

Brink celebrates seven years of brewing beers in College Hill this February! This weekend long party centers around the release of our Anniversary Blend, a barrel-aged beer blending beers from all seven years we've been open. The blend will be available in bottles and on draft, along with a steady list of variants and barrel-aged goodies from our secret stash hitting the taps all weekend!

Friday Releases



Saturday Releases



Anniversary Blend 7
Lil Zoomie
3X Dry Hopped Gold Top
Chai Zoomie

FEBRUARY 16-18

2024

SEVENTH ANNIVERSARY WEEKEND

Chocolate Cherry Porter
Passionfruit Callista Floccheart
Blanton's BA Kelly's Candy

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## **DRINK THE GOAT**



A celebration of Cincinnati's brewing heritage, German roots, and annual Bockfest festival, Güten Bock is a traditional doppelbock lager. With notes of caramel, bread, and a hint of chocolate to balance things out, some say it's simply the G.O.A.T. At 7.4% ABV, this malty beast will keep you toasty as we slowly climb out of winter. Look for cans and draft at all your favorite places to buy Madtree products.



Pineapple Mango Ginger Beer With Natural Flavors. Brewed in honor of Theodore Mack Sr. in honor of Black History Month 2023. GINGER MACK TROPICAL BEER WITH GINGER 5.3% ABV



## Ginger Mack Release Party

#### Celebrate Black Voices' Returns to the Rhinegeist Taproom

CINCINNATI, OH—Let's celebrate! Rhinegeist Brewery presents Celebrate Black Voices: Ginger Mack Release and Black History Month Celebration in the Taproom on Saturday, February 17, from 12-6 pm. The event commemorates the influence, creativity, and contributions of Black voices in the community, highlighted by the debut of Ginger Mack, an exclusive tropical beer infused with ginger. Named after Theodore Mack Sr., owner/operator of one of America's first Black-owned breweries, Ginger Mack is a lively and unique brew with a ton of personality. In addition to the beer release, the event will feature music by DJ Queen Celine, live painting with Michael Thompson, popups by various Black-owned food and product vendors, and more!

"This event stems from a passionate group of employees that continually strive to increase Rhinegeist's support of diverse businesses and build an internal BIPOC Community," notes Beth Boswell, DEI and Community Coordinator at Rhinegeist. "For that reason, this is an incredible event to bring to the Taproom for the second year."

"While this event is a fantastic opportunity to celebrate and support Black-owned businesses, we hope it serves as a reminder that support should extend far beyond February," adds Khisha Asubuhi, CEO/Founder of Originalitees, featured vendor. "Year-round support is crucial. In a city that's very diverse, representation matters, and ultimately, we are promoting equality."

The event was planned and coordinated by Rhinegeist's BIPOC and Allies Employee Resource Group. One dollar from each pint of Ginger Mack sold will go to the National Underground Railroad Freedom Center. This event is free and open to the public.

#### The Details:

- Saturday. February 17th from 12 pm to 6 pm.
- Ginger Mack will be available for purchase on draft. \$1 per pint of Ginger Mack sold will go to the National Underground Railroad Freedom Center.
- Music by DJ Queen Celine, live painting with Freedom Center featuring artist Michael Thompson, and popups by various black-owned food and product vendors.



Mittenfest Winter Beer Festival February 17 & 18, 11a-5p Mittenfest 2024 will feature craft beers from local tri-state area breweries, a DJ, tented food vendors, and other surprises. Pricing: Pre-Order a ticket January 1st-February 16th for \$25.00.

Walk up sales will be priced at \$30.00

PURCHASE TICKETS HERE: <a href="https://bit.ly/3TkOphh">https://bit.ly/3TkOphh</a>

A ticket includes the following:

- -5 tickets redeemable for an 8 oz. beer during the event.
- -1 ticket for a Coke product including water redeemable at Washington Park concessions on day of event.
- -1 ticket redeemable for a draft beer at participating taproom. Beer offerings subject to brewery discretion.

Tickets will be picked up in person on the day of the event at the Washington Park concession stand nearest to Music Hall Plaza. You will need to provide a valid ID at pickup showing you are 21+.

Participating breweries: Rhinegeist, Taft's Brewing, Fifty West, Braxton Brewery, Sam Adams, The Motors Brewing Company Streetside Brewery, Westside Brewing, Bad Tom Smith, 16 Lots, Moerlein, Hudy Delight, Little Kings, Voodoo, Wiedemann, Northwood Cider Co.

More information will be emailed out in advance of the event. Please read full details on our ticket page: <a href="https://bit.ly/3TkOphh">https://bit.ly/3TkOphh</a>

#### "Two Months from Tomorrow"

On a recent episode of <u>Cincy Brewcast</u>, the owners of <u>BC's Brewing Company</u> joked that whenever anyone asked over the past two years when the brewery would open, the answer was always "two months from tomorrow." Despite the multitude of obstacles and delays that have befallen the brewery in their quest to open the doors, "two months from tomorrow" seems to be more realistic now than ever before. In fact, BC's expects to be brewing beer at their new facility in Mason sometime this month. To learn more about their arduous journey to open a brewery and where BC's expects to fit in the changing and maturing craft beer scene, take a listen at thegarylygnome.com/cincybrewcast



Photo courtesy BC's Brewing Company.

