

Greater Cincinnati craft brewery – along with urban farm and Airbnb rental – listed for sale



By [Christian LeDuc](#) – Staff reporter, Cincinnati Business Courier Oct 28, 2024

A nearly decade-old Cincinnati-area microbrewery, urban farm and Airbnb experience just hit the market. Husband and wife Betty and Bob Bollas have decided to sell the Fibonacci Brewing Co. business and property, which is in Mount Healthy at 1445 and 1451 Compton Road. The public listing from 3CRE officially hit the market Monday, Oct. 28, for a total sale price of \$570,000. The property includes two combined parcels across 1.3 acres and two buildings. The taproom, event space and brewery is 2,274 square feet. The second building, which is 2,138 square feet, has two Airbnb units and an additional event space along with more taproom seating.

The couple has been [running the business as a passion project since 2015](#). They both have other jobs, and it has become a larger workload than they had been anticipating. “For half of our adult lives, we’ve been creating this unique space, blending our urban farm with a commitment to sustainability, local ingredients and inclusivity. Along the way, we’ve built a community we’re incredibly proud of and formed lasting bonds with our customers and partners,” Betty Bollas said. “Now, as we approach this milestone, we’re excited to embrace new adventures and find the right person to continue what we’ve started.” The couple is looking for someone to continue taking care of their staff and their community. They will be very picky about who gets control. There isn’t necessarily a drop-dead date for when they need to sell, although they are hoping to close on a deal within the first quarter of 2025.

The business is not facing the threat of a closure, and things are stable. There's just a lot of potential for growth, according to Nick Pesola, a local restaurateur and business broker adviser with 3CRE. He said the income from the brewery isn't as high as it could be. No food is currently sold, and Fibonacci only sells its own products without distribution. A new operator could come in and beef up the business's ability to make a profit by using the existing infrastructure as a base for improvement, he said. The Airbnb is currently generating \$25,000 in annual income at 28% occupancy, so there's also plenty of room for growth there, too. The mixed-use property has the potential to generate an additional \$60,000 annually if leased at market rates, according to 3CRE. The property also comes with an on-site farm that has goats, chickens and honeybees.

The couple reached out to Pesola and his team specifically when they decided to list their business. Pesola also owns other businesses under his umbrella brand Pesola Hospitality Group, which includes [Amador Cuban Restaurant](#), [Milkman](#) and Revolution Rotisserie. The company also recently [took over operations at Newport on the Levee's food hall](#). Pesola believes the property and the business, which is a packaged deal, is priced fairly due to the significant investment a new owner would likely need to make to grow the business.

Pesola and 3CRE's principal broker Michael Costantini are the main points of contact for interested parties.

Cincinnati-based craft brewery closes Columbus location following OTR exit



By [Dan Eaton](#) – Staff reporter, Columbus Business First Oct 29, 2024

A Cincinnati craft brewery has closed its Columbus, Ohio, restaurant and bar.

Taft's Brewing Co. announced the decision to shutter Taft's Brewpourium at 440 W. Broad St. at Gravity in Franklinton effective Oct. 29. The location made its debut in November 2019. The closure leaves Taft with a single brewpub location in Spring Grove Village, which opened in 2017.

"We came to Columbus with a lot of excitement to share our beer and pizza and we were truly welcomed by all with open arms," the brewery wrote on Facebook. "We want to wholeheartedly thank our friends, loyal patrons and the city of Columbus for all the love and support the past few years. More than anything, we'd like to thank our amazing team." The 5,800-square-foot space also had 2,000 square feet of outdoor seating.

The 16-tap draft list had both core Taft's beers as well as some creations exclusive to Columbus. The restaurant specialized in New Haven-style pizza. Billed as apizza, the pies were baked in a coal-fired oven, which resulted in a thin crust that was crunchy on the outside, chewy on the inside and sparsely topped. Options included ham and cheese, margherita and the famed New Haven, Conn., creation, the white clam with clams, parsley, oregano, lemon and more.

The Columbus closing is the second contraction for Taft's in the past year. It closed its Over-the-Rhine flagship Ale House last fall. Mellotone Beer Project since has taken over that space, a former condemned church building at 1429 Race St. Mellotone offered a Blink-related sneak peek in October, and that brewery hopes to celebrate a grand opening in mid-November.

