



The Beer List



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Things are lining up to be, really great! As we finalize all the stuff here is a sampling of what we'll be pouring!

- 16 Lots – Surveyor Series #1 – Coconut Lavender Marshmallow Milkshake IPA
- Alexandria Brewing Company – Stolz Pilsner
- Alexandria Brewing Company – Alexandriafest Märzen
- Alexandria Brewing Company – Pineapple Guava IPA
- Astra – Crush, Seltzer
- Astra – Blast, Seltzer
- Braxton – 2019 Molé Dark Charge
- Cartridge Brewing Company – Decoy, Dunkelweizen
- Cincinnati Distilling – Handcrafted Cocktail (Stay Tuned...)
- Cincinnati Distilling – Camp Dennison Bourbon
- Darkness – Ike, Ike Baby, Maple Brown Ale
- DogBerry – Husky, Robust Porter
- Fibonacci Brewing Company – Ida, Berliner w/ Blackberries
- Fibonacci Brewing Company – Linalool, Belgian Witbier
- Fifty West – Deja Moo, Coconut & Vanilla Milk Stout
- Fifty West – Mocha And Motors Imperial Stout
- Fifty West – Experimental West Coast IPA
- Fretboard – Bananas Foster Fugee
- Fretboard – Vlad
- Fretboard – Drummer Boy
- HighGrain – Petite Pas, Sauvignon Hopped Saison
- March First – Bourbon Barrel-Aged Imperial Stout
- Municipal Brew Works – Rhiele Raspberry Blonde
- Municipal Brew Works – True West Coffee Stout
- Municipal Brew Works – IGY6 (I got your six), Citra Hopped Golden Ale
- Narrow Path – Coconut Porter
- Nine Giant – Fashion Is Danger, Black Rye IPA
- Nine Giant – Thorn Within, Maple Barrel Aged Imperial Brown Ale
- Nine Giant – In Flux, Oak Aged Lager
- Paradise – Gaivs Plinivs Secvondvs – Double IPA
- Rhinegeist – Antelope, Amber Lager
- Rhinegeist – Geist Tea
- Rhinegeist – Infinite Dawn, Sour Blonde Ale
- Sonder – 1948 Fruit Stand
- Swine City – Good Enough For Me, Oatmeal Raisin Amber Ale
- Streetside – Black Is Beautiful, Imperial Stout w/ Macadamia & Coconut Coffee
- Streetside – Danky McDankerson, Double New England IPA
- Streetside – Caramel Jungle Gets Pied, Berry Pie Berliner Weisse w/ Caramel
- Third Eye Brewing Company – Space Toast Continuum
- Third Eye Brewing Company – Dark Aura, PB Stout
- Third Eye Brewing Company – Untapped Potential Kolsch
- West Side – DIPA
- Wooden Cask – Galaxy Cold IPA



Gold is Trendy in 2022

Congratulations to Nine Giant Brewing on a well-deserved gold medal at this year's Festival of Wood and Barrel Aged Beers. The brewery has earned its first ever medal at the competition with Trendy, a saison aged in Sauvignon Blanc wine barrels with wild Brett Brux yeast. Trendy is currently on tap at the Nine Giant Fermentorium, just around the corner from the original brewpub in Cincinnati's Pleasant Ridge neighborhood. This will not be the last award Nine Giant receives. They have really stepped up their barrel aging program and the Fermentorium location has given them a great place to showcase their barrel aged magic.

**INKED
RETURNS
NOV. 19**



We are excited to announce INKED 2022, our annual celebration of all things Ink! Join us in the Taproom Saturday, November 19th from 12-8pm and celebrate the release of our Imperial Stout, including special Ink variants available on draft and in bottles, and brand new 16oz. Ink tallboys!

Grab some limited edition Inked merch and catch LIVE tattoos of pre-selected flash art on the spot by White Whale, Lonesome Town, Black Fern, the Decorated Body, Higher Love, Designs by Dana, and Got Ink?! Cryptogram will be in the house with a pop up, and the Empanada's Box is bringing the food! Flash spots are first come, first serve!



WORLD CUP IN THE TAPROOM!

We'll be airing EVERY match of the 2022 FIFA World Cup on the taproom big screen (yes, even the 5AM matches).

- Coffee and morning pastries from El Camino Baking Co. and Mom 'n 'Em Coffee and Wine.
- Free Wi-Fi.
- Reserved seating for large parties.
- Bloody Mary's, mimosas, and beer!

See you in the taproom starting 11/20!

Craft brewery 16 Lots names Josh Campbell chief culinary officer, co-owner of Newport on the Levee outpost



Chef Josh Campbell By CORRIE SCHAFFELD

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Nov 11, 2022

A Cincinnati craft brewery has named a chief culinary officer, and a co-owner, of its upcoming Newport on the Levee outpost. Mason-based 16 Lots Brewing Co. has named chef [Josh Campbell](#) as its chief culinary officer and co-owner of the 16 Lots Southern Outpost, set to open **March 3, 2023**, at Newport on the Levee. The 16 Lots Southern Outpost is planned as an explorer-themed taproom and restaurant – think "20,000 Leagues Under the Sea," but incorporating the Ohio River and its riverboat history.

It will occupy 7,700 square feet of interior space which will house the brewery, taproom, and an upscale gastropub. It has an additional 3,000 square feet of patio space: 2,000 of that sits between the Taylor Southgate and the Purple People bridges, as well as a 1,000-square-foot cigar lounge.

