



HOFBRÄUHAUS
NEWPORT

BREWERY & RESTAURANT

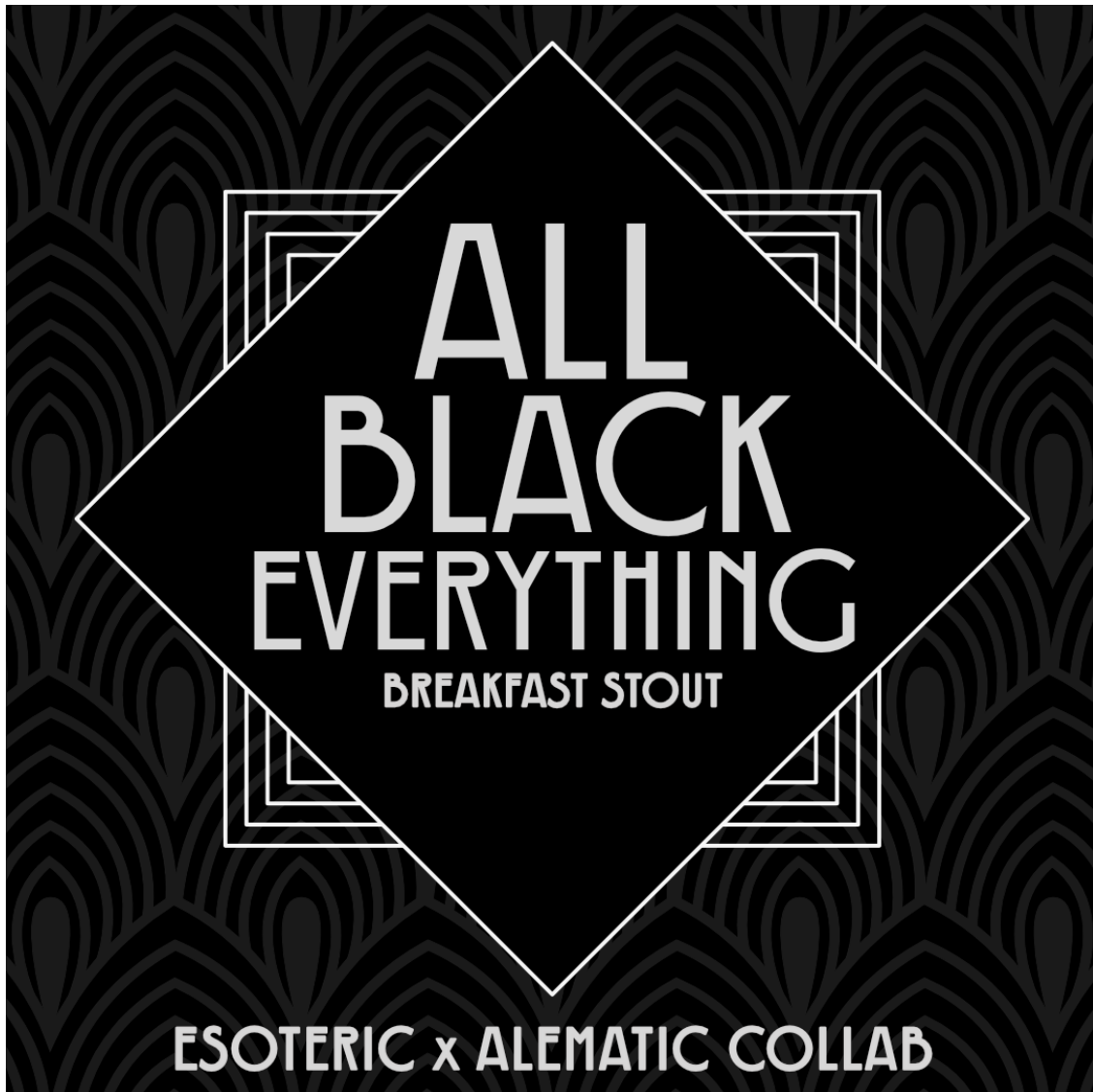
CELEBRATING 20 YEARS

**WE'VE GOT LIVE MUSIC VIBES
SATURDAY & SUNDAY!**

Sure, we have great biers and delicious food...but what really makes Our Haus special is the
live music!
And the more, the better!



