



FREE
SAMPLE SOIREE

BEER, WINE, & LIQUOR!
FOOD SAMPLES AVAILABLE AS WELL

FRI, AUG, 09, 2024
5:00 PM - 8:00 PM

The Party Source Soiree!

We will have dozens of vendors on hand sampling products from the beer, wine and spirits departments, as well as some yummy food samples. This event is FREE and open to the public. Grab your sample tickets at the door when you come in and kick off your weekend with us!

Fri, Aug 9th | 5 - 8 PM | Free | The Party Source

Golden Harvest Weekend

August 8th - 11th

Featuring our Farmhouse & Belgian Golden Ale!
\$5 a pint & a special menu pairing.

Only At Moerlein Lager House!

By: The Gnarly Gnome

If you're a fan of Cincinnati Craft Beer (especially Belgian-Style ales) you're going to want to pay close attention to what the Moerlein Lager House has planned for this weekend (Thursday, August 8th through Sunday, August 11th) – not only are they celebrating the release of two new Belgian-Style beers – but they're pairing them up with some exclusive food and drink specials that are freaking great.

The Beers: I happened to get a little taste of both of these while I was recently down at the Lager House (huge thanks to them for dropping these in front of me – it's much appreciated!) – and I have to admit, even though historically speaking, I haven't always loved Belgian beers... I enjoyed both.

The Farmhouse ale is (according to the brewery) brewed with Kentucky-grown barley and starts out with a citrusy aroma and finishes with a light, malty, dry taste. It comes in at 6% ABV. Don't let the term "farmhouse" scare you off from this one. It was easily my favorite of the two. It had plenty of earthy, spicy character in the nose with a light, refreshing citrusy flavor as you dug into it and a light crispy finish that I think would be great with food (more on that in a moment.)

To make things even more exciting, they're also going to release a fun, infused variant of this one, a Black Cherry Farmhouse that I'm dying to get my hands on!

The Belgian Golden Ale (again, according to the brewery) is refreshingly light. It features an enticing aroma of banana and citrus with a sweet, bready finish. My impressions of this one were that it was just that... super light after the bold flavors in the farmhouse ale. It's a lot more approachable and easier for folks who might not want the fuller flavor and higher ABV of the Farmhouse Ale. This one comes in at 4.8% ABV.

The Food: I'm a HUGE fan of food and beer pairings, with their ability to change your taste and perception of both sides of the coin. Moerlein Lager House gets this better than a lot of breweries do, and they're preparing a stellar menu that is built to go well with these beers.

On the appetizer side, they'll have:

- Charcuterie Board – Featuring Gouda and Goat Cheese
- Tomato Bruschetta – Fresh Tomatoes, Basil, And Balsamic Glaze
 - Garlic Shrimp – Herb Butter, Green Onion, Sambal
- Parmesan Truffle Fries – Tomato Jam, Truffle Aioli, BBQ Sauce

For the entrees:

- Herb Roasted Chicken – Garlic Herb Sauce and Grilled Asparagus
- Mussels – Beer Baron Sausage, Roasted Red Pepper, Caramelized Onion, Golden Ale Broth
- Pork Tenderloin – Harissa Dry Rub, Sweet BBQ Glaze, Grilled Asparagus

And then, of course... dessert:

- Lemon Poppy Seed Cake
- German Chocolate Brownie
- Key Lime Cheesecake

Yeah, I'm Hungry Now. I can't stop thinking about getting my hands on those mussels. It sounds so freaking good, and I KNOW that with a glass of that Farmhouse Ale next to it, it'll be great. I'm certainly making some plans to try to swing by at some point! What's even cooler is that the brewery is making its brewing team available at times throughout the weekend, too, to answer any questions that folks might have. If you show up during one of the following times, you can meet the folks who made these beers come to life!

- Friday 8/9 – 6-7 pm
- Saturday 8/10 – 12-1 pm
- Sunday 8/11 – 4-5 pm (during their Sunday Jazz Concert on the Patio)

If it's been a while since you've stopped down to The Moerlein Lager House – let this be your call to do just that!

Cincinnati's Oktoberfest Beer Roundup [For 2024] Written By: The Gnarly Gnome



If you're new around here, you might not realize that I'm sort of obsessed with Oktoberfest beer. That's not even fair. Even the word obsessed doesn't quite scratch the surface. Märzens, and Festbiers rule my life all Oktoberfest season, and we've got a ton of great ones here in Cincinnati. In fact, we have so many Oktoberfest beers here in town that it's hard for a lot of folks to keep track of all of them. So, I make a list. Every year, I compile all the Oktoberfest beers as they are announced and put them together right here for you! This year's list is going to be another great one! If you see one that has been released or confirmed that isn't on my list, let me know! Keep checking back; this list will only continue to grow throughout the Oktoberfest season!

Also, a quick thing to note... I included our local breweries and our not-so-local taprooms on this list. I know that these aren't all "local" beers. It's ok.

