

**FRIDAY, FEB 9, 2024: NATIONAL PIZZA DAY COLLABORATION BEER RELEASE WITH FIRESIDE PIZZA**  
**PIZZA P-EYE - SESSION PALE ALE 4.4% ABV 40 IBU** - We brainstormed with Walnut Hills neighborhood favorite, Fireside Pizza, to create the perfect pale ale to pair with a pizza. Barbe Rouge hops make for a new twist on this classic style. Here is a link about the collab: <https://www.citybeat.com/food-drink/third-eye-brewing-and-fireside-pizza-collaborate-on-new-brew-that-will-help-the-community-16751256>

We will be having a release party at Fireside (5-8pm) as well as having it available at both Third Eye locations AND Hamilton Taproom will be running some pizza specials all day.

**OUR FIRST BARREL RELEASES FOR 2024!**

Join us on **Saturday, February 10, 2024**, as we kick off our 2024 Barrel Aged Series with an All-Star lineup

featuring: **2024 KELLY'S PRIVATE STASH - BARREL AGED BARLEYWINE 13.9% ABV 30 IBU**

This 2024 Barleywine was aged in a Blanton's bourbon barrel for 26 months and blended with a Barleywine aged in Hudson NY Whiskey barrels for 26 months. These were the cream of the crop barleywines from the last 2 years blended together to create a truly delicious and one-of-a-kind libation. \$15.99 per 500 ml bottle (limit 1 per customer).

**2024 HOLD ON TO YOUR CHAKRAS I - BARREL AGED BARLEYWINE 14.0% ABV 30 IBU**

This 2024 new release is a blend of Barleywine aged in New Riff Bourbon barrels for 14-26 months depending on the barrel offering rich and complicated flavors that culminate in one delicious barrel aged experience.

**2024 HOLD ON TO YOUR CHAKRAS II - BARREL AGED BARLEYWINE 13.8% ABV 30 IBU**

This 2024 new release is a blend of Barleywine aged in New Riff Rye Whiskey barrels for 14 months showcasing rich flavors of oak, dried fruit and caramel. The luscious mouthfeel and high alcohol content make it perfect for sipping and sharing. \$29.99 16oz can 2-pack.

**2024 DARK SORCERY - BARREL AGED BELGIAN STRONG ALE 12.5% ABV 25 IBU** Brewed in collaboration with Tim Lawson, our barrel aged Belgian dark strong ale has been aged 13 months in a New Riff Rye Whiskey barrel. Delicious blend of malty goodness. Dark fruit and spicy attributes. Smooth and Dangerous. \$13.99 per 500 ml bottle.



## **Press release: Fabled Brew Works' New Beer Supports Learning Grove, in collaboration with We Rock the Spectrum**

by [Press Releases](#) February 6, 2024



### **Fabled Brew Works taproom**

**ERLANGER, KENTUCKY** – Fabled Brew Works is supporting Learning Grove with a new craft beer. Fabled Brew Works is a craft brewery and meadery in Northern Kentucky. In collaboration with their neighbors We Rock the Spectrum, Fabled Brew Works created “Rockin’ the Rainbow Road.” It’s a rainbow sherbet ice.

Learning Grove is a regional nonprofit providing cradle-to-career educational services, including early childhood education, before and after school care, and college and career services, with a focus on low-income families and underserved communities. We Rock the Spectrum is an indoor sensory gym geared towards, but not limited to, children with special needs.

Kent Wessels, co-owner of Fabled Brew Works, said: “Our local community has been so welcoming since we opened last summer, and we’re excited to give back with our first charity-focused beer. Education and inclusivity are the key to a bright future for many of our community’s children. At Fabled Brew Works, we’re continually impressed with the efforts made by Learning Grove and We Rock the Spectrum. They’re both dedicated to helping local families flourish.”

