



MISRULE TAPROOM NOW OPEN!!

Hi Misrule Fans,

As you know, we have long dreamed of opening up a taproom in Oxford to share our locally brewed beer with the good people of Oxford.

We are thrilled to announce that our Misrule Brewing taproom is now open!

Join us at **31 W High St. Oxford, Ohio.**

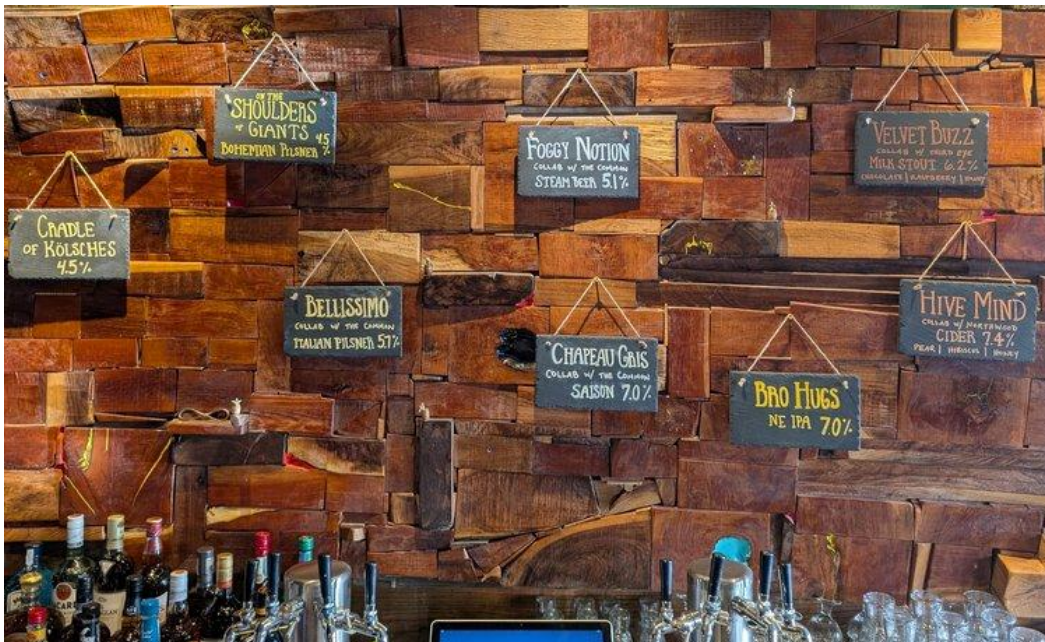
We are nestled in **Bello Woodfired Pizza Studio**,
try our **8 Misrule brews on tap!**

