

Fifty West Brewing Announces Reopening of Original Brewpub in Columbia Township

The brewery temporarily closed its brewpub in 2020. By [Katherine Barrier](#) on Tue, Jan 3, 2023



Photo: Fifty West Brewing Co. Fifty West's original Brewpub at 7668 Wooster Pike in Columbia Township

After being closed for almost three years, the Fifty West Brewing Co. Brewpub in Columbia Township is reopening and returning to full service. According to a press release from the brewery, the restaurant is now under the direction of Cincinnati chef Jackson Rouse, who is promising to bring back the original dining experience customers loved. The brewery says it decided to temporarily close the brewpub in 2020 due to financial and operational pressures brought on by the COVID-19 pandemic and instead shift its focus to its Fifty West Burger Bar across the street. And while the brewery says the Burger Bar was met with enthusiasm, many still wanted to see the return of the brewpub.

"Fifty West was humbly founded out of this historic roadside home back in 2012. Here is where we developed our passion for brewing exceptional beers, educating guests on the vast world of craft beer, and pairing it with great food," managing partner Bobby Slattery said in the release. "The reopening of the Brewpub space allows us to provide our community once again with a comfortable and inviting place for a delightful meal or intimate date night. The Burger Bar, on the other hand, will continue to live as the perfect setting for families to enjoy a fun outing together."

During its closure, the brewpub underwent renovations, but guests should still expect the same dining and taproom experience they've missed, says the brewery. In the kitchen, Rouse and his team are planning to bring back the full-service menu featuring elevated bar food that's described as comfortable and affordable and "explores the idea of the great American road trip, using local and regional food to bring to life the sights, smells, and flavors you might encounter on your travels across the country," Rouse said in the release. And the bar will have 24 taps stocked with Fifty West brews, hard lemonade, and vodka seltzers. It will also have a curated wine and cocktail list.

The Fifty West Brewpub celebrated its grand opening Wednesday, Jan. 4, when it is also celebrating its 10th anniversary. The restaurant will then be open for dinner Wednesday through Sunday, as well as for brunch on Saturdays and Sundays.

50 WEST'S BREWPUB NEW HEAD CHEF JACKSON ROUSE

Executive chef Jackson Rouse and our restaurant team will be bringing back a full-service menu that elevates typical bar food while remaining comfortable and affordable. The theme of the menu was inspired by the Fifty West brand. It roughly explores the idea of the great American road trip, using local and regional food to bring to life the sights, smells, and flavors you might encounter on your travels across the country.

50 West BREWPUB REOPENING & 10-YEAR ANNIVERSARY BREWER'S BRUNCH

JANUARY 7TH | 11AM-1PM

BREWPUB SOFT OPENING JANUARY 4TH

HOURS OF OPERATION

MONDAY & TUESDAY - CLOSED

WEDNESDAY & THURSDAY - 4PM-10PM

FRIDAY - 4PM-11PM

SATURDAY - 10AM-11PM

SUNDAY - 10AM-9PM

BREWER'S BRUNCH DETAILS BELOW



3-COURSE BREWER'S BRUNCH

Location: 50W Brewpub 7668 Wooster Pike Cincinnati, OH (Old Heritage building)
We heard you loud and clear and we're excited to bring back Brewer's Brunch at our newly renovated Brewpub! This has been a staple event since we opened the pub back in 2012 and it's invigorating to re-launch it as we approach our 10-year anniversary.

\$55 Ticket includes: 3-course brunch, 3 complimentary beers
And 1 Reception Beer

FIFTY WEST

10-year anniversary

BREWER'S BRUNCH

and brewpub grand reopening

welcome course

potato latke

everything bagel smoked salmon • calabrian chile hollandaise
pickled asparagus

served with slow & steady pale lager

course 1

mushroom croque monsieur

guided by shrooms • smoked country ham • urban stead tomme
16 bricks challah • mornay sauce • fine herbs • sous vide egg

served with mushroom gorge baltic porter

course 2

“hangtown fry”

crispy oyster • pastrami pork belly • toasted tomato
charred cabbage • soft scrambled egg • chive

served with punch you in the eyepa imperial ipa

course 3

crème fraiche maple ice cream

salted caramel • carbonated blackberry
hemp seed-smoked walnut granola with cacano nibs

served with the pharmacologist barrel aged barleywine

10-YEAR ANNIVERSARY BOTTLE RELEASES

JANUARY 7TH | 11AM-1PM

Location: 50W Production Works: 7605 Wooster Pike Cincinnati, OH (Building with the big silos)

Special release beers include:

The Pharmacologist BBA Barleywine 11.5% ABV

The empire Remus built didn't fall from the sky. Before the infamous bootlegger became an icon, he worked at his Uncle's neighborhood pharmacy until the day he finally purchased it. His pharmacological know-how helped fuel an exploit he imposed to acquire alcohol during prohibition. Within the confines of the strict Volstead Act was the ability to purchase alcohol when prescribed for medicinal purposes. What ails you, my friend?

