

MAY-JUNE 2022

True Brew

A Craft Beer Lifestyle Magazine



SINGLECUT BEERSMITHS SCHENECTADY CRAFT BEER SCENE—IMPRESSES

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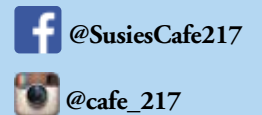
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TABLE OF CONTENTS :

Beer of the Month May American Light Lager	7
Beer of the Month June Cream Ale	9
Recipe Beer Chicken Enchilada Caserole	13
Recipe Cajun Beer Sauce for Grilled Shrimp or Chicken	15
Singlecut Beersmiths Music to Our Beers	16
Breweries in the Capital District	20
Calendar of Events	22
Emerging Schenectady Beer Scene Impresses	24
Back Barn Brewing's Big News	35
7 Questions with Backstage Pub's Terry Aldrich	39
Craft Beer Local and Regional News and Notes	40
Craft Beer National News and Notes, Top 50 Breweries	46
Puzzles	43, 45

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BEER STYLE OF THE MONTH

May

AMERICAN LIGHT LAGER



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	America in the 1960's
<i>History</i>	Coors briefly made a light lager in the early 1940s. Modern versions were first produced by Rheingold in 1967 to appeal to diet-conscious drinkers, but only became popular starting in 1973 after Miller Brewing acquired the recipe and marketed the beer heavily to sports fans with the "tastes great, less filling" campaign. Beers of this genre became the largest sellers in the United States in the 1990s.
<i>Appearance</i>	Very pale straw to pale yellow color. White, frothy head seldom persists. Very clear.
<i>Aroma</i>	Low to no malt aroma, although it can be perceived as grainy, sweet, or corn-like if present. Hop aroma is light to none, with a spicy or floral hop character if present.
<i>Flavor Profile</i>	Relatively neutral palate with a crisp and dry finish and a low to very low grainy or corn-like flavor that might be perceived as sweetness due to the low bitterness. Hop flavor ranges from none to low levels, and can have a floral, spicy, or herbal quality (although rarely strong enough to detect). Low to very-low hop bitterness. Balance may vary from slightly malty to slightly bitter but is relatively close to even. High levels of carbonation may accentuate the crispness of the dry finish. Clean lager fermentation character. Designed to appeal to as broad a range of the general public as possible. Strong flavors are a fault.
<i>Bitterness</i>	8-12 IBU's
<i>Commercial Examples</i>	Bud Light, Coors Light, Keystone Light, Michelob Light, Miller Lite, Old Milwaukee Light.
<i>Recommended Food Pairings</i>	Fried Foods: The breadly sweetness of this style complements fried foods, while the carbonation cleanses your palate through any fat and richness. Cheese: The slight maltiness of American Light Lagers pairs perfectly with creamy, light-bodied fresh cheeses like Mozzarella. Low-fat proteins: This style also pairs well with chicken dishes, or other low-fat poultry.

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BEER STYLE OF THE MONTH

June CREAM ALE



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	Mid-Eighteen Hundred and something
<i>History</i>	A sparkling or present-use ale that existed in the 1800s and survived prohibition. An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in Canada and the Northeast, Mid-Atlantic, and Midwest states. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers but were not historically mixed with ale strains. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.
<i>Appearance</i>	Pale straw to moderate gold color, although usually on the pale side. Low to medium head with medium to high carbonation. Fair head retention. Brilliant, sparkling clarity.
<i>Aroma</i>	Medium-low to low malt notes, with a sweet, corn-like aroma. Low levels of DMS are acceptable but are not required. Hop aroma medium low to none, and can be of any variety although floral, spicy, or herbal notes are most common. Overall, a subtle aroma with neither hops nor malt dominating. Low fruity esters are optional.
<i>Flavor Profile</i>	Low to medium-low hop bitterness. Low to moderate maltiness and sweetness, varying with gravity and attenuation. Usually, well-attenuated. Neither malt nor hops dominate the palate. A low to moderate corny flavor is commonly found, as is light DMS (optional). Finish can vary from somewhat dry to faintly sweet. Low fruity esters are optional. Low to medium-low hop flavor (any variety, but typically floral, spicy, or herbal).
<i>Bitterness</i>	8-22 IBU's
<i>Commercial Examples</i>	Genesee Cream Ale, El Sully, 21st Amendment Brewery, Spotted Cow, New Glarus Brewing Co.
<i>Recommended Food Pairings</i>	Salads, Shellfish, Monterey Jack, Lemon Custard Tart...Go Nuts!



DRINK UPSTATE



SARATOGA EAGLE
SALES & SERVICE



BY KAREN LOGAN

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cooking with
beer recipes



Beer Chicken ENCHILADA CASEROLE

Serves 6-8 Prep time 20 mins. Cook time 35 mins.