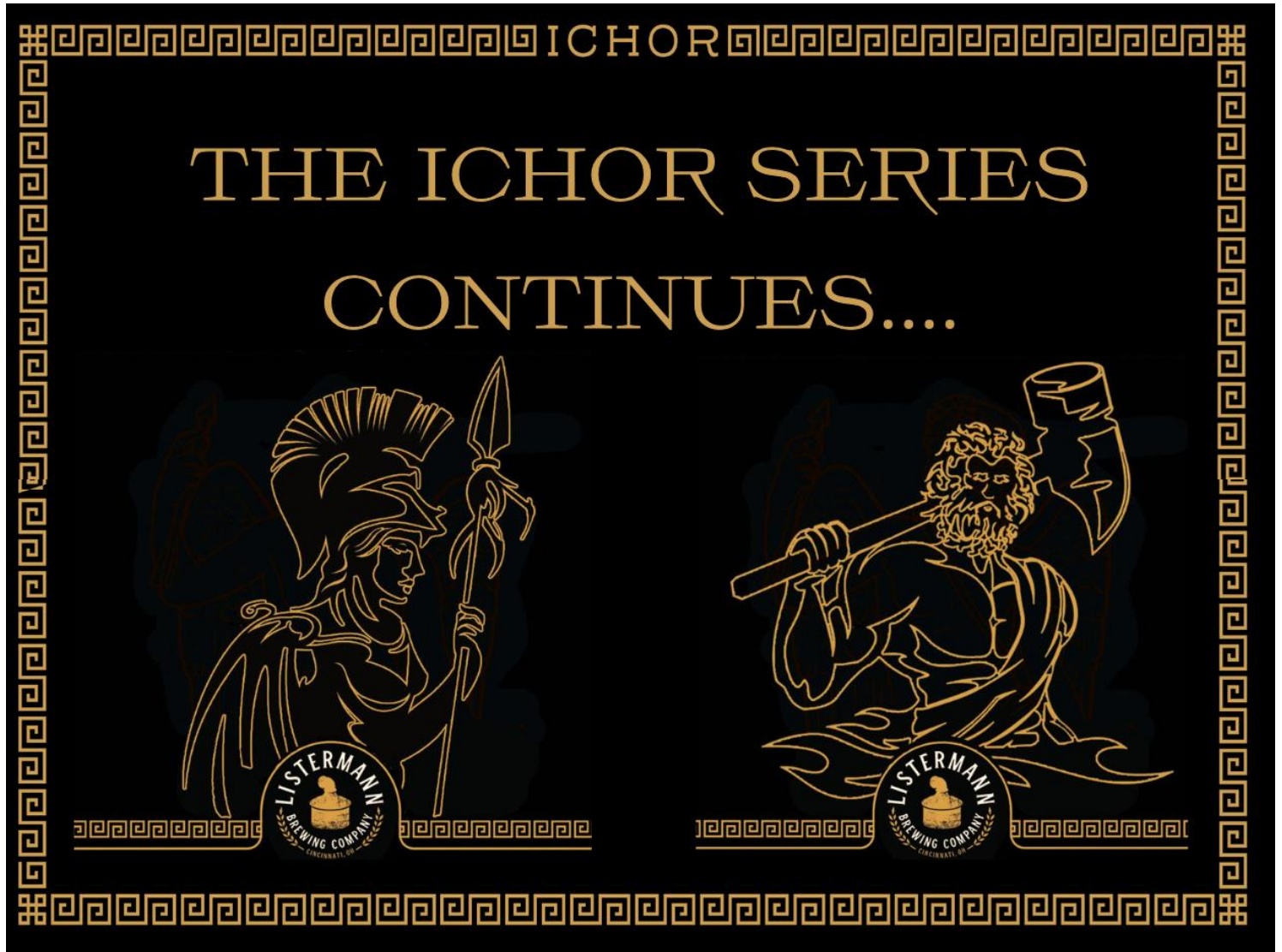
Our current hours are **Sun 12-8, Wed-Thu 4-9, Fri-Sat 12-9.**

A big thank you to Bello for making our dream of having a Misrule taproom in Oxford, Ohio possible.

Hope to see you there soon! Cheers!

- Misrule Brewing





The Gods Have Spoken!

Listermann Brewing is Proud to release:

ICHOR ATHENA & HEPHAESTUS

They Arrive This Friday!

The wait is over... Two divine creations are ready to be unleashed.

The 2025 ICHOR SERIES is here, bringing you two barrel-aged powerhouses, each crafted with precision and aged to perfection in a blend of *Old Fitzgerald* and *Heaven Hill* barrels.

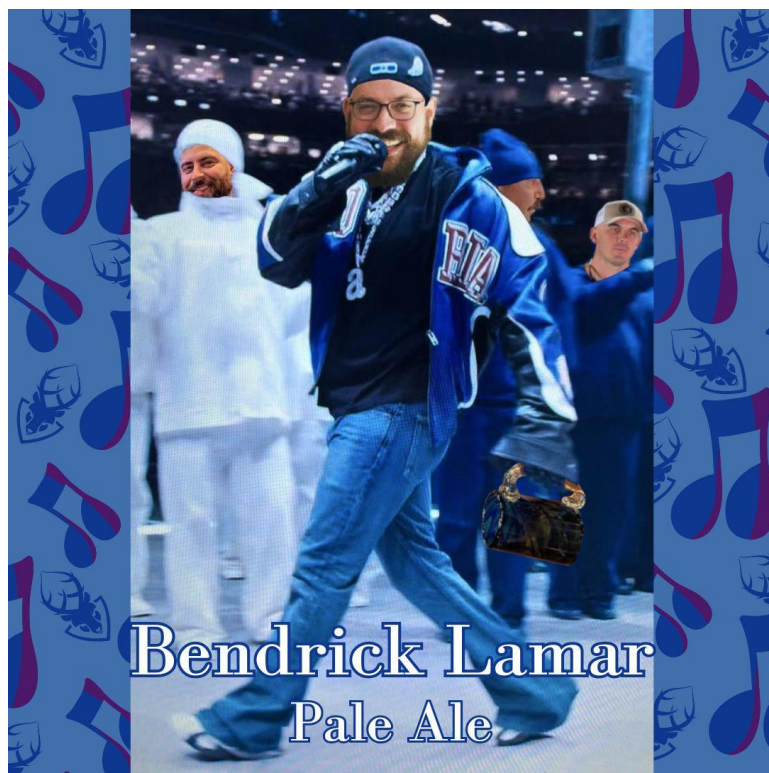
ICHOR ATHENA (13% ABV) – Smooth, decadent, and wise beyond its years, this brew is infused with fresh cocoa nibs, toasted coconut, and vanilla, delivering a rich, velvety experience worthy of the goddess herself.

