



*Reward the Curious*



Come Celebrate our 9th birthday in style!

We'll have music, special barrel aged fruit tart releases, small batch releases, limited birthday merch, and more!

## 9<sup>th</sup>. **BIRTHDAY PARTY**

Spring weather, music, and lots of special brews! We're unlocking the cellar and digging out some oldies. We've also brewed special batches of some Treasured Tarts to share, including Strawberry Churro Squeezebox, Coffee & Doughnuts Operation Plowshare, and Calliope our Fresh Hop Ale.

We'll have special glasses and shirt bundles for the Capy Snacks lovers.

Saturday April 27th. noon - late

music in courtyard

1pm - 2:15pm\_ Kyle Hackett

@kylehackettmusic

2:15pm - 3:30pm\_ Anna Applegate

@annaapplegatemusic

3:30pm - 5pm\_ Melodk Eye (Cincinnati, OH)

@melodkeye

<https://www.facebook.com/psychraga>

<https://melodkeye.bandcamp.com/music>

"FROM THE VAULT"

Special SBS release featuring retired favorites from our catalog voted on and chosen by YOU, our society members!

We've been working all year to perfect the perfected and have two of our current best tarts stashed away in premium oak barrels. Come be the first to try!

Our taproom will also have select options of our previously bottled beers pulled from the sanctuary's cellars available to take home with you.

Also be sure to check out our Faerie Ball that will be happening all evening in the Reliquary:

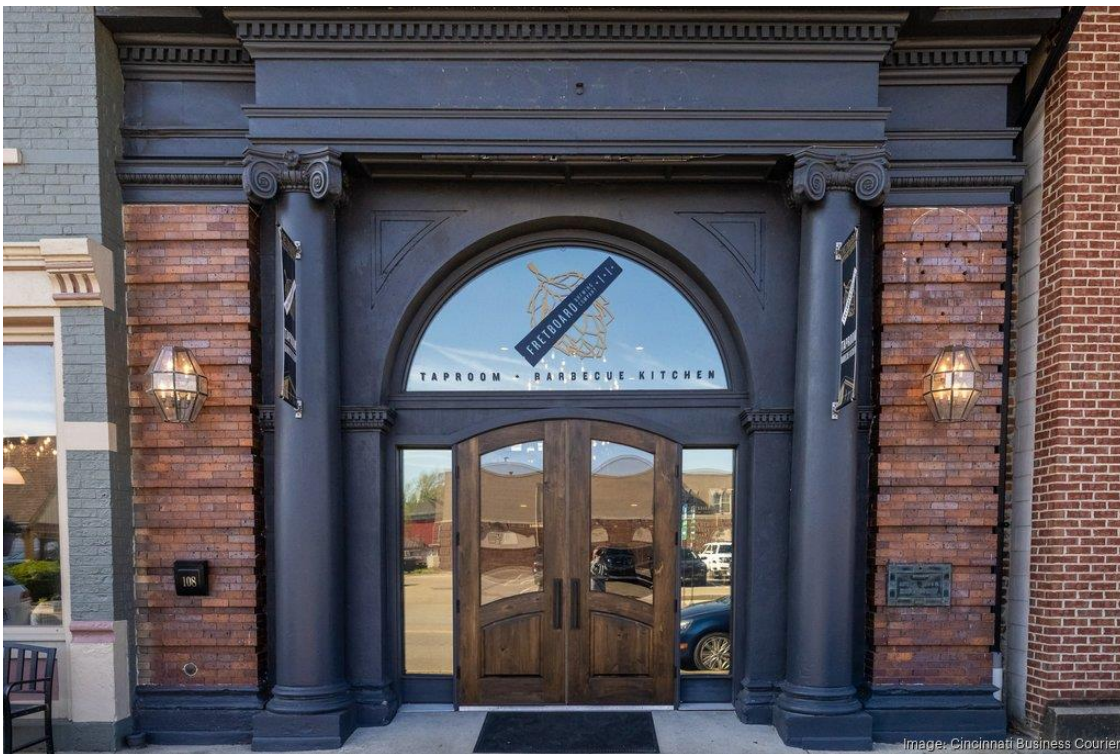
<https://www.facebook.com/events/1135803260764049>



We're thrilled to invite you to Braxton Brewing Company's 9-Year Anniversary & Rooftop Celebration on Saturday, April 27th, 2024! Enjoy rooftop views and special brews like Yesterday's Headlines, mouthwatering pizza from Deweys, and non-stop beats from our DJs all day long!

