

Friday, July 29th - Sunday, July 31st

This year we aren't just having a birthday...we are having a <u>Birthday Weekend!</u> Come out Friday, July 29th through Sunday, July 31st to celebrate our 7th birthday!

What better way to close out the month of July than by sitting in our shaded beer garden, listening to live music, eating some food, and most importantly – drinking some beer!?

We will have **20 DIFFERENT** beers on tap, live music every evening, and food trucks Friday night, all day Saturday, and all-day Sunday! And of course, **THE BEER!!!**

Friday:

Origin of Species English Mild w/Berry Muffin Rooibos, Hoy Melo Belgian Tripel with Cantaloupe Horapha Cream Ale with Lemon, Honey, and Thai Basil, Compton Cream Ale, Equilateral Triple IPA Tollhouse American Stout, NaCal Gose, Aggregation New England IPA, Noid Irish Red with Honey Ananassa Cream Ale with Strawberries, Zingibeer Ginger Beer, Earth Daisy IPA, Photon Seltzer with Peaches, Bee Dance Session Mead with Lavender, Byte Hard Apple Cider, Hoy Belgian Tripel Saturday: Hoy Persica Belgian Tripel with Peaches, Mulberry Grove Sour Ale with Mulberries & Black Raspberries, Bee Dance Session Mead with Vanilla

Sunday: Tollhouse Rubia American Stout with Cold Pressed Coffee

Friday night, Fosters Foodies will be serving their delicious American fare and

on Saturday, <u>Mahope</u> will be cooking up their Cambodian street food! Sunday, <u>SEA Cuisine</u> will be serving Thai, Vietnamese, and more amazing food.

Curious about music? On Friday, we will have The Davidsons and on Saturday Seanti-Aeris will be playing! Sunday is TBA!

We are so happy to be here for another year and are looking forward to celebrating with all the amazing people who have supported our business over the last seven years. We really have the best community of supporters; we would not be here without you!

THE INAUGURAL CINCY BEERFEST @ TQL STADIUM IS COMING SATURDAY, AUGUST 20TH!



Thanks to our Presenting Sponsor, **The Party Source**, Early Admission tickets are now available in-store for **ONLY \$40** flat—with NO ticketing fees*!

They'll be available at this price until Friday, 8/19, meaning you could save \$11.95 per ticket by purchasing with The Party Source (95 Riviera Dr, Bellevue, KY 41073)! *This offer is only available in-person at Case Central inside the store.





STORY

Get your head in the clouds

The result of years of experimentation with novel hop combinations and cutting edge hopping techniques, this Hazy IPA delivers buckets of lip-smacking, fruity, juicy hop notes. Tropical fruit, citrus and berry notes abound in this final culmination of our cloud-inspired quest for the ultimate Hazy IPA. Cloud Harvest is available year-round on draft and in cans.

STATS

ABV 6.5

HOPS

Galaxy Citra Sabro MALTS

Pilsner Wheat Carafoam Oats Acidulated





ANNOUNCING BOOM BREW 2022?



BREWING COMPANY

We are the official Beer of the 2022 WEBN Fireworks! Only available in the taproom...a great summer pineapple wheat very crushable at 5% ABV. Official Release is the Launch Party Monday, August 1st at 6pm-8pm at LMBC 208 Mill Street in OOOOOLD Milford!



Photos courtesy Crooked Handle Crewing Company

Always in Season

There's an age-old argument among craft beer fans about what is the right time of year to drink a certain style of beer. Is it OK to drink an imperial stout when it's 90 degrees outside? Can you drink a lawnmower lager when the grass is covered with a foot of snow? Can you drink an Oktoberfest in July?

The answer to all of the above, of course, is "yes," but breweries have to make their production decisions based on an amalgamation of subjective tastes. So that's why you see heavy, boozy beers in the winter and light, crispy brews in the summer. As those collective opinions get codified into brewing schedules, it becomes implied that certain beers can only be offered at certain times.

If there's anything that craft beer has been good at over the years, it's putting traditional ways of doing things to the test. Take a look at the beers most recently released by **Crooked Handle Brewing** in **Springboro**. The brewery tapped two winter favorites last weekend – Krooked Kringle spiced winter warmer ale and Krooked Krampus imperial porter – alongside their brand-new Raspberry Sour Ale. While it may not seem like this time of year is right for heavier brews, this is a great opportunity to test your palate. Put these beers together in a flight, take a sip of imperial porter, then follow it up with a sip of the raspberry sour. The contrast helps to reveal depths of flavor that you may not have noticed in each beer individually.

Take a chance and buck the trend of seasonality on your next visit to an Ohio brewery taproom. You never know what you might discover.

For more on Crooked Handle's eclectic summer tap list, give them a follow at facebook.





Barleycorn's Brewhouse is a new adventure for the locally known Barleycorn's Brand. We are focused on creating a new spin by offering craft brews and test kitchen plates designed right here in our Northern Kentucky backyard. This approach provides the freedom to create our craft beer portfolio by listening to customers/friends and adjusting to meet their expectations.

We strive for a people first culture and to build our team to be a passionate, innovative, and high performing by always raising the bar in everything that we do!

We are looking for hardworking, motivated, and authentic people who never settle for the status quo. This includes the ability to have fun!

This new Brewery is soon to be the Newest addition to the Northern Kentucky Brewing Community. The Signage has been installed to the outside of the former Wilder firehouse. They are actively hiring wait and Bar staff along with numerous kitchen positions. A Grand Opening is soon to be announced.

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