The Full List of Cincinnati Oktoberfest Beers (continually being updated!)

- Alexandria Brewing Company
- Alexandriafest – Draft and new to Cans this year!
 - Esoteric
 - Oktoberfest – Draft and Cans
 - Fifty West
 - Viernermobile – Draft and Cans
 - Grainworks
 - Oktoberfest – Draft and Cans
 - HiWire
 - Zirkusfest – Draft and Cans
 - MadTree
 - Ziegler – Draft and Cans
 - Northern Row
 - Brewer – Draft and Cans
 - Rhinegeist
 - Franz – Draft and Cans
 - Sam Adams
- Oktoberfest – Draft, Cans and Bottles
 - Sonder
 - Oktoberfest – Draft and Cans
 - Taft's Brewing Co
 - Oktubberfest – Draft and Cans
 - Third Eye
- Drittes Augue, Festbier – Draft and Cans
- Drittes Augue, Marzen – Draft and Cans
 - West Side
 - Marzen – Draft and Cans
 - Festbier – Draft and Cans
 - Smoked Marzen – Draft Only
 - West Sixth
- Danke Chain – Draft and Cans



Voices of America Country Music Fest (VOACMF) returning to West Chester, Ohio Aug. 8-11 has added another world-renowned artist to its star-studded lineup.

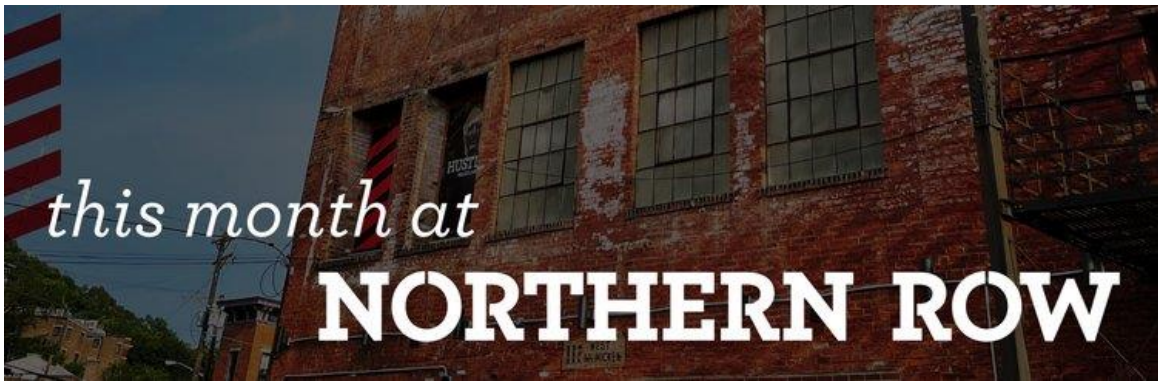
Thirteen-time Grammy nominee **Diplo** will be headlining a special late night performance on Saturday, Aug. 10, alongside **Jason Aldean**, **Keith Urban**, **Sam Hunt**, **Ernest**, and **30+ additional country artists** hitting the stage throughout the weekend.

NEW BOOT GOOFIN'



A VOACMF exclusive, New Boot Goofin' West Coast IPA! Brewed with Tea, Tangerine and Blueberry! Tangerine and blueberry fruity notes lead into tea and hoppy flavors that elevate the fruitiness, then ends with a crispy hop finish.

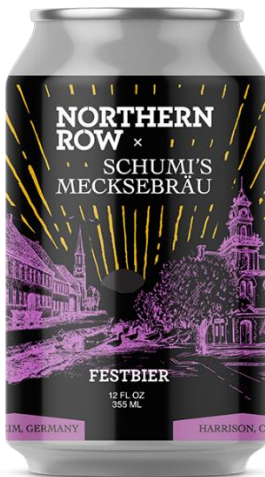
Try New Boot Goofin' exclusively at VOACMF or at our Mason Taproom & Beer Garden!



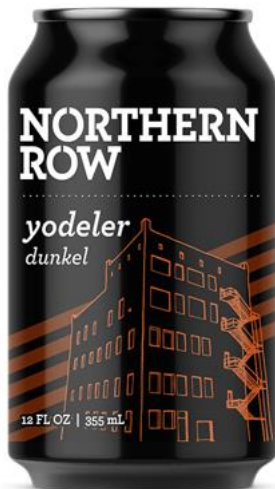
New Releases This Month:



“The Answer”
Northern Row & Nine Giant Collaboration Beer
Zwickelbier - 3.5%



“Schwester”
Northern Row & Schumi's Mecksebräu Collaboration Beer
Festbier - 5.6%



“Yodeler”
Dunkel - 4.5%

ESOTERIC

BREWING COMPANY

4 YEAR ANNIVERSARY

Saturday, August 17th | Noon



Join us for a Bavarian-themed bash as we celebrate our 4th anniversary! Enjoy a day of new beer releases, A Stein Holding competition, and a few fun surprises as we toast to great beer, good times, and many more years to come!