Fretboard Brewing opens new restaurant inside suburban taproom, announces additional upgrades



FRETBOARD BREWING CO. SETS THE STAGE WITH BURGERS, BREWS AND BEATS!

Get Ready for a Flavor-Packed Experience: In-house Smoked Meats, Craft Beer & Live Music for an Unforgettable Foodie Fest

Cincinnati (Blue Ash), OH October 22, 2024—A local hotspot is turning up the volume with craveable favorites featuring in-house smoked meats, Fretboard Brewing beer pairings, and a lineup of live entertainment that will delight your taste buds and get your feet tapping. From a juicy deluxe burger, to loaded mac ‘n cheese layered with smoky pulled pork, or crispy mega-loaded seasoned fries, Fretboard Brewing delivers a sensory overload of bold flavors, great craft beer, and music to match in Blue Ash. The Instagramable Mosh Pit Burger is stacked high with smoked pulled pork, an onion ring, and homemade sauces, every bite is a testament to craftsmanship. For those looking for a simpler option, choose from succulent pulled pork, tender smoked chicken, and Texas-style brisket—all smoked on-site and paired perfectly with their craft brews. “We believe that great food, craft beer, and live entertainment is the perfect recipe to bring people together,” says Fretboard co-founder Joe Sierra. “Everything we serve is artfully created, from our smoked meats to the sauces we craft in-house. We want guests to feel like they’re experiencing something truly special every time they walk through our doors.”

Burgers, Beer and Beats

Whether you’re looking to experience the classic, bold flavors of BBQ or craving all-American burgers, Fretboard’s menu spotlights a great variety, crafted to highlight local roots including:

- Deluxe burgers stacked with toppings that push flavor boundaries
- Loaded fries, white corn chips, or mac ‘n cheese piled high with mouthwatering smoked pork, chicken or brisket
- A rotating selection of craft beer pairings, from crisp lagers to easy-drinking ales and IPAs, carefully selected to pair perfectly with each dish

Venturing out for a quick lunch just got easier with this craveable menu. Fretboard Brewing—Blue Ash menu is also available for delivery through partners including Door Dash.

Food and Entertainment with a Beat

Food isn’t the only thing this venue serves up—it’s a place focused on bringing people together through music and entertainment. With a rotating lineup of local musicians, watch parties and special events, Fretboard Brewing is a dining destination that delivers a fun experience you won’t soon forget. “Live music is at the heart of what we do,” added Kevin Moreland, Fretboard COO and co-owner. “We’ve designed the space to host performances that pair perfectly with the food and drink menus. For us, it’s all about creating an experience where our guests feel welcome, entertained and excited to return with friends and family.”

Come for the Flavor, Stay for the Vibe

Fretboard Brewing isn’t just a brewery and restaurant, it’s a community hub where great food, beer, and entertainment come together in harmony to create a perfect night out. Whether you’re visiting for a quick bite or a special night out with friends, we aim to deliver a full sensory experience that’s all about bold flavors, handcrafted brews, and live beats.

SONDER[®]

BREWING



Join us for the Sonder 6th Anniversary Celebration —Package Release at 10 AM— Saturday November 2

Join us in celebrating Sonder's 6th Anniversary with limited release beers hourly all day starting with our annual limited package release in the morning. Two new Barrel aged bottles plus we are bringing out some amazing bottles from our cellar.

Pair a Blackberry You Betcha! with Chef Ian's new sandwich: herb-marinated flank steak on toasted ciabatta with horseradish aioli, caramelized onions, and arugula, topped with fries!

Join us Saturday, November 2 for this Uniquely Crafted all day celebration of Sonder beer and food!



