

## Fifty West Brewing reopening brewpub that's been closed since Covid-19 hit in 2020



Bobby Slattery is co-owner and co-founder of Fifty West Brewing Co. Photo By DAVID KALONICK | COURIER

By [Andy Brownfield](#) — Senior staff reporter, Cincinnati Business Courier Nov 18, 2022

A Cincinnati craft brewery is reopening its restaurant that closed with the onset of Covid-19 in 2020 and bringing on an acclaimed local chef to help. Fifty West Brewing Co., one of the earliest craft breweries to open in Cincinnati, debuting at 7605 Wooster Pike in 2012, is bringing back the Fifty West Brewpub, which has been closed since March 2020. The goal is to be open late December or early January 2023.

Owner [Bobby Slattery](#) told me when Ohio Gov. Mike DeWine ordered all restaurants closed for in-person dining in March 2020, and then gradually allowed them to reopen under capacity restrictions, it became quickly apparent the intimate brewpub would not be viable. "I realized we were running a business that had no chance of existing under Covid," he said. "We shut the brewpub down and then for a month and a half I panicked and thought my life was over." Fifty West did bounce back though, opening the Burger Bar, an outdoor restaurant window that served out onto the beer garden. Slattery said that was one of the highlights of his professional career. When the Covid-19 restrictions were lifted, Fifty West used the brewpub space for private events, but Slattery said he kept hearing from customers that they longed for the old brewpub. "We said alright, these people helped us get where we are, we need to give it back to them," he said.

The brewpub was housed in a building built in 1827 and rumored to have hosted Abraham Lincoln. Slattery said Fifty West first opened it as a restaurant 10 years ago, so reopening it to the public was an opportunity to refresh the space. Fifty West installed a new bar top, redid the floors and bathrooms, and repainted the interior. Slattery said the goal was for people to recognize the space looked different and new but not be able to put their finger on just precisely how. Slattery said all of the renovation work was handled internally by the Fifty West Brewing team.

To help with the menu, Slattery brought on chef Jackson Rouse, formerly the executive chef of the Cold Stream Country Club and downtown's Bauer Farm Kitchen.



Jackson Rouse was the former executive chef at Bauer Farm Kitchen. Photo By CORRIE SCHAFFELD

Slattery said Rouse's hiring was a bit of serendipity. Fifty West had put out inquiries looking for a new chef and found Rouse independently. But then when he announced that hire to his team, Scott LaFollette, head of brewing operations, perked up and said he and Rouse had planned a brewery and restaurant concept together back in the 2000s. "He was shocked, they had been talking about this concept, which is essentially what we're opening, for 20 years," Slattery said. Rouse was an attractive hire because he had a background in beer as a home brewer and is a highly creative chef. "This isn't the place you bring your soccer team, it's where you come on a date or for a flight of beer and some really creative food that matches it," Slattery said.

# Cincinnati Distilling opens distillery, restaurant in Milford's former Millcroft Inn



New construction sits between the two original buildings.

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Nov 18, 2022

A Cincinnati craft beverage company is ready to show off its new home inside the renovated historic Millcroft Inn space in Milford. March First Brewing is hosting the grand opening for the new home of its distillery business, Cincinnati Distilling, at 203 Mill St., on Nov. 18 in downtown Milford.

While part of the space [will be home to a third location of Nation Kitchen + Bar](#), Cincinnati Distilling is operating its own full-service restaurant with a menu crafted by Culinary Director [Bhumin Desai](#). Dishes include:

- Fried chicken breast, with cheesy polenta, Southern greens, and hot honey
- Mushroom risotto, with black garlic aioli and black truffle
- Peri peri potato sandwich, with lettuce, tomato, golden potatoes, cucumber, red onion, sweet peppers, and Boursin on white bread, served with fries
- Glazed lamb shank, with golden curry, potatoes, carrots, picked shallots and short-grain rice
- Wagyu Italian beef sandwich, with braised beef, giardiniera and fries

The restaurant space sits on the first floor of the complex, which was constructed between the old inn building and a stone stable house. Its bar serves a menu of cocktails crafted with Cincinnati Distilling's spirits, with beers from the company's three breweries on draft: **March First, Fig Leaf and Woodburn**.

Adjacent to the bar is a bottle shop housing the full collection of Cincinnati Distilling's spirits. Distillery Marketing Manager [Josh Engel](#) told me while the three brewery properties sell a selection of Cincinnati Distilling's products, the new Milford home houses all of them. They include products like:

- Ohio Straight Bourbon, aged two years in new charred oak barrels
- High Rye Bourbon, made with a mash bill of 36% rye, compared to the 21% in the straight bourbon
- Honey Whiskey, a 10-year American whiskey made with 100 pounds of honey from Oxford, Ohio-based Don Popp's Honey Farm
- Voltage Vodka
- Red Sky American Dry Gin, made with juniper, angelica root, caraway, and coriander
- Silver Rebellion Agave Spirit, distilled from blue agave

On the other side of the building is a storefront called Sugarworks, which will sell baked goods like cakes, cupcakes and cookies that are baked on-site. Those baked goods also will be available at the breweries.

The basement houses the bakery and kitchen, as well as the distillery's production space. The distillery employs a number of fermenters to produce the mash that will go into its large pot and column stills to be distilled into spirits. The column still rises up from the basement into the main dining room.

