

Wandering Monsters brewery sets opening date in Anderson Township



Wandering Monsters owner Jason Brewer celebrated with a beer during a soft opening event Thursday, June 29. Wandering Monsters has officially opened at 8251 Beechmont Ave. Thursday July 6, 2023

By [Liz Engel](#) – Staff reporter, Cincinnati Business Courier Jun 30, 2023

The wait is almost over. After more than four years of plotting, and a four-month construction process, the East Side's newest brewery, Wandering Monsters, is ready for its grand debut. The new taproom, which will feature a six-lane duckpin bowling alley and barbecue, has opened at 8251 Beechmont Ave. in Anderson Township at 3 p.m. July 6. Owner [Jason Brewer](#) said Wandering Monsters fills a void in the market. It's a cool place for families to visit, but the goal is also to make world-class beer. Brewer, a veteran of Cincinnati's craft beer scene, decided to launch his own venture after years of passively planning for it. To start, the brewery will serve between six and 10 of its own drafts. Those include the Fogbringer, its New England IPA, and Huldra, a blonde ale.

"I am goosebumps excited that this dream is finally realized," Brewer told me. "We're all about the journey and experimentation, and it's going to be fun trying out what we like, seeing what the customers like and phoning in from there." Brewer spent a decade at Listermann Brewing Co. in Evanston before leaving in spring 2021 to work as the assistant general manager of Hoppin' Vines in Kenwood. It was there that he got his first true introduction to duckpin bowling. Hoppin' Vines offers the game – which uses shorter lanes and smaller balls than 10-pin bowling – to complement its craft beer, pizza, and wine bar. Brewer sees it as a differentiator. The lanes are still under construction but should be available in the coming weeks.

"Ten years ago, just opening a brewery was good enough. Five years ago, you needed food to get people to come in," he said. "Now you have to have an 'and' to your business. If you're trying to choose between three breweries, how are you going to pick? When I left my last brewery, I was on a journey to find what that 'and' was. Turns out it was duckpin bowling." On the beer side, Wandering Monsters will operate with a 10-barrel system. [Zac Boehnke](#) will lead that team. Boehnke most recently served as the lead innovation brewer at Covington's Braxton Brewing Co., leading its Braxton Labs division, which experimented with new styles. To name its beers, Wandering Monsters will lean heavily into creature references with hints of pop culture. There's also Monster Bird, Beeldwit and Lost in Helles, a lager. The bar will feature 16 taps, including a selection of wine and prosecco as well as some collaboration beers Wandering Monsters helped produce to boost its volume ahead of its first day. Brewer said more collaborations are planned. It will be an ongoing focus. "It's fun to get together with people in the industry, but it's also a big chance to learn," he said. "That's part of our motto – always educating, never really being satisfied with where we are and trying to be better." For food, Wandering Monsters will serve brisket, pulled pork and porchetta but also a smash burger, pretzels with beer cheese and "Texas Twinkies," halved jalapenos stuffed with pimento cheese, wrapped in bacon, then smoked. [Mike Georgiton](#) heads Wandering Monsters' kitchen. He's the former director of operations for Queen City Hospitality, the restaurant group that opened Senate, Abigail Street and Pontiac OTR. At 11,800 square feet, the brewery offers seating for 449 people. That's another stand-out factor, Brewer said. "We landed on the perfect location," he said. "It's not a craft beer desert, because there's certainly nice places around, but we're smack dab in the middle of Beechmont and a good distance from a bigger brewery space." Wandering Monsters hired a staff of 33. Brewer said the total project cost for Wandering Monsters is \$1.5 million, which was financed between a mixture of U.S. Small Business Administration loans and investors. Over-the-Rhine creative firm Indio handled the design and architecture and CMSquared is doing the build-out. LemonGrenade Creative did Wandering Monster's branding.

Following its opening, Wandering Monsters will be open 3-9 p.m. Wednesday and 11 a.m.-11 p.m. Thursday through Sunday.

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General Admission \$30: official tasting glass, (8) tasting tickets/5oz pours, (2) half pint tickets, LK's bratwurst made with Northern Row's amber lager (there's a vegetarian alternative)

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Gilligan's on the Green Restaurant and Brewery to take over former Station Family + BBQ in Wyoming



The former Station Family + BBQ space in Wyoming will be transformed into a new Irish and American restaurant featuring West Side Brewing beer. Photo by CORRIE SCHAFFELD By [Liz Engel](#) – Staff reporter, Cincinnati Business Courier Jul 3, 2023

The owners of the Ivory House in Westwood are bringing a new restaurant to a local suburb, and the venture will include a collaboration with one of the region's largest breweries. EP Investment Group will open Gilligan's on the Green Restaurant and Brewery in Wyoming at 400 Wyoming Ave. The group has opened Ivory House, a white-tablecloth steakhouse; W Bar + Bistro, which took over the West Side's Henke Winery; and its latest concept, Aubrey, and Zach's Ice Cream.

The two-story, 9,320-square-foot building was last occupied by Station Family + BBQ, which closed in October 2022 after nearly four years in business. Station was originally opened by Cooking With Caitlin sisters Kelly Trush and Caitlin Steininger, along with their friend Karen Klaus. The new full-service restaurant will feature Irish and American cuisine. EP Investment Group is partnering with West Side Brewing to develop a Gilligan's line of beers, it said. Construction on the Gilligan's on the Green has begun. The building anchors a stretch of businesses that includes Gabby's Cafe, Wyoming Pastry Shop, Wyoming Meat Market and ice cream spot Cowboy Cones. It also sits in a DORA, or Designated Outdoor Refreshment Area, meaning patrons can consume alcoholic beverages outdoors in open containers within the district. EP Investment Group is targeting a late fall opening. "Wyoming's Village Green is an idyllic location," [Frank Eversole](#), president of EP Investment Group, said in a release. "We are moving quickly to transform the space. We envision it as a hub for community engagement." EP Investment signed a 10-year lease on the building, which is owned by Wyoming's Community Improvement Corp. Blake Bartley with Urban Fast Forward served as the broker for the group. The restaurant will include four private event rooms, with the largest accommodating 70 guests.