INGREDIENTS:

1 rotisserie chicken, shredded (or 1 pound chicken, cooked and shredded)
2 cans enchilada sauce
3 cups Mexican blend shredded cheese
1 can Ro-tel tomatoes (drained)
1/2 cup diced white onion
1/3 cup Mexican lager
1 tbsp oil (canola)
10 flour or corn tortillas (taco size)

Beer Pairing:
American Pale Ale

DIRECTIONS:

Preheat oven to 350°F.

Make the filling: In a large pan, sauté onions in oil over medium heat for 3-5 minutes, until they soften. Add can of Ro-tel tomatoes (drained), to the pan and continue to heat for 2 minutes. Turn heat to medium-low and add beer. Beer may foam. Simmer for 5 minutes, add 1 can enchilada sauce and chicken and simmer another 5 minutes. Turn off heat and slowly stir in 2 cups of cheese.

Assemble the casserole: Cut tortillas into quarters. Add 1/2 can of enchilada sauce to bottom of 11x9. Lay 1/2 of tortilla pieces over the sauce, overlapping a little. Add 1/2 of the filling. Add remaining tortilla pieces and chicken filling. Drizzle the remaining enchilada sauce over the top. Sprinkle the remaining cheese on top. Bake uncovered for 20-25 minutes. Add cheese and bake another 10 minutes or until cheese is melted. Let it rest for 5 minutes before serving.

Optional toppings: Queso Fresco, fresh cilantro, sour cream, avocado, or white or green onion.



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Fresh Avocado

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Serves 6-8 Prep time 20 mins. Cook time 35 mins.

INGREDIENTS:

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Optional toppings: Queso Fresco, fresh cilantro, sour cream, avocado, or white or green onion.



SINGLECUT BEERSMITHS

Music to Our Beers

By Joanne E. McFadden



In December 2012, Rich Buceta created his dream career by combining his passion for beer and music, opening SingleCut Beersmiths in Astoria, Queens. To accommodate the growing business, he purchased the former Schmaltz's facility at Fairchild Square in Clifton Park five years ago. Now, in this 40,000-square-foot production and consumption facility, which is eight times larger than their Queens location, Capital Region residents and visitors can enjoy hop-driven ales and lagers, among a variety of other craft beers.

What can people expect besides great beer at SingleCut? Customers experience a casual, friendly, hip environment that beckons relaxation and connection. There's music playing in the background and a shelf full of games like Bananagrams to play with friends or family. You can also order a huge soft artisanal pretzel

from Brooklyn's famous Sigmund's Pretzels, as SingleCut brings them up right from the city. On weekends, you can order food from a rotation of various food trucks to enjoy while taking in some live music. For trivia fans, SingleCut is the only place outside of New York City to host the NYC Trivia League on Thursday evenings. A room for private parties and meetings is also available for groups.

The atmosphere and what ends up on tap is entirely intentional. Buceta started SingleCut, named for a style of guitar, with three basic goals in mind. At the time, there were few choices for freshly made IPAs in New York City. "New York City was always a little bit behind the beer curve," explained Dan Bronson, general manager for both the Queens and Clifton Park facilities. "We wanted to have a home for super-fresh IPAs in New York City."



Buceta also saw an opportunity to fulfill a niche for fresh lager. “Lager was at an awkward stage,” Bronson said, noting that it was not a particularly hip style of beer. To that end, SingleCut imported horizontal lagering tanks to make the beer “low and slow” in the traditional way. The brewery experimented with what Bronson describes as “crazy” ingredients, such as Szechuan peppers. It made barrel-aged, sour, heavily spiced, and even a nitro lager. “We were taking our rock and roll ethos and putting that into the beer,” he said. “It was quality, but a little bit brash, bold. We wanted not to be limited by the definitions of a genre or style. We wanted to explore everything we could put into a pint glass.” Their lager production continues with a mix of traditional as well as “outrageous” styles. SingleCut’s flagship “Frequency Lager” won a silver medal in the “Contemporary American-Style Lager” category at the Great American Beer Festival last year.

LIVE MUSIC ON TAP

The third goal was having music in the taproom as well as an influence on beer creation. The joke was that the brewery was created just to have a place to store all of the records and guitars, Bronson said. “Live music is a huge part of our DNA,” he said, noting that staff members are musicians, too—drummer, bassists, and guitarists. “Rich Buceta is a shredder on guitar.”

Live music had been placed—necessarily—on hold during the height of the COVID-19 pandemic, but now it’s back on tap once a week.