The basement also houses a small room that will see limited use as a speakeasy and private dining space in the original basement of the Millcroft Inn. Engel said during construction the team heard rumors of tunnels built in the basement for the Underground Railroad, but they uncovered no evidence of them during construction.

The second floor of the complex is home to an art gallery that can also be reserved for private events. On the other side of the second floor, a museum has been constructed to house artifacts and trinkets uncovered during construction of the new complex, but also items that show off the wider history of Milford and neighboring Camp Dennison, which was used by the United States in the American Civil War.

The Millcroft site itself was completed in 1828 by Catherine Waldschmidt and her husband, Mathias Kugler, who together owned and operated a large distillery on Mill Street in Milford.

The property was acquired in 2018 and construction originally expected to take 18 months, but, Engel said, was delayed by foundation work that was required, and delays caused amid the coronavirus pandemic.

March First Brands owner Mark Stuhldreier had previously told me the total project was expected to cost between \$3 million and \$5 million. The final cost was \$7 million.

# The Full List Of Cincinnati Brewery Taprooms Black Friday Beer Releases

**Brink Brewing Company** – Dark Beer Day. From Scotch Ale to Schwarzbier, Milk Stout to Mild, Brink is celebrating Black Friday with a bunch of beer releases that you aren't going to want to miss – highlighted with the bottle release of their double-barreled Duncan Clan. They open at 10 am!

**Fretboard** – The fans of Fretboard's Drummer Boy are loud and clear that the only thing they want more than this tasty holiday beer is the Barrel-Aged version. Fretboard listens and is releasing a limited amount of cans of it. From what I hear, it's really, really delicious this year, too!

**Narrow Path** – Two special bottle releases are coming at you for Black Friday! The first is a Double-Barreled Heavy Riff, a wee heavy aged in New Riff Barrels. Second, is their Barrel-Aged Black Bear – a big, tasty imperial stout. Their doors open at 9am, and the beer will both be on tap, along with a bunch of other tasty stuff!

**New Ales** – I'm pretty excited to see what N.E.W. Ales has done with this Bourbon Barrel-Aged Imperial Stout called 'Already Tired of Christmas Music' – they'll be open from 4-9 pm, and if you're new to N.E.W. ales... this might make the perfect opportunity for you to check them out!

**Nine Giant** – Nine Giant doesn't do a ton of packaged beer releases, but when they do, they are always freaking insane. This year's release starts at noon and you're gonna want these! Candyfloss is a Bourbon Barrel Aged Imperial Cuvée Stout, with three different variants. Bar Number Five has Salted Caramel, Pretzel, Vanilla Beans, Chocolate, Cocoa Nibs, and Milk Sugar. – Chocolate Covered Strawberry has strawberries, cocoa nibs, vanilla beans, and milk sugar.

**Sonder** – Sonder is doing its yearly 'Family Tradition' release again – and this year keeps stepping that game up With five killer variants. They do things a little differently with this one... you preorder your bottles online starting at 8 am and then pick them up in the taproom. You'll have to log on and be really fast to snag them all: The Base, Barleywine, Double Oaked, Cocoanilla, Hazelnut Cinnamon Script Coffee.

**Streetside** – Streetside is releasing "Infinite Possibilities", a big pastry stout with marshmallows. Bottles and also cans of the base version will be available at 9am!

**Swine City** – Two limited edition pastry stouts are going to light up Swine City this week during their Black Friday Stout Takeover. These are first come, first serve – no early birds, no reserves, and no pre-orders. Get there. "Sweet, Dark, & Lovely" is a hot cocoa & marshmallow stout and a To Be Announced Second Beer. They'll also have five different top-secret stouts on tap and the return of their New Riff Barrel-Aged "Forget The Hearse".

**Third Eye** – You won't want to miss out on this. Dark Aura is Third Eye's big Chocolate Peanut Butter Stout, and It's all kinds of fantastic. This yearly release is exactly what you need to take your mind off of the chaotic shopping season that we're headed right into.





# THE SAUCE

A WEEKLY LOOK AT ALL THINGS LMBC



## Lighting of the Silo

November 25, 2022

7:00pm

### **🎉 CELEBRATE THE SEASON WITH US! 🎉**

Hometown for the Holidays will be in full swing in Old Milford.

7:00 PM Friday Night!

Come by for the Lighting of the Silo and hang out with Santa!

### **CELEBRATE THE SEASON WITH US!**

Join us for the annual lighting of the LMBC Silo Friday November 25<sup>th</sup>. 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](mailto:truckwashdoug@aol.com)





# Winter is coming Braxton charges in with their 'Dark Charge Winter Party' this December 3<sup>rd</sup>., 2022

By **Alecia Ricker** November 22, 2022 Link NKY



Braxton Brewing Company is unveiling a celebration of Northern Kentucky uniqueness with a limited-edition Chocolate Pretzel and Bourbon Ball Dark Charge Imperial Stout during their “Dark Charge Winter Party.” The batch offers hints of chocolate and pretzels after being aged for a year in bourbon barrels from three distillers along the B-Line: Old Pogue Distillery, New Riff Distilling and Boone County Distillery. Only available for purchase during the expanded two-day Dark Charge Winter Party, the unique homage to Northern Kentucky will complement the new Bourbon Lounge in the loft portion of Braxton Brewery, where beer fanatics who are bourbon curious can learn more about these distillers and try bourbon pulled straight from the barrel while enjoying live music from local acts.

