlay Market area" and wanted to add value to the community.

"There is so much opportunity to revitalize and move forward that community for the next 100 years," Davis told me. "This is a huge opportunity to add value."

The Leader Building was formerly home to Leader Furniture, [which closed in 2016](#) after 131 years in business. The Model Group, which has invested tens of millions of dollars redeveloping the area around Findlay Market, purchased the building at the beginning of 2021 for \$1.65 million.

[Matt Reckman](#), vice president of property management at Model Group, said Cohatch will bring an additional layer of density to the redevelopment taking place around Findlay Market. Reckman said the density of coworking space compared to apartments is about two or three times greater.

"It will just continue to bring more foot traffic to the neighborhood," Reckman told me. "People want to be in and around Findlay Market."

Davis said the Findlay Market Cohatch will be the largest in the Cincinnati region. The first floor will have the food and beverage component, with the coworking space on the next level.

The top-floor event space will have room to host up to 45 people, with views of the city skyline. The event space will be available to the community for personal events after work hours and on weekends. Rental fees will fund Cohatch scholarships to local nonprofit organizations.

"What Cohatch does differently and better than a lot of coworking outfits is drive home the community," Reckman said. "They really want to get ingrained in the community."

Davis said he expects more than 200 people to be working out of the space full time, with those workers going out to eat for lunch, as well as having guests coming in for meetings, and off-site meetings bringing 30 to 45 people to the building's event space. Davis also wants to provide space to 20 to 50 nonprofits and startups at the Findlay Market location. "It's a dream location for us," Davis said.

Browning Day is the architect for the renovation project. Model Construction will build out the space. The plan is to start construction on Cohatch at Findlay Market in April and have the project open before the end of 2022.

The addition will bring Cohatch's total number of locations open or under development to 31, with total square footage of more than 400,000. The company aims to have 500 locations in 50 communities across the U.S. by 2032.



OH YOU OH YEAH

IMPERIAL GOLDEN STOUT

11.5% ABV

Thanks to our shared ties at Ohio University, Fifty West and Brew Kettle are back for our sophomore collaboration of Oh You Oh Yeah. Inspired by drinking innumerable amounts of the famous Hot Nut served at Tony's Tavern in Athens, Oh - this Golden Stout features hazelnut and coffee flavor against a mind-bending stout-like character delivered in a golden package. Expect a fudgy chocolate, roasty coffee, and explosively nutty beer designed to be the perfect accompaniment to Brew Kettle's black-as-night rendition.

BREW KETTLE'S SISTER BRAND

OH YOU OH YEAH

IMPERIAL STOUT WITH COFFEE AND HAZELNUTS

Wait there's two? Yes! Our friends at The Brew Kettle had so much success last year with this collaboration that they decided to bring their version back and asked us to create the variant to live alongside it.

The Brew Kettle's Imperial Stout

Fifty West's Imperial Golden Stout

	<h3>Oh You Oh Yeah</h3> <p>The Brew Kettle</p> <p><i>Collaboration with Fifty West Brewing Company</i></p> <p>Stout - Imperial / Double Coffee</p>	TOTAL (?)	UNIQUE (?)
		1,196	1,031
		MONTHLY (?)	YOU
		38	0
11.5% ABV	No IBU	 (4.04)	951 Ratings

Cincy Winter Beerfest's Two Day Beer Extravaganza Is Returning to Cincinnati in February

Over 400 local and regional craft beers from 130 breweries will be featured at the “biggest party of the winter.”

CITYBEAT STAFF NOV 18, 2021



The 14th annual Cincy Winter Beerfest is brewing to kick off at the Duke Energy Convention Center Feb. 11-12, 2022. PHOTO: FACEBOOK.COM/CINCYBEERFEST

This February, the 14th-annual [Cincy Winter Beerfest](#) is brewing to kick off at the [Duke Energy Convention Center](#) Feb. 11-12, 2022.

After a year off due to COVID, the celebration of all things hops-related is returning. Over 400 local and regional craft beers from 130 breweries will be featured at the “biggest party of the winter,” organizers say in a release.

Some local breweries that will be there include Fifty West, MadTree and Taft’s.

Tickets are available now for Early Admission, Connoisseur Reception, and Designated Driver admission. General Admission tickets go on sale Dec. 26 and the prices of the early access tickets will rise.

Proceeds benefit the festival’s nonprofit partner [The Big Joe Duskin Music Education Foundation](#), which they have partnered with every year since the festival’s inception in 2007.

The foundation’s goal is to get elementary-aged kids to participate in band and other music-related activities in their schools.

Find more information and tickets at [cincybeerfest.com](#).