In the taproom, staff plays music on vinyl, a decidedly more labor-intensive way to have music, but worth it for SingleCut’s crew. “There’s a warmth and fidelity that comes with a great record player and great records,” said Bronson, as he described the process of listening to albums, first all the way through the “A” side before



flipping them over to the “B” side, a vinyl lover’s ritual. “It translates over to craft beer, taking the time for working and having a craft experience.”

BEHIND THE SCENES

While the taproom at SingleCut is a great experience, what happens behind the scenes before the beer makes it to your lips is impressive also.

Since its inception, SingleCut has created 225 different beers. The first beer was “Dean,” formerly known as “Dean Pacific Northwest Mahogany Ale.” This beer, which remains one of its seasonal offerings, is a hybrid of a red ale, brown ale, and west coast IPA. Released on the same day was the brewery’s first ever true lager, “1933 Lagrrr,” a now-retired traditional pilsner inspired in equal parts by Czech and German beers. The “1933” speaks to SingleCut’s address in Queens.

In the beginning years, the ideas for beer creations came from Buceta, but recently, SingleCut’s seven to eight brewers have become involved. Bronson notes that very few beers have been made only once. Out of the roughly 225 beers that they’ve created, rather than



just taking one shot at a new flavor, brewers go back to refine and perfect a beer. The company's motto is "Mastery knows no shortcut," and it is written on the front of its Queens building four times. "At the end of the day, if you want great results, you're going to have to put in a lot of work," Bronson said.

Much of the inspiration for its beers comes from the music that staff loves to hear. For its "Genre Series" beers, brewers used the similar base from a double IPA recipe, and then tweaked about 20 percent of the rest for each of the beers to taste like staff feels when they hear particular music, a form of synesthesia. "It's a cognitive phenomenon where senses get mixed up in a nice way," Bronson said. "When you hear a kind of music, you might be able to imagine a beer that tastes like that music. We build those beers out to reflect how we feel about those genres of rock 'n roll. The beer is delicious, and if it gives us an excuse to listen to some of the bands that we haven't had in rotation for a while, that's a win-win."

The production process starts thousands of miles away with a trip to hops farms in

the Pacific Northwest. "The sourcing of our malt and hops is incredibly important," Bronson said. "We're layering very nuanced malts to make great, clean, classic lagers." The sourcing manager and a brewer visit where the ingredients are grown, rolling and smelling hops to pick out batches for their beers. Bronson points out that no two hop cones are the same. Hops from two fields in different locations on the same farm could be remarkably diverse. "It's part of that process and respecting our ingredients as agriculture, which is what they are," he said.

Another aspect is knowing how SingleCut's houses yeasts are going to interact with the hops. Bronson makes a music-related analogy of the whole beer brewing process to show the importance of each ingredient to the final product. "Hops is the lead guitarist; yeast is the sound system," he said. "You can't see the guitars if there's not that stage of malt setting the base. Everything has to work in conjunction to have that play out." Diligent monitoring and adjusting of the brewing process is required to produce the results SingleCut wants. "There's no set thing in brewing. It's really alive, just



like music is. You have to be dynamic, keep listening, and react to what you hear in the audience."

Seven to eight brewers make about 30,000 to 35,000 barrels of beer a year for SingleCut and its clients in a 50-barrel, five-vessel brewing system. With the bubbling sound of brewing beer in the background, brewers oversee every minute detail of the process. Thirty barrels of product go into each pallet of 6,000 cans, which are stacked nearly to the ceiling. The brewery uses between 400,000 and 700,000 cans per year, sourcing them from all over the globe. There are three docks for 18-wheelers and a ground floor dock for box trucks that transport the beers to various retail locations.

In addition to the big brewing tanks, brewers have a "baby tank" which Bronson says, "always has some kind of random fun in it." Right now, it is a dark sour named "The Origin of Storms," which has hints of vanilla, caramel, chocolate, and vanilla and is aged in mixed bourbon barrels.

While brewers concern themselves with the artistry of making craft beer, Jessie



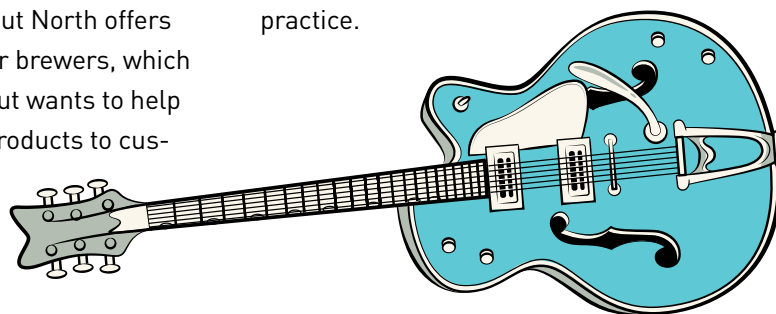
Smith, SingleCut's Lab and Quality Assurance/Quality Control Manager focuses on the science that goes into the process. QA and QC drive SingleCut's production, Bronson said. "The lab is where the most important work happens."

