



Cincy Beerfest

February 2nd & 3rd, 2024 at Duke Energy Convention Center in Downtown Cincinnati!

When: Feb. 2 from 6:30 p.m.-11 p.m. and Feb. 3 from noon-4:30 p.m. and 6:30 p.m.-11 p.m.

Where: Duke Energy Convention Center, Downtown

What: An event with light bites, soft drinks, and plenty of beer to sample.

Presented by Fifty West Brewing & The Party Source! Tickets on sale now!

<https://cincybeerfest.com/>



Presenting Sponsors of Cincy Winter Beerfest 2024

Special Thanks to these Supporting Sponsors of Cincy Winter Beerfest 2024





American Sign Museum

VOICE YOUR CHOICE IN THE USA TODAY'S READERS' CHOICE



Help the ASM become the Best Pop Culture Museum in the country!

The American Sign Museum has been nominated for USA Today's 10Best list in the Pop Culture Museum category. We need your help to take the title! Vote for the museum now through Monday, February 12 at 11:59 am EST. You can submit a vote for the Museum once a day throughout the voting period.

<https://10best.usatoday.com/awards/travel/best-pop-culture-museum-2024/american-sign-museum-cincinnati-ohio/share/>

Please **Cast Your Vote** for us

Thank you for supporting the ASM and its mission to celebrate American signage!

1330 Monmouth Avenue Cincinnati, OH 45225 (Camp Washington)

513-541-6366 info@americansignmuseum.org Hours: Wednesday – Saturday 10 am - 4 pm, Sunday, 12 pm - 4 pm

Arnold's Bar and Grill to Host Bockfest Beefsteak Dinner to Support Annual Bockfest Parade

Chefs Randi Roberts and Kayla Robison will be teaming up to craft a special four-course dinner for the event.

By [Katherine Barrier](#) on Tue, Jan 23, 2024, [CityBeat](#)



Photo: Provided by Steven Hampton of the OTR Brewery District Bockfest Parade

In just a few short months, it'll be spring again, and Cincinnati can't celebrate the season without Bockfest, an annual debaucherous celebration of dark beer, springtime and goats. And one of the most crucial parts of the festival is the kickoff: the Bockfest Parade.

To help support this unique tradition, Arnold's Bar and Grill will host the Bockfest Beefsteak, a special ticketed dinner, on Thursday, Feb. 8. The dinner will feature four courses from Arnold's new chef, Randi Roberts, and former Arnold's chef Kayla Robison. Guests will also get a preview of some bock beers from Christian Moerlein, Braxton, 50 West and Wandering Monsters, which will be paired with each course. The menu will feature sausage and short rib donated by Avril-Bleh Meats & Deli, and Bockfest's title sponsor, Servatii, has donated pretzels and will also be contributing dessert.

At the dinner, guests can enjoy live music from Kryst Kruer, and Jim Effler will unveil the official artwork for Bockfest this year. All attendees will also receive a limited, signed Giclee print of the work.

Tickets are \$100 and can be purchased here:

<https://fareharbor.com/embeds/book/brewingheritagetrail/items/430558/calendar/2024/02/?flow=no&full-items=yes>

A hundred percent of the proceeds will go toward the Bockfest Parade.

Bockfest returns for its 32nd year March 1-3 and will take place in and around Over-the-Rhine's historic brewery district. Learn more here: <https://www.bockfest.com/>

Arnold's Bar and Grille, 210 E. Eighth St., Downtown. More info: arnoldsbarandgrill.com.



March 1st. thru 3rd., 2024





Bockfest Sausage Queen Contest

Preliminary Rounds throughout February, Finals Saturday March 2, 2024 at Rhinegeist Brewery 1910 Elm Street

The renowned (and sometimes notorious) **Bockfest Sausage Queen** helps lead the Bockfest Parade by carrying a symbolic tray of Bockwurst. The Sausage Queen is Bockfest royalty who is anointed in the least aristocratic manner we could create: a gender-neutral pageant. Winning contestants receive prizes but are mostly vying for the honor and prestige of being the 2024 Sausage Queen.

There are five preliminary rounds held at local bars and breweries throughout February and the winning "princess" from each round goes on to compete at the final round held Bockfest weekend.



