



Let's Get Together!

wiedemannsfinebeer.com

MAKE YOUR RESERVATIONS NOW...

Valentine's Beer Dinner on FeBREWary 14th., 2023



We only have a few spots left at our **Valentine's Beer Dinner with the Brewer** on Tuesday, Feb. 14. This year's feast will feature authentic Bohemian-style dishes paired with the finest of craft brews.

Social hour begins at 6pm, followed by a **4-course** dinner with specially selected beer pairings at 7pm. Beer tasting notes presented by Our Own Brewer Extraordinaire, **Steve Shaw**. And for your listening pleasure, dinner entertainment will be provided by **Angela Combs**, a local singer/songwriter with a unique brand of hippie soul!

The cost is **\$50 per person**. You can make reservations by calling the taproom at **513-482-6970**.

Please make your reservations by Friday, Feb. 10!



Monday, February 13th we will open up for a special evening, to bring back our *Galentine's Day Celebration!* We will have postcards you can send to friends and family, delicious sweet treats, and a photo booth with fun props. Not to mention, a fabulous beer and wine selection, so you can make a toast to your Beautiful Self!

This year we are partnering with Regal Rhythms Poetry to host some local women authors who will be on-site to read some excerpts from their books and will also have them for sale. You can find more information at www.Fibbrew.usa regarding the authors and their books.

MoPoetry Phillips, co-founder of Regal Rhythms Poetry and founder of Hit the Mic Cincy, believes in the power of storytelling. She is driven by a quote from Iyanla Vanzant, "When you stand and share your story in an empowering way, your story will heal you, and your story will heal somebody else."



Saturday, February 25th, we are launching our new year-round seed swap station in the taproom by hosting a seed swap kick-off event! For this event, you will bring seeds to share and exchange them for new seeds! Please read the following details to help the swap go smoothly.

1. Seeds should be split into smaller envelopes of 10-20 seeds and labeled with the name, grower, and date it was grown.
2. If you are bringing seeds you have saved, they should only be saved from heirloom varieties. While there are many wonderful hybrid plants out there, they will not grow true from seed.
3. Consider the viability of the seeds. The older a seed is, the worse its germination rate will be. Please do not bring seeds more than 2 years old.

Seeds can be dropped off anytime during our open business hours or brought on the day of the event.

RHINEGEIST IS FOR LOVERS



**FEBRUARY 14
6-9 PM**

Rhinegeist is for Lovers! Join us for a nostalgic, emo-tinged Valentine's Day celebration on FeBREWary 14th from 6:00 - 9:00 pm.

Each \$45 ticket includes a full bar featuring custom, mood-infused cocktails, music, valet parking, and more!

- ♥ FULL BAR
- ♥ MOOD INFUSED COCKTAILS
- ♥ MUSIC
- ♥ VALET PARKING
- ♥ AND MORE!

**\$45 PRESALE
\$55 AT THE DOOR**



Cocktail Sneak Peek

Dirty Little Secret: Vodka, fresh lime, rose simple syrup, edible glitter, cranberry splash, rose petal.

Vicious Love: Tequila, fresh lime, muddled raspberries, jalapeño simple syrup, ginger beer, fresh jalapeño slice.

First Date: Bourbon, simple syrup, chocolate + black walnut bitters, cherry + dark chocolate.

Cherry Crush: Gin, fresh lime, grenadine, cherry.

Entertainment & Nosh

Music provided by DJ Chad from Perfect Day DJs and Dirty Mike & the Six Speeds (playing live)! Chocolate Paper Studios will provide on-site event photography, Prestige AV and Balloon Therapy Cincinnati are constructing unique, creative installations for the event, The Empanada Box will have tasty bites available for purchase, and Link x Lou is marking the occasion with a permanent jewelry pop up shop!

For additional information and to purchase tickets, visit RhinegeistLovers.eventbrite.com!

Fabled Brew Works



Coming 2023

Fabled Brew Works Brewery and Taproom

331 Kenton Lands Rd, Suite 300 Erlanger, KY 41018

Next to the Silver Lake Recreation Center

Fabled Brew Works will be a small craft brewery and meadery with rotating food trucks. Our team is dedicated not just to the beverages that we brew, but to the experiences that come with them. Our beer menu will focus on a variety of bold stouts, refreshing IPAs, and fruited sours while maintaining a selection of carefully crafted traditional styles as well. Our mead menu will showcase a wide array of fruits and dessert-inspired delights.

Barrel-aging of Beer & Mead will be a significant priority. Our atmosphere will provide elements of fantasy and folk lore to conjure a unique and comfortable environment. We hope you will visit us and stay for a while. It's time for an adventure.

Blue Ash's Firehouse Grill & Brewery Re-Opening with a NEW head brewer



Kurt Hilgefert is the head brewer at Firehouse Grill & Brewery.

