

## HighGrain sets target opening for new \$4M brewery, taproom in former Brentwood Bowl



HighGrain Brewing is moving into the former Brentwood Bowl space. Photo By: CORRIE SCHAFFELD | CBC A rendering of HighGrain Brewing's new location. By: ALT ARCHITECTURE

By [Christian LeDuc](#) – Staff reporter, Cincinnati Business Courier Mar 4, 2024

HighGrain Brewing Co. is getting ready to open its second location in the former Brentwood Bowl in Springfield Township. The brewery bought the 50,000 square-foot space in 2022, shortly after the bowling alley shuttered due to the pandemic. Austin Neal, HighGrain's director of marketing and community engagement, told me the company is "extremely close" to opening a new brewery and taproom at the location. HighGrain is moving most of its brewing operations from Silverton to the new location at 9176 Winton Road. "We'll have a bunch of big flatbeds taking like 15 tanks down the road, so that'll be a wild day," Neal said. The move will expand the company's brewing space from around 1,500 square feet to around 25,000 square feet. The goal is to have the brewery up and running later this month with the **taproom coming online in April**. It will seat more than 300 people and will include a full bar, a private event space and a much larger kitchen. The outdoor area will have a covered patio that links to green space and a small outdoor space adjacent to the beer garden that can also be rented out. "We have completely gutted everything inside," Neal said. "The project has taken longer than we wanted, but at the same time we wanted to do it right." The total cost of the project was originally estimated to be around \$3.2 million to \$3.4 million, however, Neal said it's actually looking like it will be closer to \$4 million. The *Courier* previously reported that state and local agencies provided \$1.1 million in grants to fund the resurfacing of the parking lot, demolition, and construction. The remainder of the financing came from Northside Bank and Ohio PACE financing, which offers loans for energy-efficient building improvements. HighGrain is working with Dayton-based Alt Architecture, and Furlong Building handled the general contracting work.

While the brewery owns the building, it isn't utilizing the whole space. "We have officially signed deals with two companies in Cincinnati that will be calling this building their headquarters," Neal said. Revel OTR Urban Winery and La Terza Artisan Coffee Roasterie are both moving into the space. Both companies' products, which include a coffee bar, will be available in HighGrain's taproom. "The coffee bar was a big push ... they will have pastries, a full espresso bar and drip coffee," he said. While opening hours haven't been fully established, Neal said he hopes to be open as early as 7 a.m. Monday through Friday. Neal added there will also be free Wi-Fi available to customers. "We want the Brentwood Bowl building to be the center of the community like it literally has been since the '50s and '60s," he said. "We brought in these beverage partners because we want to bring in people that don't like beer, or maybe don't like going to breweries, but they need a space to work from home. We just want the community to use this space as theirs." The Silverton taproom currently serves a seasonally rotating menu of upscale pub food, with dishes like confit traditional wings and pulled pork nachos, as well as plant-based items such as hop cakes made with garbanzo beans and hearts of palm, and a veggie burger made with smoked cauliflower, carrots, onions, celery, shiitake mushrooms and black beans. Chef Christian Ireland is leading the kitchen at the new location. Neal said there will be a few new items available, but an official menu hasn't been released. "The menu is going to be similar in the sense that we are going to still use a lot of local ingredients. Everything is going to be scratch made," Neal said. "It's not your typical bar food. We don't like to cut corners, so everything will still be our quality that you see at Silverton. Just slightly different for the size."

The company sources local foods from Cincinnati farms such as Gorman Heritage Farm and Perch Farms, according to its website. The company has already hired around 25 people for the new location and needs at least 25 more. The biggest need is kitchen staff, Neal said. He's also looking to hire for the front of house, including barbacks and bartenders. HighGrain was founded in 2019 by Josh Jansen, Matt Utter and Brian Liscano. It ranks as the region's 10th-largest brewery, according to *Business Courier* research. Following the move, the Silverton location will keep a small pilot system in order to maintain its brewery license. "We'll be doing small experimental batches ... a lot of barrel aging and stuff there, too," Neal said. "There will still be beer production and fermentation happening, but our main production facility needs to be much bigger now."

# Nine Giant Brewing expands in Cincinnati's Pleasant Ridge neighborhood



Nine Giant has expanded in Pleasant Ridge. Photo By: MICHAEL ALBARELLA

By [Christian LeDuc](#) – Staff reporter, Cincinnati Business Courier Mar 4, 2024

Nine Giant Brewing is announcing a much-needed addition to its Pleasant Ridge space. The brewpub, located at 6095 Montgomery Road, recently expanded its kitchen and dining room into 6097 Montgomery Road, an adjacent storefront in the development [that also houses a Goodfellas Pizzeria](#). The spot used to be an American Family Insurance branch.

The expansion has been a long time coming, Nine Giant co-owner Michael Albarella told me. It was written into his original contract that if the space ever became available, he would get first right of refusal. "Just having that little extra space in the neighborhood for the pub has always been something we've wanted," Albarella said.