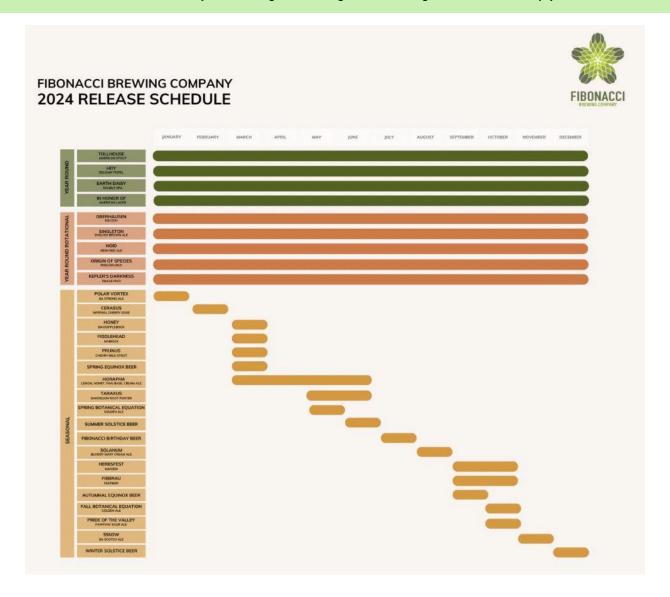
### Waiting Out the Winter

About a dozen miles south in Loveland, The Dana Vaughn Depenbrock Brewing Company – commonly known by the abbreviated name <u>DVD Brew</u> – has had their state brewing permit in hand since November of 2023. Rather than rush an opening during the slow winter months for the brewing industry, DVD Brew instead started building up beer inventory and pitching product to local bars and restaurants. In the meantime, they've also been putting the finishing touches on their taproom, getting the space ready for a spring opening. <u>Follow DVD Brew on Facebook</u> for a look at the handsome, woodlined taproom and to stay tuned for an official opening announcement.



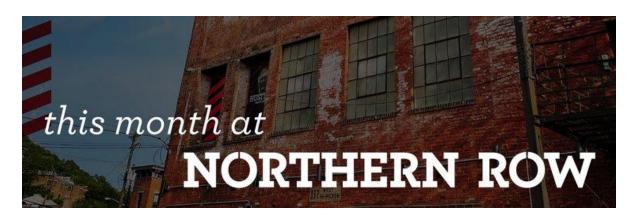


In the heart of winter, our community shines bright, warming souls with togetherness and the joy of shared moments.



We're excited to share what we've been working on for 2024! This year is all about local ingredients and traditional brewing styles.

- \*\*New Brews on the Block\*\*: We're rolling out several new beers, each brings a unique taste experience. Crafted with passion and precision, these additions will continue to round out our other offerings.
- \*\*TBD Releases\*\*: Keep an eye out for a few special beers, aligned with upcoming events. We'll drop hints as we get closer, so stay tuned!
- \*\*Local Roots\*\*: Our focus on local ingredients isn't just a trend it's our ethos. We believe in the power of community and the taste of tradition, and our 2024 lineup reflects just that. Stay connected for release dates and event info. We're looking forward to sharing a pint (or two) with you this year!



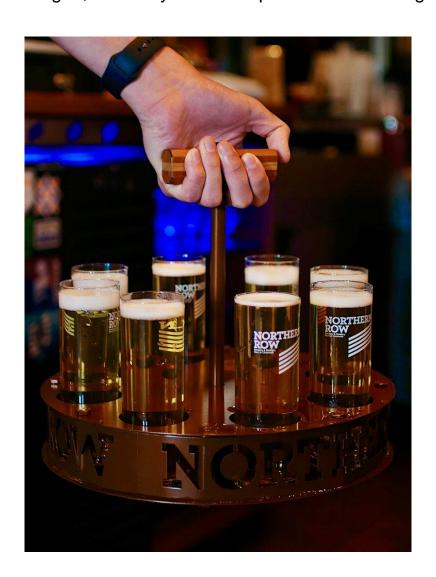
# **FEBREWARY**

We have great events every single week of February to get you out of the house including our updated Food Menu!

# Kolsch Night

Tuesday, February 20th, 5:30-9pm

Get a taste of Cologne, Germany as we keep the Kolsch flowing all night long.





\$12 Special, featuring our golden, deep-fried haddock filet on marble rye with chips & creamy coleslaw. Add in your favorite Wiedemann brew for a genuine Cincinnati Friday Fish Fry!

Every FRYday during Lent 12:00 PM - 10:00 PM