



**We are proud to introduce our newest seasonal offering Moerlein Dunkel. It's a classic, medium-bodied dark style with notes of Toast, Caramel & Chocolate. Brewed with Munich Malt and Saaz Hops.**

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This year, we have 7 unique beers brewed only for this calendar from: 16 Lots, Esoteric, Northern Row, Streetside, Third Eye, Urban Artifact, & West Side Brewing. We also have several other beers being shipped from out-of-state breweries that you won't find cans of anywhere in Cincinnati other than this box. Pre-Order at [HigherGravityCraftHaus.com/store](https://highergravitycrafthaus.com/store) (or visit direct link below) <https://higher-gravity.square.site/product/BeerventCalendar2023/1602?cs=true&cst=custom>

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## 'Not your typical brewpub': Wyoming's newest eatery, Gilligan's on the Green, sets opening



Image: Cincinnati Business Courier

Gilligan's on the Green has partnered with West Side Brewing, and the collaboration includes 10 Gilligan's-branded beers, including, from left, the Irish Lager, Irish Red Ale, Apple Pie Cider and Nitro Stout. By [Liz Engel](#) – Digital editor, Cincinnati Business Courier Nov 1, 2023

A former fire station situated in the Cincinnati suburb of Wyoming has been transformed once again – this time into an Irish- and American-themed brewpub serving up fare like Reuben rolls and filet mignon alongside a selection of nearly three dozen draft beers formulated by a West Side-based craft brewery.

Gilligan's on the Green will debut to the public Friday, Nov. 3. It's the fourth restaurant by EP Investment Group – founded in 2009 as a residential redevelopment firm – and its first outside the confines of its Westwood home base. EP's portfolio includes Ivory House, a white-tablecloth steakhouse on Harrison Avenue; W Bar + Bistro, [which took over the West Side's Henke Winery in 2022](#); and its latest concept, Aubrey and Zach's Ice Cream, which opened earlier this year. Gilligan's on the Green, located at 400 Wyoming Ave., succeeds 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](#), alongside Karen Klaus.

EP Investment co-founders Frank Eversole and Rick Pouliot said the community has rallied big around the new concept. The group also plans to heavily market the restaurant around various parts of the city.

“Coming from Westwood, we thought our community members were fiercely loyal to their neighborhood,” Pouliot told me. “Wyoming has kicked it up to a whole new level.” EP did some significant demo work to ready the building – the property had flooded while vacant. Overall, not a lot of structural changes were made, but the redesign opts for more drama than before with dark gray walls and oversized chandeliers throughout. The restaurant has seating for more than 280 overall including an outdoor patio that fronts Wyoming's Village Green, a green space and park. A nearly \$1.5 million project there will add a state-of-the-art performance pavilion, accessible gardens, a great lawn and more. The restaurant space itself – which spans two stories and 9,320 square feet – has more purposefully divided the space to accommodate private events and small groups. “We wanted to elevate it a bit,” Eversole said. “We didn't want the typical brewpub experience. We wanted it to be more food forward.” The [menu](#), initially crafted by Ivory House Chef Rob Scannell and finished by Sam Chasteen, who will lead the kitchen at Gilligan's, includes more than 30 items, from starters and salads to entrees and handheld sandwiches.

Appetizers include a beer cheese pretzel, spicy mussels and Ballymalone bruschetta. The Jonathan Swift Reuben, served on marbled rye bread with sauerkraut, Swiss cheese and pub sauce, comes in three sizes: Lilliputian (\$17), Gulliver (\$24) or Goliath (\$31).

There's a shepherd's pie (\$25), made with a Cincinnati chili-rubbed beef; whiskey glazed salmon (\$28), served with whipped potatoes and roasted carrots; and a 14-ounce New York strip (\$49), topped with Kerrygold garlic and herb butter. “It's the fanciest bar food you'll ever have,” Pouliot said. “It's going to come across as elevated. Really elegant.” On the bar side, EP Investment Group has partnered with West Side Brewing, a fellow Westwood neighbor and [the region's ninth-largest brewery, according to Business Courier data](#). The collaboration includes 10 Gilligan's-exclusive beers. The Gilligan's beers will be brewed on site. Overall, there's 30 beers on tap including a selection of seasonals, ciders, dry stouts and an Irish red ale. There's also a selection of cocktails, alcoholic seltzers and wines by the glass. Gilligan's is launching with a staff of 54. The EP Investment team is still hiring. There are four rentable spaces, including the entire upstairs, which can accommodate 70 guests. Eversole said he received the first call for bookings in July – [when EP Investment first announced the project](#). Some events are already scheduled. Bookings formally open Dec. 1. “It's going to be a big portion of the business,” Eversole said.

