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SATURDAY, MARCH 16

12-10PM

PLEASE JOIN US FOR
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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 **\$40**
REGISTRATION

SATURDAY ONLY **\$5**
ADMISSION

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

www.QueenCityChapter.com for more info

Contact Beer Dave Gausepohl at BeerDave@fuse.net

 Find us on Facebook



Red Leprechaun Irish Pub at The Banks Offers Authentic Emerald Isle Experience

By [Hayley Garr](#) on Wed, Feb 7, 2024 CityBeat



Photo: Aidan Mahoney Red Leprechaun Irish Pub | 20 W. Freedom Way, The Banks This story was featured in CityBeat's Feb. 7 print edition.

The Banks in downtown Cincinnati is a hot spot for nightlife and tourist-attracting bars. Located next to Great American Ball Park and multiple concert venues, The Banks attracts Cincinnatians day and night who are looking for a good time. In October, a new Irish pub, Red Leprechaun, opened its doors for locals and tourists visiting The Banks. Danny Scott, owner of Red Leprechaun, is not a stranger to the bar business. Scott first opened Fishbowl at the Banks, a bar known for its energetic party scene, in 2019. Since the success of Fishbowl, he has been looking for ways to expand the business. He began this journey by looking for more places to bring Fishbowl, but soon realized he would rather continue expanding close to home. "I wanted to do something in downtown Cincinnati, so I realized I couldn't do another Fishbowl," explains Scott. "I needed to come up with another concept. Being a lover of Irish pubs, that was the first thing I wanted to explore. And then I found out that I'm part Irish, and that gave me the green light. Looking into it even more just kind of fueled the fire; to explore my heritage and to have some fun with it." Scott works with not only the official in-house DJ for the Cincinnati Reds, but also the full-time DJ at Fishbowl. At Reds games, he is known as "Game DJ," while at Fishbowl he goes by "Fusamania." "I have a really good team of people," Scott says. "David [the DJ] is one of my partners. My general manager, Marcelo, has a lot of experience in the bar business as well, so they're my two partners. We worked really close on all this. It was a big joint effort between a lot of us to get it up and going. To start a business like that from scratch, there's a lot of work, and it takes a lot of good people."

Something Scott was determined to incorporate from the start was a piece of Ireland in the establishment. He began this venture by searching for distressed wood, or any furniture pieces he could get shipped directly from Ireland. Through researching multiple sources, Scott was eventually connected with an Irishman, Vic, who salvaged pieces of an old bar just before it was destroyed. The authentic Irish pub was being torn down in order for the town to build condominiums in its place. "Vic was able to go in and salvage the bar, including the front of the bar, the top of the bar, the back of the bar where the bottles sit and then there's an archway that separates the rooms that Vic was able to get as well," explains Scott. "So we designed Red Leprechaun based on the pieces, causing us to use a 20-foot shipping container, because I can't just send it with a few pieces. We had some custom stools made right there at his factory, and a lot of art pieces and memorabilia to fill up the shipping container. It took about 257 days to arrive in the United States." With pieces that make up an authentic Irish atmosphere, Red Leprechaun aims to provide both a familiar bar vibe to Cincinnati customers, and something new. The cocktail menu includes typical drink options, while some have an Irish twist. Some popular twists on common cocktails are titled "Espresso Moher-Tini," an espresso martini named after the Cliffs of Moher in Ireland, and "Irish Gem," a cocktail mixing tequila and Irish whiskey.

