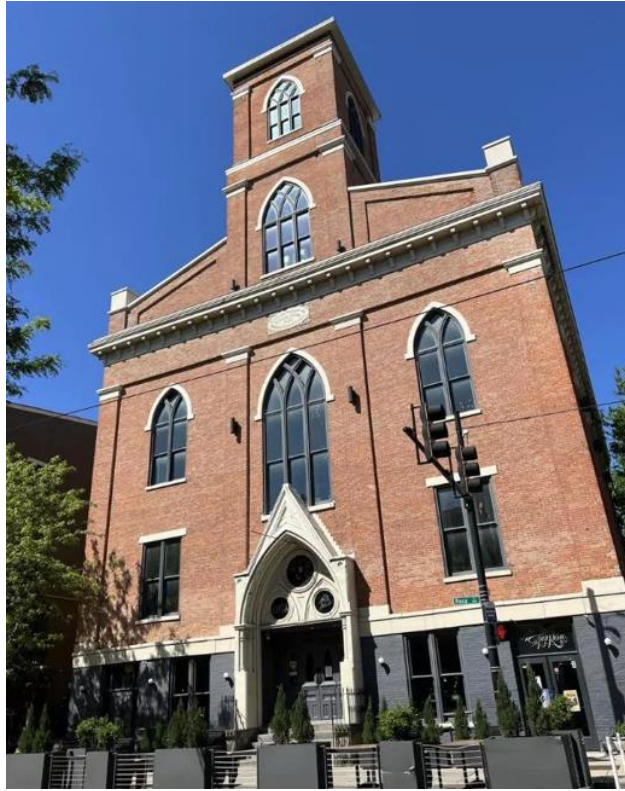


# New Brewpub to Move into Former Taft's Ale House in Over-the-Rhine

Mellotone Beer Project will feature a neighborhood bar, restaurant and indoor beer garden.

By [Katherine Barrier](#) Aug 19, 2024 CityBeat



Mellotone Beer Project will move into the former Taft's Ale House at 1429 Race St., Over-the-Rhine. Photo: [facebook.com/taftsbeerco](https://facebook.com/taftsbeerco)

This fall, a new brewpub plans to open in a renovated church in Over-the-Rhine that was most recently home to Taft's Ale House. Mellotone Beer Project is a concept by Dennis Kramer-Wine, the former director of culture and founding director of distribution at Rhinegeist Brewery, and Alexandra Nowell, a career brewer and founding brewmaster at Los Angeles brewery Three Weavers. Kramer-Wine and Nowell recently signed a lease for the building at 1429 Race St. and plan to launch Mellotone in mid-October — just in time for BLINK.

Mellotone, which was named after a Duke Ellington album, will offer an elevated yet approachable menu with dishes made from seasonal and locally sourced ingredients. Its scratch kitchen will focus on modern American cuisine that will pair well with fresh, uncomplicated beers, said Kramer-Wine and Nowell. The team partnered with Brendan Martin, formerly of Boca Restaurant Group, who will lead the restaurant operations as director of food and hospitality.

The idea for Mellotone began after Nowell moved to Cincinnati in 2022 to be closer to family. She and Kramer-Wine had been friends for almost a decade and shared a similar vision for a brewery in Cincinnati.

“Both personally and professionally, we were a great match — very complementary of one another,” Nowell said in a press release. “When we realized that the Race Street space was an option for Mellotone, we knew it was meant to be.” “We decided over two years ago to go down this path together, carefully considering many locations to build our vision of Mellotone,” Kramer-Wine added. “When we learned that 1429 Race Street was available, we were on a call with 3CDC the very next day, and we’re thrilled with the partnership, location and amazing space that we found.”

There will be three complementary but distinct spaces throughout Mellotone. The restaurant will be located on the main floor, which offers a “golden hour-like” glow and views of the brewery spaces. The lower level will be home to a neighborhood bar called Undertone, featuring a mid-century modern design and a small stage for live music. And the mezzanine level will be converted into an indoor beer garden with communal seating, greenery, pool tables and darts. Kramer-Wine and Nowell are working with general contractor Dominic Sansalone and INDIO Design on updating the space.

