



GRAINWORKS

Halloween Zombie Prom

Saturday, October 29th at 5:00pm

Did you get cheated out of your crown years ago? Are you rotting away because of the shame? Have you been moaning and groaning about that loss for 10, 20, 30... well, a long time?

This time is different. We're resurrecting an age-old tradition to get back what we lost; to become KING AND QUEEN of the night. Well... the long night.

We're all grown up and dead as doorknobs now, so we may as well dress like it! This Halloween Weekend, we're hosting the first ZOMBIE PROM event to shamle around these parts. Grab your kitschiest dress, your favorite cargo shorts, or your bloodiest corsage -- we're going DANCING!

EVENT DETAILS

- 🍷 - MamaBear's Mac Kitchen (Themed menu!)
- 🍹 - Themed Cocktail
- 📷 - Photo Booth
- 🎬 - Halloween Movies
- 🎧 - Spooky DJ (7-10pm)
- 👑 - Costume Contests (9pm)

COSTUME CONTESTS

- "Crowning of the King & Queen" - Couples Contest
- "The Bully" - Scariest Costume
- "The Nerd" - Nerdiest Costume
- "The Goth" - Darkest Costume
- "Basic B's" - Most Basic Costume

**This is an adult-themed party, so kids are allowed but at your own discretion. Costumes may be scary, bloody, etc. and we will have Halloween movies playing all night. **

ZOMBIE PROM FEATURED BREWS

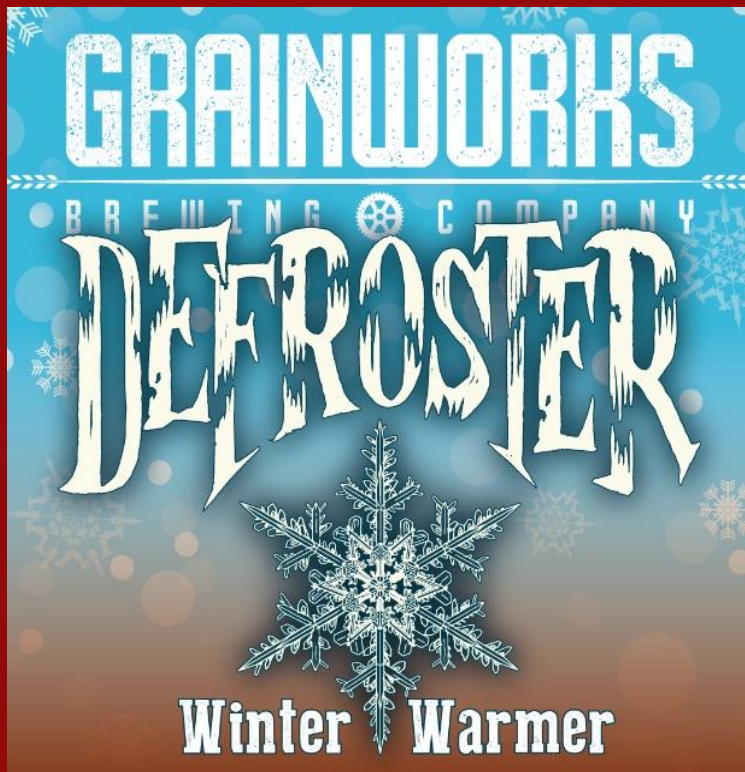
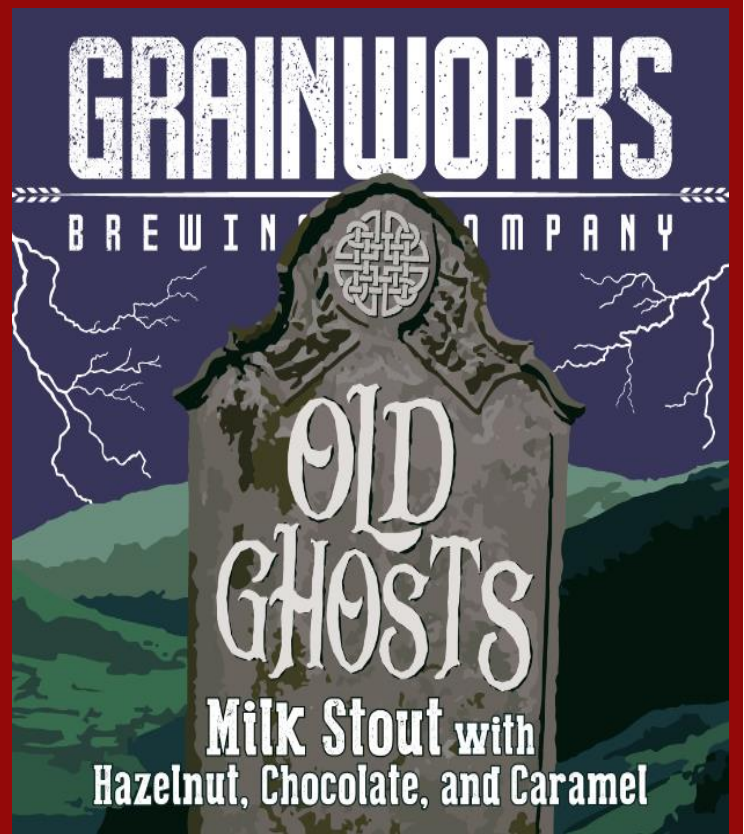
Old Ghosts