Reigning Bockfest Sausage Queen
Angel Wuellner

Judging Schedule

Crazy Fox Saloon - 901 Washington Ave. Newport, KY 41071

Saturday, February 3rd | Sign up at venue until 8:30 PM, Show starts at 9:00 PM

Wiedemann's Fine Beer - 4811 Vine St, Cincinnati, OH 45217

Friday, February 9th | Sign up at venue until 7:30 PM, Show starts at 8:00 PM

Arnold's Bar & Grill - 210 E 8th St, Cincinnati, OH 45202

Saturday, February 10th | Sign up at venue until 8:30 PM, Show starts at 9:00 PM

OTR Stillhouse (Knox Joseph Distillery) - 2017 Branch St, Cincinnati, OH 45214

Friday, February 16th | Sign up at venue until 6:30 PM, Show starts at 7:00 PM

The Drinkery - 1150 Main St, Cincinnati, OH 45202

Saturday, February 17th | Sign up at venue until 8:30 PM, Show starts at 9:00 PM

FINAL ROUND

Rhinegeist Brewery - 1910 Elm Street, Cincinnati, OH 45202

Saturday, March 2nd | Show starts at TBD

Third Eye Brewing and Fireside Pizza Collaborate on New Brew That Will Help the Community

A portion of all keg sales of Pizza P-Eye will be donated to the Walnut Hills Redevelopment Foundation.

By [Katherine Barrier](#) on Wed, Jan 24, 2024, [CityBeat](#)



Photo By: [facebook.com/Fireside Pizza Wagon](https://facebook.com/FiresidePizzaWagon) Pizza P-Eye

A Greater Cincinnati brewery and a local pizzeria are teaming up to give back to the community. Third Eye Brewing in Sharonville and Fireside Pizza in Walnut Hills have collaborated on a new brew. Pizza P-Eye showcases Third Eye's knack for innovative and quality craft beers as a perfect complement to Fireside's unique pizza. The session pale ale is 4.4% ABV with 40 IBU and is highlighted by Barbe Rouge hops, a new hop variety developed in Alsace, France.

Pizza P-Eye was specifically brewed to pair with pizza. Brewer Kelly Montgomery crafted its profile after a tasting session of Fireside pizzas at Third Eye's Hamilton location. "It's so rewarding to work with other small businesses that share our values and passion for our communities. Not only is Kelly Montgomery a rock star of a brewer, but Third Eye has consistently shown commitment to the betterment of the community around them," Fireside owner Sam Dobrozi said in a press release. "We're very lucky that they have agreed to donate some of the proceeds of this beer directly to our community. I'm thrilled to be making this beer with them and I'm thrilled to be serving it at my restaurant. This is going to be awesome."

You can get Pizza P-Eye at both Third Eye and Fireside. To celebrate its launch, Fireside will host a special event Friday, Feb. 9 where guests can get the first taste of the new brew, meet the chefs and brewers of Fireside and Third Eye and buy pints and six-packs of Pizza P-Eye. It's also National Pizza Day.

A portion of all its keg sales will be donated to the Walnut Hills Redevelopment Foundation, a nonprofit that works to enhance the quality of life in the neighborhood. Dobrozi says one of the foundation's projects was the rebirth of Fire Co. 16, the 155-year-old firehouse that is the current home of Fireside. "Giving back to the RF is not only a good thing to do; it's our duty! They helped to remake our building into a place people can meet with friends, enjoy themselves, and even earn a respectable living. It's our job to give back!" he said.

Fireside Pizza, 773 E McMillan St., Walnut Hills. More info: firesidepizzawalnuthills.com

Third Eye Brewing, 11276 Chester Road, Sharonville; & 850 S. Erie Blvd., Hamilton. More info: thirdeyebrewingco.com

Newport on the Levee's 16 Lots Southern Outpost operating on a week-by-week basis as community support grows



By [Christian LeDuc](#) – Staff reporter, Cincinnati Business Courier Jan 30, 2024

Craft brewery 16 Lots Southern Outpost is currently operating on a week-by-week basis following an announcement last week that the business may close its doors for good – less than one year into its 10-year-long lease at Newport on the Levee.

Earlier this month, the brewery, which is located at 1 Levee Way, closed its kitchen and began operating the 10,700-square-foot location as a taproom only. Del Hall, 16 Lots co-founder and chief commercial officer, wasn't sure if the brewery would be able to last past the end of the month. But things seem to be trending in a positive direction. "The outpouring of support was amazing and unprecedented last week. Minus the kitchen, our bar and beverage numbers were some of the best we've seen since our opening week and enabled us to stay open another week," Hall told me. "Half of the folks coming in saw us in the press and made (a) dedicated effort to support our business."