When Mellotone opens, they will also be taking part in BLINK, featuring “Arcade of Light,” an interactive installation by Cincinnati artists Kemper Sauce Studios. A grand opening is being planned for November.

Mellotone, coming soon to 1429 Race St., Over-the-Rhine. More info: [mellotonebeer.com](https://mellotonebeer.com).

FRIDAY  
AUGUST  
**23**

**LIVE MUSIC**

**SAMI RIGGS**

7:30 PM - 10:30 PM

@ BARLEYCORN'S BREWHOUSE

Barleycorn's  
**50TH**  
ANNIVERSARY  
PINT NIGHT  
SPONSORED BY *Yuengling*



# FIFTY WEST DEERFIELD Grand Opening



**Fifty West Burger Bar (Deerfield Township)** 5224 District Park Drive, Mason

Eternal summer camp Fifty West Burger Bar held a soft opening of its second Greater Cincinnati location in August. The new burger bar offers all the fun and deliciousness as the original, with tons of activities to enjoy, like sand volleyball and pickleball. The menu features bread-and-butter diner specialties like classic cheeseburgers, flat-top hot dogs and loaded crinkle-cut fries. Don't miss the 12 specialty burgers named for the 12 states that U.S. Route 50 runs through, and make sure you grab a house-made root beer or orange soda to wash it all down or choose from a wide range of Fifty West canned, bottled or draft beers and seltzers.





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### LOTS OF VINTAGE BEER CANS AND BREWERY ITEMS

Sunday, August 25th, 2024 from 9:00 am to 2:00 pm  
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A limited number of tables will be available or bring your own tables, pop-up canopy, work out of your car trunk, or set up on the ground or by your vehicle.  
All set ups are outside in Lower Level Beer Garden. \$15 set up fee.

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Fun Raffles throughout the day

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Contact for more information:

Doug Groth  
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## BREWERIANA

IS A TERM USED TO DESCRIBE COLLECTIBLES  
RELATED TO BEER AND BREWING

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- BEER CANS - VINTAGE OR NEW
- BOTTLES - OLD OR CURRENT
- BREWERY SIGNS AND ADVERTISING
- TAP HANDLES • COASTERS
- BREWERY LABELS AND PACKAGING
- BEER THEMED ARTWORK AND MEMORABILIA
- BREWERY ARTIFACTS
- BOTTLE CAPS • OPENERS • LABELS
- NEON SIGNS • PINT GLASSES



Breweriana collecting has become a popular hobby among beer enthusiasts and collectors. Some rare and vintage items can be highly sought after and be very valuable.

*Come join us for a few unforgettable hours of FUN!*



## **DogBerry Moves Forward, By Moving on** *Written By: The Gnarly Gnome*

*Public Statement from DogBerry: This little thing called DogBerry started 13 years ago as an idea to immerse ourselves in a passion. Now, well into our tenth year of operation, the time has come for change. There will be plenty to say and a lot to reminisce about in the coming days and weeks and..... we will certainly be throwing a bash to celebrate.*

*For the time being, however, we have decided it is time to move on to the next phase of our lives. Our situation is currently fluid, and the change is yet to be ultimately defined. Maybe DB lands in the hands of new ownership. Maybe we simply close this chapter in our journey. Regardless of the outcome, we thank you for an overwhelming decade that saw ups and downs, trials and celebrations, untold number of learning opportunities and wonderful friendships. We look forward to your continued support in the short term and we look forward to sharing the details of what may become of DB. Thank You, TM and the DB crew*

**I have thoughts. The Current State of Craft Beer:** There's a lot of talk by breweries about how to make great beer, and how to build a taproom that provides drinkers with a space that they connect with. Everyone seems to know that events are important. They all know that giving folks a food solution to allow them to hang out longer is critical to success in today's crowded craft beer landscape.

There's plenty of knowledge about how to run a successful brewery business.

I'd also say that our craft beer scene is better than it's ever been before. You can walk into countless breweries across this country, have a wonderful experience, drink some phenomenal craft beer, and feel like you're in craft beer heaven.

