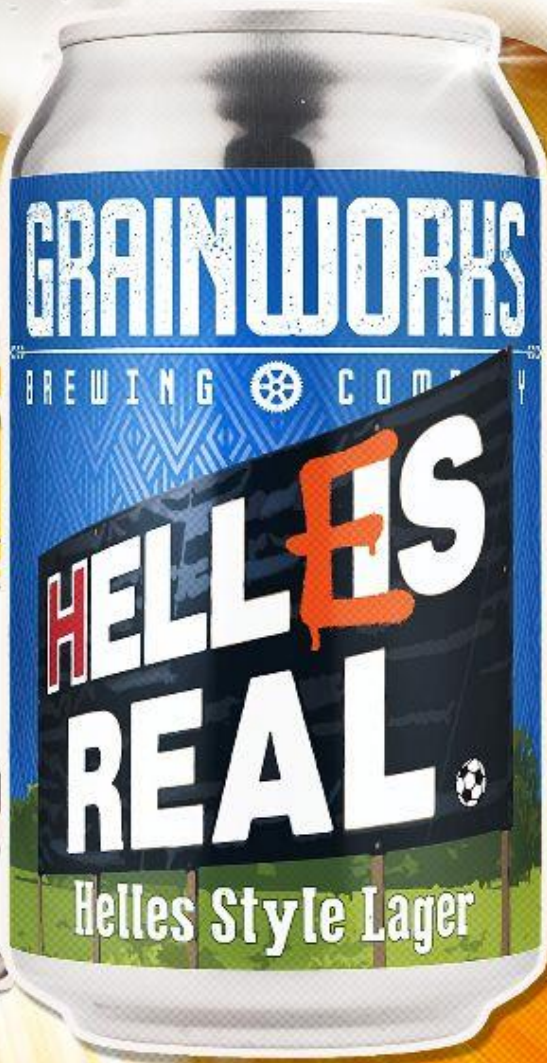


This Hudepohl plaque "Something to Blow about" is celebrating the end of Prohibition on [April 7<sup>th</sup>](#), 1933  
Exactly 90 Years ago today!

2023  
**WINNER**



Cincinnati.com The Enquirer

Grainworks Presents:

# MAMABEAR'S BEER & DINNER

Wednesday April 12th, Seating at 6pm

Special Menu created by  
MamaBear herself,

**CHEF  
KIMBERLY**

Beer Tasting led by  
beer expert

**BROTHER  
JAMES**





## Something Oud, Something New

You're not going to find many Oud Bruin beers on tap, even at adventurous breweries and beer bars. Also known as a Flanders brown ale, the Oud Bruin – Dutch for “old brown” – is a difficult style to master due to the microorganism cultures that develop the beer's signature sourness and the extended time the ale requires to mature. A well-executed Oud Bruin is a thing of beauty: robust and malty with intense flavors of dark fruit, offset by a firm but not bracing tartness.

If that just set your palate aflutter with anticipation, look no further than Narrow Path Brewing in Loveland and The Common Beer Company in Mason. The two southwest Ohio breweries collaborated on an Oud Bruin they named Brambleberry Garcia, taking a Belgian-inspired dark strong ale and amplifying it with a generous addition of blackberries. It was then introduced to souring cultures and allowed to age for a considerable length of time before being deemed ready to share.

Enjoy a pour of Brambleberry Garcia at Narrow Path or The Common while you can, because who knows when you'll come across another Oud Bruin again. Find out more at [facebook.com/narrowpathbrewing](https://facebook.com/narrowpathbrewing)

# Columbus Tex-Mex Chain Local Cantina Now Open in Rhinegeist's OTR Taproom

Local Cantina serves high-quality, hand-crafted Tex-Mex fare like tacos, burritos, and bowls, as well as beer-friendly shareables like nachos and queso dip.

By [Katherine Barrier](#), CityBeat Apr 5, 2023 Photo: [facebook.com/rhinegeist](https://www.facebook.com/rhinegeist) Local Cantina is has officially opened in the Rhinegeist taproom.



A new eatery is now open in Rhinegeist's taproom in Over-the-Rhine – the first one since [OTR Chili closed in early 2022](#). Local Cantina, a Columbus-based Tex-Mex chain, officially began serving up food on Feb. 1.

According to a press release, Local Cantina serves high-quality, hand-crafted fare like tacos, burritos and bowls, as well as beer-friendly shareables like nachos and queso dip. Local Cantina already has 10 locations across the Columbus and Dayton areas. This is their first location in Cincinnati.

“The Local Cantina Family prides itself on promoting growth within ourselves and our community,” George Tanchevski, founder of Local Cantina, says in the release. “We believe Rhinegeist will be the perfect fit for our first Cincy location. If you are looking for a fun atmosphere, a family-style establishment, and delicious, handcrafted Tex-Mex food, we’re the spot for you!”

