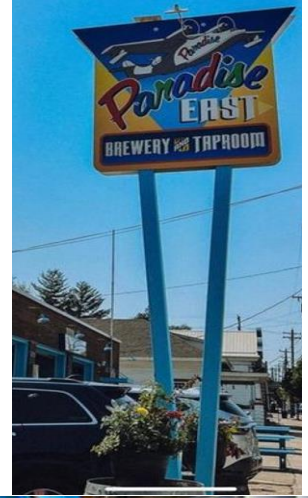


Paradise East Is Open, And It Feels Like A Vacation



May 21, 2022-The Gnarly Gnome

I have fallen in love with Paradise's new taproom in Williamsburg, Ohio. The brewery took over what used to be Old Firehouse more than a year ago. In the meantime, they have been working extremely hard to refresh the entire personality of the space. I stopped by last night (Friday, 5/20) to check them out on their first night of soft openings... and I *had* to share my thoughts with you. Paradise East is officially the first Cincinnati brewery to open its doors in 2022, and my goodness... I love how they've done it.

While the brewery is open and definitely cranking along, they haven't actually tapped any beers that have been brewed on the "new" system. That means that all the beer is still coming from their other location over in Anderson – and the small brewhouse over there.

That means that they have limited taps right now, just a few beers, and are being a little cautious about how much beer they are able to sell without frankly running out of it. So... soft openings for now – limited hours (Friday and Saturdays from 2-10 pm) and just a few beers on draft until they get things really rolling along. When I tell you that the new Paradise taproom feels like a vacation – I mean it. If you picked up this taproom and dropped it into a beach town, it would 100% be at home. I felt when I was walking out of the big garage doors last night, walking into the warm Williamsburg air that I was going to hear distant crashing waves, and smell a light salty breeze.

The walls got a new coat of paint, light sandy tan, with bright blue ocean-like accents. The lighting was all upgraded, bright led strips make the space feel way more open and welcoming than before. The 15-barrel brewhouse sits on one side of the room behind a large wire fence – there's no mistaking that this is a brewery first and foremost – it's old school taproom in the absolute best sense of it.

I **love** this place. I don't just love it because I think the folks at Paradise are great people – though... that certainly helps. I love the vibe, I love the beer, I love the town of Williamsburg... it all comes together into something absolutely beautiful.

I'm endlessly fascinated with the fact that this taproom feels more like 'Paradise' than their old taproom does. It's like they've been planning this since they opened their doors (even though I know they haven't). The Paradise theme comes through bright, strong, and in my opinion, dead on. This taproom is definitely paradise to the core. The beer is already great, they've been spending their entire 'brewery life' over in Anderson perfecting them. It's all set to be something really, really amazing.



Photo: Provided by Urban Artifact Urban Artifact's Astronaut Food

Even though Northside brewery Urban Artifact didn't set out to create the world's most expensive beer, they have managed to do just that with their latest creation, Astronaut Food Blackberry & Blueberry. The brand-new beer, described as a fruit tart, is made with over 1,000 pounds of freeze-dried blackberries and blueberries.

The beer's hefty price tag – \$1,100 per barrel – is attributed to the roughly 11 pounds of fresh fruit it takes to produce just one pound of the freeze-dried fruit used to create Astronaut Food. For comparison, the average barrel of beer costs around \$75, while the average barrel of wine will set you back around \$100, according to a press release. In fact, even spirits only cost around \$500 per barrel.

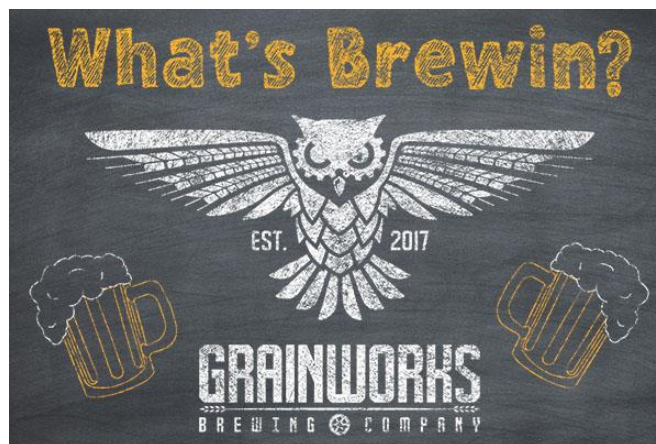
“When we first came up with the idea for Astronaut Food, it wasn't about the price,” says Bret Kollman Baker, one of the Urban Artifact's co-owners, in a press release. “Our best ideas come from separating ourselves from constraints, and, in doing so, the question became how we could possibly fit more fruit in a can. We realized that the limitation wasn't in the amount of fruit we could buy. It was because there's too much water in fresh fruit.”

Even if they didn't set out to create the world's most expensive beer, Urban Artifact did, in fact, set out to create the world's fruitiest beer. As it turns out, using freeze-dried fruit actually makes it possible for Urban Artifact's Astronaut Food to contain more fruit per drop than any other beverage in the world, according to the brewery's press release.

For those hesitant to try such a tart concoction (Astronaut Food clocks in at an astonishing 15% ABV), brewers at Urban Artifact were able to balance out the tartness of Astronaut Food by fermenting some of the sugar out of the beer.

“We love to explore, to pursue our creativity in innovative ways and reward the curious drinker,” Kollmann says. “We've brewed beers with Yellow Mombin, an exotic fruit that only grows in the Amazon Rainforest; with Durian, the world's stinkiest fruit; and the previously illegal, purple-hulled Mangosteen.”

