





FRIDAY MARCH 31 4-8 PM

BIRTHDAY SAMPLING SOIREE 4-7 PM

MUSIC AND DRINKS ON THE PATIO WITH THE FEELS 5-8 PM

> FOOD TRUCKS 5-8 PM

PARTY SOURCE

Hi-Wire Brewing to open Cincinnati taproom at Factory 52 April 1



The rooftop bar is visible from the upcoming apartments included in Factory 52, the redevelopment of the former U.S. Playing Card factory.

By Andy Brownfield – Senior staff reporter, Cincinnati Business Courier Mar 30, 2023

An Asheville, N.C., craft brewery is getting ready to open its first Cincinnati outpost inside the \$100 million Factory 52 development in Norwood's former U.S. Playing Card Co. headquarters. Hi-Wire Brewing plans to open April 1 at 4600 Beech St. in Norwood, officials told the *Business Courier*.

The Hi-Wire location inside of Factory 52 will have 22 draft handles in its first-floor bar, pouring 20 of the brewery's beers and guest ciders. The bar also will serve wine. A second bar on the third-floor rooftop will have 10 taps. It also contains a fire pit and overlooks the main lawn of Factory 52, including its main stage, which will host weekend and evening musical acts.

The Norwood taproom will be the first in Ohio for Hi-Wire, which was founded in Asheville in 2013. The taproom consists of 5,800 square feet, while the rooftop takes 3,800 square feet of space. The brewery is known for making approachable and balanced lagers and ales. Its best-known brews include Hi-Pitch Mosaic IPA, Lo-Pitch Juicy IPA, and Bed of Nails Brown. It boasts an award-winning sour and wild ale program.

Factory 52 is a project by PLK Communities to redevelop the former playing card factory into apartments, breweries, boutiques, a public market, a dog park, a pickleball facility, outdoor social areas and creative office spaces. The redevelopment incorporates pieces of the former factory, including the iconic 100-year-old clock tower. Both PLK and Hi-Wire were represented by Melissa Ruther and Megan Fair at CBRE.

Hi-Wire Brewing joins other tenants such as the Gatherall food hall; as well as Jeni's Splendid Ice Creams, which is opening its first Cincinnati-area location at the development; and Rinse Cycle, which is opening its first cycle club outside of Dayton at Factory 52. The development will also be home to Aces Pickleball, an \$8 million project that will contain 11 professional indoor and outdoor pickleball surfaces, including a four-season court with a covered roof.





7. RIVER CASTLE (13 BELOW)

2. DUNKEL (HOFBRAUHAUS)

2. DUNKEL (HOFBRALHAUS)

VOTING ends 3/28 AT midnight charge **CincinnatLoom/The Enquires**

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2. YOU BETCHAI (SONDER)

7. MAYAN SACRIFICE (DARKNESS)

2. YOU BETCHA (SONDER)

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Grainworks Presents:

MAMABEAR'S BEER & DINNER

Wednesday April 12th Seating at 6pm

HAPPY HOUR - CHOICE OF ONE

Cherry Pineapple Tart (Style: Berliner Weisse) -OR-Helles Real (Style: German Lager)

APPETIZER

Bacon Wrapped Baby Potatoes Paired with *Rebel Yell* (Style: Pale Ale)

MAIN COURSE (1)

Arepas with Corn, Cheese, and Peppers Paired with Uno Mas (Style: Mexican Lager)

MAIN COURSE (2)

Beer Braised Short Ribs served over Garlic Mash Paired with Cincinnati Liars Lager (Style: Weizenbock)

DESSERT Chocolate Stout Cheesecake Cups Paired with Oatmeal Stout (Style: Stout)

Special Menu created by MamaBear herself,



TICKETS AVAILABLE NOW! Beer Tasting led by beer expert

JAMES

BROT





We would like to take a moment to introduce our new head brewer, **Alex Rhinehart**. Bob will still be providing his expertise and insight to the brewhouse as Alex brings us new ideas and experience! Alex joins us from Warped Wing Brewing Company in Dayton, Ohio. At Warped Wing, he brewed in the production facility and on the pilot system, releasing several of his own recipes. Alex did not follow the typical route to brewing. While a craft beer enthusiast for many years, brewing was not not his first career. Alex started out in sports medicine, working at the high school, collegiate, and professional levels, including the Cincinnati Bengals. He worked as a professor and researcher in sports medicine at several colleges and universities in Ohio and Hawaii before leaving higher education.

When not brewing, Alex stewards Shire Hound Farms, a permaculture inspired farm, with his wife, Tara, and one-year-old, Beckett. He obtained his permaculture design certificate from the Cincinnati Permaculture Institute, and he has worked with several perennial polyculture projects, including the Nowhere Else Festival and Southern Ohio Chestnut Company.

Alex looks forward to bringing the love and knowledge of native and local sustainable food to the beer of Fibonacci Brewing Company. Alex self-professes a penchant for traditional style beers but sees great opportunity in blending traditional style beers as a medium for demonstrating the unique flavors the Midwest has to offer. When not brewing or farming, he can be found at Columbus Crew games as a season ticket holder in the Nordecke (sorry FCC fans), outside enjoying nature, or woodworking.



Our first ever *Egg Hunt will take place on Saturday, April 8th*, in the beer garden. We will host an afternoon hunt for children and families at noon, and then at 6pm in the evening we will have an adult egg hunt as well. At the kids' egg hunt, there will be a special Easter bunny appearance and a chance to take photos with the bunny!

Our eggs are stuffed with exciting surprises like toys, candy, special brewery stickers, and even gift cards for some lucky ones! It promises to be a day full of fun and laughter for all involved.

Dewey's Pizza officially opens alongside Braxton's Covington taproom



By Andy Brownfield – Senior staff reporter, Cincinnati Business Courier Mar 29, 2023

A new pizza and salad restaurant has just opened in the space adjacent to Covington's Braxton Brewing Co. Dewey's Pizza on March 29 opened its doors at 43 W. Seventh St., sharing a wall with the Covington craft brewery. Dewey's has its own dining room, but also serves Braxton's taproom through a walk-up window.

"We absolutely love giving people a space to escape and enjoy. With Dewey's Pizza as our new neighbors, we feel we'll be able to continue bringing a one-of-a-kind taproom experience to locals who already know and love this iconic Cincinnati brand," Braxton CEO Jake Rouse said in a news release. The Covington Dewey's is the pizzeria's second location in Northern Kentucky. Dewey's has another location in Crestview Hills.

The Covington restaurant space, inside of the \$67 million Duveneck Square development, was originally Alto Pizza Kitchen. It closed in May 2019 after just under a year in business, and was replaced by Parlor on Seventh, a restaurant that pulled from Covington's German heritage and Kentucky's Southern roots. The owners of Parlor on Seventh partnered with Braxton Brewing on the opening of Pendalo Wingery at the brewery's Cincinnati location in Pendleton in 2021.

The opening of Dewey's adjacent to Braxton is the first of two planned collaborations between the Greater Cincinnati food and beverage brands. The two are teaming up with Graeter's Ice Cream to co-locate at a new five-acre development in Union.

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.