Bottle Limit - 3 bottles/person

Cincinnati Cases available - 11 cases

Price - \$12/specialty 11.1oz bottle

Method In Madness BBA Stout (Base) 15.0% ABV

There was always a method in the madness. Prior to building his bootlegging empire, George Remus practiced law and was known to go to extreme measures in order to protect his clients. He famously created the "transitory insanity" defense to weasel criminals out of jail time. In fact, while on trial for the murder of his wife Imogene, he represented himself and successfully convinced a jury that he was temporarily insane.

Bottle Limit - 3 bottles/person

Cincinnati Cases available - 12 cases

Price - \$12/specialty 11.1oz bottle

Maple Barrel Method In Madness BBA Stout 15.0% ABV

Aged in a bourbon barrel that last held maple syrup.

Bottle Limit - 2 bottles/person

Cincinnati Cases available - 6 cases

Price - \$14/specialty 11.1oz bottle

Coconut & Hazelnut Method In Madness BBA Stout 15.0% ABV

Brewed with toasted coconut flake & toasted chopped hazelnuts. 25lbs/barrel of coconut & 15lbs/barrel of hazelnut

Bottle Limit - 2 bottles/person

Cincinnati Cases available - 6 cases

Price - \$14/specialty 11.1oz bottle

Food will be available in beer garden Must have a valid ID

PARTY SOURCE EXCLUSIVE

JANUARY 6TH ONLY AT PARTY SOURCE

Coffee Dipped Biscotti Method In Madness BBA Stout 15.0% ABV

Brewed with cacao nibs, vanilla, Deeper Roots 'La Armonia Hermosa' Guatemala Coffee, anise seed, and toasted almond. BOTTLES EXCLUSIVELY AVAILABLE AT PARTY SOURCE.

Bottle Limit - 2 bottles/person

Cincinnati Cases available - 16 cases

Price - \$14/specialty 11.1oz bottle

American Sign Museum launches \$5.5M campaign to double space



Tod Swormstedt, the founder and curator of the American Sign Museum, and director Cynthia Kearns have a combined 70 years in the sign business. CORRIE SCHAFFELD | CBC By [Abby Miller](#) – Reporter, Cincinnati Business Courier Dec 30, 2022

Entering the American Sign Museum is like taking a walk down memory lane. The walls of the Camp Washington-based museum are filled to the brim with various signs — some painted, some alive with the glow of neon, others made from metal. Even before entering, visitors can see a handful of large signs outside from different eras, a sampling of what's inside the nation's most comprehensive sign museum. And then, of course, there's the literal Main Street exhibition decorated with signs and lined with storefronts.

The Main Street exhibition is the heart of the American Sign Museum, and soon, it will be extended and have more signs on display. As it celebrates 10 years in its current location at 1330 Monmouth Ave., the American Sign Museum has launched its most ambitious fundraising campaign to date to more than double its size in the former clothing factory. The museum announced in late October it was launching “A Campaign for the American Sign Museum” to raise \$5.5 million to cover its expansion into the 20,000 square foot second half of its building. The space currently occupied by the museum is about 19,300 square feet.

The museum has already secured 83% of the necessary funding as of Oct. 26, according to an American Sign Museum news release. Gifts to the campaign include those from the Swormstedt Family, the Carol Ann and Ralph V. Haile, Jr. Foundation, the Foundation for the Advancement of the Sign Industry and Gemini Sign Products. Additionally, 5% of the project is being self-funded, and the museum was awarded \$750,000 from the state to complete the expansion that will allow the museum to expand its event and education capabilities. “What we're trying to do is hit all the sweet spots for events,” museum founder [Tod Swormstedt](#) told the *Courier*.

The new phase of the museum is all about exploring sign making and the people behind it, Swormstedt said. The expansion will house a new visitor facility, meeting spaces and a workshop/makerspace, among other features. Through those expansions, the museum will generate revenue by renting out spaces for lectures and other events, said Director [Cindy Kearns](#), and it will also enhance the museum's ability to host school field trips and larger groups. The makerspace will focus on sign creation, or creation that's sign-adjacent — like pinstriping, Kearns said. It will also open the opportunity to host artists-in-residence at the museum. “That's really what we want,” Kearns said. “We want people to come in and create.”

