

Experience **FIRE & ICE**

ICE BARS • FIRE PERFORMERS • THEMED DINNERS
AT MOERLEIN LAGER HOUSE

Fire & Ice Weekends Every Friday 5:30-10pm, Saturday 3-10pm, and Sunday 11-7pm. Jan 12th – Feb 18th. Get ready for a sizzling spectacle at Fire & Ice! **Fire performers** will set the stage ablaze with electrifying shows on illuminated podiums, turning Moerlein Lager House's outdoor beer gardens into a fiery fiesta. But that's not all—the fun doesn't stop with the fire! **Chill out at our Ice Bar, complete with a drink luge, stunning ice displays, and cozy firepits to keep you warm.** Whether you're craving a bite inside or fancy a frosty cocktail outdoors, Moerlein Lager House has you covered.

And speaking of cocktails, don't miss out on Molly Wellmann's curated Fire & Ice concoctions, available throughout the venue to add an extra splash of excitement to your night! 🍹🍷🍺🍻🍾

Event Details:

- **When:** Every Friday 5:30-10pm, Saturday 3-10pm and Sundays 11am-7pm
- **Where:** Moerlein Lager House's Indoor and Outdoor Beer Gardens
- **Highlights:** [Themed Dinners](#) (indoors), Outdoor Ice Bar, Ice sculptures, Fire Performers, 4-Lane Ice Slide, Igloo Rentals and Fire Pits

[Saturday Live Ice Carving Demonstrations: 3-6pm Special Sunday Brunch: 11am-2pm](#)

[Kids Eat Free Sunday: 4-7pm with an Ice Slide Ticket](#)

Click On The Links Below For Themed Dinners, Igloo Rentals, Ice Slide Tickets, and Free Event Info Including Fire & Ice Performance Times



Comic Book Pop-Up with Our Comic Shoppe
Streetside Brewery, 1-4p A day of comics
(Marvel, DC, Dark Horse, and more) and beer.



Streetside Brewery
4003 Eastern Ave, Cincinnati, OH 45226

MadTree Prepares New Food Menu as Renovations on Taproom Kitchen Begin



Photo: Phil Heiden Reich / MadTree Brewing By [Katherine Barrier](#) on Wed, Jan 3, 2024, at CityBeat

MadTree says pizza will remain the anchor of its menu, but it's also adding things like sandwiches, appetizers, and kid-friendly options. MadTree Brewing is cooking up some new ideas and menu items for its kitchen after the departure of Catch-a-Fire Pizza. The Oakley brewery began renovations on its taproom kitchen this week, which will include advances in technology and built-in efficiency, MadTree said in a press release. Changes will include adding mobile ordering from anywhere within the space and streamlining the to-go ordering process. "Our focus is on providing a warm and welcoming customer experience, making your time here as enjoyable and effortless as possible," Kenny McNutt, MadTree co-founder, said in the release.

MadTree is also making the space more inclusive and improving accessibility by lowering countertops at both the point-of-sale counter and pickup window and providing accessibility training to frontline staff. "This is just the beginning! We are only getting started in the inclusion space for individuals with developmental disabilities. This is just a first step for us," Rhiannon Hoeweler, MadTree's vice president of Experience & Impact, said in the release. As for the menu, MadTree says pizza will remain the anchor of the kitchen, but it will also be adding offerings like sandwiches, appetizers, and seasonal and kid-friendly options.

Catch-a-Fire Pizza to Open Kitchen in West Side Brewing The brewery, which has long relied on food trucks, says it's looking forward to adding a permanent in-house kitchen to its repertoire. While the kitchen undergoes renovations, MadTree will host a rotating selection of food trucks, including Red Sesame and Sweets & Meats. Service will be available Monday through Sunday during normal taproom hours. MadTree will unveil its new menu and kitchen this spring.



THE SAUCE

A WEEKLY LOOK AT ALL THINGS LMBC

BREWS & BITES | LIVE MUSIC | LMBC SWAG

FEATURED BREWS & BITES



Magpie Amber Amber Ale | ABV 5.5% IBU 25

Everyone's favorite Amber is BACK! Magpie is an easy drinking Amber Ale with notes of toffee and caramel. A great stepping stone to craft beer if new to breweries! ➡️👉 **On tap starting on **FRIDAY!****

Pepperoni Pizza

A classic but always a favorite! BRB, devouring this beauty before it gets cold! ❄️🍕

LMBC Event Center Concerts:

- tickets can be purchased on our website (littlemiamibrewing.com)

Jump: America's Van Halen Tribute Band **Friday, January 12, 2024,**

Doors open at 6:30pm Show starts at 8:00pm

Ticket price ranges from \$25-\$35 Ages 21+ **TICKETS ARE SELLING FAST**

***Online ticket sales end at 12pm (the day of the show).**

Any remaining tickets are sold at the door*

Taproom Music (no cover): Saturday, **January 13th** - Floyd and the Walkmen are playing in the taproom from 8-11pm

