Brewpub coming to Boone County thanks to zone change approval

LinkNKY by Staff Report January 31, 2025



A rendering of a proposed brewpub and recreational multiplex in Burlington. Photo provided | Trauth Property Group

The Burlington area is getting a new brewpub complex after a recent zone change ordinance was approved. On Jan. 21, the Boone County Fiscal Court conducted a <u>second reading of a zoning map amendment</u> ordinance that changed the zoning designation of a 5.3-acre plot of land from Rural Suburban to Industrial One, allowing for the development. The land is located at the intersection of North Bend Road and Conrad Lane. Crescent Springs-based real estate developer Trauth Homes was the entity behind the zone change request.

The zone change will make way for the development of a one-story, 30,000-square-foot multi-tenant flex space featuring a tap room, indoor pickleball courts and turf sports fields. The complex would be directly related to Boone County's newly installed multi-use path along North Bend Road, which is used by pedestrians, runners, and cyclists. The Boone County Fiscal Court is the final authority on all zone change requests in unincorporated Boone County.

Fabled Brew Works Presents



Photo: Laura Ockel, Unsplash

Valentine Dinner with Beer and Mead Pairings at Fabled Brew Works

When: Saturday Feb. 8th. at 6 p.m. Where: Fabled Brew Works, Erlanger

What: If you need an early Valentine's Day celebration, Fabled Brew Works has an evening of food and beer prepared for you. Come and enjoy a welcome beer followed by appetizers, dinner and a sweet dessert.

Why: Our days can get busy, and this is the perfect way to make sure to still celebrate your honey even if you can't next Friday.

Who: Fabled Brew Works 331 Kenton Lands Rd, Suite 300, Erlanger, KY 41018.



FEB 07 | Schneider's Salted
Caramel Ale Tapping
& Beer + Candy
Pairing w/ Live Music
by Chloe Halpin
(7:30 PM)





Mysticore is the first release in a series of Hazy Imperial IPAs. They resemble/kind of fit into the Imperial series we have been doing (Saber Tooth Tiger, Terror Bird, etc.) only a hazy formulation.



Just giving you a heads up on our first Barrel Aged release of 2025 happening this coming Saturday: Join us on Saturday, February 8, 2025, as we kick off our 2025 Barrel Aged Release Series MEANWHILE IN SHARONVILLE...

BARREL AGED BLUEBERRY, RASPBERRY, MAPLE STOUT 12.0% ALC/VOL 25 IBU

Rise and Shine - It's Pancakes O'clock!

In collaboration with **513 Craft Brew**, we have created something wonderful together. Say hello to **Meanwhile in Sharonville...** the first limited-edition Barrel-Aged Stout in our 2025 Series – a decadent treat that's been aged for over a year and blended with a medley of **blueberry**, **raspberry**, **maple**, **vanilla**, and **marshmallow**.

This rich, velvety stout captures all the cozy, comforting flavors of a stack of berry pancakes dripping with syrup, yet with a tart berry sweetness that will transport you straight to your favorite breakfast nook. Perfectly balanced, it's the ultimate indulgence for stout lovers and breakfast fanatics alike.

Now, where's the whipped cream? \$13.99 per 12oz bottle (Limit 3).

Available at **BOTH** locations. Doors open at 12PM





Fifty West Chaco Stout Imperial Stout Brewed with Cacao Nibs Vanilla, Lactose, & Waffle Cone This imperial stout is bringing the taste of childhood summers back. Fifty West Chaco Stout (a bold 9.2% ABV) is loaded with rich cacao nibs, creamy vanilla, peanuts, and waffle cone. Nostalgia never tasted so good.



A First look inside MadTree's massive new \$8.8M Blue Ash Parks & Rec outpost







MadTree opened its third location Feb. 6. Photo by: Corrie Schaffeld | CBC By Christian LeDuc - Staff reporter, Cincinnati Business Courier Feb 3, 2025

STORY HIGHLIGHTS

- MadTree Brewing's new Blue Ash location opens Feb. 6.
- The \$8.8 million facility includes a restaurant and taproom.
- MadTree aims for \$5 million environmental impact by 2030.

The wait is nearly over. <u>Cincinnati's third-largest craft brewing company will open</u> a massive new multimillion-dollar suburban outpost this week.

MadTree Brewing's Parks & Rec is held a grand opening at its new Blue Ash location Thursday, Feb. 6. The 25,000-square-foot property is located at 4321 Glendale Milford Road inside Summit Park.

The plan to expand northward started about two years ago. The company broke ground on the project in late June 2024. It repurposed a 15,000-square-foot former airplane hangar and has an additional 10,000 square feet of outdoor patio, grass and kids play spaces.

The \$8.8 million LEED Silver-certified development has a restaurant, taproom, solarium, outdoor beer garden, retail store and two private event spaces along with multiple indoor and outdoor interactive play areas for kids. It's also in a Designated Outdoor Refreshment Area (DORA), allowing patrons to consume alcohol in open containers outdoors within its bounds.

Living walls from Urban Blooms are a main feature in the space. Rhiannon Hoeweler, MadTree's vice president of experience and impact, said Core Construction was a few months ahead of schedule on the buildout, which isn't usually the case when building a restaurant from the ground up. MadTree also worked with MSA Design for the architectural work and Loth Inc. for the interior design and layout. Both private event spaces can be booked for weddings, business meetings, fundraisers and more. When not booked, they will act as additional seating for the taproom.

The outdoor playscape was built by Native Roots and CommuniTree. Hoeweler said the company also made sure to get input from children on what they would want in a play area. Although not quite complete, it is expected to open in the spring.

The Parks & Rec facility also has a calming room with sensory kits. It was a collaboration between Cincinnati Children's Hospital and Opportunities for Ohioans with Disabilities. The room is meant to act as a space where those with various levels of developmental abilities can calm down if they feel overstimulated or overwhelmed.

The restaurant and bar also feature accessible seating, including a lowered bar for wheelchair access, and an adult changing table.

The menu has been designed to cater to those who are gluten-free and vegan. Guest can choose from a wide range of options including:

- House-made hummus
- Gluten-free buffalo wings
- Chicken bacon bravo pizza
- Apple pecan salad.

In a addition to more than a dozen beers on tap, MadTree will also highlight its craft cocktails including:

- The pineapple poblano margarita
- S'moretini
- White Lenin.

The brewery will also serve non-alcoholic cocktails and THC-infused beverages.

Brock Estime is the brewery's director of hospitality and operations. He said overall the craft beer industry is seeing a bit of a decline, and the focus on craft cocktails is a way to keep guests engaged. "If you look at our craft beer sales in 2023 compared to 2024, they're on this slight decline," he said. According to Estime, the retail side of craft beer is a different story.

"Luckily for us, out in the retail market, we're actually gaining more and more space ... which is amazing," he said.

MadTree has hired around 100 new employees for this expansion.

The new facility will allow the company to continue giving back to the community on a larger scale. MadTree expects to be able to triple its revenue with the Parks & Rec location, pushing it closer to its goal of having a \$5 million environmental impact on the region by 2030. MadTree is part of the 1% of the Planet initiative, a commitment to donate 1% of sales to local environmental nonprofits. The company was founded in 2013. It has a long history of breathing life back into old spaces. Its

Oakley taproom is in the former RockTenn plant and its Over-the-Rhine Alcove is in the former

Weilert's and Kaze spaces. In 2023, MadTree earned its B Corp certification for social, environmental impact standards, a designation that only 0.2% of American breweries hold.