



Orange Dreams Orange & Cream Wheat Ale

What's more refreshing on a hot summer day: a fresh, juicy orange, or a cool, creamy treat? If you answered "both," you're in luck!Copious amounts of tangy oranges, and creamy lactose and vanilla are added to a light American Wheat Ale, creating a delicious treat that combines the best flavors to beat the heat.

Available Now!

Find this version of our "Dreams" series in our taproom today! Stop by to try Orange Dreams on draft or grab a four pack to-go. Also coming to local retailers near you THIS WEEK on draft or in cans. Use our "Beer Finder" link below to find out which stores near you stock Grainworks beer!

MADTREE BREWING SPEND EASTER WITH US AT ALCOVE



Looking for something fun and new to do for Easter? Hop on over and make a reservation before they're gone. We're open 9am - 8pm on Sunday, April 17th. Enjoy our amazing space, house-made cocktails, and specialty menu items for Easter Sunday with family and friends.

Alcove by MadTree Brewing, 1410 Vine St, Cincinnati, OH 45202



REWING COMPANY

The Rooftop bar is opening for the 2022 season This Friday, April 15th!



Come out to support a great local cause! \$1 per pint sold will be donated. Cardinal Land Conservancy, Inc. is a land trust working to preserve land in a seven-county area in southwest Ohio.





The return of the dankest party on Montgomery Road is here, Dank Fest! Running from 4/20 to 4/24, HighGrain and Nine Giant have collaborated to release Dank IPA's and munchie food specials. Fill out your Dank Passport over the five days and receive a special prize! HighGrain will be featuring a DJ the evening of 4/20 and live music throughout Dank Fest.



RAIN BARREL WORKSHOP

THURS. / APRIL 21 6 - 7:30PM



SCAN ME TO SIGN UP OR VISIT: https://www.civicgardencenter.org/classes/ SPACE IS LIMITED.



When It Rains, It Pours

Earth Day is coming up next week, and a few Ohio breweries are keeping their fingers crossed for rain. OK, well, maybe not specifically during operating hours, but they do want to help people start harvesting rainwater to use in their homes and gardens.

<u>Rhinegeist</u> is hosting a rain barrel workshop on Thursday, April 21 in their Over-the-Rhine taproom. Led by the <u>Civic</u> <u>Garden Center of Greater Cincinnati</u>, this workshop will cover the fundamentals of repurposing food-grade plastic drums to collect rainwater. The cost of admission to the event includes a 55-gallon barrel provided by Rhinegeist. Space is limited, so reserve your spot ASAP at <u>civicgardencenter.org</u>.

When Beer Pours, It Reigns!

West Side craft brewery embarks on \$2.4 million expansion



The taproom will have West Side Brewing beers, guest ciders and beers from other local breweries. By: CHRIS HUGHES By <u>Andy Brownfield</u> – Senior staff reporter, Cincinnati Business Courier, Apr 14, 2022

A craft brewery serving Cincinnati's West Side is embarking on an expansion that will nearly double its brewing capacity to keep up with demand.

West Side Brewing, at 3044 Harrison Ave. in Westwood, is expanding into unused space in its building to more than double its production space and increase its brewing capacity from 4,500 to 7,000 barrels per year. The total project cost, including the purchase by the brewery of the building it had been leasing space in for \$675,000 on Jan. 21, is about \$2.4 million. "We have quickly outpaced our current production system and our demand is higher than our supply at this point," brewery co-founder <u>Kurtis Remmel</u> told me. Remmel <u>opened the brewery in 2017</u> along with <u>Joe Mumper, Brian Willett</u> and <u>Jim Remmel</u>. They leased the building with an option to buy, which <u>Kurtis Remmel</u> told me was in the owners' five-year plan. They had originally intended to purchase the building in 2020, but the onset of the Covid-19 pandemic put a halt to that.

The brewery is expanding into 2,000 square feet of space that had been previously used by its former owner for a separate business, which will boost its current 1,500 square feet of production space to 3,500. That will accommodate additional fermentation capacity as well as a new canning line. Previously, West Side Brewing had used Iron Heart Mobile Canning, which canned the brewery's beer on a weekly basis.

Traffic to the brewery's Westwood taproom has nearly returned to pre-pandemic levels, <u>Kurtis</u> <u>Remmel</u> said, but the demand is being primarily driven by package sales at retailers like Kroger. Every year the brewery has doubled its number of placements – one placement means one product line on the shelf at one Kroger location – at stores to the point where West Side Brewing now has 280 individual shelf spaces within about 30 Kroger stores across the city. West Side Brewing offers five products in cans at any given time: a core beer, two seasonal offerings, a hoppy brew and a premium beer. The expansion also includes structural work on the facade of the building, which will allow for the future construction of a rooftop deck.

Remmel said that a rooftop space had been part of the brewery's 10-year plan. The pandemic especially proved that people want the ability to eat and drink outdoors – West Side Brewing currently has a small patio that can accommodate 25-30 guests, so summer is often the slowest time for the brewery when people prefer to recreate al fresco. A rooftop deck is still in the plans. The brewery's owners are waiting to see how Westwood's new DORA – a Designated Outdoor Recreation Area, where consumers can drink alcoholic beverages in open containers outdoors – impacts sales. If there is an appetite for drinking outdoors in Westwood, the brewery may accelerate its plans for a rooftop deck. Westwood hosted a soft opening of its DORA on March 17 and plans to host a grand opening celebration on May 5. The demolition and construction on the expansion has been completed, handled by Forest Park's Huber General Contracting. Remmel, whose day job is with a Reading-based pharmaceutical company, said Huber has worked with him on several projects in the past and he was impressed with the work it did on those. Huber's Tom Broxterman told me that his company handled the demolition, expanded the utilities, and installed drainage on the production floor as well as the structural work on the facade. "The big thing for them was upgrading the building. They definitely plan on being there for a long time," Broxterman said.

RECORD STORE DAY 2022

SATURDAY, APRIL 23RD | ALL DAY



RHINEGEIST DONATING \$1/PINT TO MYCINCINNATI YOUTH ORCHESTRA BENEFITING CHILDREN'S MUSICAL EDUCATION

PARTICIPATING LOCATIONS: NSYC, COMET, NORTHSIDE TAVERN, HIGHER GRAVITY, SECOND PLACE, MELT, CHAMELEON, BOSWELLS, TICKLE PICKLE



COLD IPA | 6.1%



RECORD STORE DAY – SLOW JAM TAPPING

Apr 23, 2022, 12:00 - 5:00pm

@ Higher Gravity Northside

It's Record Store Day and you know what that means in Northside! Come on down to one of the best record stores in the tri-state...



4156 Hamilton Ave Cincinnati, OH Mon - Sat: 10am - 8pm Sun: 12pm - 6pm