Milk Stout

Release Date: October 20th

ABV: 7.8 %

Conceived and originally brewed with the lads from the Lough Gill Brewery in Sligo, Ireland, this dessert stout is bursting with hazelnut, chocolate, & a hint of caramel.



Defroster

Winter Warmer

Release Date: October 20th

ABV: 6.8 %

When a chill is in the air, what better way to warm you than with the natural seasonal spices of **cinnamon**, **ginger**, and **nutmeg**. This dark, rich brew is perfect to cozy up with around the campfire or home hearth.

**TRUNK - OR -TREAT THIS SUNDAY AT Little Miami
Brewing Company EVENT CENTER!**



Halloween
TRUNK OR TREAT

OCT 30TH



4 - 6 PM

**LITTLE MIAMI BREWING CO.
EVENT CENTER**

GAMES, PRIZES,
PUMPKIN PAINTING AND
TONS OF FUN



BREWS AND BOOS WITH LMBC!

Bring your family down for an afternoon full of candy, prizes, games, and all things pumpkins!

Of course, we're happy to host YOUR seasonal event as well at LMBC Event Center!

Want to see what's possible? Come check it out for yourself!

FRETBOARD WEEKLY •|• 10/24/2022

MELLOWSHIP AND DRUMMER BOY MAKE THEIR ANNUAL RETURN!

BACK BY POPULAR DEMAND, MELLOWSHIP AND DRUMMER BOY MAKE THEIR WAY BACK INTO THE TAPROOM (DRAFT AND CANS) AND THE MARKET THIS WEEK! STOP IN THE TAPROOM OR YOUR FAVORITE LOCAL RETAILER TO GRAB AS LITTLE OR AS MUCH AS YOU LIKE!





Return to the Upside Down

Streetside Brewery's second annual **Demogorgon Day** happens this Saturday, October 29 at the brewery taproom in Cincinnati. The *Stranger Things*-inspired barrel aged imperial stout has spawned dozens of variants over the past few years, enough to justify an entire day of celebration. This year's **Demogorgon Day** variant lineup is going to be 15 beers deep, including the following that have been announced so far:

- Cookies and Cream (aged 20 months in New Riff bourbon barrels)
- Double Barrel Brown Sugar Rum (aged in bourbon and rum barrels for 12 months each)
- Pecan Sea Salt (aged in maple syrup barrels)
- Apple Brandy Chocolate Almond Macaroon (aged in an apple brandy barrel)
- Double Barrel Vanilla Brandy (aged in bourbon and vanilla brandy barrels)
- Toasted Coconut and Vanilla (the first ever Demogorgon variant)
- Apple Brandy Coconut Caramel (aged 20 months in Laird's apple brandy barrels)
- Salted Caramel Pretzel
- Speculoos (spiced gingerbread cookies)
- Apple Brandy Crumb Cake
- S'more

Four more Demogorgon variants will be unveiled throughout the week, plus Streetside will have a super-secret variant on draft that will not be announced until the party kicks off this Saturday. The taproom opens at 10 a.m., so set your alarms and get in line early if you want cans or bottles of these variants for your own Upside Down, er, beer cellar.