EP Investment Group's targeted opening will coincide with the completion of a construction project ongoing at the city's neighboring Village Green, a green space and park. The nearly \$1.5 million effort will include a state-of-the-art performance pavilion, accessible gardens, a great lawn and more. Ohio-based Alpha Construction won a bid in April to perform the work. City officials said the project is on track to finish in October. The 400 Wyoming Ave. building offers direct patio access to the space.

"The opening of Gilligan's on the Green will complete the transformation of our Village Green into a thriving gathering space in the heart of Wyoming," [Rusty Herzog](#), Wyoming city manager, said in the release. "Both EP Investment Group and West Side Brewing have proven track records as successful operators and outstanding community partners. This venture is the perfect fit." West Side Brewing, founded in 2017, is the region's ninth-largest brewery, according to Business Courier data.

The Gilligan's name is a nod to Irish Americans Martin Gilligan Sr. and Martin T. "Bud" Gilligan – both who resided in the region and were related to West Side Brewing co-founder [Joe Mumper](#). The beers for Gilligan's on the Green will be brewed on site under the guidance of head brewer [Ryan Baird](#). West Side Brewing said those will include a dry stout, extra stout, Irish lager and an Irish red along with seasonal selections. Additional taps will include other West Side Brewing beers and West Cider offerings. Gilligan's also will feature a full-service bar with wine, cocktails and liquor. "Rather than simply replicate our Westwood taproom, we are focused on creating something truly unique for Wyoming," Mumper, co-founder of West Side Brewing, said. "EP Investment Group's experience with running restaurants, coupled with our experience producing beer, will serve to make Gilligan's a great addition to Wyoming and the Greater Cincinnati food and beer scene."

EP Investment was initially founded by Eversole and Rick Pouliot in 2009 as a residential redevelopment company. The group transitioned to commercial ventures in 2020 with the opening of Ivory House at 2998 Harrison Ave.

EP is planning to open two more restaurants next year, both in the former Bolton-Lunsford funeral home, located across the street from Ivory House: Terrazza Trattoria, an Italian concept, and Paloma's, a Mexican grill.

Pennsylvania-based Voodoo Brewing Co. opening brewpub this summer in downtown Cincinnati



Voodoo Brew Pub at 120 E. Eighth St. downtown. By: VOODOO CINCINNATI
By [Luke Bisesi](#) – Intern, Cincinnati Business Courier Jul 6, 2023

A Pennsylvania-based craft brewery is upping its Midwest presence with a new downtown Cincinnati brewpub. Voodoo Brewing Co. is opening a brewery-kitchen combo in the Queen City, which will mark the 13th Voodoo-branded franchise location. The brand opened its first taproom in 2012, eventually spreading across Pennsylvania, the western U.S. and Ohio. Voodoo Cincy will be the second location in Ohio after the Cleveland Heights brewery. The Voodoo Cincy will be situated at 120 E. Eighth St. in the Central Business District and is slated to open at the end of this month, owner and operator [Chris Sands](#) told me.

Voodoo Cincy will operate on the first floor of the five-story building, occupying a 4,000-square-foot space including the kitchen. The space holds a bar and kitchen, which will be open from 11 a.m. to 11 p.m. Monday through Friday once opened. Voodoo Cincy will open with 24 different beer taps, mostly consisting of the brand's own eccentrically themed products. There also will be room in the taproom for some guest brewers to feature their beers.

Voodoo carries some beers consistent with the decorative and crafty decor that circulates the logos and can designs. Voodoo Cincinnati announced on Facebook that it would be carrying one of its established brews called Voodoo Love Child, a Belgian Tripel made with aged cherries, raspberries and passionfruit. This beer clocks in at 9.3% alcohol by volume.

Voodoo Cincy won't be doing any on-site brewing, as most of its products will be shipped from the Pennsylvania headquarters to Cleveland, where the store there will distribute the beers southbound to the newest franchise. Behind the bar, Voodoo Cincy will feature its own kitchen and a menu of "elevated pub food." Though the menu is already 80% set, according to Sands, he is still looking for a head chef to run the kitchen and its lunch-focused menu.

Sands is a longtime sales executive in Cincinnati and will run the bistropub with a general manager, kitchen manager and bartending and serving staff. He started the process of franchising a new Voodoo Brewing location in December 2021. "(When looking for a space), I found this place and there's a lot of opportunity where I am for either a lunch crowd or a nightlife crowd," Sands said. "There's not really a brewery within four or five blocks of me, and I know Cincinnati has some steep heritage when it comes to beer. So, this made downtown a great spot."

Sands also opted to franchise an existing brewery instead of creating one from scratch, which helped the already painstaking process of managing a business himself, he told me. "One of the benefits of having a franchise is that we have award-winning beer already," Sands said. "We don't have to mess with any of the recipes and we already know that we've got quality ingredients and quality beer."



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310 E Sharon Rd, Glendale (coming soon)

Opening in August 2023

GlendAlehouse Brewery is a brewery project underway as couple Scott and Laura Morgan are converting an historic house in the village of Glendale into a brewery and pizza restaurant.

This project includes building a brewery between the house and garage and converting the existing garage into a seating area.

In comparison to other breweries this will be a small operation, but it will fill yet another city in the northwest side of Cincinnati that until now was without a brewery.



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