Although Red Leprechaun is known for its bar scene, the pub also has a carefully crafted food menu with many Irish-inspired favorites. "We had a chef come in, Chef Brian Duffy. He's based out of Philadelphia, and he was on the show *Bar Rescue*," explains Scott. "He's been on the Food Network and has done a lot of stuff. He's our chef consultant, so he came in and designed the menu items, and trained us on how to make them. We talk with them [Duffy and his team] and check in with them every week. He visits normally at least every other month to come in and just check on things and whip up some new features." A main feature on the food menu includes the wide range of pasties the pub offers. Pasties are fried pies full of Irish mashed potatoes and various fillings to choose from. Red Leprechaun offers pasties with more Irish-based fillings, such as corned beef and cabbage, but also more Cincinnati-based fillings, such as buffalo chicken & Cincinnati chili. Scott was born and raised just over the Ohio River in Newport, Ky. He has loved Cincinnati his whole life, so his overall goal is to continue bringing joy and a good time to the area. After researching his ancestry, he realized, like many other Cincinnatians, that he had Irish heritage. Bringing a taste of Ireland to the area is just the icing on the pasty when it comes to Scott's venture. Red Leprechaun opens weekdays at 4 p.m. and weekends at noon. Special events take place on certain nights, and the schedule can be found on their website. The bar has bingo on Wednesday nights.

Red Leprechaun Irish Pub, 20 W. Freedom Way, The Banks. Info: redleprechaun.com.



**St. "Practice" Day St Paddy's Celebration
Saturday March 16th**

Beer Blessing & Piper 10:30AM

Ceol Mhorr Irish Folk Music 11:30AM

Cousins Maine Lobster Food Truck 12-8PM

Emerald trio Irish Folk Music 4PM

McGing Irish Dancers -Adult group 4PM

Jet Pack Academy Live Music 6:30-10:30PM

St. Brendan Red Ale - Irish

5% ABV 20 IBU Light pallet feel with slight roasty sessionable finish

Blackthorn Stout - Irish Dry

4.4% ABV 14 IBU Lighter mouth feel on the pallet, dry but smooth roasty stout

Saint Patrick's Day

WANDERING MONSTERS



ST PATTY'S CELEBRATION

Saturday 3/16 - Sunday 3/17

We will be having a St patty's day celebration Saturday 3/16 - Sunday 3/17!

With special Green Huldra, Shamrock Mimosas!

**Food options for the weekend will include Corn-beef Brisket Ruben,
Corn-beef Brisket Hash, and of course green eggs!**

Stay tuned to our socials for more Information



7 Years! Since we opened on St Patrick's Day!

A Weekend-long Anniversary Party & Special Beer Tappings

- 2-year barrel aged Imperial Stout
- 2-year barrel aged Imperial Stout with Coconut and Cacao Nibs
- Barrel Aged Oud Bruin
- Irish Red (with toasted oak chips soaked in Jameson Irish Whiskey)
 - Dark Strings Irish Dry Stout
 - Wee Heavier Scottish Ale - 10%
 - Swilcan 70 Shilling Scottish Ale
 - Opera Cream Brown Bear

We have traditional Beer Engines (3 of them) from the UK, so we're going to do traditional "cask" pours from them.

Friday 3-15-2024

Meet the brewers - Chuck/Chad bartending and telling stories

J's Fish Tacos

Beer Engines

Saturday 3-16-2024

Bottle Release - Barrel Aged Coconut Chocolate Eggregious 2-year barrel aged Imperial Stout with Coconut & Cacao Nibs

Bottle Release - Barrel Aged Oud Bruin - Historical Belgian Flanders Brown Ale

Kegs & Eggs with J's Fish Tacos

Beermosas

20 beers on tap

J's Fish Tacos all day

Beer Engine pours

Sunday 3-17-2024

St. Patrick's Day (our true Anniversary)

Kegs & Eggs with J's Fish Tacos

Beermosas

J's Fish Tacos all day

20 beers on tap all day

Green Margarita Seltzer Slushies

Beer Engine pours



NOW HIRING
A S A P
KITCHEN STAFF NEEDED

Join the HighGrain team in Springfield Township
Opening April/May 2024
[HighGrainBrewing.com/job-openings](https://highgrainbrewing.com/job-openings)

HighGrain Brewing Co. is currently hiring for their second location, located in Springfield Township in the former Brentwood Bowl. They are seeking mainly kitchen staff, as well as bartenders/bar backs and private event staff.