Co-owner and Chief Commercial Officer [Del Hall](#) told me the Southern Outpost's restaurant will serve elevated versions of pub food, dishes such as upscale hanky pankys, homemade pretzel bites with pimento cheese and pilsner mustard, a buttermilk jerk fried chicken sandwich and a smoked brisket plate with jalapeno cheddar hash browns and grilled spring vegetables.

Hall said he got to know Campbell personally after first meeting him during the local Food Fight 513 cooking competitions, which Campbell won a number of, and has been a fan of his food. He said he was impressed with Campbell's international background: he has cooked in Thailand and the Bahamas.

"He's a real good Cincy guy, a hustler through and through," Hall told me.

"The concept at Newport on the Levee is going to be an explorer's club: Germany, the Czech Republic, Belgium. You can travel the world through a pint of beer, and I want the food to show that as well." As chief culinary officer, Campbell will not be working in the kitchen day-to-day, but rather overseeing menu development, staffing and kitchen standards. He will be hiring a chef and sous chef to oversee daily operations of the kitchen. Campbell told me his priority is on hiring a chef who can make sure the kitchen staff is being treated well and not overworked. "I'm looking for a guy or girl who can look outside the box, has a solid head on his or her shoulders, that can produce and play well with others," he said.

Campbell's resume in Cincinnati includes Django Western Taco, Mavericks, Yard Bird, SQR and Mayberry. He earned a degree from the Florida Culinary Institute in West Palm Beach and a professional certificate from the Royal Thai Culinary Academy in Bang Saen, Thailand. Internationally, he's held positions at the Graycliff restaurant in Nassau, Bahamas; the Dunmore Beach Club in Harbor Island, Bahamas; and the Dove in Tortola, British Virgin Islands.

In his role as chief culinary officer, Campbell is becoming a part owner in 16 Lots Southern Outpost. Hall said he has had a long career in craft beer, but never had equity in a company he worked for until coming to 16 Lots. "That makes all the difference in the world," Hall said. "It's one thing to be the face of a brand and represent it, but if you don't have skin in the game, it doesn't hold as much value. When you have skin in the game, you embody the company, you are the company." Moving forward, 16 Lots will be bringing on key new hires, including its beverage director and front-of-house manager, as co-owners of the Southern Outpost. Hall said demolition of the space at Newport on the Levee has been completed and construction has begun. Drawing Department is working as architect on the project, with Furlong Building Enterprises serving as general contractor.

JOIN US FOR OUR 4TH
ANNIVERSARY WEEKEND



4



NOVEMBER



18TH & 19TH

LIVE MUSIC-PRODUCTION BREWERY TOURS-
VINTAGE UTOPIAS POURS-MAPLE PECAN
PORTOPIAS RELEASE

BOOK TOURS AND UTOPIA
POURS AT
SAMADAMSCINCY.COM/EVENTS
AND
SAMADAMSCINCY.COM/TOURS



Beer + Eats | Holiday Hours | Featured Concert | Silo Lighting

FEATURED BEER AND FOOD

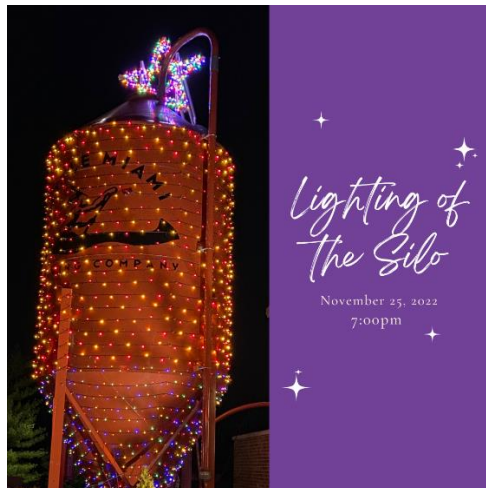


GILA MONSTER Double IPA | 9% ABV 85 IBU

Another big, hoppy beer! Hopped with Simcoe and Amarillo during the boiling process, and dry hopped with Mosaic. We used Tropicale Yeast Blend, a new thiol releasing Non-GMO yeast blend that brings out the extra goodness of the tropical flavors of the Mosaic hops. Must be 31 years or older, have a doctor's note & a physical within the last year to enjoy!

GAME DAY FAVORITES!

GAME DAY food is our favorite food and we have great options to feed a crowd! Can't decide? Get all three!



CELEBRATE THE SEASON WITH US!

Join us for the annual lighting of the LMBC Silo Friday November 25th. to kick off the Christmas season!

SHOP FOR "MAN CAVE" COLLECTIBLES

VINTAGE BEER CANS • BREWERY ARTIFACTS • BOTTLES
COASTERS • BOTTLE CAPS • TAP HANDLES • TIN SIGNS • OPENERS • CLOCKS
ANTIQUES • NEON SIGNS CRAFT CANS • TACKERS



CINCINNATI, OHIO

PRESENTS OUR ANNUAL

SUNDAY AFTER THANKSGIVING SHOW

November 27, 2022 - 9am-2pm

LITTLE MIAMI BREWING COMPANY

208 MILL STREET, MILFORD, OHIO

WALK IN ADMISSION \$5

TABLE RENTALS \$10 EACH

Beer Dave will CANduct the raffle at 12 noon

Further questions contact Doug Groth

Email: truckwashdoug@aol.com