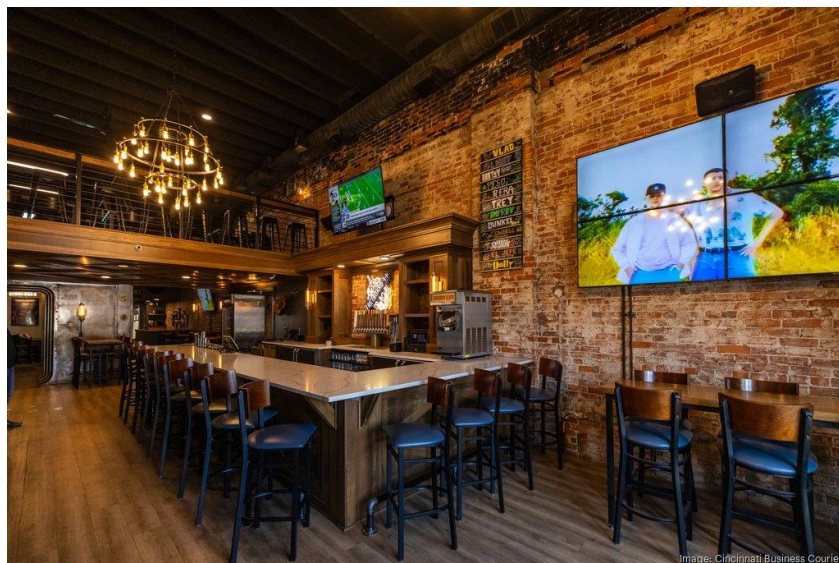
Don't miss out on the party of the year. See you 4/27 at 11am Get lost in the haze with Yesterday's Headlines! This New Zealand IPA boasts a beautiful golden haze and bursts with tropical fruit flavors. With a soft velvety mouthfeel and a smooth finish, this brew is the perfect escape from the ordinary. Grab a pint on April 27th at our 9-year anniversary party!





## FRETBOARD BREWING TAKES CENTER STAGE IN NEW HARRISON LOCATION

Brews, Bites & Tunes on Tap for May Grand Opening — Stay Tuned! Cincinnati-based Fretboard Brewing Company will soon raise the curtain for a fourth act, bringing a signature mix of beer, music, and food to downtown Harrison. From its prime location in the Historic First National Bank Building, Fretboard's newest member takes cues from its popular predecessors in Blue Ash, Norwood and Hamilton while serving up hyperlocal flair all its own. "When we're scouting a new location, we always start with a deep dive to learn as much as we can about the community," says Fretboard co-founder Joe Sierra. "Harrison is my hometown, so I already had that personal connection. With all the amazing things happening in the urban core, we knew Harrison was a perfect fit. We're beyond excited to be part of the city's rebirth as a West Side destination." Working collaboratively with Harrison planning, zoning, and development leaders, the team carefully preserved the historic bank vault and other iconic features. Meanwhile, they optimized the space inside and out to accommodate live music performances, FC Cincinnati? watch parties, charitable events, new release tastings, and much more. Food is central to Fretboard's full-service brewpub experience, and the Harrison location is no exception. Guest can soundcheck with a sampling of handmade Mac 'n Cheese Rolls, Cincy Chili Dry Rubbed Wings, Spicy Bacon Cheese Fries and other elevated pub fare and craft beer pairings. Then, it's time to crank it up to 11 with a KC-style spread from Fretboard's in-house smoked scratch BBQ. Experience the classic, bold flavors of the South with our signature South Carolina Style Pulled Pork with a tang from the distinctive mustard-base while brown sugar adds sweetness followed by the surprise kick of cayenne pepper. "All of our brewpubs are unique, but their common goal is bringing people together," says Fretboard co-founder Kevin Moreland. "We couldn't be happier with the welcome we've had from the Harrison community, and we want to give that back to our guests. We think this new space offers something for any visitor who loves great music, beer, and food."