Esoteric Brewing Co. Proudly Presents:



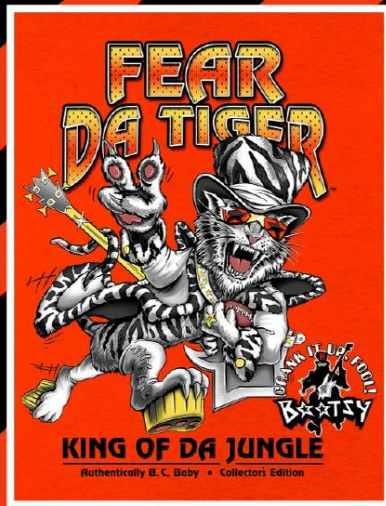
A beer collaboration for the culture - "All Black Everything" embodies what happens when two Black-Owned Ohio breweries come together and create something for the people as a celebration of community. Our Breakfast Stout is bursting with flavors of fresh roasted coffee & dark chocolate, with a hint of vanilla for a smooth blended finish on your taste buds.

Two Black-owned Ohio breweries coming together to make a collab beer for Black History Month! We've teamed up with our friends from Alematic Brewing in Dayton to produce a beer to celebrate & honor everything that is Black culture!

Please join us in the taproom **Friday, January 27th** as we tap this special imperial stout. We will kick-off by hosting a panel discussion hosted by CMA's Kick Lee to talk about what it means to be a black-owned business in the industry! Afterwards, the festivity continues with DJ Gray C spinning tunes all night!

Mark your calendars!

FEAR DA TIGER RALLY



FEATURING
FEAR DA TIGER SHIRTS
FEAR DA TIGER BEER
AND SPECIAL GUESTS
WHO DEY THE TIGER
BENGAL JIM
PEPPERMINT PATTI
OUIWEY COLLINS
SHELVIS

FRETBOARD BREWING CO

5800 CREEK RD BLUE ASH, OH 45242

JAN 27TH 5:30PM

****TAPROOM ONLY** FRETBOARD BREWING IS PROUD TO RELEASE OUR LIMITED-RUN BLOOD ORANGE IPA, 'FEAR DA TIGER'!**

STARTING FRIDAY, WE WILL RELEASE 16OZ 4-PACK CANS IN THE TAPROOM AVAILABLE FOR PURCHASE FOR \$14.99 (WHILE SUPPLIES LAST)



BUNDLE THE BEER WITH A FEAR DA TIGER LIMITED T-SHIRT FOR ONLY \$35

ONLY AVAILABLE IN THE BLUE ASH TAPROOM

IN COLLABORATION WITH BOOTSY COLLINS FOUNDATION AND NEEDIEST KIDS OF ALL, FRETBOARD BREWING IS PROUD TO BE THE SELECT OFFICIAL SHOP FOR THE LIMITED RUN OF "FEAR DA TIGER" T-SHIRTS AND IS APPROVED BY THE GRAND FUNKMASTER HIMSELF. T-SHIRTS ARE \$23 EACH FOR ANY SIZE. \$1 OF EACH SALE WILL BE DONATED TO THE NEEDIEST KIDS OF ALL!

ADULT/UNISEX SM-XXL AVAILABLE (WHILE SUPPLIES LAST)