EP Investment Group signed a 10-year lease for 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 structure was first constructed in 1909 as a fire house. In addition to Station Family + BBQ, it's housed concepts like Boston Beanery, Sturkey's and [Encore Bistro & Bar](#). Gilligan's on the Green will open seven days a week.

Hours are 11 a.m.-9 p.m. Mondays-Thursdays, 11 a.m.-10 p.m. Fridays, 10 a.m.-10 p.m. Saturdays and 10 a.m.-9 p.m. Sundays.



# FIVE

SATURDAY  
NOVEMBER 4  
2023

## YEARS

### **New coworking space, Revelance, opening near Sonder Brewing, P&G in Mason**

Revelance will open in 2024 with a host of amenities including a cafe, a golf simulator, a podcast studio and more. PHOTO PROVIDED BY: REVEL BUILDING GROUP

By [Brian Planalp](#) – Reporter, Cincinnati Business Courier Oct 30, 2023

A new coworking concept with a built-in taproom and several permanent tenants is coming to Mason. Revelance will open at 8460 Duke Blvd. next to Sonder Brewing and near Kingswood Park and Procter & Gamble's Mason Business and Innovation Center. Construction began Oct. 19 to retrofit the existing 27,000-square-foot building with state-of-the-art amenities at a cost of \$5.5 million. MA Design performed the design work, and Bunnell Hill Construction is the general contractor. The space will open in June 2024. In addition to coworking spaces and private offices, Revelance will offer a cafe, a podcast and video studio, a golf simulator, a commercial kitchen, an event center, and the taproom, which will be available during event rentals. The building will also host signed tenants in permanent offices. The tenants include Fortegic, a financial firm; Legacy Ortho, a medical products firm; and Columbus-based Zink Foodservice Group. The coworking space is being marketed to freelancers, startups or remote workers, while the event center could be used for workshops, seminars, product launches and community events, according to Kristina Forester, director of operations at Fortegic and also head of marketing and operations at Revel Building Group, which is developing Revelance. "It's a lot going into what seems like a small space," Forester told the *Business Courier*. "It all really flows together and can be opened up. It's a very open concept." A group of investors formed Revel Building Group as a side project, Forester said. Revelance is their largest project yet. The project was inspired in part by the owners of Sonder Brewing, and they intend use space at Revelance for some private brewery events, so they don't have to shut down their tap room. Sonder, the region's seventh-largest craft brewery, will also lease a space in the building for its small batch and sour brewing program. Forester said things got off the ground as Fortegic was looking for office space in the Mason area. The building had sat vacant for some time prior to Revel Building Group's purchase of it in 2020. Then the pandemic hit. "The landscape of people working has changed so much, we really wanted utilize the space for what the community wanted and have everyone benefit," Forester said. "It's a no-brainer location."

### **Plus Sonder celebrates 5 Years this Saturday! Come celebrate 5 years with us!**

Like we've done every year, we'll be releasing a beer every hour for a lot of the day. Barrel aged beers, specialty limited kegs, fan favorites coming back in new variants, a gold series beer everyone keeps asking for, and who knows, we always have some surprises up our sleeves! Stay tuned for the tap list and package release coming soon

### **HOURLY TAP LIST RELEASES STARTING AT 9AM**

**9:00 AM Pumpkin Spice Kato** Blonde Ale, **9:00 AM Pineapple You Betcha!** New England IPA,

**10:00 AM Maple Barrel Aged Otto** Tiramisu Stout, **11:00 AM Kiwi Guava Frosted** Milkshake IPA,

**12:00 PM Barrel Aged Kenosha Kickers** Apple Streusel Ale, **1:00 PM Lavender and Vanilla**

**Nocturnal** Dark Lager, **2:00 PM Puffiest Coat** Imperial Stout with Chocolate, Marshmallow, and

Graham Cracker, **3:00 PM Grapefruit Voss** Kölsch, **4:00 PM Double Barrel Aged Barleywine**, **5:00**

