

Graeter's Ice Cream, Braxton Brewing and Dewey's Pizza team up on Union project



A rendering of Braxton Brewing Co.'s and Dewey's Pizza's building in the Union, Ky., project. Provided by BRAXTON BREWING CO.

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Dec 8, 2022

Three iconic Cincinnati food and beverage brands are partnering on a new location the trio will share, along with a massive outdoor courtyard, in Northern Kentucky. Graeter's Ice Cream, Braxton Brewing Co. and Dewey's Pizza are teaming up to open the three brands at one location on five acres in Union, Ky. Graeter's will have its own standalone ice cream shop and bakery, and Dewey's and Braxton will have their own spaces inside of a second building, with the three concepts connected by a 20,000-square-foot courtyard and beer garden.

The project will be located off of U.S. Highway 42, behind the Kroger, in a parcel of land acquired by Graeter's that abuts Braxton Drive, the street where the Rouse family's home served as the birthplace for the brewery that took its name. Graeter's hopes to open by summer 2023, with Dewey's and Braxton opening later in the year. Graeter's will operate an ice cream shop complete with a bakery, playroom and party room in between 4,000 and 5,000 square feet, Graeter's CEO [Rich Graeter](#) told me.

Braxton and Dewey's will have their own separate spaces inside of the same building across the courtyard from Graeter's. Braxton will operate a taproom, with some brewing capacity that will be used for lagers, CEO [Jake Rouse](#) told me, in about 6,500 square feet. Dewey's will have a pizzeria in about 3,500 square feet that will also serve into the Braxton taproom.

Graeter said he's been looking for a location for a Boone County ice cream shop for years now. The last time the brand had a location in Union was a franchisee that closed 15 years ago, he said. Graeter said Union Mayor Larry Solomon is a friend and drove him around, looking for spots that would be conducive to a Graeter's. When he saw the five acres off of U.S. 42, it was a good fit. According to Boone County property records, Graeter's purchased the land for \$1.9 million. There is a history of collaboration and co-location with Graeter's, Braxton and Dewey's. The ice cream shop and pizzeria have dual locations in Ohio, while Graeter's and Braxton have teamed up on beers flavored after the shop's frozen treats. Meanwhile, Braxton and Dewey's are neighbors in Covington, with the pizzeria serving into the brewery's taproom. "We've been working with the Graeter family for the better part of five years now, and we've talked about wanting to team up on something more than just collaborations, because the brands are really complimentary," Rouse said. He said as populations shift to the suburbs, having the green space between all three companies lent itself to the creation of a destination that can appeal to families. And then there's a sentimental reason for locating in Union: Braxton Brewing got started in the Rouse family garage.

Dewey's Pizza President Chuck Lipp said that the project represents an expansion into a new market for all three companies. "It's a market where we feel a lot of the attributes are copacetic to what we do," he said.

Graeter's will sell part of its parcel to Dewey's, which will develop the land that Braxton will share with the pizzeria. Gregory Tilsley of Tilsley Architects served as the architect for the Dewey's and Braxton portion of the project. It was not immediately clear whether a general contractor had been selected. HD Contracting is serving as general contractor. The Graeter's portion of the project is being built out by R.J. Beischel Building Co., with KZF Design serving as architect, the Kleingers Group as civil engineer and Bruce Robinson Design as designer.

Rouse said a total project cost was still being determined. Graeter said the buildout of a Graeter's scoop shop typically runs several million dollars.

Craft brewery 16 Lots names Chris Mitchell brewmaster of its Southern Outpost at Newport on the Levee



Chris Mitchell will be the brewmaster of 16 Lots Southern Outpost at Newport on the Levee. CHRIS MITCHELL
By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Dec 7, 2022

A Cincinnati craft brewery has named an industry veteran as brewmaster overseeing its upcoming outpost at Newport on the Levee. Mason's 16 Lots on Tuesday announced [Chris Mitchell](#) will serve as its director of beverages and brewmaster of the Southern Outpost, which is opening at Newport on the Levee in spring 2023. Mitchell joins 16 Lots Southern Outpost from Knox Joseph Distilling at the OTR StillHouse, where he serves as head distiller, brewer and winemaker. He was a founder and head brewer at Woodburn Brewery in East Walnut Hills.

"We wanted to ensure we were bringing somebody on board with a true passion for the craft, as well as a high skill level to ensure our product offerings are exceptional right from the beginning," 16 Lots President [Mike Burton](#) said in a news release. "After speaking with Chris and sampling some of his creations, it was clear he was the perfect fit to join our experienced team in this critical role." As brewmaster and director of beverages, Mitchell will be a co-owner of the 16 Lots Southern Outpost.

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 that 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.

The brewery also announced that [Kathy O'Connell](#) is joining the Southern Outpost as its director of hospitality and special events and a co-owner. In that roll she will be responsible for developing its hospitality standards, hiring and training staff and networking within the community to build the special events side of the business. O'Connell [opened Copper & Flame in Over-the-Rhine in 2021](#). Prior to that, she operated restaurant Revolution Rotisserie. The new hires [join previously announced chief culinary officer Josh Campbell](#), who will oversee culinary operations at 16 Lots Southern Outpost.

Demolition has been completed at the space that will house 16 Lots Southern Outpost and construction has begun. Drawing Department is working as architect on the project, with Furlong Building Enterprises serving as general contractor.

This Friday and Saturday we have back-to-back holiday release events that we are calling our **'Naughty and Nice'** weekend. 😊

Friday, Dec 9th, 5-10pm - Krampusnacht Event

- We are teaming up with **Krampuslauf Zinzinnati** and the **Life Like Maya Foundation** to raise money for St. Jude with some fun activities (crawler pull with a chance to win bourbon, white elephant mystery gift bags, as well as offering some awesome holiday cocktails)
- Dark Sorcery Belgian Strong Ale Barrel Aged bottle release
- We will also be releasing regular Dark Sorcery available on tap and in 16 oz 4packs



KRAMPUSNACHT IS COMING!