Yet, when a place closes – or maybe sells to someone else... when things change we are hit with these big questions about bubbles bursting, failure of a business, burning out... a lot of things that are or aren't the case... and the more that I think about it, the more than I let it roll around in my beer soaked brain – the more I realize that it comes down to one simple question that I've asked hundreds of people at this point:

**What Is Your Measure of Success?** To understand what is happening up in West Chester at DogBerry, you have to understand this question, for yourself... and for people around you. For some people, their measure of success comes easily, it slides right off their tongue like a well-rehearsed answer. Other struggle trying to put it into words at all. Then there are some people who have never even considered it to begin with. But the question leads us to the reasons to that every place that has ever thrived, or withered away has done so... Why do they exist, and where are they going? For some places, building the city's premiere brewery, selling beer across the country – having a thriving taproom full of food, a cocktail program, their own seltzer brands, a branded hot air balloon... that might be what THEY need to be successful, what their company needs to thrive. Others – might want the country's only urban farm brewery tucked away in a small neighborhood, brewing batches sized for some of us to drink in a week by ourselves. That is a success. Either way, you need to know that about yourself and your business to figure out how to choose every decision that comes along.

**DogBerry's Measure of Success.** I'm going to make a few assumptions here. I feel like I know DogBerry's owner, Tony Meyer, pretty well. (Tony's been on my podcast somewhere around ten different times, at least.) I've shared plenty of beers with him, and... he was one of my very first clients when I jumped to working for myself. I consider him a friend. While all that is true... I'm still making assumptions about things in his head, so keep that in mind. I go back to the very first time I interviewed him, though—alongside his then-business partner, Chris. I don't know if I asked them what their measure of success was or if they already had it very well defined in their minds, but I'll never forget it. "We want to make the beer we like and share it with people that like it too." This idea has been the backbone of DogBerry throughout its whole life. Every time I've seen the brewery drift from that idea at all – I can see the struggle with it from them. Who DogBerry IS rests on that measure of success... and in that, they might be one of the most successful breweries in Greater Cincinnati.

**What Does All This Mean, then?** So, why, then, are they (maybe) closing? Why are they maybe looking to sell the brewery? Why is Tony parting ways from this thing that he's spent a decade building? It takes a very smart, very self-aware person to know when their story and their own measure of success doesn't match with something that is as big of a part of their life as this brewery has been for Tony. If the path forward doesn't match up, you must take a different path for some folks, which means selling off their business to someone who wants to turn it into their project. Some people just walk in, turn off the lights, and close the door. For others... they burn shit to the ground. We all must find a way to take a different path, though, when our measure of success calls for it.

**My Takeaway.** Aside from supporting DogBerry in the short term as they settle into whatever things are going to look like (we know that there will be a party) – I really, really implore everyone to spend time figuring out your own measure of success in EVERY part of what you do. Know who you are, know why you do the things that you do, and know when you have to take a different path. Too often, people burn out, they suffer in silence, or they crash and burn because they don't do that or don't know how to forge a different way. As always – Be Gnarly, move forward.



WANDERING MONSTERS Presents their:

# End of Summer Tiki Party



Aug 23rd - 25th

Special Tiki  
inspired beer and  
cocktails

Bounce House

Join us August 23rd - 25th for an End of Summer Tiki Party!  
We will be featuring 3 different Pomona variations and special tiki  
inspired cocktails! Most importantly, bounce houses are back!  
Come check out the Wing Week deal happening that weekend! Get 6  
wings for \$8!



## ***A Craft Beer Event that Really Takes Flight!***

**August 24, 2024, 4pm- 9pm**

*Gathering a blend of craft beer fans and aviation enthusiasts in an airplane hangar, Hops in the Hangar is the EPIC craft beer event in the tri-state area.*

Talk about unique ambiance! A beer event at an operating airport. Hops in the Hangar will feature a wide selection of beer from breweries big and small and showcases a variety of aircraft. The professional skydivers jumping overhead will create an experience few will forget. The evening will be packed with beers, planes, food trucks, music and more.

Sample 4oz pours of great craft beer from 30 breweries with over 90 beers to choose from. **All attendees must be 21 years of age or older.** There will be Food Trucks on site offering a variety of tasty options for purchase. Mingle around historic, vintage and modern aircraft and take some awesome photos. Be prepared to see an Airshow, Skydivers jumping overhead, tethered Hot Air Balloon rides, and more (weather permitting). And if Mother Nature cooperates, one of the most incredible sunsets you'll see. If that isn't a great evening already, we top it off with a spectacular pyrotechnics jump by our very own hometown skydiving team, Team Fastrax!