Smith performs microbiological testing on all the beers every day. SingleCut works on keeping the oxygen levels in a can as low as possible, so the beer is fresher longer. "We crushed it first quarter," Bronson said, citing a new record for the lowest O2 content yet. Smith also puts the beers in an incubator to age them so that she can determine what will happen in a can of beer three to five months down the road and determine if that meets SingleCut's quality standards.

Not only SingleCut beers are in the works behind the scenes. SingleCut North offers contract brewing to smaller brewers, which it calls "partners." SingleCut wants to help microbreweries get their products to cus-

tomers by sparing them the capital expense of brewing equipment, tanks, and kegs.

Sustainability is on SingleCut's mind as well. Spent hops go to a local farmer to feed his livestock. The brewery offers a plastic bag recycling program as well as PakTech recycling. PakTech handles hold a group of cans together. While they are made from post-consumer recycled products (think milk jugs) and are recyclable, they cannot be thrown in the normal curbside recycling bin. SingleCut encourages customers to bring them back to the brewery where staff packages them up and sends them back to the manufacturer for recycling. In April, SingleCut sent a crew out to investigate carbon dioxide capture technology that would take the CO2 out of fermenters for reuse in the brewery, another sustainable practice.



ON THE HORIZON

SingleCut's upstate presence is expanding. Later this summer, it will open a taproom in a historic barn in Manlius, New York. The brewery plans to host can popups and releases throughout the winter while staff is winterizing the building so that it can be open year-round in 2023.

SingleCut is waiting until the spring of 2023 to celebrate its tenth anniversary in the warmer months. This also coincides with SingleCut North's fifth anniversary. "We're going to celebrate in the sunshine," Bronson said.

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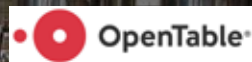
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www.waltandwhitmanbrewing.com