T-SHIRTS ARE AVAILABLE IN THE BLUE ASH TAPROOM ONLY FOR PURCHASE

MADTREE BREWING

GRAB YOUR PADDLE



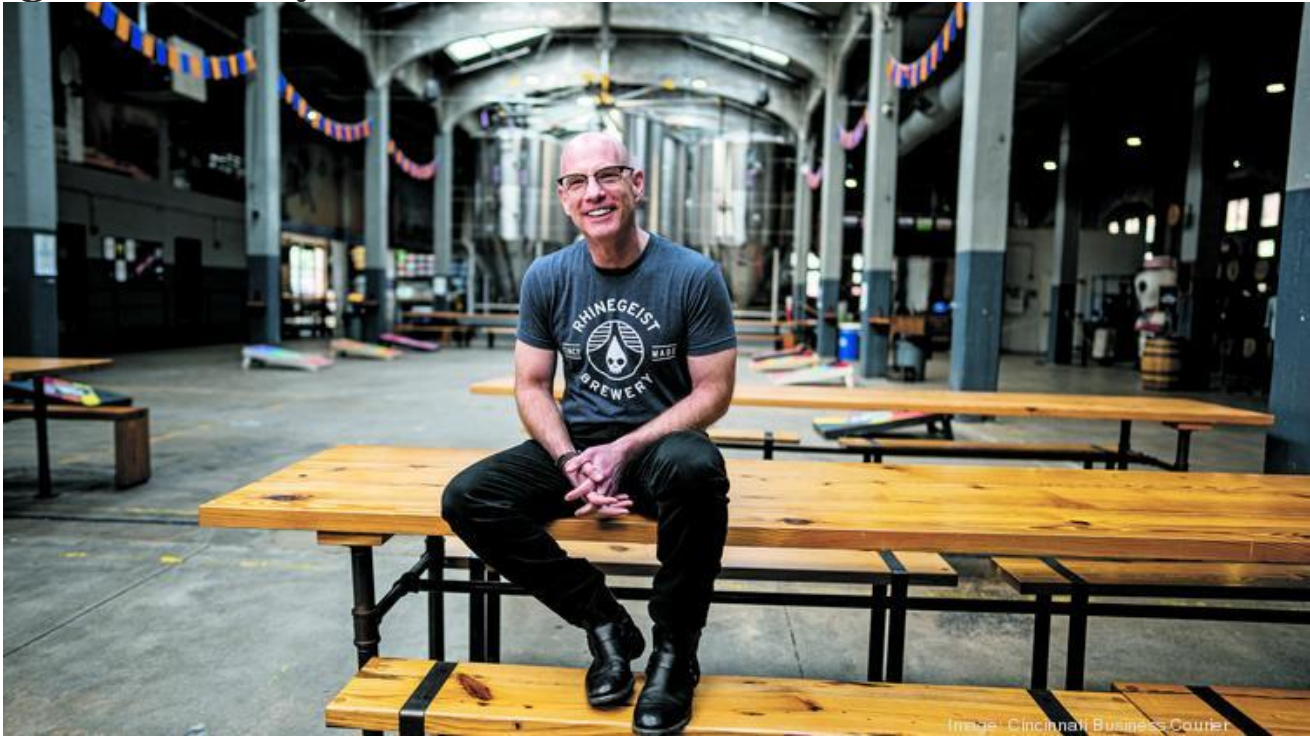
You bring the paddle; we'll bring the drinks. Pickleball is in the [MadTree Taproom](#) Barrel Room. Put on by our friends at [Nettie Pickleball Co.](#), it's open play across 3 courts. Bring your friends out for some fun and drinks during the winter! [Check out the current schedule below:](#)
Wednesday, 2/1: 6-10PM, Wednesday, 2/8: 6-10PM, Wednesday, 2/15: 6-10PM,
Wednesday, 2/22: 6-10PM, Wednesday, 3/1: 6-10PM

GEAR UP AT GEAR SWAP



Our awesome nonprofit partner [Adventure Crew](#) is hosting a Gear Swap at our taproom on Saturday, January 28th from 10AM - 12PM. Boats and all types of paddling gear will be a highlight, but all outdoor gear is welcome! Clean out your closet or bring your gently used gear to sell or swap. There is no seller's fee for this event. Interested sellers can sign up for a table by filling out this [form](#).

Rhinegeist Brewery adds Local Cantina restaurant to OTR brewery



Mike Parks is CEO of Rhinegeist. DAVID STEPHEN FOR ACBJ By [Dan Eaton](#) – Staff reporter, Columbus Business First Jan 19, 2023 Rhinegeist Brewery is tapping a Columbus-based restaurant and bar to open a spot in its Over-the-Rhine brewery. Local Cantina is taking over a 3,500-square-foot space at Rhinegeist, located at 1910 Elm St. This will be Local Cantina's first Cincinnati location. “We hadn’t looked at Cincinnati before, but this opportunity fell into our laps,” owner George Tanchevski said. “It’s a great market and a great partner.” Local Cantina expects to be serving the Rhinegeist taproom with a limited menu by the end of this month. The actual restaurant is scheduled to open to the public by April 1. Tanchevski said he hopes to do catering from the large restaurant kitchen as well. “There’s more potential there for us,” he said. “And the catering wouldn’t just be Local Cantina’s menu. We can do a lot of different things in that space.”

The space most recently was OTR Chili, which closed last spring. Before that, it was the fine dining restaurant Sartre. “One of our people was down there, and they were talking about what food could go into that space,” Tanchevski said. “We said, ‘How about tacos?’” Local Cantina first met with Rhinegeist CEO Michael Parks in November. By the end of the year, a deal was hammered out. But Tanchevski said the relationship between his business and the brewery goes back years. They’ve even collaborated on beers sold in his restaurants.

Customers in the brewery will be able to order from kiosks or via QR codes on the table. The brewery menu will be a limited Local Cantina offering, but Tanchevski said it’ll still have all the favorites. Local Cantina will run the food up from the restaurant to the brewery or customers can pick it up themselves. The restaurant, once it’s open to the public, will be the full Local Cantina experience, free chips, and salsa and all. It’ll seat around 80.

