

### Here's a summary of the voting dates:

THIS WEEK!! Round of 32: MAR 7-8 Sweet 16: MAR 10-11

Elite 8: MAR 14-15 Final Four: MAR 17-18 FINALS: MAR 21-22

The Winner will be announced on Sunday, March 27!



### meetNKY, Newport businesses team up for 'Newport Restaurant Pass' — try new places, enjoy good food

Mar 7th, 2022, NKYTribune



Eat happy! Whether you are a first-time visitor looking for Newport area faves or a local food fan ready for a deal to try something new, you're sure to find it on the Newport Restaurant pass. Newport Area Restaurant Pass:

- Mobile exclusive
- Instantly delivered via text and email
- No apps to download
- Save on the best of Newport Area Restaurants

To obtain the Newport Area Restaurant Pass, go to <u>meetnky.com</u> and select Discounts & Deals NKY. **Please visit the participating businesses websites and/or Facebook pages for additional information/menus, etc. Carabello Coffee Company:** Carabello Coffee is a small-batch coffee roastery and cafe. We started in 2009 with 8 lbs. of coffee, a hot air popcorn popper, and a desire to give money away to an orphanage. We promise to ethically source exceptional coffees, roast them with care, and put our heart into every drink we prepare for you. What's Included: 10% Off Drink

**Hofbräuhaus Newport:** America's First Authentic Hofbräuhaus located in the Greater Cincinnati area across from Newport on the Levee. Brewing the World-Famous Biers from the original recipes of the Hofbräuhaus in Munich. Menu includes Bavarian food and American favorites.

**Hot Head Burritos:** We provide great tasting food with fresh, quality ingredients and bold flavors from mild to wild. With gluten-free, vegetarian, and allergy-friendly options, everyone is sure to find something they'll love! What's Included: BOGO Burritos or Bowls / 2 For \$12.99 Burritos or Bowls

**Pompilios:** The history of Pompilios Italian Restaurant dates to April 1, 1933, but the history of our building dates back to the turn of the last century, when the bar and adjacent dining room opened as a small saloon. In 1902 the bar and adjacent dining room looked very similar to what we see today. With a furnished back and front bar and a \$6,000 loan from George Wiedemann Brewing Co., Kettenacker's saloon opened its doors for business in June 1902. The bar would change owners three times before the current restaurant opened in 1933. Today, Pompilios still serves homemade Italian specialties that date back to our opening. Join us for our signature lasagna, ravioli, homemade meatballs, homemade Italian sausages and more. What's Included: \$5 Off of \$25 Purchase or More / \$5 Off Any Purchase Of \$25 Or More

**Sweet Tooth Candies & Ice Cream:** Since 1972, Sweet Tooth Candies & Ice Cream has been a staple of the Newport community. Our homemade chocolates and ice cream have recipes that are generations old. Join us for our signature Opera Creams, Pecan Turtles, Ice Balls, and seasonal treats. What's Included: \$5 Off Purchase of \$25 or More/\$5 Off Purchase Of \$25 Or More

**The Little Spoon Bakery & Café @ Newport on the Levee**: We're an independent bakery & cafe located at Newport on the Levee adjacent to the Newport Aquarium. We specialize in beautifully decorated custom sugar cookies. We have a variety of baked goods available every day including muffins, scones, coffee cake, sugar cookies & drop cookies. We offer a full espresso bar and serve local favorite Carabello Coffee. We also offer non-coffee drinks such as a variety of teas, apple cider and our delicious hot chocolate. What's Included: \$1 Off Any Pastry or Cookie Purchase / Free Pastry Or Cookie With Any Drink Purchase

Wooden Cask Brewing Company: Microbrewery, winery, and bourbon bar. What's Included: \$1 Off Flights

# **Craft beer bar with more than 400 offerings opens at Summit Park**



By <u>Andy Brownfield</u> – Senior staff reporter, Cincinnati Business Courier Mar 7, 2022 A Cincinnati-born craft beer bar with more than 400 different brews on offer just opened its second location in one of the city's suburbs.

Higher Gravity quietly opened its doors at 10241 Summit Parkway in Blue Ash, inside of the \$50 million Approach development overlooking Summit Park, at the end of February. The bar plans to host a grand opening in the near future – it is waiting for its TV and internet to be installed before setting that date. Higher Gravity was founded by Jason Parnes and Nick Belleman in Northside in 2017. Parnes said for the second location they decided to beef up the bar's wine, spirits and cocktail offerings over the Northside original. In Northside, nearly all of the wine bottles retail for less than \$20, but the Blue Ash location will have higher-end options and 150 different bottles in stock. "The overall demographic in Blue Ash leans heavier into wine," Parnes said. That's not to say Higher Gravity is slouching in its beer offerings.

At any given time Higher Gravity can have a rotating selection of upward of 500 different beers to offer. It can fluctuate due to availability but will never fall below 400.

Higher Gravity has board games and arcade games for patrons to enjoy during their visit. Its large patio overlooks Summit Park's great lawn, which hosts concerts and other events like farmers' markets, flea markets, yoga in the park and Red White and Blue Ash.