Craft beer, great food, music and fun - all in a wide-open setting of an airplane hangar.

The unique location allows for outdoor enjoyment inside the hangar with the doors wide open providing cover for shade and weather. This event is rain or shine.... but has a 100% chance of beer and fun. VIP Tickets allow you to enter the event an hour early at 4 PM to get first dibs on the beer choices, including select "VIP only" offerings. You'll also have access to our designated VIP lounge area, enjoy 5 extra beer tickets, and receive a souvenir tasting glass.

General Admission Tickets allow you to enter starting at 5 PM and include 15 beer tickets and a souvenir tasting glass.

VIP and General Admission Designated Flyer Tickets do not include beer tasting but do include 4 non-alcoholic drink tokens, access to all for sale beverages and food, and all the fun! VIP Designated Flyer ticket also include access to the VIP lounge area.

**Please note that all DF ticket holders must also be 21 years of age or older.**

**NOW IS THE TIME TO JUMP ON BOARD!**

2024 Ticket Purchase Schedule

8/23/2024 thru at the Gate (if available): VIP \$80, General \$65, VIP DF \$35, DF \$30

We look forward to seeing you at Hops 2024! Cheers! Hops in the Hangar Team



## **WEBN Labor Day Fireworks Extravaganza Tix September 1, 2024. 04:00 PM - 01:00 AM**

The biggest BOOM of the year is getting close – and we’ve got your seat RESERVED. If you missed this view from our house last year, don’t make the same mistake – now’s your chance to **lock in your GUARANTEED seat (plus food and drink) for this year’s annual WEBN fireworks show.**

2023 was our first Riverfest, and we figured out *fast* there was simply NO better location than our place to watch, hear and feel (yep, feel!) all the booms, blasts and brilliance ... we’re the Levee’s premier viewing point, **with our wide, oversized deck directly overlooking the river and the barge that launches the entire Rozzi show.**

[Your fireworks extravaganza ticket includes ALL of the following:](#)

- Guaranteed seat: relax before the show, then sit outside for a full, unobstructed view of the fireworks (NOTE: tables/seating are first come, first serve)
- Sound UP across all our speakers (inside and out) for the sync'd-up show (We Love the 90s theme!)
- One food item (shareable or main of your choice), plus one drink (beer, slushie, cocktail or wine BTG)
- Exclusive space away from the big crowds, with air conditioning, private restrooms and a cigar patio
- Easy access to buy additional cold craft beer and cocktails
- After-fireworks DJ Hell in Hells to rock the night away while the traffic clears and you end the eve on a high note

One seat, one drink, one dinner, all for just \$111. Get yours now, because summer is already going by fast, and these tickets are doing the same!

**DIRECT TICKET LINK:**

<https://bit.ly/BestFireworksViewAt16LotsSouth>



# EXPERIENCE FESTZELT - A TRADITIONAL SEATED AND SERVED OKTOBERFEST DINNER IN PARTNERSHIP WITH THE HOFBRAUHAUS AT THIS YEAR'S COVINGTON OKTOBERFEST!



## FESTZELT DATES AND TIMES:

**FRIDAY 9/13 - 6PM**

**SATURDAY 9/14 - 2PM AND 6PM**

**SUNDAY 9/15 - 12PM**

Experience the Festzelt, a traditional German Oktoberfest dinner in partnership with Hofbräuhaus at Covington Oktoberfest! For \$85 a ticket, indulge in four traditional Bavarian courses and 2 liters of beer!

Start with a charcuterie board featuring assorted meats and cheeses. Next, enjoy warm pretzels with creamy Oktober Fuel beer cheese. For the main course, choose between traditional Half Bavarian Chicken or tender pork shank, accompanied by family-style sides like green beans, scalloped potatoes, and sauerkraut.

Conclude your meal with a delightful strudel.

With only 4 seatings, this year's Festzelt will sell out fast - grab your reservation today!