ICHOR HEPHAESTUS (13% ABV) – Bold, intense, and forged in fire, this variant turns up the heat with cocoa nibs, toasted coconut, cinnamon, vanilla, and a touch of fresh habanero peppers, creating a perfect balance of spice and indulgence. Both variants will be available on draft and in 22 oz bottles for \$26.99 each starting at 12:00pm on April 11. Will you choose the path of wisdom or embrace the flames of creation or both?



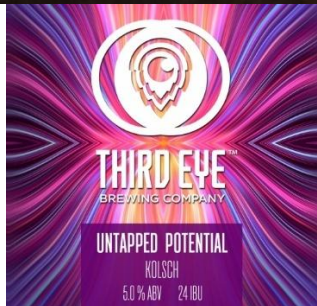
We've got some exciting updates brewing, and we couldn't wait to share them with you! Meet our latest creation: **Bendrick Lamar**, a citrusy, piney, and perfectly balanced pale ale. This brew pays homage to our very own Ben Comer — former GM, forever legend. It's bold, smooth, and a true crowd-pleaser, just like the man himself.

You asked (a lot), and we listened — **Soft Spot** is now a permanent pour! This hazy pale ale has long been a fan favorite, and now it's on tap all the time. Come get your fix.



BC's Brewing Co.
4064 US-42, Mason, OH
513-847-6866

3-10 M-T, 3-11 W-Th, 11a-12a F-Sat, 11a-8p Sun



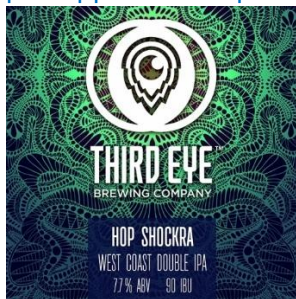
UNTAPPED POTENTIAL - Kolsch style originating in Cologne, Germany. German malts, hops, and yeast keep this beer true to its heritage. The ale/lager hybrid is crisp, delicate, and extremely drinkable. At the 2020 and 2021 Ohio Craft Brewer's Cup, it won the gold medal for "German Style Ale" and took "Best in Show" for the competition in 2020.



MOST DEFINITELY - Using over 60% German wheat for this beer. Unlike a traditional Hefeweizen that focuses on the banana and clove balance, Third Eye's Hefe emphasizes the banana esters of the style with minimal clove. Lightly hopped, fruity, refreshing, and perfect for all the seasons.



FUNKY FRESH v9 - Tart, tropical, and beautifully balanced, this vibrant sour beer combines the juicy tanginess of passionfruit, the delicate sweetness of prickly pear, and a bright punch of pineapple. Each sip delivers a refreshing burst of fruit-forward flavor and a crisp zingy finish.



HOP SHOCKRA - The big brother of their flagship Third Eye P.A., this double is boozy and crisp. Cashmere and Mosaic hops meld to give aromas and flavors of pine and floral sweetness while balancing the considerable alcohol content.



HAPPY 10th BIRTHDAY TO URBAN ARTIFACT

In April of 2015, we opened the doors to the historic St Patrick's church in Northside, Cincinnati as Urban Artifact for the first time. That first summer, our best-selling brew was a Key Lime Gose, and less than a year later the groundbreaking first batch of Gadget was born. We've been rewarding the curiosity of folks looking for fruit beverages ever since.



Join us on Saturday, April 19th to celebrate TEN YEARS!

Our [Small Batch Society](#) members voted on throwback ideas for the brewing team to create for this release. They will be on tap, along with some unique Birthday Freshies and a surprise or two from the cellar. Food from Tizita!

