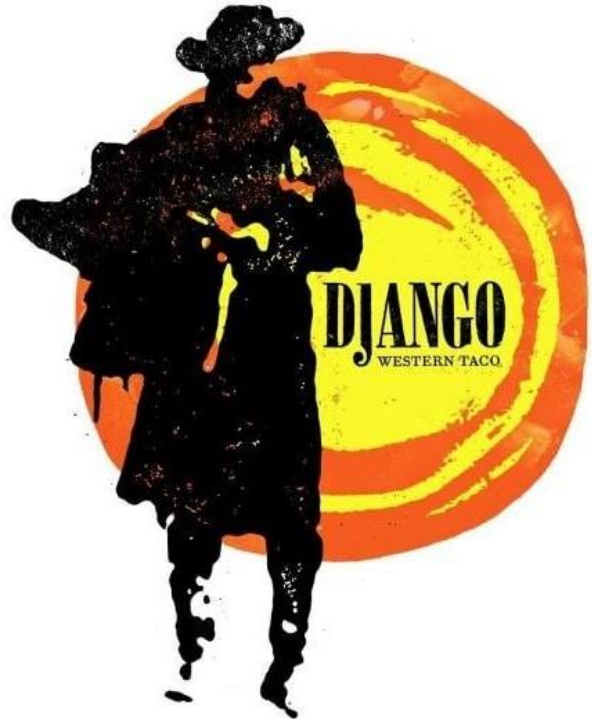


Django Western Taco opening at downtown Cincinnati craft brewery Rebel Mettle



Rebel Mettle Brewery is opening Django Western Taco at 412 Central Ave. downtown.

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier May 2, 2022

A popular taco restaurant that once had three locations around Cincinnati is being revived at a downtown craft brewery. Django Western Taco will begin serving its fare at Rebel Mettle Brewery at 412 Central Ave. on May 3. Django will serve its tacos during the brewery's open hours.

Rebel Mettle Marketing Director [Jillian Francois](#) told me it had always been the brewery's intention to offer some sort of food, and it had previously tried to schedule food trucks to park nearby, but with all of the turmoil amid the Covid-19 pandemic and the restrictions on gathering that came with it, it was hard to maintain a consistent schedule.

Francois said she was familiar with Django from its original Northside location. At one point there were three Django locations between Northside, Kroger's On the Rhine Food Hall and Covington Yard, but all have since closed. When owner Chef [Josh Campbell](#) [opened his new restaurant Maverick's downtown](#), he developed a relationship with the brewery, putting its beer on tap at the restaurant.

"I thought he had disappeared after he pulled out of Covington Yard, so it felt like the universe was doing its thing when I heard he was looking for a new space (for Django)," Francois said. "If you have food (at a brewery), people will hang out, spend a bit more time and what goes better with beer than tacos?" Campbell did not respond to a request for comment as of this posting.

Francois said Django will initially operate out of a food truck parked in the brewery's courtyard, similar to another of Campbell's concepts, Sqr, [which is parked permanently at the OTR Stillhouse](#) in Over-the-Rhine. Francois said Rebel Mettle does have interior space that can be converted into a kitchen, as early as this winter if need be. "Long term we'd love to move Django inside and have more patio space outdoors," she said.

Rebel Mettle first opened its doors in the Historic West Fourth district of downtown on Sept. 12, 2020, the [first new brewery in Cincinnati's Central Business District since Rock Bottom](#) opened on Fountain Square in the early 2000s. The brewery focuses on lagers, a style long underutilized in craft brewing.

Sprouts and Stouts expanding hours for this year's festival

By: Staff Report May 2, 2022, Link NKY



The annual Sprouts and Stouts Festival is expanding its hours this year with a two-day event in Covington May 6 and 7. The festivities will begin with a plant sale on Friday, May 6, in part to pay homage to the festival's beginning as a small garden sale. The market will have an array of plants, flowers and hanging baskets available from local suppliers. Saturday, May 8 will feature an all-day music fest with a main stage featuring four local acts: Olivia Frances, The School of Rock Mason, Push Play, and The Turkeys. Local food trucks and craft beer from Rhinegeist will be available for festival goers. Art activities for kids and vendors with locally crafted items will round out the event.

"Trinity has been on the corner of 4th Street and Madison Avenue for over 175 years, and for all of this time, we have committed ourselves to being a part of the Covington community," said Rev. Peter D'Angio. "Sprouts and Stouts' serves as one important example of this – that we welcome all of our friends and neighbors to Trinity, not just on Sunday mornings for worship, but to community events outside of the church where we get to know people, develop relationships and support programs that promote positive change in our neighborhoods."