Rockin’ the Rainbow Road is currently on-tap at Fabled Brew Works. You can enjoy a glass in the taproom or can purchase a crowler (32 oz can) to go. A portion of all sales of Rockin’ the Rainbow Road will benefit Learning Grove.

Fabled Brew Works & We Rock the Spectrum are located **331 Kenton Lands Road in Erlanger, KY**

Website: [FabledBrewWorks.beer](http://FabledBrewWorks.beer), Facebook: [facebook.com/FabledBrewWorks](https://facebook.com/FabledBrewWorks), Instagram:

@fabledbrewworks Email: [fabledbrewworks@gmail.com](mailto:fabledbrewworks@gmail.com)

**MARDI GRAS**  
*For Homeless Children*

PROCEEDS BENEFIT:  
 WILLIAM HENRY BETHANY WASHINGTON CENTER  
 FORT MITCHELL  
 FORT MITCHELL  
 FORT MITCHELL

**FAT TUESDAY**  
 6:30-10:00PM  
**2.13.2024**

PRESENTED BY: Mercedes-Benz of Fort Mitchell Wyler Family Foundation

Royal Court Sponsor: **DONATOS**  
 Every piece is important.

PRODUCED BY: NORTHERN KENTUCKY RESTAURANT ASSOCIATION

**NORTHERN KENTUCKY CONVENTION CENTER**

**Live and Silent Auctions**  
 \$100 ADMISSION GRANTS ENTRY AT 6:30PM  
 \$120 VIP ADMISSION GRANTS ENTRY AT 5:30PM

**Court**  
 King: Scott Sloan with 700 WLW  
 Queen: Sheila Gray with Local 12  
 Grand Marshal: Giovanni Bernard

**Master of Ceremonies**  
 JonJon Curl and Tiffany Potter of KISS 107.1 | Sara Elyse of 102.7 WEBN

**Entertainment**  
 Beechwood High School Marching Band  
 Live Music

TICKETS AVAILABLE  
 All Show/Bring A Friend  
 Mercedes Benz Fort Mitchell  
 www.mardigras2024.org

For more information, visit:  
**WWW.MARDIGRAS2024.ORG**  
 Or call 859-291-5400 (A 18572)

iHeartMEDIA 102.7 WLW LOCAL 12 prestige KISS 107.1 WEBN

**Mardi Gras for Homeless Children  
 The 33rd Annual**

**THE BEGINNING...**

34 years ago, in Cincinnati, a tragic incident occurred that touched the hearts of our local residents. Four homeless children were living in an abandoned garage and were locked in when their father left them alone.

A fire broke out in the garage, unable to escape, all four children perished.

Realizing children are not always visible behind the homeless adults, the **Northern Kentucky Restaurant Association** wanted to help, so **Mardi Gras for Homeless Children** was born 33 years ago.

Today, children homelessness continues to be a major challenge in our community. Desperate area children in Northern Kentucky and Cincinnati have benefitted immensely from the actions of so many who have volunteered, donated, and attended in support of this annual event that feeds over 12,000 of our community's homeless children annually.

Join the fun at the most unique, all-inclusive culinary charity event with over 50 area restaurants in truly Mardi-Gras style and for the best reason ever – **our kids!**

**Tickets or More Information:**

859-291-NKRA (6572) · [www.MardiGras2024.org](http://www.MardiGras2024.org)

**FOR IMMEDIATE RELEASE**

Contact: Dr. Don Heinrich Tolzmann Phone: 513-574-1741 [dhtolzmann@yahoo.com](mailto:dhtolzmann@yahoo.com)

**Fat Tuesday/Fastnacht Celebration**

Celebrate Fat Tuesday the German way at Hofbräuhaus Newport on Tuesday, February 13th, from 5pm to 9pm. Fat Tuesday (Fastnacht) is the custom of celebrating the Tuesday before Ash Wednesday, which begins the season of Lent, the time of fasting before Easter. At 7:00pm there will be a children's parade with prizes, and at 7:30pm the adults' parade will take place with prizes for the 4 best costumes. Celebrate Fat Tuesday the German way!