It took months of negotiating permits with the city, but construction on the 1,000-square-foot expansion started in September 2023 and finished close to the start of the new year. The new space adds around 800 square feet of dining space with 50 more seats, bringing the brewpub's capacity to around 150. Albarella invested around \$180,000 into the new build. O'Donnell Construction handled the general contracting work. Albarella, a former designer himself, also worked with the Drawing Dept. to bring his vision to life.

"They're wonderful to work with. They understand restaurants," he said. "They did a really nice job of working through the existing wrinkles of what the space was."

Albarella added it was important to him the spaces were pulled together seamlessly.

"The energy is one of the coolest things about Nine Giant," he said. "It has a concentrated energy about it. We want it to bleed into that space while still being a little bit more sedated."

In addition to the dining room space, he added 200 square feet to the kitchen.

This is one of the brewery's busiest times of the year due to fish fry season, so having the extra space has helped with flow and efficiency.

"It's been very good timing to have it and it has made the experience a lot less hectic for everyone involved," he said.

Josh Rothstein from OnSite Retail Group represented the landlord in the expansion deal. He told me he's excited to see the growth of another Cincinnati neighborhood.

"This expansion from Nine Giant is just the latest in a sequence of enhancements to Pleasant Ridge's thriving business district, all which continue to reinforce its emerging prowess as one of Cincinnati's most exciting up-and-coming neighborhoods," Rothstein said.

[Nine Giant opened in 2016](#) and last expanded in the neighborhood in 2021 [with the opening of its Fermentorium](#), an outpost for experimental beers and tiki cocktails, on Ridge Road. The brewery is owned by Albarella and his wife Lauren. They serve a variety of beer, wine, and cocktails along with a menu that includes fish, burgers, sandwiches, chicken tenders and more.



# Newport on the Levee Brewpub 16 Lots Southern Outpost Announces Grand Re-Opening

The brewpub says it's moving forward with spring operating hours and food service, along with a revamped business model and marketing plan.

By Katherine Barrier Mar 5, 2024, CityBeat



16 Lots Southern Outpost Photo: Provided by 16 Lots Southern Outpost

A Newport brewpub on the verge of closing for good is getting a second chance. In January, Mike Burton and Del Hall, owners of 16 Lots Southern Outpost at Newport on the Levee, announced that week may be their last in business, writing on social media, "Hey, friends, many of you know, things aren't looking great for us. Are we closing? Are we not? Truth: this could be our last week. More truth: we're hoping not – a few irons are still in the fire." The brewpub closed its kitchen, shortened its operating hours and called on friends, fans and supporters for help. They said the response was astounding and 16 Lots Southern Outpost now has a clear path forward.

"The entire community came together to make this work," Burton said in a press release. "Including tremendous support from both our landlord, North American Properties, and our financial partner, Eclipse Bank. Our in-house team worked tirelessly to keep things running, and brand-new investors joined us. I'm beyond proud of what we accomplished together ... we could not have done it alone."

"We put the call out, and I'm absolutely blown away by how many people answered it," Hall added. "For everyone who came through our doors over the last uncertain weeks, shared our stories and helped promote us on social, we're beyond grateful ... you all did it!"

16 Lots Southern Outpost will hold its grand re-opening on Friday, March 15 at 11:30 a.m., which will include an official ribbon-cutting and live music. Burton and Hall say the brewpub will have updated spring operating hours and food service, along with a revamped business model and marketing plan.

16 Lots Southern Outpost, 1 Levee Way, Newport. More info: [16lots.com](https://16lots.com).



## WOMEN'S DAY CELEBRATION



LIMITED FRUIT TART AVAILABLE

## WOMEN'S DAY MARKET

03/09/24 | 1-5P @ URBAN ARTIFACT

## Ohio Breweries Celebrate International Women's Day

International Women's Day is Friday, March 8, and several Ohio craft breweries are planning beer releases, women's brew days and other community events to commemorate the occasion.

To celebrate women's contributions to the greatness of Ohio's craft brewing industry, we've compiled this non-comprehensive list of International Women's Day events happening at breweries around the state starting this week. As we learn of more events, we'll add to the list. Greater Cincinnati

[Listermann Brewing](#) has released this year's version of Still I Rise, a mango pineapple sour ale. The beer is available on draft and in 4-pack cans while supplies last.

[Rhinegeist](#)'s Women and Allies Employee Resource Group is hosting a happy hour on Wednesday, March 6 to celebrate the release of Hildegard Belgian-style pale ale. The brewery will also be holding a clothing drive and fundraiser for [Dress for Success Cincinnati](#), a non-profit that provides a network of support, professional attire and development tools to empower women and help them thrive in work and in life.

[MadTree Brewing](#) will be putting the spotlight on women in art with two taproom events this week. On Thursday, March 7 at 5:30 p.m., the brewery will host a panel discussion featuring influential local women in the arts as part of their Ascending Women event series. Then on Friday, March 8, the brewery will hold a women in art showcase with more than 30 female artists, makers, and vendors on hand to celebrate International Women's Day. Enjoy Flower Crown IPA, crafted by the Cincinnati chapter of the [Pink Boots Society](#), at both events.