The Eagles Project **LESS THAN 100 TICKETS LEFT!** **Friday, January 26, 2024** Doors open at 6:30pm Show starts at 8:00pm

Ticket price ranges from \$25-\$35 Ages 21+



LAST CHANCE TO SIGN UP FOR CURLING LEAGUES SESSION II
League Runs January 15th - February 19th

2V2 MONDAY-THURSDAY

Curling Leagues

The Basics

Games are played between 7pm-9pm [Monday-Thursday](#) 6 Weeks of gameplay 2 Players per team
\$120 Per team (\$60/person)

Curling leagues are BACK and we're thrilled to open up league registration as we welcome in the new year. Think you have what it takes to launch mini kegs across the ice with precision? We challenge you to give it a shot! Sign up [today](#) to secure your team a spot.

[League play begins Monday, January 15th](#)



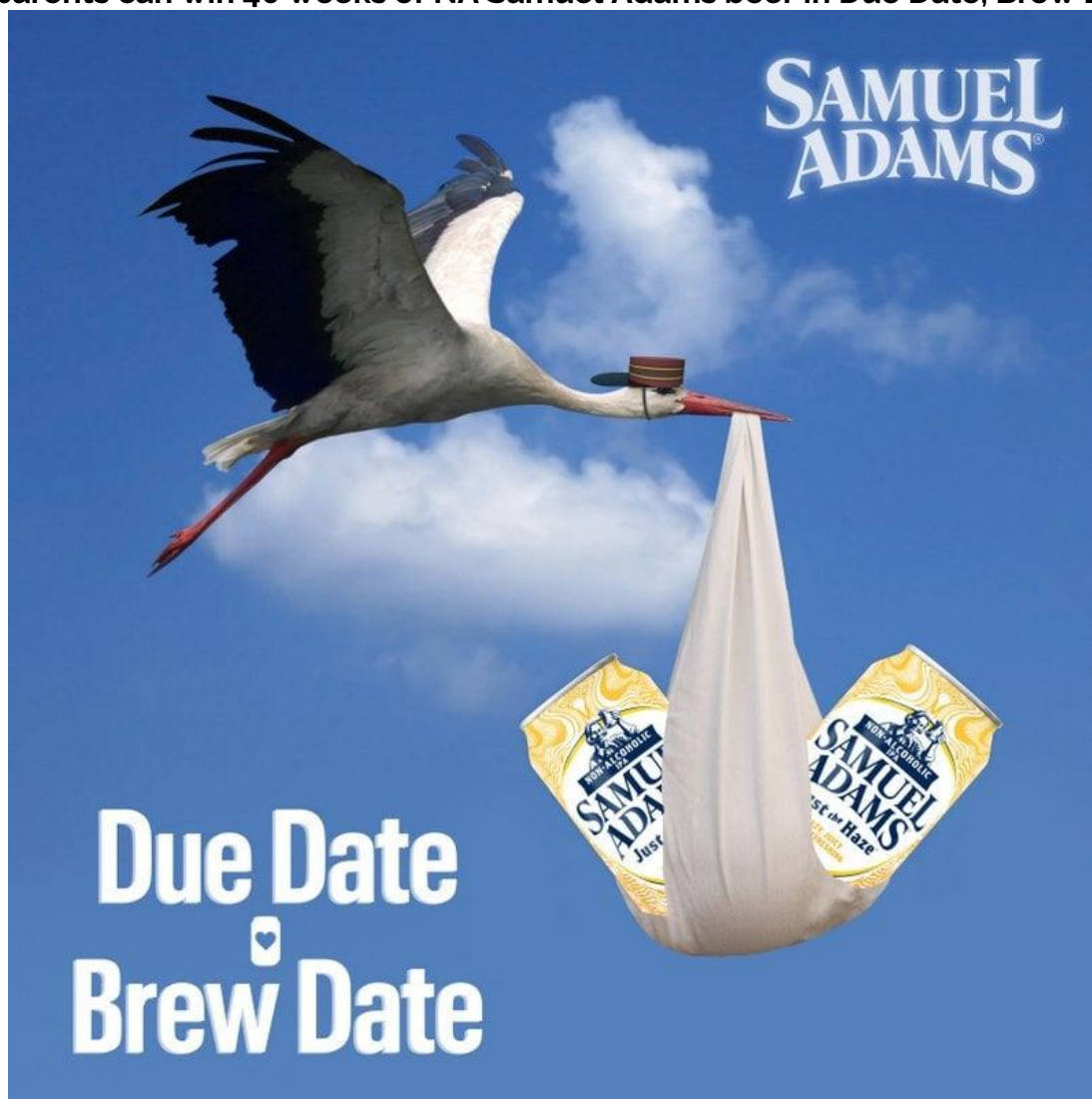
Hello everyone! We shared our 2024 portfolio on [social media](#) and heard what many of you were really excited about. There are award-winning favorites returning and a whole new party of Fruit Tarts that will be arriving this year.