Music and art in the evening at Radio Artifact from Michael Coppage. And though our very first fruit beer was filled with (hand-zested) Key Limes, it's still one of our favorite fruits.

Ward, an American Fruit Tart brewed with real Key Limes and vanilla beans, has triumphantly returned for the season, promising a refreshing adventure for the palate. Ward captures the essence of a summer dessert, delivering a vibrant tartness of freshly squeezed key limes, balanced by a subtle sweetness. You deserve a sessionable, real fruit escape.

Find it in our taproom and soon heading out to our distribution network!

Shake It Records & Rhinegeist Collaborate in Northside for

RECORD STORE DAY

APRIL 12TH 2025

NEARLY
★ 400 LIMITED NEW
VINYL RELEASES!



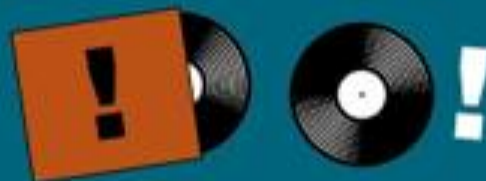
DJ LPETE IN THE MORNING

RUBY VILLOS

Yielder

ENDING THE EVENING WITH TWO
FREE IN-STORE LIVE PERFORMANCES!
SEE OUR SOCIAL MEDIA FOR TIMES

CRAZY RARE RECORDS
FROM THE **SHAKE IT VAULT**



10% OFF WITH DONATION OF ANY CANNED GOOD!

**OPENING
EARLY AT 8AM!**



4156 HAMILTON AVE
513-591-0123

The Northside Beer Run Returns! (And You Don't Have to Run)

Written By: The Gnarly Gnome



This weekend is this year's Northside Beer Run (as of writing this post – it's on 4/13/25 at 10:30 a.m.), and I wanted to submit a PSA for all of you who, like me, don't like to mix running with your drinking hobbies. In fact – I'll go a step further – the only time I like to run is when a bear is chasing me, maybe a crocodile or an irate koala bear. I'll even possibly do a little jog if I'm trying to get to the bar before the last call, at my favorite bar. I'm not running as some "hobby," though. Good news... You don't actually have to run at the Northside Beer "Run". It's a little-known secret about the event. You can walk, you can stroll, you can probably even shimmy your way through the course.

What IS It? The amazing folks over at Higher Gravity sum up their annual Northside Beer Run as a roughly four-mile social run & WALK through their neighborhood of Northside. It's more about the camaraderie and the fun of hanging out in Northside than if it is some sort of exercise. Your leisurely stroll starts out at Higher Gravity before heading down the street to Urban Artifact, up to The Comet, and back down to Higher Gravity. Along this trip through the neighborhood, you'll get a beer at each stop, four total. When you wrap up, you'll also get a sweet custom medal to show the world that you're a champion. **Get Signed Up!** Don't forget to [get yourself signed up](#)! You can get your ticket online (and share the link with your friends so you're not hanging out alone, too.)

A poster for the Northside Beer Run. The background is light blue with white daisies. At the top, the text "NORTHSIDE BEER RUN" is in large, bold, yellow letters. Below it, "SUNDAY, APRIL 13" and "10:30 AM" are in large, bold, blue letters. Further down, "4 MILES | 4 BEERS" and "3 BAR STOPS" are in bold, black letters. On the left, "REGISTER AT" is written vertically in bold, black letters, with "www.HigherGravity.com/CraftHaus.com/Store" below it. In the center is a QR code. To the right of the QR code is a black silhouette of a beer bottle with a white daisy in front of it, featuring the letters "H" and "G" separated by a diagonal line. At the bottom, there are four logos: "URBAN ARTIFACT" with a sunburst icon, "FIFTY WEST 50W" in a shield shape, "FLEET FEET" in blue and black, and "COMET" in a stylized, metallic font.



INTRODUCING BLUEPRINT AMERICAN LIGHT LAGER: CRISP, CRUSHABLE, AND BREWED FOR THE HARDWORKING HEART OF OUR COMMUNITY.

Introducing BluePrint American Light Lager- a crisp, clean beer that's as hardworking as the community it represents. It is Proudly presented by Braxton Brewing Company & Spirit of Construction, BluePrint is more than just a great beer; it's a beer with a mission. Every pint or 15-pack purchased helps fund community-based education grants, workforce development programs, and college scholarships across the Tri-State, all supporting career opportunities in the construction industry.