Got deep pockets? The latest batch of Urban Artifact's Astronaut Food Blackberry & Blueberry will be available to purchase at the brewery's Northside location (1660 Blue Rock Street), on their [online store](#) and in select retailers beginning Monday, May 23. Despite the cost of each barrel, a four-pack of Astronaut Food will only set you back \$30.



Cars & Coffee

Saturday, May 28th

This Saturday is **Cars & Coffee** at Grainworks!

We're partnering with **Cars & Coffee West Chester** to put on a great car show, so drive your own awesome cars to us and show them off!

Starting at 9am grab some delicious donuts and coffee from **Blossim Donuts**, walk around and enjoy the cruise-in style car show! Afterwards, join us in the taproom and on the patio with a cold beer to round the day out!



Cherry Pineapple Tart

**Berliner Weisse with
Cherry & Pineapple**

A traditional German **Berliner Weisse** flavored with real **cherries** and **pineapple**, this refreshing brew has a slight tartness, making it the perfect drink for a hot summer day.

Moeller Brew Barn to fill former Rivertown building in Monroe



By [Rick McCrabb](#) Dayton Daily News-5-25-2022

Brewery expects to open later this year, offer variety of beers, menu items.

A Monroe brewery that closed earlier this year is being brought back to life by another Ohio brewery. Moeller Brew Barn announced plans Wednesday afternoon to expand and add an additional taproom and brewery in the former Rivertown Brewery & Barrel House, 6550 Hamilton Lebanon Road. This marks Moeller's first Cincinnati-area location after adding Dayton and Troy in recent years to its original home base in Maria Stein, Ohio.

Nick Moeller, founder of Moeller Brew Barn, said the company will spend the next few months putting some "new touches" on the taproom, and then start brewing, according to a news release. The 25,875 square foot facility will be the most southern location for Moeller Brew Barn, founded in 2015.

"The Moeller brand's dedication to creative spaces and quality products feels like an excellent fit for our residents and businesses to enjoy," said Jennifer Patterson, assistant to the city manager/economic development for the city of Monroe. The brewery adds to the region and provides another entertainment option, she said. "We are very pleased," Patterson said.

More than 24 beers will be on tap at any given time, including new beers brewed on site and established Moeller favorites, Moeller said. The kitchen will offer established favorites such as Neapolitan-style pizzas, smoked wings, and Bavarian pretzels, he said.

"We are stoked about this big opportunity in front of us," he said. "Monroe is a small town near the big city, and we're excited to be part of it." Anthony Scott, co-owner of Moeller Brew Barn, said the company decided now was the "right time to go forward with this opportunity. It's a big step forward for us, but we are ready," Rick Pearce, president of the Chamber of Commerce serving Middletown, Monroe, and Trenton, said he's excited the vacant building is being used again and he looks forward to working with the owners.

In February, Rivertown, one of the first in the region to kick off the brewery boom, announced it was closing due to the COVID-19 pandemic, staffing issues and rising food costs.

The \$6 million facility opened Jan. 20, 2017 and saw early success because of its location near a highly traveled roadway and being close to Cincinnati Premium Outlets, Miami Valley Gaming and two popular flea markets, Traders World and Treasure Aisles. In August 2020, Monroe City Council revoked a tax abatement for Rivertown Brewery Company that was granted in May 2016.

A notice of default letter was sent March 9 2020 by City Manager Bill Brock that said Rivertown owed \$72,370 in unpaid taxes and payments not made as part of a plan for previous lapses in payment. On May 8, 2020 Monroe filed a second tax lien against the property.

Rivertown's CRA agreement was for a 45% abatement on the annual property tax for five years and for job creation. Rivertown was to have created 55 full-time and 10 part-time jobs by Dec. 31, 2019.

TAFT'S TELEGRAPH

Featured Beer Release

Cincy Cobra IPA

Our Citra IPA is brewed to pack a punch of citrus flavors, in honor of Ezzard Charles.

6.7% ABV | 44 IBU

**Get your 6-pack in stores or our taprooms today!*



**Get a Free Pint and
Enter to Win 2 Kings Island Tickets!**



We are partnering with Red Cross to host a blood drive this summer in honor of Bryan Umberg. Bryan is the brother of Kurt, one of our employees. Bryan is a family oriented, active member of the community who has been recently diagnosed with Acute Myeloid Leukemia. Part of his treatment includes an extensive amount of blood products and to help assist in replenishing the blood supply. Every person that donates will receive one free pint of beer of their choice. You will also be entered into a raffle to win a pair of Kings Island tickets. Interested? Please fill out the survey below. This does not commit you to being a donor; it simply gauges interest so we can know when to host the drive.



THE SAUCE

A WEEKLY LOOK AT ALL THINGS LMBC

FEATURED BEER AND PIZZA

Johnny Grande White

Garlic and olive oil base topped with mozzarella and ricotta cheese then finished with parmesan and basil -Pro tip: try it on our gluten free cauliflower crust!

Earth Cookie Brown Ale | ABV 6.0% | IBU 22

Nut brown strong ale with deep monogamy color and just a hint of chocolate and coffee

Memorial Day Weekend

Saturday May 28th - [Monday May 30](#), 2022
We will have the rooftop and taco truck open.



KASHMIR THE LED ZEPPELIN TRIBUTE BAND!

Friday, [June 3rd, 2022](#) at Little Miami Brewing Company
Event Center

Tickets from \$20-\$30

Pizza by the slice available for \$3. Also Available is LMBC Beer, Wine, and mixed drinks. All Food & Drink is a la carte.

Doors at 6:30PM | Show at 8:00PM | All Ages