Introducing Monocle

Our first "new" Midwest Fruit Tart is actually the return of a taproom-only recipe from several years ago. These bright and juicy mangoes pack so much fresh flavor they're practically bursting from the can! Monocle is brewed with a blend of real Alphonso and Kesar mangoes, fermented to a magical 8.1% ABV, and balanced to drinkable perfection by the fruit wizards on our brewing team. When it comes to Fruit Tarts, this one is nothing to squint at.

Monocle is heading out for retail distribution, so ask for it at your favorite spot that carries Urban Artifact seasonal Fruit Tarts. Or you can order it through our [online store](#) or enjoy it in our [Northside Cincinnati taproom](#).

Expecting parents can win 40 weeks of NA Samuel Adams beer in Due Date, Brew Date contest



JANUARY 10, 2024, BY: [CHRIS CROWELL](#)

According to a recent survey commissioned by Samuel Adams and conducted online by The Harris Poll, only 17% of Americans 21+ who had a pregnant partner say they stopped drinking while their partner was pregnant. That can be pretty frustrating if the expecting mother would love nothing more than to crush an IPA.

To ease frustrations, Samuel Adams debuted 'Due Date, Brew Date' to reward those who give up alcohol in support of their pregnant partner with the chance to win a 40-week supply of Samuel Adams non-alcoholic option, Just the Haze. This is another great marketing gimmick in [a growing list of creative non-alcoholic beverage promos](#).

"January is a time when many drinkers rotate non-alcoholic beer options into their routines, or give up alcohol for the month altogether, regardless of what stage of adulthood they're in" said Lauren Price, Head of Brand, Samuel Adams. "But perhaps one of the best times to try Sam Adams' flavorful Just the Haze Non-Alc IPA is when it matters most to your significant other. We created 'Due Date, Brew Date' as a way for expecting dads and non-carrying mothers to show their appreciation for their partner, without giving up their other great love – beer."

Here's how it works: Have a Due Date? Head to [@samueladamsbeer on Instagram](#), comment on the Due Date, Brew Date post, from January 10 – 22 to enter.

- Tag your partner and tell them why you are willing to give up alcohol until their due date in solidarity.
- Or, if you are a carrying parent-to-be, tag your partner in the comments and let them know why you think they should accept the challenge.

You may just win a 40-week supply of Samuel Adams non-alcoholic Just the Haze. When the 40 weeks are over, Samuel Adams will also reward you with a gift off your registry and a 6-pack of Boston Lager so you can cheer to making it to your brew date.

Here's the [complete list of contest Rules & Regulations](#).

About Just the Haze | The brewers at Samuel Adams spent two years perfecting the brand's first non-alcoholic beer: A juicy, hazy, full-bodied IPA you'd never know was non-alcoholic. It packs an upfront citrus aroma with hints of grapefruit, tangerine and lime, complemented by tropical and stone fruit notes like pineapple, guava, melon and peach. Just the Haze won Silver at the 2023 World Beer Cup Awards, Gold Medal in Non-Alcoholic Beer Category at the 2022 Great American Beer Fest, and Silver at the 2021 World Beer Awards.

Rhinegeist Brewery installs Mac's Pizza Pub vending machine at OTR taproom



Image: Cincinnati Business Courier

Rhinegeist Brewery is adding a new food option at its taproom in Over-the-Rhine. By: CORRIE SCHAFFELD

By [Brian Planalp](#) – Reporter, Cincinnati Business Courier Jan 11, 2024

Rhinegeist Brewery now offers piping hot pizza – and soon wings, quesadillas and tater tots – from a vending machine. The Mac's Pizza Pub vending machine, located in the southeast corner of Rhinegeist's Over-the-Rhine taproom, sidles up against the subway-tiled vendor booth previously inhabited by [Columbus-based Tex-Mex chain, Local Cantina](#), which closed at the end of 2023.



Image: Cincinnati Business Courier

Mac's Pizza is now available at Rhinegeist Brewery. By: CORRIE SCHAFFELD | CBC

The machine showed up at Rhinegeist the second week of January. Famished brewery-goers need only choose their item using the touch screen and can pay using cash, credit card or a contactless payment method. Customers can also place an order remotely on an app and then hold their phone up to the machine to retrieve their food. The machines can store 96 refrigerated pizzas and contain two hearth ovens, meaning customers can order two pizzas at once. The items are par baked off-site and then flash baked for three minutes in the ovens.

Mac Ryan, owner of Mac's Pizza Pub, signed a deal with French manufacturer Apitech in 2022 to franchise the Mac's Pizza Pub vending machine throughout the Cincinnati region. [The first vending machine debuted outside Mac's Clifton pizzeria in May 2023.](#) "I have a hard time admitting this, but it almost tastes better than the pizza coming out of our own oven," Ryan told the *Business Courier* last year.