

Third Eye, MadTree win big at 2023 Ohio Craft Brewer's Cup

October 23, 2023 [David McKinney](#) Cincinnati Beer, Craft Beer



What another fantastic year at the Ohio Craft Brewers Cup! We welcomed a record 67 breweries that entered over 400+ beers into this year's competition. Congratulations to BLUE HERON BREWING for winning the Best of Show with their Matrimony Cream Ale, what a fantastic beer! Congrats to all of the winners listed below. Winners will also be posted to our website shortly. Thanks to the brewers and judges for another great year, we look forward to another great competition and hopefully adding even more breweries in 2024! The 2023 Ohio Craft Brewer's Cup took place in Dayton over the weekend, and Cincinnati-area breweries were once again big winners at the competition. The [2023 Ohio Craft Brewer's Cup](#) featured more than 400 entries from 67 breweries across the Buckeye State. [MadTree](#) took home the award for best large brewery, featuring breweries that produce over 15,000 barrels per year. It's the sixth straight Best Large Brewery award for MadTree – they've won every year since 2018. Phantom Forest won gold in the Imperial IPA category. The beer has now won four medals at the Ohio Craft Brewer's Cup, but this is the first gold. It also won a silver at the US Open in 2020. [Third Eye](#) won best Southwest Ohio brewery, on the strength of four medals – a gold, two silvers, and a bronze. They've won Best Southwest Brewery four straight times – every year they've been in existence. After winning bronze last year, Higher Purpose won gold in the Stout category. The beer now has eight total medals – one at GABF and World Beer Cup, four at US Open, and two at Ohio Craft Brewer's Cup. Third Eye also won [Brewery of the Year at Great American Beer Festival](#) last month after winning four medals. [Narrow Path](#) won three medals, including two for sour beers: Oud Bruin won gold for Sour Beer, and POG Kettle Sour won a bronze for Sour/Wild Beer with Fruit. Their Restless Seas won a medal for the second straight year, and it also took home a silver at GABF earlier this year. [Streetside](#) took home a gold and two bronze. Black Cats won gold for Brown/Dark Ale, Suh, Brah? won bronze for New England/Hazy Pale Ale, and Tiki Time won a bronze for Wood/Barrel Aged Beer under 8%. Black Cats also won a silver medal at the World Beer Cup earlier this year. Middletown's [NEW Ales Brewing](#) also won a bronze medal in the Herb/Pepper/Spice Beer category for their pumpkin beer, OMG Becky Look At That Pumpkin. In all, five Southwest Ohio breweries won a total of 13 medals, including three gold. Best in Show went to Matrimony Ale, a cream ale from Blue Heron. A full list of Southwest Ohio area winners is below:

MadTree Brewing Company Best Large Brewery (15,000+ Barrels) Phantom Forest (Imperial IPA) – Gold Medal Legendary Lager (American Lager) – Bronze Medal

Narrow Path Brewing Company Oud Bruin (Sour/Wild Beer) – Gold Medal Restless Seas (German Style Ale) – Bronze Medal POG Kettle Sour (Sour/Wild with Fruit) – Bronze Medal

NEW Ales Brewing OMG Becky Look At That Pumpkin (Herb/Spice/Pepper Beer) – Bronze Medal

Streetside Brewery Black Cats (Brown/Dark Ale) – Gold Medal Suh, Brah? (New England/Hazy Pale Ale) – Bronze Medal Tiki Time (Wood/Barrel Aged Beer under 8%) – Bronze Medal

Third Eye Brewing Company Best Southwest Brewery Higher Purpose (Stout) – Gold Medal Inner Sight (Brown/Dark Ale) – Silver Medal Untapped Potential (German Style Ale) – Silver Medal Kelly's Private Stash (Wood/Barrel Aged Beer over 8%) – Bronze Medal



Since 2016, Loveland's NEST Community Learning Center has been working to break the cycle of poverty for at-risk school-age children in suburban and rural communities in the Cincinnati area. Narrow Path Brewing taproom manager Russ Siebenthaler is competing in NEST's fifth annual Dancing with the Stars fundraising event happening on Oct. 27, so the brewery is donating \$1 from each can of Schwarzenenthaler dark lager sold to help the local charity's mission. Find out more at facebook.com/narrowpathbrewing and learn more about NEST's mission at nestclc.org

SMALL, LOCAL, UNIQUE

We are a creative, nimble 5 Barrel Brewery crafting ales that reflect our own personality and local character in the American and European traditions. We make beer. Multiple medals in State, National, and Global competitions across the entire style spectrum tell the story of our commitment to quality, creativity, and diversity. Our goal is to make beer that engages the mind, heightens the senses, and fosters connection with those around us.

106 Karl Brown Way Loveland, OH 45140

Fifty West Brewing to Turn Brewpub into Private Event Space

The brewpub just reopened in January after a nearly three-year-long closure during the pandemic. By [Katherine Barrier](#) CityBeat Oct 26, 2023



Photo: Fifty West Brewing Co. Fifty West's original Brewpub at 7668 Wooster Pike in Columbia Township

It's the end of an era for Fifty West Brewing Co. as it announces the closing of its original brewpub location in Columbia Township. The brewery made [the announcement on social media](#) this week, writing, "Fifty West Fans, Supporters, and Beer Lovers, As we approach November 11th, we have bittersweet news to share. The Brewpub, filled with memories of shared pints, cherished moments, and the origin of our incredible journey, will be closing its daily food service following the Brew 'N Que. We can't help but feel a sense of nostalgia as we bid farewell to this pivotal phase of our story."