"We're really excited to be part of this park, it has so much fun stuff going on in it," Parnes said. The Approach is the first phase of development in the Neighborhoods at Summit Park. It will include three buildings in total with structured parking, 290 apartments and 35,000 square feet of street-level commercial space. It is being developed by Al Neyer, Vandercar Holdings LLC, and the Fortus Group. Higher Gravity's hours are in flux as it adjusts to activity in the park, but Parnes said they will likely be from around 3 or 4 p.m.-10 p.m. Monday through Thursday, 3 or 4 p.m.-midnight Friday, noonmidnight Saturday and noon-9 p.m. Sunday.

# Look inside the Alcove, MadTree Brewing's new OTR Oasis



By <u>Andy Brownfield</u> – Senior staff reporter, Cincinnati Business Courier 3-7-2022 Cincinnati's second-largest craft brewery is expanding outside of its Oakley home with an urban oasis set to open in Over-the-Rhine on Tuesday.

MadTree's Alcove debuts on March 8 inside of the former Color Building at 1410 Vine St. in Over-the-Rhine but flip through the photos above for a sneak peek inside.

While MadTree is best known for its brews – it is the second-largest craft brewery in the region, producing 25,000 barrels of beer in 2020, the most recent numbers provided to the *Courier* – the Alcove expands on that with house-made cocktails and a menu of farm-to-table offerings from Chef <u>Stephen Williams</u>, the owner of Bouquet in Covington and Spoon: Kitchen & Market inside of Riverhaus.

The space was designed by the Drawing Department, and Oswald Construction is serving as the general contractor. The buildings are owned by the Cincinnati Center City Development Corp. (3CDC).

The Alcove features more than 2,500 living plants from Urban Blooms, creating the feel of an oasis, contrasting the stark white walls and warm wood floors. The back of the main bar is set off by a living wall framing the brewery's arboreal logo. The idea of nature and the environment is so ingrained in MadTree's ethos that in 2020 it joined the 1% for the Planet movement where companies commit to contribute at least 1% of their annual sales to environmental causes.

Through that the brewery has done things like plant trees in Mount Storm Park, organized trash pickup days and contributed to the revitalization of Laurel Park in the West End, including the planting of more than 100 new trees and a new statue of Ezzard Charles. That was made possible through a gift from the Carol Ann & Ralph V. Haile Jr. Foundation.

The Alcove houses two private event spaces: the Gathering Room, with capacity for 60 people seated or 100 standing, and the Loft, which can accommodate 150 seated or 200 standing.

The space is also home to a four-season greenhouse with living chandeliers and herb boxes, which will be used to grow botanicals for use in a new cocktail program at the bar. The Alcove will serve kegged cocktails and stock bottles of spirits to mix drinks. The Alcove will have 16 to 20 beers on tap, but also cider and kegged wines.

The Alcove is open Monday through Thursday, 4 p.m. to 10 p.m., Friday 11 a.m. to midnight, Saturday 10 a.m. to midnight and Sunday 10 a.m. to 9 p.m.



The Queen City Chapter of BCCA and NABA is Hosting its

# 46th Annual Buy-Sell-Trade Event MARCH 17, 18, & 19, 2022

#### THURSDAY AFTER CHECK-IN AND ALL EVENING Room-to-Room Trading, Beer Sampling - 7pm-10pm FRIDAY: Room-to-Room Trading, Brewery Tours.

Fantastic Raffle, snacks & refreshments - 6:00pm - 9:00pm SATURDAY SHOW: Open to the Public - 9am-2pm SATURDAY ONLY ADMISSION

3DAY

\$5

### RADISSON HOTEL

668 West 5th Street, Covington, Kentucky 859-491-1200 www.QueenCityChapter.com for more info Contact Beer Dave Gausepohl at BeerDave@fuse.net

Find us on Facebook



#### CINCY BEERFEST WILL BE HERE SOON! DISCOUNT TICKET OPTIONS ARE STILL AVAILABLE!

Early and Regular Admission tickets to Cincinnati's premier craft beer festival are now on sale for all 3 sessions, but don't sleep on it too long, because prices will increase again on Friday, March 25th! Thousands of craft beer fans, a whole lotta beer and a whole lotta fun! DUKE ENERGY CONVENTION CENTER

Friday, April 1st & Saturday, April 2nd

Choose Your Session:

3 Huge Sessions: Friday Evening, Saturday Afternoon & Saturday Evening

Early Admission Tickets:

Enjoy an extra hour of sampling beginning at 6:30pm!

DON'T WAIT FOR ACCESS TO THE BIGGEST CRAFT BEER FEST IN THE CITY!

#### Connoisseur Reception Tickets:

Enjoy early admission, access to the Connoisseur Reception with premium drafts and large format beers, hors D'oeuvres, souvenir snifter & more.

PRICES INCREASE ON FRIDAY, MARCH 25TH!

14th Annual Cincy Winter Beerfest

Friday Apr. 1st & Saturday Apr. 2nd, 2022 @ Duke Energy Convention Center

Rescheduled from Feb. 11th & 12th. Previously purchased tickets are valid on the new dates.