The brewery had to cut its staff of more than 20 people to just four. Del said those remaining are industry veterans, who are used to the daily and weekly uncertainty of the business. This is the second location for Mason-based 16 Lots. The company opened in Newport in May 2023. The space was designed to be an explorer-themed taproom and restaurant that paid homage to Ohio's riverboat history.

16 Lots' Southern Outpost at Newport on the Levee has cut its staff of more than 20 people to just four. It includes 7,700 square feet of interior space for the brewery, taproom, and gastropub and a 1,000 square-foot cigar lounge. There's an additional 3,000 square feet of patio space: 2,000 of which is located between the Taylor Southgate Bridge and the Purple People Bridge.

Hall previously told the *Courier* that the brewery spent \$3 million on the initial build, which was a major setback. They were about \$1 million over, which caused the brewery to trim its marketing budget. He also added that a string of "bad hires" also hurt the business. Hall said the brewery is out of operating capital and is attempting to navigate the financial uncertainty during the slowest time of year for the industry. Hall also said that North American Properties, the owner of Newport on the Levee, has been willing to work with the brewery to see if it can feasibly operate just as a taproom for the time being. North American Properties has not responded to the *Courier's* request for a comment.

Hall is currently exploring the option of entering into a business partnership with another company that's looking to expand into the Cincinnati market. He previously told the *Courier* that he's reaching out to larger regional and national breweries to help save the business. In a social media post from Monday, a spokesperson for the brewery wrote that it is "navigating some long-term solutions." Hall did not elaborate on what those solutions might be. He did say, "because of the publicity, we had a few investment opportunities come up." The brewery will be open this week from 4-10 p.m. Tuesday through Saturday. According to a social media post, customers can buy full bottles of liquor along with cocktails and beer as the business works to "clear out (the) bar." Hall said that if he is forced to close the Newport location, it could negatively impact the original Mason location, which his business partner, Mike Burton, opened in 2017. It was the first craft brewery in the Warren County city.



GARAGE BREWED

AT RHINEGEIST

SAT. | FEB 3

ALL DAY

Bikes, Bikes, BIKES!!!

Join us in the Taproom this Saturday (Feb. 3rd) for the 2024 Garage Brewed Moto Show featuring TONS of custom builds, classics, rare finds and odd bikes that thrill! Peruse bikes, grab a pint, check out unique vendors, and more!

This year, we're matching all tips during Garage Brewed and donating the proceeds to [Operation Charlie Bravo](#) and the [Battle Buddy Foundation!](#) This event is FREE and open to the public. For more info, head to Rhinegeist.com.





 **NEW WANDERING CREATIONS** 

Shadow Beast (right) is a sweet and roasty Milk Stout brewed with copious malt varieties to bring out chocolate, caramel, and coffee notes. a moderate lactose addition to the boil adds body and residual sweetness. After some light hopping, this beast is a perfect blend of bitter roast, sweet chocolate, and creamy vanilla!

Junk Drawer (left) is our new Imperial Pastry Stout, and it certainly lives up to the name. Conditioned on granola, Cinnamon Toast Crunch, and potato chips, along with Tahitian vanilla and caramel! Also available on draft!

Our amber is back! Our renamed amber, **Kapowski**, is brewed with crystal malts and cascade hops balance perfectly for a crisp and drinkable amber with toasted malt, sweet caramel and hint of citrus!



APPS & MORE

- Pulled Pork Nachos
Tortilla chips, pulled pork, pico, shredded cheese, queso, house bbq sauce, sour cream and chive
- Quesadilla
Shredded cheese, verde pork, pico de gallo, sour cream
- Chips & Queso
- Pimento & Crackers
Pimento cheese dip served with crackers
- Loaded Fries
Shredded cheese, queso, smoked bacon, sour cream and chive
Add pulled pork 2, turkey 2, brisket (Weekends) 3

TACOS

- Pulled Pork 3
Corn tortilla, diced onion, cilantro and salsa verde
- Beef 3.5
Corn tortilla, salsa, cotija cheese, diced onion and cilantro
- Jackfruit 3.5
Flour tortilla, cole slaw, cilantro and salsa verde
- Fried Chicken 4
Flour tortilla, pimento cheese, hot honey and cilantro
- Brisket 4
Flour tortilla, blue cheese crumbles, pickled onions and salsa verde



2.2.24

@ THE STRAUB TAP ROOM

DARKWATER DUO

6-9 PM



GROUNDHOG DAY PARTY

The Straub Brewery-St. Marys, PA Since 1872