Fat Tuesday is sponsored by the German American Citizens League (GACL), which was founded in 1895, and since then has served as the umbrella organization for the German societies of the region. In 2000, it established by German Heritage Museum in West Fork Park to showcase the area's German heritage, and Fat Tuesday serves as a fund Rasing event.



Join us for

# Mardi Gras

## TAPPING PARTY

@ Barleycorn's  
Brewhouse

FEB 13TH  
6 PM

3 MILE  
MILK STOUT

Free collectable pint glass to the first 100 who purchase a pint.

FEB 14

VALENTINE'S DAY

BEER AND CHOCOLATE PAIRING

Barleycorn's  
Brewhouse

Papas  
CANDIES

Barleycorn's Brewhouse is thrilled to partner with local legendary candy company, Papas Candies, for a Valentine's Day Beer and Chocolate Pairing event. For just \$20 per ticket, you'll experience 4 pieces of specially made chocolates paired with a flight of our locally crafted beers.

Dive into the world of flavors and enhance your tasting skills. Your ticket also includes a brewery tour, a take-home box of Papa's Candies famous chocolates, and a 10% Brewhouse retail discount.

Pairings include Wildfire Red Ale + DK Raspberry Cream, Route 9 Lager + Milk French Cream 3 Mile Milk Stout + Milk Coconut Cream, Berna Ditty (Winter Warmer) + DK Maple Nut

Join us on February 14th, 2024, from 6 PM - 8 PM for a sweet evening!

Learn more about these local brands:

<https://www.barleycornsbrewhouse.com/post/valentinesdaybeerandchocolatepairing>



## Fifty West & Cincinnati Cyclones

### Learn-To-Skate

**\$10** includes ice time, skate rental, and access to Cyclones skate trainer!

Walk ups are welcome, but reservations are encouraged

#### Learn-To-Skate Dates

February 10th | February 17th

#### Time Slots

2:30 - 3:15 | 3:30 - 4:15 | 4:30 - 5:15

**Location:** Fifty West Burger Bar Cincinnati, OH 45227



**LIMITED VALENTINE'S DRAFT RELEASE!**

## Chocolate Raspberry Cheesecake Stout 6.1% ABV

Love often looks like pint full of stout. In this case, it's a glorious chocolate stout infused with carefully selected ingredients to mimic the luscious flavor of raspberry cheesecake. This beer will go VERY quickly so be sure to get yourself a pour before it's gone!

**Available on draft and in 32oz crowlers to-go**

# SONDER<sup>®</sup>

BREWING  
KICKSTART 2024 WITH SONDER



**Bock season is in full swing,  
and our William Goat Bockbier is back!**

## **CHOCOLATE CHERRY STOUT**

A decadent and rich stout lends to chocolate and coffee flavors, mingled with notes of fruity tart cherries that come with a bit of sweetness. Like chocolate covered cherries in beer form, dessert and stout lovers will be able to enjoy this gem!

Available on draft and to-go in the Mason Taproom starting **January 26th**.



### The Piñata 5% ABV IBU 15

Ever wonder how The Piñata 🍷 was created? Check out the beer review from its creator, Jim Strelau,

LMBC Brewmaster: <https://www.littlemiamibrewing.com/category/beer-reviews/>

Tortilla Soup Our new soup is finally here! 🍲 This Chicken Tortilla Soup is loaded with flavor and topped with crushed tortilla chips.



### **KASHMIR: THE LED ZEPPELIN SHOW**

**Friday, March 1, 2024**, at the Little Miami Brewing Company Event Center

Tickets from \$25-\$40 Doors open 6:30PM | Show at 8:00PM | Ages 21+  
Pizza by the slice available for \$3. Also available is LMBC beer, wine, and mixed drinks.

All food & drink is a la carte.