

Braxton Brewing Co. converting Pendleton brewery into the Point private event space.



Braxton Brewery Pendleton opens to the public Saturday, September 12th at noon.

PHOTO BY AMY ELISABETH SPASOFF

By [Andy Brownfield](#) – Managing editor, Cincinnati Business Courier Aug 15, 2023

Covington's Braxton Brewing Co. is converting one of its taprooms into a private event space. Braxton, one of the region's largest craft breweries, announced Tuesday Aug. 15 its location in Cincinnati's Pendleton neighborhood is temporarily closing as the space is converted into the Point at Braxton Brewing Co. Cincinnati, a private event space.

Construction on the space is slated to begin Aug. 15 and last until the Point's opening in early September. An exact opening date was not set. The brewery in a marketing email announcing the new space said it will seat more than 100 guests and have an audio-visual system for events. Braxton bills the space as appropriate for an intimate wedding, milestone celebration or corporate outing.

Braxton is investing \$100,000 in converting the Pendleton brewery into a private event space, according to a spokeswoman. The brewery declined to comment on what the renovation entailed, or with whom it was partnering on the design and build-out.

The brewery space at 331 E. 13th St. in Pendleton was [originally opened as Three Points Urban Brewery in 2018](#). [Braxton Brewing acquired the space in July 2020](#), reopening it as Braxton's Cincinnati location in September of that year.

Braxton Brewing partnered with Covington restaurant Parlor on Seventh to [open Pendalo Wingery adjacent to the Pendleton brewery](#) in early 2021. Pendalo's social media presence has not been updated since late 2021. A brewery spokeswoman declined to say whether the restaurant had closed, or when.

The brewery's marketing email boasted a new menu opening alongside of the Point in September. It's unclear if the Pendalo space is being fully rebranded.



By: The Gnarly Gnome

If you missed the dinosaur that hung out in the Rhinegeist taproom in 2018, you missed something cool. Luckily for you (really, for all of us), the brewery is teaming up with the Cincinnati Museum Center again to create an event (and a collaborative brew) that bring together prehistory and modern craft beer.

About The Beer, Called Tiktaalik

Before you know about the beer, you have to know about the fish. This isn't a fish that you'll see swimming the depths of the Ohio River, though. Tiktaalik lived 375 million years ago and was first discovered in Arctic Canada. This fossilized fish provides incredible insights into the features of animals that went from swimming fish to four-legged vertebrates.

This incredible prehistoric fish will be featured in the Cincinnati Museum Center's new 'Ancient World Hiding in Plain Sight' exhibit with other fossils to help guests explore ancient Paleozoic ecosystems.

When the museum and Rhinegeist started talking about a new collaboration beer, it quickly jumped to the top of the list as inspiration.

The beer that they settled on is a Cold Double IPA hopped with Simcoe, Citra, Mosaic, and Talus hops to give it a bright citrus and tropical note that pairs up perfectly with the style's easy drinkability and crisp personality.

The Release

You'll get your first chance to snag this new beer in the Rhinegeist taproom in September. The brewery will be pairing it up with a sneak peek at the Museum Center's fossil collection in a cool mini exhibit that will be open in the taproom itself towards the end of the month.

The Museum is going to also make sure that the beer is available at their exclusive events, so keep your eyes peeled for that!



**Cincinnati
Museum
Center** >

Football Returns Beer Re-Releases

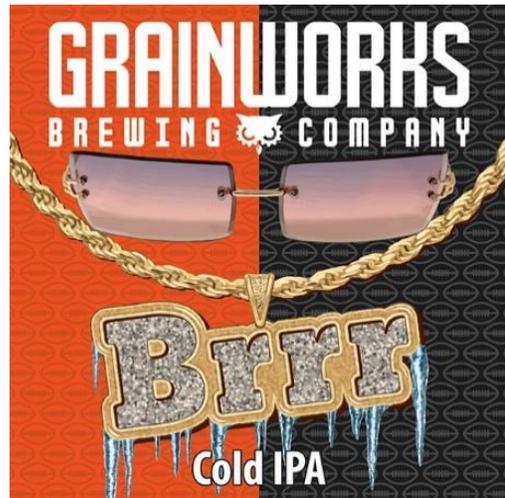
Brrr

Style: Cold IPA | ABV: 6.5% | Draft & 6-Packs

In honor of this fresh Cincinnati sports icon, our **Cold IPA** brings the intensity with Citra, Simcoe, and Centennial hops, while keeping the malt flavor clean and subdued. It's purposefully powerful and confidently chill. **Brrr**.

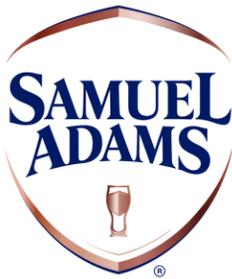
Find it in the taproom or at a retailer near you!

<https://grainworks.beer/beer/finder/>





AUGUST 21ST. THROUGH AUGUST 27TH., 2023



Barleycorn's
Brewhouse





*"West Cider
Best Cider"*

DRY

HARD APPLE CIDER

5% ABV

Introducing the home of Cincinnati's finest ciders! Join us in the taproom on **August 18th** for the official launch of West Cider. Amazing ciders, t-shirts, pints, cans, and more will be available.

You might've had some of our ciders before, but our brewers have been hard at work perfecting them, and we're excited to finally have some available to-go! We can't wait to see everyone to help us officially launch West Cider!





THE
MIAMI VALLEY
BCCA



Brewery Collectibles Club of America®

and the...



QUEEN CITY CHAPTER

Invite you to our
3rd Annual SUNDAY BEFORE CANvention Show!

LOTS OF VINTAGE BEER CANS AND BREWERY ITEMS

Sunday, August 27th, 2023 from 9:00 am to 2:00 pm
at the Geo. Wiedemann Brewing Company
4811 Vine Street • Cincinnati (St. Bernard), OH 45217

A limited number of tables will be available or
bring your own tables, pop-up canopy, etc...
or set up on the ground or by your vehicle.

All set ups are outside in Lower Level Beer Garden. \$15 set up fee.

OPEN TO PUBLIC/WALK-IN'S FREE

WIEDEMANN'S FINE BEERS

available for purchase along with an excellent selection of food from the kitchen.



Rick Ordeman
937-558-6993
rdordeman@gmail.com

Doug Groth
937-554-9262

truckwashdoug@aol.com