“We are really excited for this partnership,” Mike Parks from Rhinegeist adds. “Our customers want good food and good service, and frankly we struggled with that in the past, but we have a strong operator with a great menu in Local Cantina! LET’S EAT!” Local Cantina is open during the same hours as the taproom, which 3-10 p.m. Monday-Thursday, noon-1 a.m. Friday and Saturday and noon-9 p.m. Sunday.

*Rhinegeist is located at 1910 Elm St. in Over-the-Rhine. More information: [www.rhinegeist.com](http://www.rhinegeist.com). More information on Local Cantina: [www.localcantina.com](http://www.localcantina.com).*

## 16 Lots Southern Outpost sets May 19 opening, hires chef Coby Baumann



16 Lots Southern Outpost at Newport on the Levee. Mural by David by DEL HALL  
By [Andy Brownfield](#) – Senior staff reporter, Cincinnati Business Courier Apr 6, 2023

A Mason craft brewery has set a grand opening for its Newport on the Levee outpost, and it's bringing on the chef who most recently helmed downtown's upscale Royce restaurant to head its kitchen. Mason's 16 Lots will host the grand opening of its Southern Outpost at Newport on the Levee on May 19. The taproom and restaurant has brought on chef Coby Baumann to lead its culinary efforts. The 16 Lots Southern Outpost is planned as an explorer-themed taproom and restaurant – think "20,000 Leagues Under the Sea," but incorporating the Ohio River and its riverboat history. It will occupy 7,700 square feet of interior space which will house the brewery, taproom, and an upscale gastropub. It has an additional 3,000 square feet of patio space: 2,000 of that sits between the Taylor Southgate and the Purple People bridges, as well as a 1,000-square-foot cigar lounge.

Co-owner and Chief Commercial Officer Del Hall told me he was aware of Baumann through the circles he ran in, but once he read a *Cincinnati Magazine* article about the downfall of restaurants Royce and Pearlstar – which both abruptly closed in February – he was intrigued by quotes from employees who had worked under the chef. Baumann joined Royce in January, about a month before it closed. According to *Cincinnati Magazine*, the restaurant and its sister Pearlstar were allegedly behind on rent and had trouble paying employees on time. The restaurants were owned and operated by Nashville-based Amaranth Hospitality. Former employees told the magazine things like, "Coby could have fixed this," and "I will go wherever Coby goes." It impressed Hall that Baumann inspired such loyalty after only a month at the restaurant.

"This is our first restaurant. We're a brewery," Hall said. "We're trying to create an upscale brewery food experience here in Cincinnati, and not only does (Baumann) have that experience, he has the business side to him that we need as brewery owners going into the restaurant business." Baumann told me he was semi-retired and doing consulting when 16 Lots Southern Outpost Director of Hospitality Kat O'Connell reached out to him. He said he wasn't interested at the time in working in another kitchen full-time.

"What's they're actually really trying to do is being a brewery that does food and entertainment and does it all under one house, phenomenally," Baumann said.

"A lot of breweries do really good beer or food or entertainment, it's hard to get to one that does all of them well." Baumann said when people think of brewery food, they think of things like hamburgers and bar food. But, he said, there's no reason that kind of thing can't be phenomenal.

He wants to take a seasonal approach, drawing from producers all within 100 miles of Cincinnati and using whatever is fresh and in-season. He's already thinking of late-night snack ideas like a green chile white cheddar pimento cheese on house-made flatbread. The menu will also serve experimental dishes, the most popular of which will become regular additions to that season's offerings the following year. And it being a brewery, there will be an eye toward beer pairings. "Why can't we do a crab-encrusted walleye? We absolutely can, especially with a hefeweizen," he said. Baumann said his goal is to earn 16 Lots Southern Outpost a James Beard award in 2024. "If we're not in the conversation next year, I haven't done my due diligence."



## **THIS EASTER SUNDAY!**

# **FAMILY FUN EASTER BONANZA**

## **APRIL 9TH AT 1PM**

Easter is this Sunday and we have a great day planned for your whole family. The Burger Bar will be open normal hours starting at 11am and festivities will kick off at 1pm. In addition to the easter egg hunt and Turbo Charged Robin Egg Milkshake, we are expecting a special appearance from the Easter Bunny itself!

**Kids Easter Egg Hunt Starting at 1pm., Easter Bunny Photo Ops  
Turbo Charged Robin Egg Milkshake**

**Tables are first come first serve so be sure to show up a little early and snag yours**

## **TRY A TURBO-CHARGED**

# **ROBIN EGG MILKSHAKE**

## **AVAILABLE NOW THROUGH EASTER**

**Malted Milk Ball Shake with Easter Sprinkles, Robin Eggs & A Peep**

Easter is getting TURBO-Charged this year at the Burger Bar. Starting today through Easter, enjoy our souped up Robin Egg Shake! Slurp up every sip of this chocolate malt spun with malted milk balls, rimmed with icing and Easter sprinkles, topped with whipped cream, MORE sprinkles, robin egg candies, and a peep! Stop in and enjoy this Easter sweet treat on [Sunday](#) with the Easter Bunny & an egg hunt at 1pm at the Cincy Fifty West Burger Bar.