Please head to their website to apply or email your resume to jobs@highgrainbrewing.com.

The second location is anticipated to open in late April, 2024.

<https://highgrainbrewing.com/job-openings>



ST. PADDY'S WEEKEND!

MARCH 15, 16, AND 17TH!

GREEN BEER & MCGINNIS IRISH STOUT ALL WEEKEND!

SATURDAY: KEGS & EGGS FROM 7-11 & LOCAL IRISH BAND SHILLELAGH LAW!



KEGS & EGGS

FROM 7AM TO 11AM ON SATURDAY, MARCH 16TH

Breakfast Bowl <small>Baked with eggs, hashbrowns, peppers, onions and Vermont cheddar cheese. Add bacon \$2.00</small>	\$7.95	Corn Beef Hash Breakfast <small>Sauteed corned beef, potatoes, onions, peppers and topped with an over easy egg, thousand island and green onions.</small>	\$11.95
Cinnamon Crumble French Toast <small>MamaBear's baked French toast topped with a crumble and served with a side of maple syrup</small>	\$8.00	Green Eggs & Ham Sandwich <small>Green scrambled eggs, ham and cheddar on sourdough</small>	\$7.95
		Breakfast Potato Crowns	\$4.00

ST. PATRICK'S SPECIALS

FRIDAY: 3PM-12AM | SATURDAY: 11AM-12AM | SUNDAY: 12PM-8PM

McGinnis Cheddar Ale Mac <small>Made with Grainworks Stout with toasted bread crumbs. Add bacon \$1</small>	\$9.95	Corned Beef & Cabbage <small>Soup style corned beef, cabbage & onions sauteed and served over Irish Beer Mac or Irish Mashed Potatoes. Topped with crumbled house chips.</small>	\$14.95
Walleye Fish and Chips <small>1/2 Pound Walleye with house fries & cole slaw</small>	\$18.50	Grilled Cheese (bacon or ham \$2) <small>Served with fries, chips or black bean and corn salad.</small>	\$9.50
PapaBear's Reuben <small>Corned beef, swiss, sauerkraut and thousand island dressing. Griddled on marbled rye. Served with fries, chips or black bean and corn salad.</small>	\$14.95	Brewery Burger <small>Choice of cheese, lettuce, tomato, onion. Served with fries, chips or black bean salad.</small>	\$13.95
Dublin Coddle <small>MamaBear is pulling out all the stops! Slow cooked potato, sausage, bacon and beer stew! Served with soup crackers.</small>	\$8.50	Irish Pub Fries <small>Loaded with McGinnis beer cheese, bacon, sour cream and green onions.</small>	\$10.95
Irish Cheddar Mac & Cheese <small>Irish cheddar mac with toasted bread crumbs</small>	\$9.00	Pretzels and Beer Cheese <small>Green beer cheese made with McGinnis Stout.</small>	\$8.95

Join Grainworks and MamaBear's Mac this St. Paddy's Day weekend for live music, plenty of delicious food (including a special kegs and eggs menu Saturday morning from 7-11a) and great beer 🍀

We'll be serving the McGinnis Irish Stout, Green Beer, and Irish food all weekend long! Check out the menu below 🍀

St Patrick's Day Weekend Hours:

Fri Mar 15 3p-Midnight

Sat Mar 16 7am-Midnight

Sun Mar 17 Noon-8pm

- Friday the fantastic Jim Kennedy is playing for the crowd from 7-10pm!
- Saturday join us at 7am for Kegs & Eggs, and live Irish music from Shillelagh Law at 1pm 🎵 Irish Dancers will be here early afternoon, and Monte Lykins plays acoustic from 6-9pm!
- Sunday stop in and watch FC Cincinnati with the Norden SG at 2pm!

MadTree Brewing opens new kitchen at Oakley taproom

By [Christian LeDuc](#) — Staff reporter, Cincinnati Business Courier Mar 14, 2024 MadTree Brewing's new kitchen will officially open Friday, March 15.