#### 3 SESSIONS TO CHOOSE FROM!

SESSION 1: Friday 6:30PM - 11:00PM

SESSION 2: Saturday 12:00PM - 4:30PM

#### SESSION 3: Saturday 6:30PM - 11:00PM

**Early Admission Ticket -**, \$55 12/26 through 3/24, \$60 3/25 through 3/31, \$70 day of event Includes: 6:30PM early entry doors open (12PM for Session 2), 25 samples in an 8oz. Souvenir Acrylic Mug **Regular Admission Ticket** - \$45 12/26 through 3/24, \$50 3/25 through 3/31, \$60 day of event Includes: 7:30PM entry (1pm for Session 2), 25 samples in a 5oz. Souvenir Acrylic Mug

**Connoisseur Level Admission** - \$90 12/26 through 3/31, \$95 day of event

Includes: Ballroom Reception with appetizer bites, Special Connoisseur admission gate, 25 sample Tickets for Main Festival, Special Souvenir Snifter Glass, Access into the Connoisseur Reception Area with premium drafts and large format bottled beers, Complimentary Coat Check and private restrooms. Food service will run from 6:30 to 8:30pm (12:00-2:00 for Session 2) and beer service will run until 10pm (3:30 for Session 2), You can come and go as you please through the night!

**Designated Driver Ticket** - \$25 <u>Only Available Online In Advance</u> & Before The Event Is Sold Out (NOT SOLD AT DOOR) *Gets your Designated Driver in the event, a \$5.00 voucher for food in the main exhibition hall, and water/soft drinks at the event. You can enter at the Early Admission or Regular Admission time.* 

**Connoisseur Session Designated Driver Ticket -** \$40 <u>Only Available Online In Advance</u> & Before The Connoisseur Level Is Sold Out *Because our space/food quantity is limited, the Connoisseur Level Designated Driver tickets are \$40 each and include the same access and benefit as full Connoisseur tickets (no alcohol) and free water & soft drinks in the Ballroom and on the Exhibition floor at the Designated Driver Booth.* 

Sessions 1 & 3 10:30pm Last Call, 10:40pm Last Pour, 11:00pm Event Ends

Session 2 4:00pm Last Call, 4:10pm Last Pour, 4:30pm Event Ends



# FIBONACCI Brewing company

FOR IMMEDIATE RELEASE Media Contact: Betty Bollas, President <u>betty@fibbrew.com</u> | 513.307.1893 1445 Compton Road, Mt. Healthy, OH 45231 <u>www.fibbrew.com</u> | Images available upon request

### **Pi Day Pie-Eating Contest**

CINCINNATI, OH— Fibonacci Brewing Company's Annual Pi Day Pie-Eating Contest will take place again this year on Monday, March 14th at 6:00pm in the beer garden at Fibonacci Brewing Company. Fibonacci started this tradition in 2018 to celebrate the math holiday, Pi Day. Pi Day is celebrated on March 14th (3.14) and Pi the greek letter " $\pi$ " as the symbol used in mathematics to represent a constant — the ratio of the circumference of a circle to its diameter — which is approximately 3.14159. Pi Day is a holiday that reoccurs annually and allows math devotees to celebrate and eat pie.

As part of the contest, Fibonacci invites other craft beer-related businesses along the Hamilton Avenue Central Corridor to participate. This year will include Urban Artifact, Humble Monk, Higher Gravity, Marty's Hops N Vines, and the returning two-time winner, Mark Landers from Brink Brewing Company. It is great for spectators as they cheer on their favorite team to a win along with local emcee, craft beer blogger, and podcast host The Gnarly Gnome. The cherry pies are purchased locally from North College Hill Bakery and "pizza pie" will be served onsite by Big Dogg's Pizza food truck.

According to Betty Bollas, President and Co-Owner of Fibonacci, "This event idea came to me in a dream. When I talked to our local partners, they were more than excited to participate and it was standing room only as spectators watched them compete for the annual trophy. We had to cancel the last two years due to COVID but are excited to be back and also able to host on the stage in our beer garden. The weather is supposed to be perfect."

To learn more about Fibonacci Brewing Company, please visit fibbrew.com.

#### About Fibonacci Brewing Company

Fibonacci Brewing Company is a nanobrewery and urban farm nestled in historic Mt. Healthy, Ohio with an onsite Airbnb. Fibonacci chooses to source locally for the majority of their beers through local farms and ingredients grown onsite and foraged nearby. They are also a winery and offer a variety of wines. Named after Italian mathematician Leonardo Pisano, commonly known as Fibonacci, the brewery integrates math, science, and nature into their beer, taproom design, events, workshops and offers private event space.



Say hello to Raspy Cat, our newest Fruited Wheat Beer! Using wheat in the malt bill contributes a hint of fruity citrus, as well as imparting a slightly fuller, creamier mouthfeel. This is the perfect base for fruit additions, which is exactly what we did! Loads of real cherry and raspberry play nicely with the underlying citrus notes, which are highlighted by the smooth, juice-like body. For more on Raspy Cat, head over to the <u>Beer Review</u>. To find Raspy Cat near you, head over to the <u>Beer Finder</u>!

Winter will be over before you know it ...