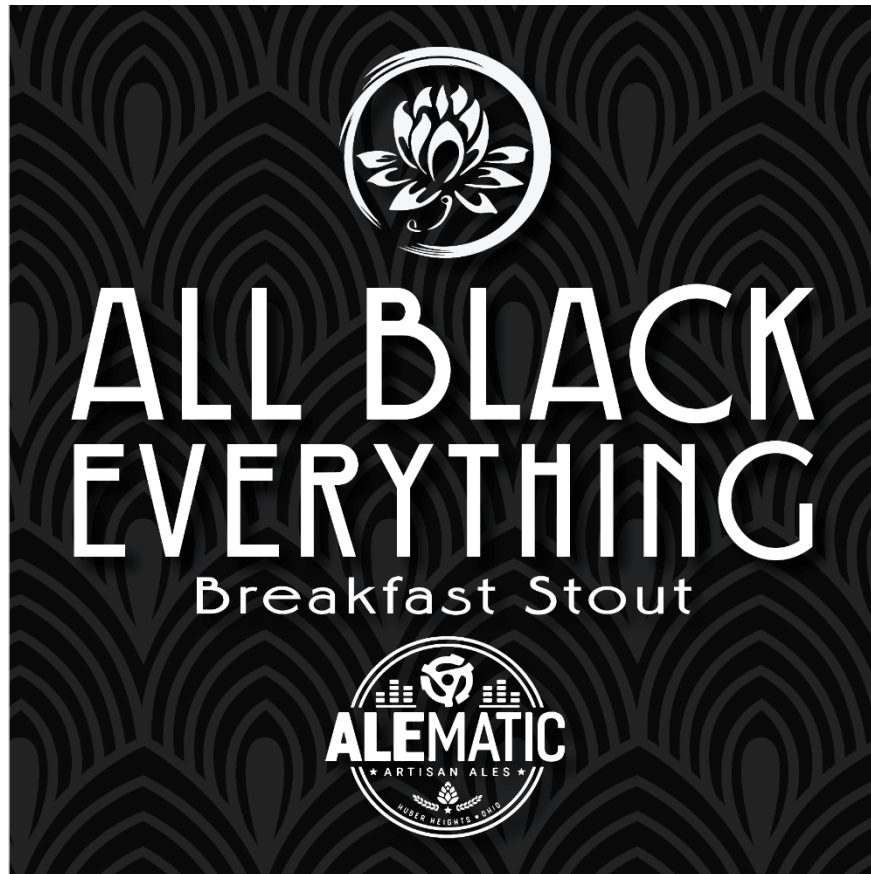
Aside from new spaces focused on creation and education, the American Sign Museum expansion will double the exhibition space. An existing wall, which currently divides the two halves of the building, will be knocked down, allowing the Main Street exhibition to be expanded. The cobblestone street will be extended, and new storefronts — including a “theater” complete with an old marquee sign the museum acquired from New Hampshire — will be added. “The big thing is trying to maintain continuity between what we've already done and being flexible,” Swormstedt said of extending Main Street.

The expansion is being done in two phases. Phase I is already partially done, and it began with the new staff offices, conference room, collections area and a special events bar, according to a release. The second part of Phase I — a library and resource center and a new exterior along Monmouth Avenue — is underway. It should be complete in early 2023. Phase II will include that Main Street extension, an interior sign “boneyard,” catering kitchen, storage area and the workshop. Late 2023 is the target for completion. Turnbull-Wahlert is the general contractor on the project. Platte Architecture + Design is the architect.

For the campaign, Kearns said the American Sign Museum is really working on building programming and awareness. The museum created a social media calendar and formed committees, such as the marketing and development committee, to help give the museum's management more structure.

As for the expansion itself, the museum hasn't been immune to the supply chain struggles many are feeling across the construction industry. But hitting milestones of all sizes has helped keep the team's spirits up during the process. “You keep having these little victories for the big victories, and that's what keeps you going,” Swormstedt said. The American Sign Museum expansion, especially the makerspace, will help fill a need in the art community, Kearns said. And Camp Washington is no stranger to the arts. Kearns said Camp Washington has a bustling art community. Once complete, the American Sign Museum will “come outside of the walls” and meet the art community in Camp Washington and beyond with its new offerings. “Camp Washington is where art meets industry,” she said.

ESOTERIC BREWING



Two of Cincinnati's Black Owned breweries coming together to create a boozey and decadent stout. Available in the taproom **January 27th!**





Introducing Juicy Truth!



Some Truths are juicier than others...

Introducing Juicy Truth (6.5% ABV)! The result of years of experimentation in the Juicy/Hazy IPA space, our Truth is, once again, found in the scintillating brilliance of hops. Brewed to unleash the mouthwatering, tropical notes and aromas of the generous hop bill, Juicy Truth delivers on the promise made by our iconic flagship IPA: always bold, always consistent, always fresh, always delicious.

Brimming with notes of juicy pineapple, fresh mango and bright citrus, our brand new, year-round Hazy IPA pairs perfectly with logging off, daydreaming, and enjoying everything life has to offer. Keep an eye out for Juicy Truth in cans and on draft near you NOW!

The world needs more Truth.

Not merely a hazy version of the Truth recipe, Juicy Truth utilizes years of innovation and experimentation to deliver waves of fruity, juicy, tropical flavors of pineapple, mango, and orange, while maintaining Truth IPA's high standard of quality, freshness, and consistency. While they share a few similar malts and hops, Truth and Juicy Truth are very different beers, made using drastically different brewing techniques. To get the lowdown on what Juicy Truth adds to our diverse family of brews.