By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Feb 7, 2023

A Cincinnati craft brewery that halted brewing operations when it lost its brewmaster is hosting a grand reopening after naming a new head brewer. Firehouse Grill & Brewery, at 4785 Lake Forest Drive in Blue Ash, is hosting a multi-day grand reopening Feb. 14-18 after naming [Kurt Hilgefert](#) as its new head brewer.

[Firehouse Grill opened in 2011](#) and expanded to add its own in-house brewery in 2020. Owner [Molly Davis](#) told me Firehouse Grill lost its previous brewer to another local craft brewery late last year. With the current labor shortage she decided to shutter the brewing operation rather than rush to fill the position. Firehouse Grill & Brewery's brewing system sat idle for about four months while a new brewer was found.

Davis said Hilgefert comes to Firehouse Grill & Brewery from Fairfield's Swine City Brewing Co., where he served as head brewer since January 2018. "He knows the Cincinnati market, being from the West Side," she said. "He knows the types of beers our customer likes and he's meticulous. He has the beard, and he looks the part, but he's a scientist at heart." Hilgefert has reproduced some of the brewery's core beers, like the Sycamore Blonde ale and Flightpath IPA, but also is working on his own concoctions, like a stout and a cream ale with jalapenos and lime.

He's also working on a beer to serve as a tribute to the three-year anniversary of when the brewery – having just opened – was forced to shutter along with the restaurant amid the onset of the Covid-19 pandemic.

At that time, Firehouse Grill partnered with Walnut Hills nonprofit La Soupe to use its kitchen to prepare meals to feed Cincinnatians in need during the pandemic. That beer will be released during the grand reopening events on Feb. 15, and proceeds will go to benefit La Soupe.

Firehouse Grill & Brewery's grand reopening includes food specials, live music, and an opportunity to meet Hilgefert.

Cincinnati Brewery Urban Artifact Again Releasing World's Most Expensive Beer, This Time in Peach

The beer is described as being velvety-smooth in texture and having a peach nectar flavor.

By [Katherine Barrier](#) on Wed, Feb 8, 2023 CityBeat



Photo: Provided by Urban Artifact Astronaut Food – Peach

Northside brewery Urban Artifact is again releasing “the world’s most expensive beer to brew,” in 2023, but this time in a whole new flavor. The freeze-dried fruit tart Astronaut Food will launch into orbit Monday, Feb 13th, this time in peach.

In 2022, Urban Artifact released a blueberry-blackberry edition of Astronaut Food that used over 1,000 pounds of freeze-dried fruit and cost \$1,100 a barrel to produce. The 2023 edition features 1,500 pounds of freeze-dried peaches – which is over 16,500 pounds of fresh peaches for a single batch or two peaches per 8-ounce can. The brewery said their freeze-dried fruit tarts were born out of natural curiosity. “We’ve long pushed past traditional boundaries for fruit beers, and continually ask big questions like: ‘How could we possibly put any more fruit into our beers?’ It became a personal challenge for our team to crack this puzzle,” the brewery said in a press release.

Urban Artifact said the problem lies in not wanting to add so much water content from the fruit that it would dilute the flavor. But because freeze-dried fruit has the water squeezed from it, it would add that fruitiness without liquid. They spent two years in research and development before releasing Astronaut Food.

Cincinnati Brewery Urban Artifact Releases the World's Most Expensive Beer: The world's most expensive beer will set you back \$1,100 per barrel.

The brewery describes their peach edition, which clocks in at 15% ABV, as having a velvety-smooth texture with a peach nectar flavor and a heady touch of booze. “Enjoy after a nice meal, with a good book, or the next time you get the urge to fire up old episodes of Carl Sagan’s ‘Cosmos,’” Urban Artifact says.

Astronaut Food will be available in limited quantities wherever Urban Artifact products are sold. Urban Artifact has not released the price of the beer at this time, but 2022's edition cost \$30 for a four-pack.

Urban Artifact, 1660 Blue Rock St., Northside. More info: www.artifactbeer.com.

Recent Listermann Taproom Beer Releases



It's back in cans! - Losantiville Pre-Prohibition Lager | Unlike many of [today's](#) Lagers, this longtime Listermann staple is brewed with flaked corn, adding a sweet maltiness to this already robust classic. Moderate floral hop aromas, a rich, creamy mouthfeel, and a crisp, dry finish make Pre-Pro perfect for any occasion.! | ABV: 5% **Release: 1/6**



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. | ABV: 11.2% **Release: 1/14**

Team Fiona | 6th Birthday - Cincinnati's darling is turning 6. So it's time 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! | ABV: 6% **Release: 1/20**



Wrath Of Bjorn - Wrath Of Bjorn is our English inspired Barleywine. Made with Marris Otter and English crystal malts. This beer offers notes of dried cherries dipped in honey, Grandma's homemade caramels, and nutty English toffee. Tip back and enjoy! | ABV: 10.8% **Release: 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. | ABV: 7.5% **Release: 1/26**