FRIDAY, DECEMBER 9, 2022 5PM-10PM

BARREL AGED BOTTLE RELEASE
DARK SORCERY
BELGIAN STRONG ALE

& FUNDRAISER FOR THE LIVE LIKE MAYA FOUNDATION BENEFITING ST. JUDE

The poster features a dark, atmospheric scene with Krampus figures on the left and a bottle of Dark Sorcery Belgian Strong Ale on the right. The text is bold and white and red against a black background.

Saturday, Dec 10 12-5pm - Holiday Munchies Sugar Cookie Blonde Ale Release and Gift Card Drive.

- Santa will arrive at noon and be there all afternoon!
- Free cookie decorating for kids (or adults too!)
- Holiday Munchies will be available on tap and in 16oz 4-packs
- We will have some raffles and collecting gift card donations benefiting Cincinnati Children's Hospital



HOLIDAY RELEASE
& GIFT CARD DRIVE

SATURDAY, DECEMBER 10, 2022

Special visit from Santa and decorate sugar cookies with him!

The poster features a can of Holiday Munchies Sugar Cookie Blonde Ale on the left, decorated with various holiday-themed cookies. On the right, there is an illustration of Santa Claus riding a motorcycle, carrying a gift card. The background is dark green with white and yellow text.

And then...

Saturday, Dec 17 12pm - Barrel Aged Double Astral Chocolate Oatmeal Stout Bottle Collection Release

This is our first ever barrel aged bottle release "collection" just in time for the holidays! Limit of 2 bottles per variant.



BA DOUBLE ASTRAL - ORIGINAL (10% ABV / 500ml) - \$15.99

We aged our Imperial Chocolate Oatmeal Stout in Heaven Hill bourbon barrels. It is rich, smooth, and chocolatey sweet with a touch of vanilla that pairs well with the notes of dried fruit and considerable bourbon extracted from the barrel. Enjoy however you like, but our favorite way is sharing with friends.

BA DOUBLE ASTRAL - BANANA FOSTER (10% ABV / 500ml) - \$17.99

This barrel aged version of our Imperial Chocolate Oatmeal Stout spent over 14 months in buffalo trace bourbon barrels and was conditioned with Maverick chocolate, vanilla beans, banana, and caramel. Flavors of caramelized bananas, brown sugar, vanilla, and dark chocolate make this a decadent treat.

BA DOUBLE ASTRAL - CHOCOLATE FUDGE BROWNIE (10% ABV / 500ml) - \$17.99

Our Chocolate Fudge Brownie variant spent over 14 months in Heaven Hill bourbon barrels. Conditioned with Maverick chocolate, vanilla, caramel, cocoa powder, and chocolate syrup, this can only be described as a liquified version of a chocolate fudge brownie center. Each sip is dark and decadent and reminiscent of your favorite chocolate desserts.

BA DOUBLE ASTRAL - EXTRA VANILLA (10% ABV / 500ml) - \$17.99

We aged our Imperial Chocolate Oatmeal Stout in a blend of Heaven Hill and Buffalo Trace bourbon barrels for over 14 months. This version was conditioned with Maverick chocolate and twice the amount of vanilla beans. It is rich, smooth & chocolatey sweet.

This collection is also available for pre-order as a gift set that includes one of each of the 4 Double Astral bottles for \$65. You can pick up your pre-order gift set in the tap room starting Saturday, December 17 at noon until 3 PM Saturday, December 24 (Christmas Eve).

To pre-order visit: <https://shopthirdeyebrewingco.com/.../barrel-aged-double...>

AVAILABLE WHILE SUPPLIES LAST. LAST DAY TO PRE-ORDER IS **DEC 15**.



FIBONACCI BREWING COMPANY

On Saturday, December 17th, we will be having **TWO** events! Our Winter Solstice celebration will be lasting all day, with various crafts, bottle releases, Mahope food truck, and a tarot card reader! Additionally, there will be a DECORATION SWAP happening all day, in conjunction with Christmas in Mount Healthy. Bring your holiday decorations-ornaments, trees, menorahs, kwanza items, and whatever you have that is in good condition that you would like to share with your neighbors, then pick up something special you want to take home!



Beginning now and running through the end of February, we will have music indoors **EVERY Friday and Saturday**. We are bringing back some of your favorites with Xander Wells, Johnny Sterwerf, Andy Grube, Jed Belanger, Sean T. Kelley, and more! Check out our website or Facebook page for updates. Can't wait to see you this month!

"It's pretty amazing to be able to drink excellent craft beer, sit outside in a beautiful yard, and then just walk upstairs to a cozy space at the end of the evening." – AirBnB Guest
Did you know that we are one of only **FIVE** breweries in the entire state of Ohio that also has an AirBnB on property?! And, not only do we have two AirBnBs, we also have goats and chickens, a vast beer garden, firepits, and not just one, but **TWO** taprooms on site!

Whether you're visiting Cincinnati for a long weekend or coming for an extended stay, we have rooms available to you! You can check out our AirBnBs and book your stay [here!](#)



SASQUATCH

English Strong Ale | ABV 8.5% IBU 25

Classic British Ale yeast produces a smooth fruitiness that compliments the complex roasted ness and slight chocolate finish. A great winter warmer!



Next Saturday, December 17th we're celebrating our 5 YEAR ANNIVERSARY!

We would love for you to come help us celebrate with cookies, ugly Christmas sweaters, Counting Skeletons, hourly prizes, and SANTA! 🍷