28. Argyle Brewing Company

One Main Street Greenwich New York 12834
Ph: 518-692-2585
www.argylebrewing.com

29. Wolf Hollow Brewing Company

6882 Amsterdam Rd.
Schenectady, New York 12302
Ph: (518) 214-4093
www.wolfhollowbrewing.com

30. Bound By Fate Brewing

31 Ferry Street Schuylerville New York 12871
Ph: 518- 507-6246
www.boundbyfatebrewing.com

31. Highlander Brewing Co.

453 County Rt. 47 Argyle New York 12809
www.hbcargyleny.com

32. Slickfin Brewing Company LLC

147-149 Broadway Fort Edward NY 12828
Ph: 518-223-0264
www.slickfinbrewing.com

33. Common Roots Brewing Company

58 Saratoga Avenue
South Glens Falls New York 12803
Ph: 518-409-8248
www.commonrootsbrewing.com

34. Davidson Brothers Brewery

184 Glen Street Glens Falls New York 12801
Ph: 518-743-9026
www.davidsonbrothers.com

35. Slate Town Brewing

31 Main Street Granville New York 12832
Ph: 518-345-5357
www.slatetownbrewing.com

36. Battle Hill Brewing Company

4 Charles St Fort Ann New York 12827
Ph: 518-639-1033
www.battlehillbrewing.com

37. Adirondack Pub and Brewery

33 Canada St, Lake George, NY 12845
Ph: (518) 668-0002
www.adkbrewery.com

38. Old Factory Brewing

628 Main St, Cairo, NY 12413

39. Perfect World Brewing

1276 Broadway, Albany, NY 12204
Ph: (518) 368-7725

40. Mixed Breed Brewing

457 SR 146 Guilderland Center, NY 12085
mixedbreedbrewing.com

41. The Warbler

155 Delaware Ave, Delmar, NY 12054
Ph: (518) 650-8484
www.warblerbrewery.com

42. Brown's Brewing Company

417 River St., Troy, NY 12180
Ph: (518) 273-2337
www.brownsbrewing.com

43. Bye-i Brewing

122 Remsen St., Cohoes, NY 12047
Ph: (518) 244-3924
www.byeibrewing.com

44. Fiden's Brewing

10 Walker Way Colonie, NY 12205
Ph: (518) 608-0014
www.fidensbrewing.com

45. Fort Orange Brewing

450 N Pearl St., Albany, NY 12204
Ph: (518) 992-3103
www.fortorangebrewing.com

46. Great Flats Brewing

151 Lafayette St #2052, Schenectady, NY 12305
Ph: (518) 280-0232
www.greatflatsbrewing.com

47. Nine Pin Cider Works

929 Broadway, Albany, NY 12207
Ph: (518) 449-9999
www.ninepincider.com

48. Paradox Brewing

2781 U.S. 9, North Hudson, NY 12855
Ph: (518) 351-5036
www.paradoxbrewery.com

49. Real McCoy Brewing

20 Hallwood Rd., Delmar, NY 12054
Ph: (518) 439-3652
www.therealmccoybeerco.com

50. Real McCoy Brewing

28 Washington St., Ballston Spa NY 12020
Ph: (518) 439-3653
www.therealmccoybeerco.com

51. Reifenberg Brewing

3021 Main St., Valatie NY 12184
Ph: (518) 610-8447
www.reifenbergbrewing.com

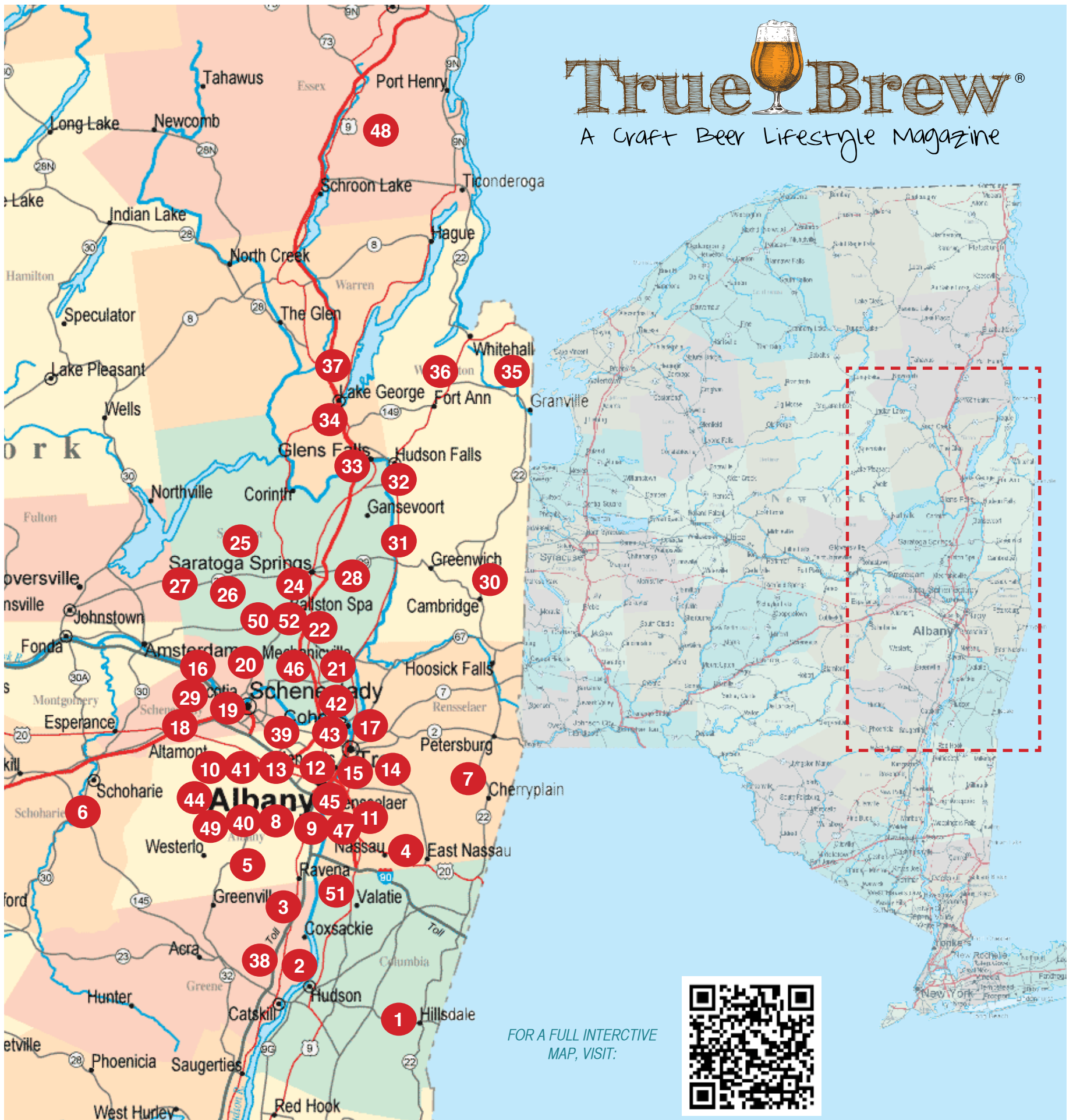
52. Active Ingredient Brewing

2443 Route 9 Suite 301, Malta NY 12020
Ph: (518) 289-5520
www.activeingredientbrewing.com



True Brew®

A Craft Beer Lifestyle Magazine



FOR A FULL INTERACTIVE
MAP, VISIT:



