



Hello Friends of DogBerry,

Once again, it's time for an update. We hope you all had a wonderful holiday season and are ready to take on a new year! We have some exciting news to share and hope that you'll be excited to join us in celebration.

DogBerry is Turning 8!

First off, we are turning 8 years old this January and that calls for a party! We will be throwing our 8th anniversary party on **Jan 21st**. Look for special one-off infusions and cask options throughout the day as well as other fun bits and giveaways as well. One of the fun bits will be the food options for the day. We will be debuting a sneak peek at a portion of what will be our menu at our soon to be opening kitchen. We are pleased to announce that we are joining with Chef Stephen Spyrou to develop a menu that will be certain to add to your experience here at DB. We are hoping for this project to launch at the beginning of April. You can expect to see a menu focusing on elevated slider sandwiches, wings, and salad options. Further along with this food option, we are adding wine, canned cocktails, and ciders to our drink options as well. These options will be curated to be on par with the quality that we expect from our own products.

Join us and celebrate 8 years of brewing beer that we love and sharing it with our friends in the community. We are proud to have built this brewery and grown organically as we set out to do, doing things "our way" and sharing it with you!

Can't wait to see you all soon, thank you in advance for your continued support!

Cheers, see you soon!

DB Brew Crew



Here's what's brewin' for January!



Tickle Pickle is fully operational!

Upcoming Beer Releases

New to the monthly newsletter this year, we want to inform you of all the beer releases happening throughout the month. You'll get to know which beers are releasing ahead of announcements on our social media pages! We have an exciting brew schedule this year and want to give our newsletter subscribers the inside scoop.

This month's beer releases:

Unplugged | Mango | Unplugged is proud to introduce Mango, the first in our limited session series. Mango will be headlining with very special appearances by Amarillo, Mosaic, and all the way from New Zealand, Motueka. Don't miss out on this limited engagement! **Release date: 1/9**

Forbidden | Aged in apple brandy barrels, this intensely viscous Imperial Stout was treated on freshly toasted coconut and cinnamon sticks. Enjoy a robust aroma, velvety mouthfeel and delicious, layered flavors | **Release date: 1/14**

Team Fiona | 6th Birthday | Cincinnati's darling is turning 6, so it's time to for us to celebrate sweet Fiona with the return of Team Fiona! We've added even more Centennial and Citra hops to this year's batch, making Fiona's birthday beer bigger and better than ever! | **Release date: 1/20**

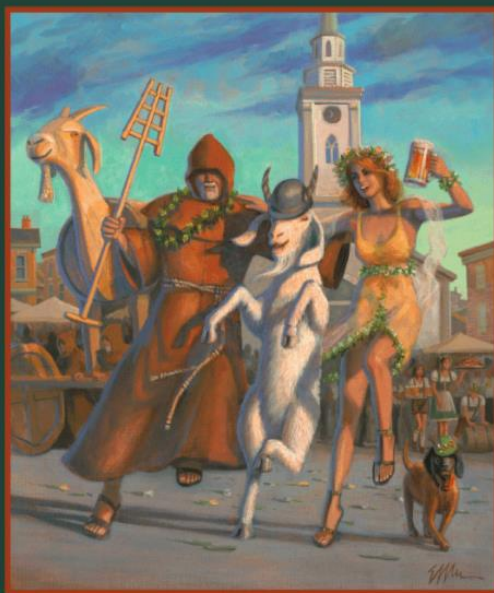
Black Future | This decadent Pastry Stout with Bullseye candies, marshmallow, caramel and chocolate is brewed in collaboration with our friends at Elementz. Elementz is Cincinnati's premier Hip Hop Cultural Art Center focusing on supporting and advancing our city's youth. **Release date: 1/27**

\$80

Beefsteak Club

Dinner Fundraiser and
2023 Bockfest Painting Unveiling

Tickets available at
BrewingHeritageTrail.org



Tickets include dinner
buffet, entertainment

Commemorative 2023 Bockfest painting print
signed by artist Jim Effler included!

THURSDAY JANUARY 19TH | 7PM

Moerlein Lager House 115 Joe Nuxhall Way Cincinnati, Ohio 45202



We are excited to bring back the annual Beefsteak Club dinner fundraiser for Bockfest featuring the 2023 Bockfest painting unveiling, and limited edition signed print giveaway by artist Jim Effler. The dinner will be at the Moerlein Lager House on Thursday, January 19th at 7pm. Artist Jim Effler will present each guest a limited edition signed print of this year's Bockfest painting.

A wonderful dinner buffet offered by Chef Nate of the Moerlein Lager House featuring Barbarossa braised tender boneless beef short rib is part of the festivities. Enjoy a beer upon arrival, with special beer features throughout the evening. Jake Speed will perform a short set of Bockfest favorite tunes. Plus, special presentations about this year's Bockfest from Brewery District Executive Director Steve Hampton and Bockfest Tour updates from Tour Director Aaron Deininger.

•|• NAKED KARATE GIRLS •|•

•|• 1/12/2023 •|•

\$10 AT THE DOOR

THE [NAKED KARATE GIRLS](#) ARE
PLAYING LIVE @ FRETBOARD ON THE
MAIN STAGE THIS FRI JANUARY 12TH 8-
11p!



On Friday, January 12th, join us as
we welcome back the "Greatest Band In The
Galaxy", The Naked Karate Girls!

General Admission:

\$10 Door Cover

Seating: First come, first served

Show Time: 8PM

Show Ends: 11PM

21+ after 9PM

Food by [Smoked Out Cincy](#)



Featured Beer & Food | BENGALS | Dry January Options | Live Music

FEATURED BREWS & BITES



Funk #49

ABV 4.5% | IBU 10

“I think there’s trouble brewin’.” It’s brewed, and it’s called Funk #49! A Sour Saison Farmhouse Ale with the perfect amount of tartness and funky flavor.

🏈 HAPPY WHO DEY 🏈

Sunday is game day which means PIG SKIN NACHOS!

Loaded with pulled pork, bbq sauce, queso, lettuce, pico, jalapeños, and sour cream!

GO BENGALS! 🐅