This Saturday, March 9, [Urban Artifact](#) will release A Girl & Her Dog, a pear Midwest fruit tart ale developed and brewed by head brewer Hannah Kent. A percentage of the proceeds from the beer will help fund a scholarship for women studying [brewing science at Cincinnati State](#).



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THE IRISH  
SHOW**

The Queen City Chapter of BCCA, NABA and ABA is Hosting its

# 47th Annual Buy-Sell-Trade Event MARCH 14, 15, & 16, 2024

**THURSDAY AFTER CHECK-IN AND ALL EVENING**

Room-to-Room Trading, Beer Sampling - 7pm-10pm

**FRIDAY:** Room-to-Room Trading, Brewery Tours

Fantastic Raffle, snacks & refreshments - 6:00pm - 9:00pm

**SATURDAY SHOW:** Open to the Public - 9am-2pm

**3 DAY REGISTRATION \$40**

**SATURDAY ONLY ADMISSION \$5**

## RADISSON HOTEL

668 West 5th Street, Covington, Kentucky 859-491-1200

[www.QueenCityChapter.com](http://www.QueenCityChapter.com) for more info

Contact Beer Dave Gausepohl at [BeerDave@fuse.net](mailto:BeerDave@fuse.net)

Find us on Facebook







## New and Returning Beers



### **Octopia - Oat Cream IPA - 6.7%**

This subset of New England IPAs - oat cream IPA - has over 40% of its grist bill made up of oats! This heavy protein mash brings a ton of body to the beer as well as an opaque haze. Lactose in the boil makes it extra creamy. We loaded it up with a single hop - Vic Secret from Australia - in the whirlpool and dry hop for pineapple and passionfruit aroma with a touch of pine and white wine.

### **Beeldwit - Witbier - 5.5%**

We remade one of the beers we had opening! Named for the mythical Dutch ghost, Beeldwit is Belgian style witbier. Light in color with soft mouthfeel, the witbier is made from coriander, orange peel, and copious amounts of wheat that gives a distinct phenolic profile of citrus and clove from fermentation with Belgian sourced yeast.

# **WANDERING MONSTERS**

**BREW+BBQ**

**8251 Beechmont Avenue, Cincinnati, OH 45255**





# THE SAUCE

A WEEKLY LOOK AT ALL THINGS LMBC

## FEATURED BREWS AND BITES



**Celtic Red Irish Red Ale | 5.5% ABV | IBU 18**

🍀 Let's get this paddy started 🍀

Celtic Red is now on tap! A classic style Irish Red Ale with notes of caramel and toffee with a smooth finish. Sláinte 🍷

### **Craft Your Own Pizza**

Can't decide what kind of pizza you want? Trying to share with a friend? Our Build Your Own pizza is the perfect solution! Start with your chose of sauce and cheese, then the possibilities are ENDLESS!

## LIVE MUSIC IN THE TAPROOM ALWAYS FREE NO COVER

**Friday March 8th** - Joe Cows Band 7:30pm-10:30pm

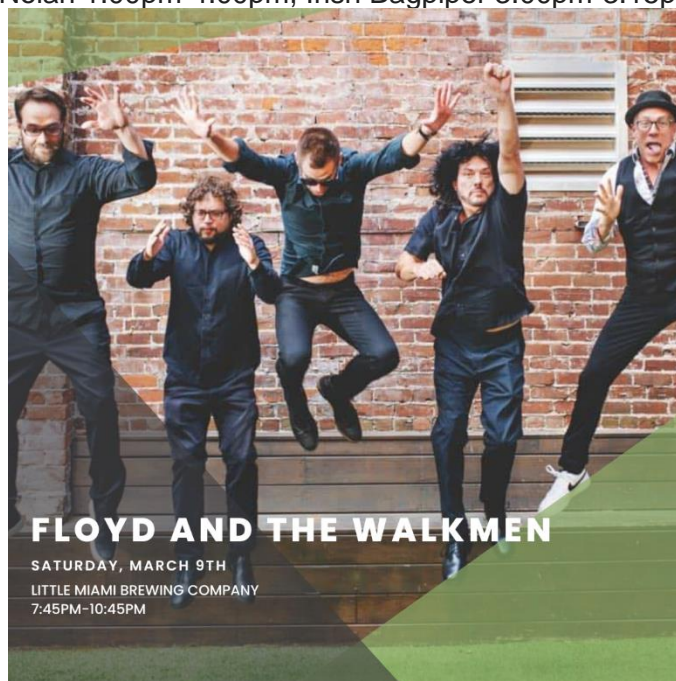
**Saturday March 9th** - Floyd and the Walkmen 7:45pm-10:45pm

**Sunday March 10th** - Woo Hoo 2:00pm-5:00pm

**Thursday March 14th** - The Last Knights 6:00pm-9:00pm

**Friday March 15th** - Big Daddy Walker KARAOKE 7:00pm-10:00pm

**Saturday March 16th** - Kevin Nolan 1:00pm-4:00pm, Irish Bagpiper 3:00pm-3:15pm, Sudo Nano 8:00pm-11:00pm



### FLOYD AND THE WALKMEN

SATURDAY, MARCH 9TH  
LITTLE MIAMI BREWING COMPANY  
7:45PM-10:45PM