CALENDAR OF EVENTS

Researched and compiled by Karen Logan

MAY

5/1—Bull and Bee Meadery – 1st Year Anniversary! 12-8pm

Artisanal Brew Works – music by Triple Trouble w/ Angelina Valente 2-4pm

Bound By Fate Brewing – Sunday Funday music by Joe & Rob 3-6pm

Rare Form Brewing – Bonsai Bar: make tiny trees 6-8pm \$75

5/5—Davidson Brothers Brewing – Cinco De Mayo Celebration. Drink specials & live music by TJ Clancy 5-8pm

SingleCut Beersmiths – Trivia w/ Quiz Night America 6pm. Food by Flaco's Tacos 5-8pm

Back Barn Brewing – Cinco De Mayo Celebration & Special Beer Release: Peno Pils (Jalepeno beer w/ notes of tequila)

Active Ingredient Brewing – Cinco De Mayo Celebration & Special Mexican Lager Beer Release 2-4pm

Green Wolf Brewing – Trivia night 6pm

Nine Pine Cider Works – Cinco De Mayo Celebration & Special Release: Tequila Manzanita (small batch). Food Trucks

5/6—Albany Distilling – Patio Opening Party w/ DJs Intell Hayesfield & Ayo 6pm

SingleCut Beersmiths – music by North Side Sound 6pm. Food by Smith's Smoke Shack 4-8pm

Green Wolf Brewing – music by Dani Dae Duo

Back Barn Brewing – Mother's Day Celebration w/ BBQ 2-5pm

Paradox Brewery – Beer release:

Berliner Vice- Berliner Weisse Ale

Bye-i Brewing – music by As Iz

Nine Pine Cider Works – Upstate Art Exhibit 5-8pm

June Farms – Cinco De Mayo 6-11pm \$30

5/7—Unified Beerworks – Live music by the Porch Rockers

Argyle Brewing – Fun Run for Cancer Research 3pm

Common Roots Brewing – River Sweep: clean up along Betar River Walkway 9am

Paradox Brewery – music by Joe DeFelice 4pm

Bye-i Brewing – Karaoke Night Fort Orange Brewing – Food Truck Burger 21 2-6pm

Beer Tree Brew – Live music by The Woodshed Prophets 6pm

Northway Brewing – music by Padraic Decker 4pm

5/8—SingleCut Beersmiths – Food truck: Cousin's Maine Lobster 12-7pm

Bull and Bee Meadery – Food by Swine Bully BBQ Pop-up 2-5pm

Artisanal Brew Works – music by Triple Trouble w/ Fred Scheier 2-4pm

Frog Alley Brewing – Mother's Day Brunch

Davidson Brothers Brewing – Mothers Day Brunch, kids under 10 eat free

Good Nature Farm Brewing – Live music by Zero Fox 3pm

Nine Pine Cider Works – Mom's & Mimosas Brunch w/ multiple food vendors

Wolf Hollow Brewing – Mother's Day Brunch. Food truck Two For the Road w/ special menu 11am

Helderberg Meadworks – Mead & Caviar Pairing (3 varieties of caviar) 2-4pm \$40

5/11—Adirondack Brewery – Coming Out of Hibernation (customer appreciation event) 4pm

Wolf Hollow Brewing – Cocktails & Crafts: paint 4 beer or wine glasses \$35

5/12—Fort Orange Brewing – Can Release! Double Dry Hopped Nipper IPA, Peanut Butter Stout, & Blueberry Blonde Ale

Artisanal Brew Works – paint & sip 6pm \$45

Whitman Brewing – Trivia night 6:30pm

SingleCut Beersmiths – Trivia w/ Quiz Night America 6pm

5/13—Albany Distilling – music by Liam Davis Band 7pm

Active Ingredient Brewing – live music

Bye-i Brewing – music by Frank Murray & Matty D

SingleCut Beersmiths – Food truck: Two for the Road 4-8pm

Green Wolf Brewing – music by Mike Herman

Fort Orange Brewing – Food Truck Muddy Flats 4-7pm

Rare Form Brewing – Super Dark Days: music by The Sloppy Boys & Dear Bianca/ Turf 'n' Turf (free)

5/14—SingleCut Beersmiths – Music by Neon Avenue 6:30pm. Food by Two for the Road 3-8pm

Frog Alley Brewing – Marshall Tucker Band

Albany Distilling – Defazios Brunch w/ music by Ryan Leddick 12pm

Argyle Brewing – Give Hunger the Boot: fundraising to end hunger in rural communities.