SATURDAY OCTOBER 29, 2022 FROM 8:00 AM - 10:00 PM

Mark your calendars for Demogorgon Day Season Two! Join us in the taproom on October 29th when we will be turning Streetside into the Upside Down for a day with releases of crowd favorite cellared Demogorgon variants as well as some new buddies from the Upside Down.

LOCATION: Streetside Brewery

4003 Eastern Ave, Cincinnati, OH 45226

More Details and release announcements at facebook.com/streetsidebrewery

Moerlein owner's \$30 million restoration of OTR brewery buildings moves forward



Cincinnati's Historic Conservation Board on Monday approved three measures to allow the restoration of the former Felsenbrau brewing building at 242 W. McMicken Ave. back into a production brewery. CORRIE SCHAFFELD | CBC

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Oct 25, 2022

A planned \$30 million renovation of historic Over-the-Rhine brewery buildings by the new owner of the Cincinnati Beverage Co. has received a key approval it needs to move forward. Cincinnati's Historic Conservation Board on Monday approved three measures to allow the restoration of the former Felsenbrau brewing building at 242 W. McMicken Ave. back into a production brewery. It is part of a \$30 million plan by [John Richardson](#), chairman of the board of SugarCreek, to renovate three historic brewing buildings, including Clyffside Brewery and the Jackson brewery. Cincinnati Beverage Co.

SugarCreek is one of Cincinnati's largest private companies, and in May [Richardson acquired Cincinnati Beverage Co.](#), the owner of historic beer brands like Christian Moerlein, Hudepohl and Little Kings. The company owns 30 other historic beer names, and Richardson told me previously some could be revived under his ownership.

While Richardson owns both SugarCreek and the Cincinnati Beverage (CinBev), the two businesses are operated independently. I spoke with Richardson in May, shortly after he finalized the purchase of Cincinnati Beverage. At the time, his intention was to stabilize the three OTR brewery buildings, and then find uses for them. Richardson said that would "likely" include brewing beer. He is working with the Drawing Dept. on architectural aspects and Structural Systems Repair Group is performing some stabilization work. Plans submitted to the Historic Conservation Board show the third floor of the Felsenbrau building being used to house brewing tanks and other equipment for a production brewery.

Cincinnati Beverage was founded in 2019 when it acquired Christian Moerlein Brewing Co. – the oldest locally owned craft brewing company in Cincinnati, founded in 2004 when [Greg Hardman](#) purchased the assets of the historic Cincinnati Hudepohl-Schoenling Brewing Co., a move that ushered in the city's craft beer boom.

CinBev ceased in-house brewing of its brands, including Christian Moerlein, Little Kings and Hudepohl, at its Over-the-Rhine brewery at 1621 More St. in late 2020. The company contracted with another local brewery to outsource the brewing of its beers. Richardson had previously told me the future of CinBev would likely see a combination of bringing some of the brewing back in-house, but also continuing the contract brewing of some of its beers. Richardson also is looking at potentially reviving some of the historic brands under the CinBev umbrella, though not necessarily as beer brands. According to trademark filings, Cincinnati Beverage owns the trademark to 37 brands, including: Henry Weilert's, Red Top Beer, Gerke Brewing Co., Schaller & Schiff Eagle Brewery, and Jung Brewing Co.

Between the three brewery buildings, Richardson has more than 100,000 square feet to work with. The Jackson Brewery has about 30,000 square feet – more if the destroyed top floor of the building is restored – Felsenbrau has 45,000 square feet and then Clyffside has another 30,000 square feet.