### Where To Get Your Bottles

**Fifty West Production Works** | 7605 Wooster Pike Cincinnati, OH 45227 **Fifty West Chillicothe** | 1 North Paint Street Chillicothe, OH 45601 Both locations open at 11am

### Method in Madness Almond Coconut Joy

Brewed with toasted coconut flake, toasted almonds, and cacao nibs. Barrels Used: Weller Full Proof, Eagle Rare, Buffalo Trace, New Riff. Aged: 12-24 months, Price \$14, Limits: 2 per person

### Method in Madness Churro Bite

Brewed with cinnamon, lactose, and cacao nibs. This beer is a collaboration with Sebastian Bake House located in Mariemont. They're rethinking the art of craft baking! Barrels Used: Weller Full Proof, Eagle Rare, Buffalo Trace, New Riff, Aged: 12-24 months, Price \$14, Limits: 2 per person

### Draft Availability

Almond Coconut Joy, Churro Bite, and Espresso Brownie will be available on draft at Production Works the day of the event. This is a great opportunity to try before you buy!

*Important: If you are looking for the espresso brownie variant, you can find it exclusively at Party Source starting on Friday April 26th.*

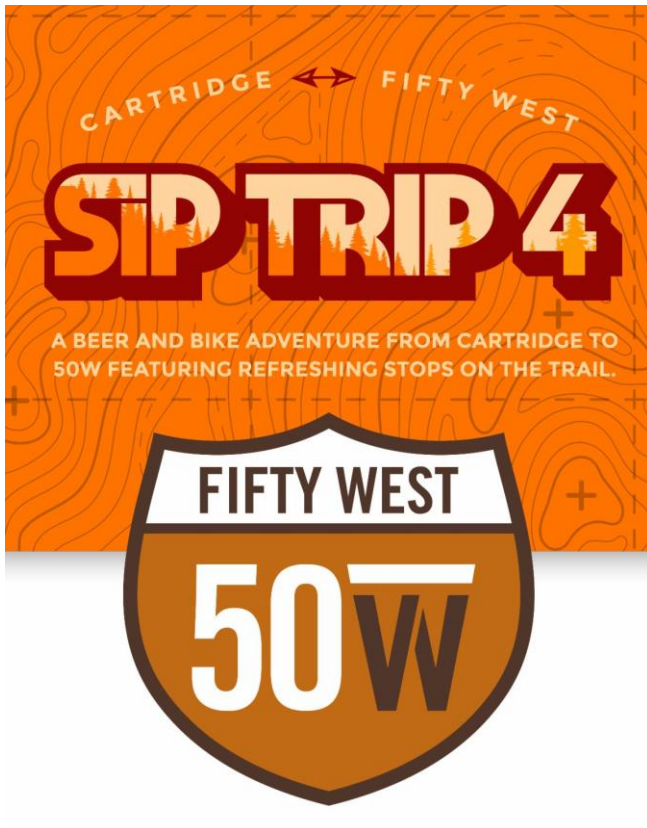
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## Florence Y'all's Day '24

**At Fifty West Cincinnati** This Sunday, April 28th from 4pm-8pm.

- Y'all's team meet & greet.
- Photo op with the Y'all's mascot.
- Games, activities, and raffles.