The Cincinnati location will be the second outside of Columbus for Local Cantina, which has 13 restaurants open with 12 in Central Ohio and one in Dayton. Other locations in development are in Florida as well as at East Market in Columbus. Rhinegeist is Cincinnati’s largest brewery, with 103,500 barrels sold in 2021, according to *Business Courier* research, and one of the largest in the state.



Taft's Ale House unveils FC Cincinnati sportsbook



Image: Cincinnati Business Courier

The new sportsbook at Taft's Ale House has 17 TVs and lots of expanded seating options. By [Steve Watkins](#) – Staff reporter, Cincinnati Business Courier Jan 19, 2023

Taft's Ale House has renovated most of its lower level to create a sportsbook area complete with TVs, betting kiosks, staffed betting windows and a bar featuring its craft beer. Taft's, at Race and 15th streets in Over-the-Rhine, unveiled the new space last week. It's the home of FC Cincinnati's in-person sports betting operation that opened Jan. 1. Taft's is about two blocks from FC Cincinnati's TQL Stadium. Las Vegas-based [SuperBook Sports runs in-person and mobile sports betting for FC Cincinnati](#). The 2,200-square-foot lower level now has 17 TVs, Taft's Brewing CEO [Whit Hesser](#) told me. That area previously had just two. The area now seats about 100 people, more than double what it previously held. "Really pumped for the 2023 FC season and excited to kick this off," Hesser said.

Taft's enclosed a room to house two betting windows and five kiosks run by SuperBook. It also opened up the bar area into a space that previously served as a catering room. That now has TVs and seating areas as a secondary lounge, Hesser said. Taft's beer is available in the sportsbook as well as a full bar and full food menu. "It's a marriage of two longstanding partners in things we're both really good at," Hesser said of SuperBook and Taft's.

Taft's added employees to handle expanded hours and days of operation. The lower bar area was previously open just Friday, Saturday and Monday nights. Now it's open seven days: Monday through Thursday from 4 p.m. to 10 p.m. and Friday through Sunday from 11:30 a.m. to midnight. Food is available in the sportsbook area from the kitchen that serves the main floor and mezzanine, so Taft's added kitchen staff and servers, too. Hesser hasn't projected the amount of business he expects the addition of the sportsbook to bring. He and Taft's have been focused on getting approvals and building out the space after beginning to talk with SuperBook just five months before the space opened.

"We're very bullish on this," he said. "This is truly the art of what's possible," SuperBook Sports CEO [Mark Lipparelli](#) said of the quick time frame to open the space. The facility was busy starting the day it opened. "We took our first bet and then some that day in the retail location," [Kristin Mackey](#), SuperBook vice president of marketing, told me. "There was a steady stream of people all day at the location." SuperBook's mobile betting through FC Cincinnati went live at 12:01 a.m. on New Year's Day. SuperBook focuses on finding the right partners, [Jay Kornegay](#), SuperBook's vice president of race and sportsbook operations, told me. "FC and Taft's are great partners," Kornegay said. "And the numbers (of betting activity) have been through the roof, as expected." SuperBook went after a Cincinnati presence because it and Ohio have a high potential for sports betting activity, Kornegay said.

"Even before Ohio passed the law it was on our radar," he said. "The fans are very loyal and passionate about their teams. "The numbers in the early going are among the best we've seen." SuperBook operates in seven states, including Nevada. Most sports betting takes place online through apps. "But we think a solid retail outlet can enhance your operations," Kornegay said. "SuperBook always tries to create that 360-degree experience. That will continue. We've done that here to create that atmosphere you can't experience at home. When you want to watch five or six games at one time, it's very difficult to do that at home." Taft's Ale House opened in April 2015 in an old church. Taft's is likely to be a temporary home for FC Cincinnati's in-person sports betting for a few years until it builds a permanent site as part of a project it's developing just north of TQL Stadium in the West End.

Beerhead Bar & Eatery opens Mason restaurant, plans 3 more



By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Jan 26, 2023

A new-to-market restaurant with an extensive craft beer focus just opened its first Cincinnati-area location, with three more on the way. Cleveland-based Beerhead Bar & Eatery opened Jan. 18 at 5277 Kings Mills Road in Mason. Beerhead stocks more than 300 bottles and cans of craft beer, along with 50 taps that constantly rotate between new offerings to give diners something new to try with every visit. Its menu of pub-style food was designed to complement the beer choices and includes dishes like:

- Barbarian pretzel, a 10-inch soft pretzel that serves four, offered with dark ale beer mustard dip, New Belgium craft beer sauce and Beerhead's signature awesome sauce
- Brisket Grilled Cheese Sannie, a sandwich of beer-infused beef brisket, smoked cheddar, and jalapeno on sourdough marble rye
- Avo-Caprese Toast, with smashed avocado, fresh mozzarella, roasted baby heirloom tomatoes, basil pesto and a balsamic glaze on wheat toast
- Bourbon Trail Meatballs, beef and pork meatballs in a sweet onion sauce with feta and green onion
- Californian Pizza, with tomato sauce, shredded mozzarella, spinach, red onion, artichoke, and mushrooms

The Mason Beerhead has a large patio and garage doors that give its dining room an indoor-outdoor feel in good weather, as well as two fire pits. It hosts live music on weekends too. Beerhead co-founder Greg Goodrich said previously the Mason location was chosen for its proximity to Kings Island, along with the growing suburban residential base and its visibility. The company was founded in Cleveland in 2012 as the Beer Market. Initially, the idea was to be a corner bar with a curated craft beer list. With the addition of the upscale bar menu and change of name to Beerhead Bar & Eatery, it has since expanded to nine locations in Ohio, Michigan, Illinois, New York, and Texas. Mason is its 10th location.

Mason franchisee Koray Baysal has signed an agreement to open four total Beerhead locations. Goodrich said Beerhead works well in areas with a diversity of businesses, as well as mixed-use and residential. He said suburbs are the restaurant's sweet spot, and he believes the market can support more Beerheads than those whom Baysal has signed an agreement to open. Beerhead Mason is open Sunday through Thursday from 11 a.m. to 10 p.m., and Friday and Saturday from 11 a.m. to midnight.

Cincinnati's HighGrain Brewing plans second brewery in Brentwood Bowl



A rendering of what HighGrain Brewing's new location will look like. ALT ARCHITECTURE By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Jan 26, 2023

A shuttered Cincinnati bowling alley is getting new life as a local craft brewery takes over the space. HighGrain Brewing Co., [which first opened its doors in Silverton in 2019](#), is building out a second brewery location inside the shuttered Brentwood Bowl at 9176 Winton Road in Springfield Township. The brewery hopes to debut the new location this fall.

Brewery co-founder [Josh Jansen](#) told me HighGrain was riding high on a lot of new growth when the opportunity to open inside Brentwood Bowl came up in 2021. HighGrain had scaled up its off-premise sales at Kroger, growing from six stores to 24. Jansen and his partners – HighGrain Brewery was founded by Jansen, Matt Utter and Brian Liscano – felt it was time to bite off a second taproom. That's when serendipity struck. [Kathleen Kennedy](#), Springfield Township director of administrative services, was at the Silverton brewery for a beer and struck up a conversation with HighGrain's owners. The township had plans to purchase the former bowling alley from a developer, because it wanted to maintain it as a community gathering space. She asked if the brewery would be interested in its 50,000 square feet. "We had all that growth and were looking for another taproom because it means a lot more revenue for us, but we hadn't been thinking about another production facility even though ironically we're out of space and were looking at ways to add on to Silverton," Jansen said. "Maybe this kills two birds with one stone. We can move into this building and not have to continually add onto our original building."

Brentwood Bowl will be transformed into a production brewery and taproom, along with event spaces inside that can be rented out for private functions. The facility will house a large kitchen for a restaurant concept HighGrain is planning. It will be the similar to what is currently served in Silverton, but with a twist by Chef Christian Ireland.

The brewery currently serves a menu of upscale pub food, with dishes like confit chicken wings and pulled pork nachos, as well as plant-based items such as hop cakes made with garbanzo beans and hearts of palm and a veggie burger made with smoked cauliflower, carrots, onions, celery, shiitake mushrooms and black beans. Outside HighGrain will have a covered patio that links to green space, and a small outdoor space adjacent to the beer garden that can also be rented out.

Construction on the project is slated to begin in March and wrap up in about five months. The total project cost will be between \$3.2 million and \$3.4 million. State and local agencies have provided \$1.1 million in grants to fund the resurfacing of the parking lot, demolition and construction, and the remainder of the financing is coming from Northside Bank and Ohio PACE financing, which offers loans for energy efficient building improvements. The brewery is working with Alt Architecture out of Dayton, and Furlong Building is handling construction.

When HighGrain was first founded, a big part of its mission was to become a sustainable, eco-friendly establishment. It plants trees to offset the carbon created from cultivating and shipping the grain used in the beer and the gas used to fire its boiler. It also buys electricity from a wind farm, has solar panels on its Silverton brewery and uses a high-efficiency geo-thermal HVAC system. Co-founder Liscano told me the brewery is looking at what it can do to further that at Brentwood Bowl. "We're doing our best to continue our sustainability story," he said.