Clyffside Brewery is one of the oldest pre-Prohibition breweries in Cincinnati, founded as the Hamilton Brewery in 1845 and coming to be known through the years as the Sohn Brewery, Mohawk Brewery and Clyffside Brewery. It became the Red Top Brewery after changing hands in 1945, eventually closing in 1957.



Rare Beer Fest Brings More Than 50 National Breweries to Rhinegeist in Over-the-Rhine

By [Maija Zummo](#) on Tue, Oct 4, 2022 CityBeat

The fest features "rare and sought-after offerings from breweries not normally accessible to the Ohio market." For the first time since the onset of the pandemic, Rare Beer Fest is returning to Rhinegeist's taproom in Over-the-Rhine. The festival, which launched in 2017, brings together more than 50 breweries from across the country, serving "rare and sought-after offerings...not normally accessible to the Ohio market," per a release. Rare Beer Fest is divided into two sessions: noon-4 p.m. and 5-9 p.m. Oct. 29. Tickets are \$55 general admission and \$85 VIP and are available at [etix.com](https://www.etix.com). Admission includes 12 sample tickets and a branded tasting glass and tote. VIP levels up with access to five additional breweries, a T-shirt and food. Thunderdome Restaurant Group will be providing food for the event. "We're very excited for the return of a full-scale Rare Beer Fest," says Jon Colusard, general manager of the Rhinegeist taproom, in a release. "We've had some exciting breweries on our invite list for the past few years, and we're finally at the point where we can make it happen. We have over 50 fantastic breweries lined up, including 10 locals."

Rhinegeist is located at 1910 Elm St., Over-the-Rhine. For more info on Rare Beer Fest, visit [rhinegeist.com](https://www.rhinegeist.com).

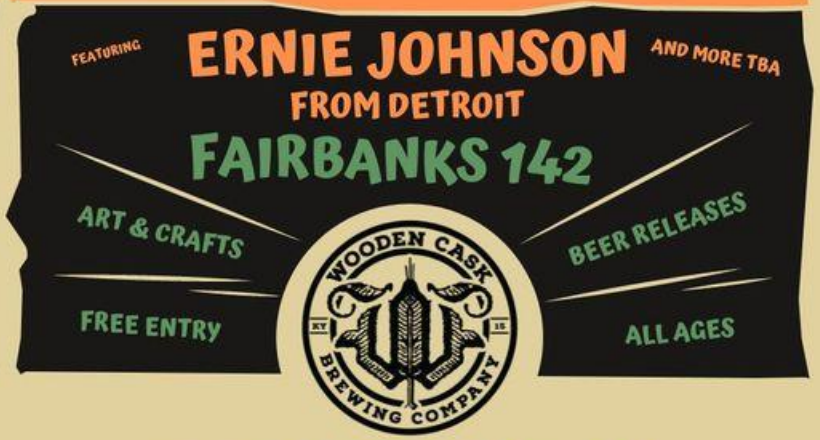
WOODEN CASK BREWING



629 YORK ST. NEWPORT, KY

(859) 261-2172

OCTOBER 28TH - 30TH



WWW.WOODENCASK.COM



At the DUKE ENERGY CENTER
Friday & Saturday, February 3-4, 2023

Choose Your Session:

3 Huge Sessions: Fri. Evening, Sat. Afternoon & Sat. Evening

Early Admission Tickets:

AN ADDITIONAL HOUR OF ACCESS TO THE BIGGEST CRAFT BEER FEST IN THE CITY!

\$45 YOUR PRICE ON 11/1!

(Public sale price \$50 starting 11/2)

- Enjoy 4 hours of sampling
- 25 beer sampling tickets
- 8oz Souvenir beer mug

Connoisseur Reception Tickets:

\$79 YOUR PRICE ON 11/1!

(Public sale price \$85 starting 11/2)

- Enjoy 4 hours of sampling
- Ballroom reception with appetizer "bites"
- Souvenir Glass

LIMITED TICKETS AVAILABLE

PRE-SALE DISCOUNT PRICES END WEDNESDAY, 11/2!

<https://cincybeerfest.us19.list-manage.com/track/click?u=a3a82fd68fcdcdc057ff6e911&id=c7d584eaa3&e=7d3974779a>