

Craft distillery-brewery opens on grounds of Greater Cincinnati farm



By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier

A craft brewery, winery, distillery, and bar has opened its doors on the grounds of a popular Greater Cincinnati farm. The Lost Bridge Beverage Co. opened at the end of January on the grounds of Carriage House Farms at 2872 Lawrenceburg Road in North Bend, Ohio. Flip through the photos above for a look inside.

Lost Bridge is an outgrowth of what is already going on at Carriage House Farms. The beverage company was founded by business partners [Justin Dean](#) and [Richard Stewart](#), who also co-founded Mad House Vinegar at Carriage House Farms. Dean told me the farm already has a grape orchard and a culinary garden where it can grow botanicals used in distilling. "It kind of made sense. Farming is not easy, and it's not real profitable, so we started planting these food crops a few years ago," he said. "I've always wanted to get into distilling and alcohol production, it goes hand-in-hand with the vinegar production I've been doing for 10 years."

Lost Bridge is currently open as a bar, but will begin distilling its own Appalachian gin, Old Tom gin and several vodkas with those products expected to be available to consumers this spring. Lost Bridge will also make its own large batch hard ciders once its orchard produces apples. The plan is to ramp up into a full-scale winery, brewery, and distillery. The distillery will also make a cherry bounce – something like a cherry moonshine – using a variety of cherry once thought to be extinct.

Dean said a friend of his has had a cherry tree on his property near Somerset, Ky., for as long as he can remember. Another friend of his, David Shields, is a food historian who was researching dyehouse cherries, a variety thought to no longer be in existence. Shields asked if Dean knew anyone who lived near Somerset, the area where the dyehouse was thought to have grown, and Dean made the connection. A few cherry pies and a botanist visit later, it was confirmed that the cherries were the only dyehouse known to exist in the United States. Dean said his friend gave him a five baby dyehouse cherry trees, and the fruit from those will be used to make booze at Lost Bridge. Dean is a classically trained chef who has worked with Jean-Robert de Cavel on some of the French master chef's previous restaurants. He said beverages have always been an interest of his, and distilling is something he's long wanted to try. He attended Moonshine University in Louisville and is being mentored in the craft by friends in the industry.

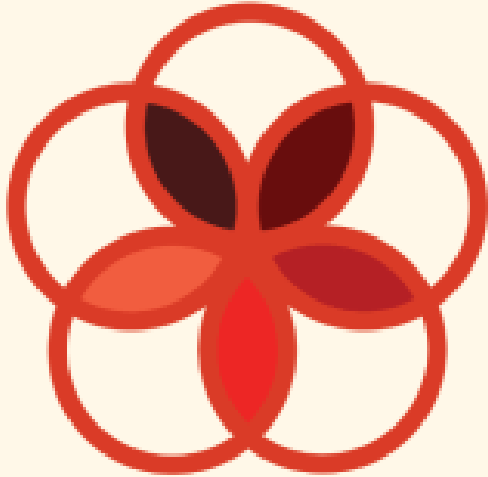
Lost Bridge has an intimate bar that looks out onto 45 acres – 32 of which it is legal to consume alcohol on. The bar has a large patio with fire pits and furniture, and in the summer, Dean envisions selling picnic baskets with food and beverages and running items out on a golf cart to patrons who can lounge at different areas of the farm.

Lost Bridge Beverage Co. is open Thursday through Saturday, noon to 10 p.m.

Rhinegeist and Esoteric Come Together in Harmony (It's A Collaboration Beer... Spoiler)

February 17, 2022, The Gnarly Gnome

TAPPED IN TALKS



A HARMONIOUS SPEAKER SERIES

02.22.22 CELEBRATING BLACK HISTORY MONTH

5:30-7:30PM
AT ESOTERIC BREWERY

03.03.22 CELEBRATING WOMEN'S HISTORY MONTH

5:30-7:30PM
AT RHINEGEIST BREWERY



To honor and celebrate both Black History Month and Women's History Month is a pretty big task... too big some folks would say for one brewery to do alone. Esoteric and Rhinegeist both understand that. That's why instead of tasking themselves alone to do it, they've come together to create a collaboration beer and a spectacular event to hopefully do things in a big enough way to do it some justice. You'll wanna go ahead and mark your calendar for this one, now. The draft-only release goes down on February 22nd in both taprooms (we'll talk about that in just a moment). It's a Red Rye IPA, called "*Harmony!*" – and it draws its inspiration from the thread of positivity and positive growth that runs deep through this city.

It's also the biggest reason that they wanted to do this together – it's a sign of solidarity. Rhinegeist wanted to do something special for their first real local collaboration, and I think they've done a great job with it. We've heard over and over from folks that a rising tide raises all boats – and it's amazing to see that Rhinegeist is embracing that bigger than ever before.

This isn't just about a beer, though. You know that if it was, I wouldn't be spending the time to get a post written about it. Coinciding with the release is a two-part panel discussion that is hosted by MORTAR, which is a Cincinnati-based nonprofit that provides resources to entrepreneurs building small businesses in their communities since 2014. Early on in the history of MORTAR they started developing programming that paid homage to their history as well as what they were working on for the future.

This series of events known as Future History Now is now on its 7th iteration... and not only has it become a big part of MORTAR- but it is also the perfect addition to both Esoteric and Rhinegeist's personalities. With the tapping event comes 'The Tapped in Talks: A Harmonious Speaker Series'. On February 22nd from 5:30-7:30, they'll celebrate Black History month at Esoteric Brewing, and then on March 4th from 6-9pm, they'll celebrate Women's History month at an event in the Rhinegeist taproom.