Renovations started in January, [following the closure of Catch-a-Fire Pizza](#). The brewery, which is located at 3301 Madison Road in Oakley, decided not to renew the restaurant's lease because owners had their own plans for the space. "It made sense for us to take over and build our own kitchen," Rhiannon Hoeweler, MadTree's vice president of experience and impact, told me.

The project was done surprisingly fast and came in under budget at around \$500,000, according to co-founder Kenny McNutt. The kitchen was gutted and slightly extended. It now sits at around 2,000 square feet. McNutt told me that his goal was to create a forward-facing, open kitchen that invited interactions between guests and staff. He also designed it in a way to reduce the potential for lines forming. And MadTree built more inclusivity into the space. Countertops are lowered at both the point-of-sale and pickup. "We take that transactional friction out of it and allow you to spend more time hanging out," McNutt said.



Kenny McNutt is the co-founder of MadTree Brewing.

C&T Design provided the kitchen equipment. The Drawing Dept. handled the architecture while Core Resources handled the general contracting work. There will be QR codes at every table for the customer to order food whenever they want. Once they place their order, the kitchen will fire it up and someone will deliver it to their table. "We wanted to make the entire experience as easy and seamless as possible," Vice President of Revenue Justin Wiener said in a news release. "You can order food from literally anywhere in our space." The menu design was a collaborative effort from Wiener, Kitchen Manager Carter Andrews, and Director of Hospitality Brock McMorran.

The new menu has a lot to offer including a selection of pizzas while branching out with a variety of sandwiches, snacks, salads and kids plates. There will also be an extensive selection of vegan and gluten-free options. Some of the menu items include snacks like cheesy bread, trio dip and fries along with taco, buffalo, Philly and veggie nachos. The kitchen will also offer brunch on Saturdays and Sundays and will include options like a breakfast pizza, chicken and waffles and breakfast potatoes. The addition of the new kitchen created more than 50 new jobs. "From an economic development and economic growth standpoint for the city and for Oakley, that's a substantial number of new employees," McNutt said.

MadTree has partnered with and hired members of Queen City Clubhouse (QCC), a local nonprofit focused on mental health. The organization utilizes a psychosocial rehabilitation approach to recovery from serious mental illness which addresses social and economic factor as part of a comprehensive, community-based approach. The brewery has also partnered with the Center for Employment Opportunities at City Link to hire previously incarcerated individuals. "Gainful employment where individuals can make a living wage is a critical component of being able to successfully reenter society after incarceration," Courtney Daniels, the job developer/business account manager for the Center for Employment Opportunities, said in the news release. "We are grateful to have employment partners like MadTree who are intentional about hiring people for who they are today and not turning them away for a mistake they made years ago." The kitchen's hours will mirror the brewery: 11 a.m.-11 p.m. Monday through Thursday, 11 a.m.-midnight Friday, Saturday from 10 a.m.-midnight and Sunday from 10 a.m. to 11 p.m. The kitchen is opening in time for Bonanza, MadTree's biggest party of the year. The annual birthday bash is March 16. This year, the brewery is turning 11. "It started in my backyard and grew into this amazing annual celebration. This year is extra special for us. It's a milestone marked by a new menu and a whole new experience for our guests," McNutt said in the release. He added that it's been truly amazing watching the brewery grow to where it is today. He said he often gets emotional thinking about it. "The hardest part is taking yourself out to look at it instead of living in it," he said. "I'm getting better at it." MadTree is Cincinnati's second largest locally owned craft brewery. [In November 2023, MadTree earned its B Corp certification](#) for social, environmental impact standards. It is now in the 0.2% of breweries in America to hold the designation. The company also plans to expand [with the opening of its Blue Ash location in Summit Park](#) in the spring of 2025 called MadTree Parks & Rec. The brewery and restaurant will be in a 15,000-square-foot former airplane hanger. It will tie into Summit Park's green spaces and feature a massive outdoor area.