Draft Release Schedule

Saturday, November 2

10:00 AM	Top O' The Mornin' Stout
11:00 AM	Maverick Nocturnal
12:00 PM	Kenosha Kickers
1:00 PM	Blackberry You Betcha!
2:00 PM	Peach Brandy Stout
3:00 PM	Cranberry Divot
4:00 PM	Grand Reserve Blend 3
4:00 PM	Spruce Lime IPA
5:00 PM	Jalapeño Lime Salt Voss
6:00 PM	Pumpkin Pie Brobie



HIGHER GRAVITY

BEER | COFFEE | WINE

Beer Dave, reaching out again this year to share information with you about Higher Gravity's annual Beervent Calendars, a fun twist on the traditional advent calendars for Christmas season. I thought this might be worth a write up given the city's close connections to brewing and the amount of support this brings to local breweries.

- Our calendars are packed **FRESH** (all packed the Monday before Thanksgiving)
- Every calendar will feature 25 beers from 25 different breweries

This year, 7 of those beers are brewed exclusively for the calendar by the following local breweries.

- Esoteric
- Narrow Path
- Northern Row
- Streetside
- Urban Artifact
- Wandering Monsters
- West Side Brewing
- Last year, 12 of the beers were sourced from local breweries.
- Calendars are \$123.99 + tax (The value to purchase these beers individually would exceed \$125.00)
- They can be purchased at www.HigherGravityCraftHaus.com/store
- Customers can pick up at our [Northside](#) or our [Summit Park](#) locations

HIGHER GRAVITY

BEERVENT CALENDAR

25 CRAFT BEERS | \$123.99

ORDER @ HIGHERGRAVITYCRAFTHAUS.COM/STORE



FEATURING 7 SPECIALLY BREWED BEERS FROM:



LIMITED QUANTITIES AVAILABLE
PER-ORDER YOURS IN JULY TO GET A
SPECIAL EDITION BEERVENT ORNAMENT



USE THE QR CODE OR VISIT
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All You Can Eat BBQ & Beer Festival

Brew 'N Que

CLE CIN



Does your belly have what it takes? The 11th annual Great Ohio Brew 'N Que is coming up, and it's packed with endless BBQ, craft brews from Fifty West and Great Lakes, and laid-back fall fun. Grab your friends, bring your appetite, and let's make this year the best one yet. It's going to be a BBQ feast you won't want to miss.

Date
November 2nd

Location
Fifty West Brewpub
7668 Wooster Pike

Time
4pm-midnight

Rare Beers & Familiar Favorites

A combination of draft beers from Fifty West and Great Lakes available. 8 beer tickets mean (8) 8oz pours of the best in Ohio. That's a whole growler of beer!

PRIVATE & COZY EVENT SPACE

By purchasing a ticket, you are granted exclusive access to our historic Brewpub for the night along with your fellow patrons. Enjoy it's charm, cozy ambiance, comfortable atmosphere, and fire pits.

Checkout the Draft Beer List

Great Lakes Drafts

73 Kolsch

Dortmunder Gold Golden Lager

Midwest IPA

Cookie Exchange Peanut Butter
Chocolate Milk Stout

Orange Cranberry Wheat

Christmas Ale with Spices & Honey

Midwest Hazy New England IPA

Rum Barrel Aged Christmas Ale with Spices &
Honey

2024 Collaboration

Interstate Tailgate Pilsner

What's On Cask You May Ask?

Snow Tires Red IPA

Fifty West Drafts

Coast to Coast IPA

Doom Pedal White Ale

East Coast Hazy IPA

West Coast IPA

Chai Hard Cider

Samoa's Ghost of Imogene Imperial
Stout

Drive-In Cinema Italian Pilsner

Head Start Maple Breakfast Stout

Punch You in the EyePA Double IPA

German Pilsner (Slow Pour)

Blindspot Oatmeal Stout

Familiar Faces Blackberry Crumble Sour Ale

Home Sweet Home Sweet Potato Brown Ale

Plums A-Dancing Sugar Plum Sour Ale

10&2 Bourbon Barrel Aged Barleywine



FORT WAYNE

Brewery Collectibles Show



FIRST SATURDAY IN NOVEMBER

BUY-SELL-TRADE at The "Classic Cafe" 4832 Hillegas Rd. Fort Wayne, Indiana

Saturday Nov. 2nd 8am -2pm * BIG RAFFLE at 12:30*

Reserve your Table NOW! Call Don Cuney 260-229-1556

visit **FortWayneBEER.com**

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