Both of these events will see 1\$ from each pint going right to MORTAR... so you can feel good about the beers you're drinking.

TAFT'S TELEGRAPH



Curiouser and curiouser...

Introducing: **Extra Splendiferous Extra Pale Ale!**

Our extra pale ale is just that: extra. Extra hops, extra malt, and extra aromas make this a beer full of extra flavor. Hoppy and crisp.

Grab your 6-pack in stores or our taprooms today!



5th Anniversary Weekend Brink Brewing Co. Celebrate Five Years of Beers with special releases, live music, College Hill Day, and more.



BRINK ANNIVERSARY WEEKEND

- Fri, Feb 18, 2022, Sat, Feb 19, 2022 & Sun, Feb 20, 2022

Join us February 18-20, 2022, as we celebrate Five Years of Beers!

The time has flown (okay sometimes it crawled), but here we are, five years older and still slinging the beers you know and love! We've got a ton planned for this celebration, so follow [this event page](#) to stay up to date on the special release beers, live music acts, College Hill Day, and so much more!

ANNIVERSARY WEEKEND

Special Release Menu

2017 FIVE YEARS OF BEERS 2022

BARREL AGED BEERS

on tap while supplies last

5th Anniversary Blend

11% ABV - VARIETY OF BA BEERS W/ VANILLA

BULLDOG 2019

10.5% ABV - OLD ALE IN JEFFERSON'S OCEAN BOURBON

NO WATER KELLY'S CANDY

12.5% ABV - BARLEYWINE IN WATERSHED GIN + GEORGE DICKEL BOURBON

NO WATER KELLY'S CANDY

12.5% ABV - BARLEYWINE IN KNOB CREEK 14YR BOURBON

DUNCAN CLAN 2018

14.5% ABV - WEE HEAVY IN JEFFERSON'S OCEAN BOURBON

KELLY'S CANDY 2017

10% ABV - BARLEYWINE IN REGIONAL BOURBON

DUNCAN CLAN 2017

10.8% ABV - WEE HEAVY IN REGIONAL BOURBON

BULLDOG 2017

11% ABV - OLD ALE IN REGIONAL BOURBON



SNIFTER \$8 / TASTER \$4  NO FLIGHTS/CROWLERS

ANNIVERSARY WEEKEND *Special Release Menu*

2017 FIVE YEARS OF BEERS 2022

SPECIAL VARIANTS

limited quantity on tap on the designated day

»»———— *Friday* ————««

STRAWBERRY CHOCOLATE MOOZIE

5.8% ABV - MILK STOUT W/ COCOA NIBS & STRAWBERRY

»»———— *Saturday* ————««

MEXICAN HOT CHOCOLATE NIGHTBRINGER

10% ABV - IMPERIAL STOUT W/ CINNAMON, COCOA NIBS, & HABANERO

RON BURGUNDY PIE

4.9% ABV - BLACK CURRANT, RASPBERRY, DRAGON FRUIT KETTLE SOUR
W/ GRAHAM CRACKER & VANILLA

»»———— *Sunday* ————««

PINEAPPLE CALLISTA FLOCHEART

6.8% ABV - NEW ENGLAND IPA W/ PINEAPPLE

BANANA BREAD BIER IS MY ONLY WEISS

5.4% ABV - HEFEWEIZEN W/ BANANA BREAD FLAVORS



SNIFTER \$8 / TASTER \$4  NO FLIGHTS/CROWLERS



WHAT'S ON TAP

Craft connoisseurs, brewpub fans and Cartridge followers ...

February's been quite a ride – come on, the Bengals made it all the way to the Big Game (!), the groundhog called for more winter *right* before we got buried in snow and ice (and then today's high is 62°), and the Olympics have had us cheering about our favorite winter sports ... never has a month deserved a toast with beer, beer and more beer. And we haven't even talked about Bockfest yet!

So, here's your quick-hit list of what we've got brewing –
today, tomorrow and around town.

ON TAP NOW

UP THE HILL[†] Munich-style Helles (4.9% ABV | 17 IBU)

CARTUCHO[†] Mexican-style Lager (4.3% ABV | 13 IBU)

FUSE Blueberry Blonde Ale (5.3% ABV | 5 IBU)

AIRBORNE Amber Lager (5% ABV | 25 IBU)

HONORING THE PAST Cream Ale (5.6% ABV | 20 IBU)

ESCAPE[†] Piña Colada Wheat Ale with lactose (4% ABV | 10 IBU)

HOLSTER[†] Hazelnut Cream Stout with lactose (5.5% ABV | 21 IBU)

SABOT[†] IPA (7.5% ABV | 45 IBU)

LEADED Coffee Amber (6% ABV | 25 IBU)

EXCALIBUR Imperial Stout (10.5% ABV | 55 IBU)

CANTEEN IPA (7.8% ABV | 75 IBU)

FUZZ Peach Gose (4.5% ABV | 0 IBU)

BALLISTIC Baltic Porter (8.8% ABV | 40 IBU)

DROP ZONE IPA (6.8% ABV | 60 IBU)

ARMADA Bohemian Pilsner (5.5% ABV | 40 IBU)

KATANA Rice DIPa (8.1% ABV | 45 IBU)

REVEILLE Chocolate Raspberry Imperial Stout with lactose
(10.5% ABV | 50 IBU)

PATROL Oatmeal Stout (5.8% ABV | 35 IBU)

CLASSIFIED German Altbier (8% ABV | 65 IBU)

[†]Available in cans, while quantities last