**This is a FREE family friendly event! No registration necessary.**



## Fifty West x Cartridge

**A FREE beer and bike adventure from cartridge to 50W featuring refreshing stops on the trail**

Save The Date: **Saturday, April 27th**

**19.7 MILES. 4 STOPS. 4 BEERS.**

Fifty West Brewing --> Miamiville Trailyard --> Cappy's Wine and Spirits --> Cartridge Brewing

**Step 1:**

Start at Cartridge Brewing or Fifty West and grab your passport & stamp #1!

**Step 2:**

Head to your second stop and grab a brew from Fifty West or Cartridge. Be sure to try our collab brew made just for the event, Sip Trip Fruited Gose, available at all stops! Got your beer? Get your stamp!

**Step 3:**

Finish off the trail and get all of your stamps

**Step 4:**

Get your custom Sip Trip sunglasses to celebrate a great ride and bring your passport back to our spot or Cartridge between 4/27- and 5/5 for half off of one food item at either Fifty West or Cartridge.

Get ready for the Sip Trip V4! This event is all at your own pace; a cruise down the Little Miami Scenic Trail with brews, views, and killer pitstops! Get in gear anytime from 11 am to 10 pm on Saturday, April 27th for a "Sip Trip" down the Little Miami Scenic Trail. Spanning from Fifty West Brewing to Cartridge Brewing, or vice versa! Hop on your bike and join us for this brewery-to-brewery passport journey complete with thirst-quenching stops along the way.



## 2024 World Beer Cup Award-winning Ohio Craft Beers:

**Fat Head's Brewery** (Middleburg Heights):

Bone Head – Gold award, Strong Red Ale

Goggle Fogger – Gold award, South German-Style Hefeweizen

Dunkelosteus – Silver award, South German-style Dunkel Weizen

**Gemüt Biergarten** (Columbus):

Skol Crusher Dortmunder – Gold award, Dortmunder/Export or German-style Oktoberfest

**Combustion Brewery & Taproom** (Pickerington):

Nocino Imperial Stout – Silver award, Wood- and Barrel-Aged Strong Stout

**Loose Ends Brewing** (Centerville):

Loose Handle – Silver award, German-style Doppelbock or Eisbock

**Masthead Brewing Company** (Cleveland):

Jalapeno IPA – Silver award, Chili Beer

**Rhinegeist** (Cincinnati):

Uncle – Silver award, Scottish-style Ale

**Brink Brewing Company** (Cincinnati):

Lil Zoomie – Bronze award, Coffee Stout, or Porter

**Market Garden Brewery** (Cleveland):

Prosperity Wheat – Bronze award, South German-Style Hefeweizen

**Barleycorn's  
Brewhouse**

## **DON'T BE A WISE GUY!**

**JOIN US TO SUPPORT SAAP AT OUR  
WEISS GUY TAPPING PARTY!**

Come out to Barleycorn's Brewhouse on  
**April 30th at 6 PM** as we tap our Weiss Guy  
Wheat Beer for the season, in celebration of  
**National Adopt A Shelter Pet Day!**



**A PORTION OF PROCEEDS WILL GO TO SAAP ALL EVENING LONG!**

## Bircus Brewing Co. launches new crowdfunding campaign ahead of \$5 million Ludlow expansion



Paul Miller is the owner of Bircus Brewing Co.



By [Christian LeDuc](#) – Staff reporter, Cincinnati Business Courier Apr 23, 2024

The founder of America's first crowdfunded brewery just launched a third campaign to jumpstart the process of a long-awaited, major expansion. Bircus Brewing Co. and investors in the Ta-Da Opportunity Fund LLC purchased the old Doxol Propane plant, located at 2 Highway Ave. in Ludlow, for \$300,000 about five years ago. The 12,000-square-foot building – also known as Big Blue – sits on about 2 acres. In 2023, it achieved National Historic Register status, opening new possibilities for growth. Bircus founder and Chief Goof Officer Paul Miller's goal is to move his brewery production to the space and "turn it over to some people who are really great at making beer." He's just waiting for the green light from the federal government to start brewing beer in the facility. He also got his wine and cider license to expand his product offerings.