Fort Orange Brewing – Food Truck Innovo Kitchen 2-6pm

Back Barn Brewing – Live music by Union Street Brothers 4-7pm. Food by JoJo's Kitchen 2-5pm

Unified Beerworks – Live music by Laveda (duo)

Paradox Brewery – music by Phil Camp 4pm

Green Wolf Brewing – music by Insolent Willies

Slick Fin Brewing – Operation Give Back: Military Appreciation Day 3pm

June Farms – 1st Annual Bar(n) Crawl: 7 barns, 25 kegs (free tastings). \$25

5/15—Common Roots Brewing – Pups & Pints – Lucky Puppy Rescue 12-6pm

SingleCut Beersmiths – Food truck: Greta's Gourmet 1-5pm

Artisanal Brew Works – music by Triple Trouble w/ Rick Bolton and Family 2-4pm

Brewery Ommegang – Car Show 12-3pm

Fort Orange Brewing – Welcome Siena Grads!

Good Nature Farm Brewing – Live music by Pammie Swann 3pm

S & S Farm Brewery – Plants & Pints: live music, food vendors & veggie plants for sale

June Farms – 1st Annual Bar(n) Crawl: 7 barns, 25 kegs (free tastings). \$25

5/18—Albany Distilling – Wire and Whisky Craft Event 6:30pm

Frog Alley Brewing – Heartstrings

for Hope- Benefit for St. Jude w/ WGNA & Parker McCollum

5/19—Whitman Brewing – Trivia night 6:30pm

Green Wolf Brewing – Open Mic 6pm

Fort Orange Brewing – Food Truck Gourmeli's Taste 7-9:30pm & Workforce Team Challenge Night 7-9:30

Frog Alley Brewing – Beer Pairing Dinner w/ Annabel's

5/20—Albany Distilling – music by Caity Gallagher 7pm

Paradox Brewery – Open Mic May

Davidson Brothers Brewing – live music by Tim Wechgelaer 6-9pm

Bye-i Brewing – live music by EJ Hopeck

SingleCut Beersmiths – music by The Greetings 6pm and Food truck The Notorious B.I.T.E. 4-8pm

Green Wolf Brewing – music by Catskill Gamblers

5/21—Active Ingredient – 1 Year Anniversary Party! w/ live music, raffles & food specials

SingleCut Beersmiths – music by Brother Junction 6pm and Food truck The Notorious B.I.T.E.

Adirondack Brewery – Tails & Ales

Albany Distilling – DJ Ayo 8pm

Argyle Brewing – Help for House Fire – Chili dinner & raffle prizes

Green Wolf Brewing – music by Feral Children

Whitman Brewing – music by Jeff Brisbin 6pm

Davidson Brothers Brewing – live music by Jeff Walton 5-9pm

Paradox Brewery – music by Michelle & Tyler 4pm

Bye-i Brewing – Open Mic Night

5/22—Artisanal Brew Works – music by Triple Trouble w/ Yankee Holler Acoustic 2-4pm

Beer Tree Brew – Live music by Sam Swanson 12pm

Fort Orange Brewing – Yoga Session 11:30am

Bull and Bee Meadery – Food by Swine Bully BBQ Pop-up 2-5pm

Wolf Hollow Brewing – Relay for Life: 4th Annual "Brewing it Forward" 1-5pm

5/24—Nine Pine Cider Works – Paint & Sip 6-8pm \$40

5/26—Whitman Brewing – music by North & South Dakotas 6pm

Albany Distilling – Open Mic w/ Caity Gallagher 6pm

Chatham Brewing – Open Mic Night 7pm

5/27—Brewery Ommegang – Avett Brothers 10pm

Albany Distilling – music by Sydney Worthley 7pm

Whitman Brewing – Beer Release: sour ale inspired by Gin Gin Fizz Cocktail collaborated with Hamlet & Ghost

Paradox Brewery – Beer releases: Clever Cortex Belgian Style Witte and The Great Kölsch Affair

Active Ingredient Brewing – live music

Bye-i Brewing – live music by Rob Forman

SingleCut Beersmiths – Trivia w/ Quiz Night America 6pm

Green Wolf Brewing – music by Carmen Lockshire

Middleburgh 4th Friday Street Fest – Green Wolf Brewery, music, food trucks, vendors, games

Frog Alley Brewing – music by Big Eyed Phish

Davidson Brothers Brewing – live music by Jacksland 5-9pm

5/28—Argyle Brewing – Pups & Pints: meet pups from Lucky Puppy

Rescue 12-3pm

Paradox Brewery – music by Jagaloons 3pm

Bye-i Brewing – Live music by Juniper

Davidson Brothers Brewing – live music by Jeff Brisbin 5-9pm

Brewery Ommegang – Avett Brothers 7pm

Green Wolf Brewing – music by Center Square Jazz Collective

Unified Beerworks – Live music by the North & South Dakotas

5/29—Artisanal Brew Works – music by Triple Trouble w/ Crispin Catricala Duo 2-4pm