Fifty West Brewpub said initially closed in 2020 due to financial and operational pressures brought on by the COVID-19 pandemic. It remained closed for nearly three years as the brewery shifted its focus to its Fifty West Burger Bar across the street. [It reopened in January this year](#) under the direction of Cincinnati chef Jackson Rouse and with the goal of bringing back the original dining experience customers loved.

In Tuesday's social media announcement, the brewery promised patrons that the brewpub's closure is not the end, but a beginning of a new phase. The building will be turned into an event center and be available to rent.

The brewery also thanked its staff, who it says were informed of the transition in advance.

"We deeply appreciate their dedication and the hard work they've put into making the Brewpub a special place for all of you. Our team members are at the core of the experiences we've created together, and we're committed to supporting them in every way we can as they take the next steps in their careers," the owners wrote. "While it's hard to say goodbye to the Brewpub, it's not the end of the road for Fifty West Brewing Co. We are focusing on our future growth, creating opportunities for our employees, and staying true to what we do best. Come out and share a pint while the doors are still open to the public. Here's to memories past and adventures ahead. Cheers to the future!"

The brewpub's final day will be Nov. 11 for [the Great Ohio Brew N' Que](#) from 4-11:30 p.m.

Fifty West Brewpub, 7668 Wooster Pike, Columbia Township. More information: fiftywestbrew.com.



Limited Tickets Left!

4-Course Brunch

Sunday, October 29th from 11am - 2pm

At the Fifty West Brewpub

Fall Harvest Brewer's Brunch

Fall Inspired Farm-To-Table Comfort Food

As the seasons change, the magic of fall harvest begins, bringing some of our favorite ingredients to their prime. Chef Jackson Rouse carefully crafted a delicious coursed brunch that will make you feel like you're right at home wrapped in a cozy blanket of fall goodness.

Each course has been paired with a hand-selected beer, resulting in the perfect brunch plate. Throughout the event, our brewer and chef will be present to share the story on why they selected each dish and pairing. Feel free to engage and ask questions for every bite and sip.

Fifty West Brewpub

7668 Wooster Pike Cincinnati, OH 45227

Menu Below

Menu subject to change based on seasonal availability

H A R V E S T

Brewer's Brunch.

Welcome Course

GOETTA SLIDER

Glier's Goetta • House-Pickled Jalapeño
Slow Roasted Heirloom Tomato • Bacon Hollandaise
Paired With Downhill Dortmund

First Course

BELGIAN WAFFLE

Butternut Squash Jam • Goat Cheese • Smoked Turkey Thigh
Crispy Brussels Sprouts • Brown Beer Pomegranate Gastrique
Paired With Home Sweet Home Sweet Potato Brown Ale

Second Course

TOAD IN THE HOLE

Sage Toast • Brown Butter • Local Egg • North Country Maple
Sausage • Caramelized Onion • Cranberry Marmalade
Paired With Experimental #1 East Coast India Pale Ale

Third Course

PUMPKIN CHEESECAKE

Smoked Pecan Granola • Maple Bacon Caramel
Madras Curry Whip
Pumpkin Spice Latte Bourbon Cream Liquor



Brewer's Brunch

A Series Rooted In Tradition

Since we opened our Brewpub in 2012, the Brewer's Brunch has been a cherished tradition, of beer drinkers and brunch go-ers, and we couldn't be more thrilled to welcome you back in with the Fall Harvest edition. We have welcomed thousands of guests, all getting a unique and memorable dining experience. We encourage you to join the tradition and create a savory experience of your own here at Fifty West.

What to Expect



Creative Plates

Our creative prowess has no bounds when it comes to designing one-of-a-kind plates.

Brewer's Brunch is an opportunity to try innovative dishes you likely won't come across anywhere else.

Sensational Beers

Every beer welcomes the perfect dish and every dish requires the perfect beer. Each course comes with a craft beverage pairing that brings out the best qualities of its carefully selected ingredients.



Face Time With Chef

Our Executive Chef Jackson Rouse is a specialist in elevated comfort food and he leapt at the opportunity to build a menu for the Fall Harvest Brunch featuring the freshest locally sourced ingredients. He will be presenting these dishes course by course and would be happy to field any questions you may have.

A Taste of History

Since it was built in 1827, the Brewpub has hosted many walks of life from bootleggers during prohibition to celebrities and wild game enthusiasts. Setting foot in our pub is like stepping back in time and we invite you to dine with us in a historic building nearing two centuries old.





UNIQUE DINING EXPERIENCE

PAIRED MENU

Welcome Beer

5oz. "Maul" Bourbon Barrel Aged
Imperial Stout
11.7%

Amuse-Bouche

Confit Frenched Wings
with Kool-Aid Sweet & Sour

First Course

Beef Tartar
served with Hop Saltine
10oz. Sichuan Pepper Saison, 6.3%

Second Course

Butternut Squash Ravioli with
Brown Butter Sage Sauce, and
Maul Balsamic Reduction
5oz. Breakfast Maul, 11.7%

Distillers Choice Bourbon Tasting

Palet Cleanser

Limo Sorbet

Third Course

Braised Short Rib Risotto
with Gremolata
10oz. "Giulia" Italian Pilsner, 4.9%

Fourth Course

S'mores with House-made Graham
Crackers, Marshmallow Fluff, and
Maul Chocolate Drizzle
5oz. Neopalatin Maul, 11.7%

Bourbon tasting to follow dinner.

HIGHGRAIN x **AUGUSTA**
BREWING CO. DISTILLERY

Join us on Monday, November 6 from 5:30-8:30pm for a unique paired dinner experience, featuring Augusta Distillery Bourbon and HighGrain bourbon barrel aged beers. Get your tickets today to reserve your spot, tickets will go fast!