**PM Tangerine Brobie** Vanilla Porter, **6:00 PM Cherry Cobbler** Frosted Milkshake IPA, **7:00 PM**

**Grand Reserve Blend 2** Blended Barrel Aged Stout

### **PACKAGE RELEASES STARTING AT 9AM**

**Maple Barrel Aged Otto** Tiramisu Stout – *Bottles*, **Double Barrel Aged Barleywine** – *Bottles*,

**Barrel Aged Kenosha Kickers** Apple Streusel Ale – *Bottles*, **Puffiest Coat** Imperial S'Mores Stout -

*4 packs*, **Guava Kiwi Frosted** Milkshake IPA with Guava and Kiwi - *4 packs*, **Cherry Cobbler**

**Frosted** Milkshake IPA with Cherries and Crumble - *4 packs*

## BEER RELEASE + 6TH ANNIVERSARY CELEBRATION



### Drummer Boy, Winter Warmer Ale Is Back!

**Drummer Boy, Winter Warmer** ABV: 8% IBUs: 28

Our most popular seasonal is out starting this weekend! Drummer Boy is an Imperial Red Ale brewed with huge amounts of honey procured from local honey farm, Don Popp's and spiced up with Saigon Cinnamon, Orange Peel, Vanilla & Ginger. Available Friday, Nov 3rd in our Blue Ash, and Norwood taprooms on draft and in six-packs to go! Now shipping to local retailers in the Cincy, Dayton, and Kentucky market areas.

### Cool Meditation, Peanut Butter Bourbon Barrel Imperial Stout

Ok, that's a lot of words to describe a beer! Understand nevertheless, this complex stout has it all. First off, it's an Imperial Stout that we aged in bourbon barrels for over 2 years! Then we added a healthy dose of peanut butter and chocolate from local Cincy chocolatiers, Maverick Chocolate. If you like chocolate, peanut butter, dark ales and bourbon - you'll probably love this one! Cool Meditation is available Friday, Nov 3rd in Blue Ash and Norwood on draft and in four-packs to-go! Draft and cans are very limited! But don't fret, a limited number of cans are shipping to craft retailers starting next week in the Cincinnati, and Dayton areas.

**Bourbon Barrel Aged, Cool Meditation - Peanut Butter & Chocolate Imperial Stout** ABV: 12% IBUs: 40



### Fretboard Brewing Celebrates #6

A big thank you to all our family, friends, beer fans, musicians and everyone who's supported Fretboard the last 6 years! It wouldn't be a Fretboard anniversary without music so we're celebrating each day with some heavy hitter bands. Friday night, Just Strange Brothers perform their first ever Elton John Tribute night. They've promised all the hits! Show time is 8-11PM. On Saturday, brewery favorites Crown Watts rocks the night with their progressive and classic rock hits. Show time is 8-11PM. Both are free shows with no cover charge.

**Thank you for 6 great years! Can't wait to show you what's brewing next year.**



**Boulder, CO October 24, 2023** — The American Homebrewers Association® (AHA) is delighted to announce that the 25th annual celebration of Learn to Homebrew Day is set for November 4, 2023. This nationwide celebration aims to demystify the art of homebrewing and provide valuable resources. For seasoned brewers and curious beginners alike, Learn to Homebrew Day offers an opportunity to learn, connect with fellow beer enthusiasts, and celebrate the hobby of brewing at home.

## CINCINNATI **Pizza Week**

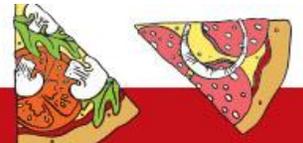


**Participating Breweries include: Bircus in Ludlow & Covington, Taft's Brewpourium, Braxton & Voodoo Brewery in OTR.**



**CINCINNATI Pizza Week**

**NOVEMBER 6-12, 2023**



**Each Restaurant is offering a \$10.00 Pizza all week long.**