

Taproom on Ludlow opened by Habanero Latin American Fare owner Max Monks



A mural on the wall of the Taproom on Ludlow.

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Oct 5, 2022

The owner of Habanero on Ludlow in Clifton's Gaslight District just opened a craft beer bar nearby.

[Max Monks](#), who opened Habanero in Clifton in 1999, hosted the grand opening of the Taproom in the former Amol India restaurant space at 360 Ludlow Ave. on Sept. 30.

The Amol India restaurant closed in that Clifton location, owned by Gaslight Properties, early into the Covid-19 pandemic in 2020. Monks had said previously that the original plan was to work with craft brewery 16 Lots in Mason – where he operates taproom food offering Mad Monks Pizza Co. – to open a second location for the brewery, but he ultimately decided to open his own bar in that space. The brewery would go on to [sign a lease to open a second location at Newport on the Levee](#).

The Taproom on Ludlow has taps for 28 craft beers, placing the priority on brews from local makers within 90 miles of the bar. It also offers wines by the glass and a menu of craft cocktails.

The Taproom on Ludlow is connected to Habanero through a door that joins the space, and the restaurant has expanded its menu to include bar-friendly snacks like torta sandwiches, shredded adobo chicken tostados and mango-habanero shrimp.

Both businesses are open seven days a week: Habanero from 11 a.m. to 11 p.m. and the Taproom on Ludlow from 4 p.m. to 2 a.m.



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MadTree
 - Gold Medal – Happy Amber – ESB
Sam Adams
- Gold Medal – Just The Haze – Non-Alcoholic Beer
Sonder Brewing Company
 - Silver Medal – Kato – Coffee Beer



The poster features a dark red background with a complex Art Deco pattern of gold and white lines. The pattern includes concentric arches, geometric shapes, and stylized floral motifs. The text is centered and rendered in a clean, white, sans-serif font. The overall aesthetic is classic and elegant, typical of 1920s-30s graphic design.

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Beerhead Bar & Eatery opening first of three Cincinnati locations in Mason

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Sep 28, 2022



A new-to-market craft beer bar and restaurant that boasts more than 300 brews is opening its first of at least three Cincinnati-area locations in a suburb. Beerhead Bar & Eatery is opening its first local restaurant at 5277 Kings Mills Road in Mason with the goal of welcoming guests in November. Franchisee Koray Baysal has signed an area development agreement to open three locations in the Cincinnati market.

Greg Goodrich is the co-founder of Beerhead. He told me the bar has more than 300 bottles of craft beer in stock at any given time, as well as 50 taps that constantly rotate in new brews whenever a keg finishes. "We hyper focus on local craft beers, and there's always something different on tap," he said. "We try to keep it fun and give people something different to experience every time they come in." For those who prefer beverages other than beer, Beerhead will offer spirits and wine as well.

Beerhead serves a menu of pub-style food to complement the beer. The menu includes dishes like:

- Barbarian pretzel, a 10-inch soft pretzel that serves four, offered with dark ale beer mustard dip, New Belgium craft beer sauce and Beerhead's signature awesome sauce
- Brisket Grilled Cheese Sammie, a sandwich of beer-infused beef brisket, smoked cheddar and jalapeno on sourdough marble rye
- Avo-Caprese Toast, with smashed avocado, fresh mozzarella, roasted baby heirloom tomatoes, basil pesto and a balsamic glaze on wheat toast
- Bourbon Trail Meatballs, beef and pork meatballs in a sweet onion sauce with feta and green onion
- Californian Pizza, with tomato sauce, shredded mozzarella, spinach, red onion, artichoke and mushrooms

Goodrich said the Mason Beerhead location will have a large patio with garage doors that can open in good weather for an indoor-outdoor feel, as well as two fire pits. The restaurant will host live music on weekends, which Goodrich described as very approachable "high-energy coffeehouse music."

Goodrich said despite the name, Beerhead strives to create a family-friendly atmosphere that is appropriate for children as well. The Mason location was chosen for its proximity to Kings Island, as well as the growing residential base in the suburb. The Mason spot is located in the end space of a retail building and visible to passersby, he said. "We like growing suburbs, that's our sweet spot," Goodrich said. "We've had urban locations, like downtown Cleveland, but the suburbs are very reliable."

Beerhead likes to go into areas with a diversity of businesses, as well as mixed-use and residential. The company was founded in Cleveland in 2012 as the Beer Market. Originally, the idea was to be a corner bar with a curated craft beer list. With the addition of the upscale bar menu and change of name to Beerhead Bar & Eatery, it has since expanded to nine locations in Ohio, Michigan, Illinois, New York and Texas. The Mason location will be the brand's 10th.

While Baysal has an agreement to open three Beerhead franchises in the Cincinnati market, Goodrich said he believes Southwest Ohio could support more locations, and Baysal has expressed interest in opening additional units.



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TAFT'S TELEGRAPH



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