Proceeds from the event will benefit these local nonprofits: The Welcome House of NKY, Children's Home of Northern Kentucky, the Emergency Shelter, and Lincoln Grant Scholar Home, among others.

IF YOU GO: Plant sale: Friday, May 6 from 10 a.m. to 5 p.m. at the corner of Madison Avenue and E. 4th Street in Covington.

Music festival: Saturday, May 7 from noon to 8 p.m. in the same location as the plant sale.

Events will be held rain or shine and attendance is free.



It's our biggest party of the year! We're making good go around and throwing a party with a purpose on Saturday, May 14th from 12PM - 12AM. We're highlighting four of our non-profit partners that connect with nature through their work and sustainability efforts. Each nonprofit will have their own beer on tap exclusively at One Good Party.

Exclusive Nonprofit Beers:

Cincinnati Zoo – Roses are red, violets are brewed (Farmhouse ale with violets & persimmons)

Adventure Crew – Adventure Awaits (Berliner Weisse with strawberry, raspberry, and lemon)

Cincinnati Parks Foundation – Butterfly Brew (Wheat ale with orange)

Groundwork ORV – Chainsaw Dust (Session Red IPA)

NORTHSIDE ~ CINCINNATI ~ OH



MISSING LINCK FESTIVAL



In 2017 the brewers from Urban Artifact found a living beer yeast strain in a pre-Prohibition wood fermenting tank within the previously sealed off lagering cellars of the F & JA Linck Brewery. They made a beer with it, then ceremoniously gave the yeast to the city, making Cincinnati the only US city to have its own heritage yeast strain.

Right now, 10 partner breweries are using the Missing Linck Yeast -- the yeast that refused to die -- to make a variety of beers, an opportunity for some of the best brewers in the region to be creative and get funky. All 10 versions of Missing Linck will be on tap at Urban Artifact and Humble Monk starting at noon on **June 4th**, with these uniquely local beers flowing until they run out or the cops show up.

We also have a lineup of tastings and tours that are as deliciously quirky as a zombie yeast. All have limited capacity and are on sale now - so don't wait!

1:00PM - Beer & Dessert Tasting. Michael D. Morgan and Danna Riley of Artfully Delicious pair 4 desserts and 4 beer pairings, bringing out flavors in both that will blow your mind - \$30.

2:30PM - Two Dudes, Two Breweries & Six Beer Tour. Brew Skies Podcast hosts will take you on a behind the scenes tour of Urban Artifact and Humble Monk breweries, while tasting six of the Missing Linck brews and learning the story of how the yeast was found - \$25

4:00PM - The Fungus & Mold Tasting. OK, this is really a beer and cheese tasting, but what sets this one apart is that Chris Anderson, host of Science Around Cincy, leads this tasting with a panel of scientists and experts that explain not just why the pairings work but also how mold, fungus, and bacteria -- germs that we think of as dangerous -- make certain beers and cheeses delicious. Includes 5 beer and cheese pairings - \$45

TAFT'S TELEGRAPH



Introducing New Under the Mango Tree Mango Blonde Ale!

Deep in the jungle, adventure and flavor await those who look for it. 5.5% ABV / 13 IBU's

This smooth and juicy blonde ale features loads of ripe mangoes blended with a crisp and refreshing mouthfeel for an easy-drinking, wild brew.

Grab your 6-pack of Under the Mango Tree in stores or our taprooms **today!**

RHINEGEIST BREWERY



+



STORY

The gang's all here.

Three cans each of three flavor-packed RGBev creations! Also introducing Geist Tea — our first foray into Hard Tea territory! Whether you're heading to the pool or logging off for the weekend, the RGBEvs Flavor Pack has your taste buds covered. Bring the flavor with you wherever you go! The RGBEvs Flavor Pack is a limited 12 pack release.

WHAT IS RGBEVS?

After years of exciting innovation and experimentation, we're excited to introduce RGBEvs, a brand new line of Hard Craft Beverages!

Short for Rhinegeist Beverages, RGBEvs are uniquely crafted from a neutral malt base with blends of real fruit and natural flavors to deliver refreshing and intense real fruit flavor that doesn't disappoint.

WHAT YOU'LL GET

RGBEvs:

- 3 x Bubbles
- 3 x Zango Crush
- 3 x Lemmy Nade

Plus 3x Geist Tea!