"There's tanks that are down there ready," Miller told me. Miller, a former Ringling Bros. clown, currently operates his brewery and circus out of the former Ludlow Theatre, which has about 1,100 square feet of production space. While he wants to keep utilizing the theater as his main event venue for circus and music performances, once renovated, Big Blue will also act as a larger event space. Miller's latest crowdfunding campaign kicked off last weekend. His goal is to raise \$40,000 in 40 days. "I want to prove that we can get the water turned on, get the building and the lights going," he said. If everything goes well, the goal is to open the space in about two years. According to Miller, it's going to take around \$5 million to make that happen. He hopes to be able to repeat the successful use of state and federal historic tax credits along with crowdfunding efforts to bring the project to life, by building on Bircus' unique strategy.

The property sits on what is known as an opportunity zone. These zones were created as part of the Trump administration's 2017 Tax Cuts and Jobs Act, which allows investors to reap greater returns from investing in projects. "If you buy a building in an area and develop it over a 10-year period, you pay zero capital gain," Miller said. He credits the Obama administration for creating the crowdfunding groundwork that made Bircus possible, by allowing non-accredited investors the opportunity to invest in startups. "We're using a bipartisan circus," he said. According to Miller, 20% of the building rehab can be funded through a state tax credit and another 20% can be funded through a federal tax credit. A group called Property Assessments for Clean Energy (PACE) will fund up to 30% of rehab costs as long as the current energy codes are either met or exceeded. Window replacements, insulation and the HVAC system installation are all PACE eligible, according to Miller. "It's neat having 70% of this deal funded by PACE and state and federal tax credits," he said. "I feel pretty confident." Bircus raised \$500K in initial crowdfunding campaign, distillery part of property's long-term plans

In Miller's first crowdfunding campaign, he raised \$500,000 with just an idea on a piece of paper. Now his business has around 320 individual and group investors in addition to two property assets. The minimum investment this round is \$250. Investors can take advantage of various perks depending on their funding amount. The minimum gets lifetime admission to events at Ludlow Theatre; an investment of \$2,000 or more gets six cases of custom cans of beer; and an investment of \$5,000 or more gets a private party for up to 100 people at the Ludlow Theatre. Interested investors can find additional details on Bircus' website. The funding is being done through Mainvest, an investment marketplace and regulation crowdfunding portal. "Mainvest's mission is to enable local founders to raise capital from their community, and as a community-driven business, Bircus is a great fit," Robert Hoyt, director of operations at Mainvest, said in a news release. Miller said he also hopes to incorporate a distillery in the future, so he made sure the top floor of the Big Blue site could be leased. "Because of the law in Kentucky, breweries cannot have their own distilleries," he said. "Bourbon and everything is kind of compartmentalized." Bircus opened and started distributing beer in 2018 and now ranks as the 23rd-largest brewery in the region, according to *Business Courier* research. Although Miller has had disagreements with the city of Ludlow in the past, he said he loves living there and wants to see the community grow and thrive. He's confident that Big Blue will fuel additional positive impacts within Ludlow and beyond. In addition to Bircus, Miller is the creator of Circus Mojo, a program for youth and adults that focuses on the circus arts. It helps performers build physical skills such as juggling, balancing, unicycling and stilt walking along with creative expressions such as improv, character development and group performance. "Juggling is older than Jesus," he said. "The circus may not be nearly as well funded as our churches or city halls, but thankfully anyone can own a piece of a circus brewery and make a personal investment toward positive community development," Miller said. Miller's impact doesn't stop on the banks of the Ohio River. He's currently working with partners all over Africa, that he made through his old circus connections, to start circus breweries abroad. He previously told the *Courier* that since he can't get visas for people to come work in the United States, he's using money that he's secured from the state technical export program to ship beer to Kenya, Uganda, Ghana, and Togo. "My goal is to empower these different circus community groups to have a small little brewery so they can produce beer from Monday through Friday and put on a show on the weekend," he said.