Davidson Brothers Brewing – live music by TJ Clancy 5-9pm

JUNE

6/1—Paradox Brewery – Open Mic Night—June Farms – Dueling Pianos 6-10pm Tix: \$45/reserved seating \$20 standing room only

6/2—Green Wolf Brewing – Trivia night 6pm

6/3—Albany Distilling – music by North Side Sound 7pm

Argyle Brewing – 20th Annual Cambridge Valley Balloon Festival Kick-off

Artisanal Brew Works –Karaoke w/ DJ Drew 8-10pm

Green Wolf Brewing – music by Guitarthur

Bye-i Brewing – Live music by Nelson

SingleCut Beersmiths – music by Glass Pony 6pm. Food truck by Muddy Flats

Nine Pine Cider Works – Live music by Caity Gallagher 6pm

6/4—Albany Distilling – DJ JB aka Dirty Moses 8pm

Back Barn Brewing – Lion's Club

Chicken BBQ w/ music all day

Raquette Pond Brewfest

Paradox Brewery – music by The Little Zippers 4pm

Unified Beerworks – Live music by The Porch Rockers

Bye-i Brewing – Karaoke Night

Green Wolf Brewing – music by Six Penny Bit

Beer Tree Brew – Vendor weekend w/ Terracotta House

6/5—Bull and Bee Meadery – Food by Swine Bully BBQ Pop-up 2-5pm

SingleCut Beersmiths – Food pop-up by Send Me Waffles 1-5pm

Beer Tree Brew – Vendor weekend w/ Terracotta House

6/9—Whitman Brewing – Trivia night 6:30pm

6/10—Artisanal Brew Works – music by Mark & Jill Sing the Blues 6:30pm

Albany Distilling – music by Insolent Willies 7pm

Green Wolf Brewing – music by Marc Delgado

Paradox Brewery – Beer release: We're All Different And That's Okay IPA (pride month)

Active Ingredient Brewing – live music

Bye-i Brewing – Live music by DWB Band

6/11—Albany Distilling – Defazios Brunch with music by KB the DJ 12pm

Back Barn Brewing – music by 2096 4-7pm. Food by Cousins Maine Lobster Truck 1-7pm

Paradox Brewery – music by East Side 3pm

Green Wolf Brewing – music by Andrea Scow Band

Continued on page 33

EMERGING SCHENECTADY BEER SCENE

Impresses

By Erik Budrakey

Craft beer lovers from across the Capital Region have been coming back out in droves now that the looming threat of Covid-19 has loosened up its grip. And while we all love supporting the local breweries, cideries, and better-beer bars that are right in our own neighborhoods, many of us also enjoy venturing out for a “craft beer road trip” to nearby towns, burbs, and cities. If you are one of those people, we strongly encourage you to take a day trip and check out Schenectady County’s emerging craft beer scene.

Todd Garofano, executive director of Discover Schenectady explains it well, “Schenectady County is an amazing craft beer destination, with 6 breweries ranging from downtown Schenectady locations to farm and scenic rural settings. Our craft brewers have been a catalyst in the reinvigoration and renaissance of our downtown and beyond with creative, unique and delicious products that cater to locals and visitors alike.”

“To me,” Garofano continues, “Schenectady is all about hospitality. Each of our breweries offers a unique experience crafted around beer but always with the guest top of mind. Our breweries, brewers and their staff are so welcoming and look forward to sharing their stories on what makes their product stand apart.”

Tim Walton, Schenectady resident and founder of the Facebook group called 518 Brews – Support NYS Craft Beer, agrees “One of the things that sets Schenectady apart from other areas is the proximity of

breweries and options for great craft beer at local establishments. For the most part, they are within walking distance from each other. The ones that aren’t in walking distance are only a short drive away within the county.

When asked, “How would you describe the Schenectady scene to someone that has never visited the city/county?,” Walton chimes in, “They will find that a lot of our bars and breweries help support each other whether its beer collabs and/or events. One can find live music/entertainment, fantastic food, and many historic sites. If you spend time in Schenectady, you’ll find that the people are its true strength. The appreciation that they have for each other and love for the city is ever-present.

True Brew Magazine polled our readers and Schenectady locals to ask them about their favorite places to enjoy craft beer around Schenectady County. The following is a list of the top 13 places (in no particular order) that our readers recommend. We reached out to these bars, breweries, restaurants, and beverage center to ask them about their beer philosophy (how and what they decide what to carry), their food, and what is that one thing that they want the Capital Region beer enthusiast to know about their establishment. What follows is what they want to pass along to you. Check them out, and in the words of Tim Walton, “Drink beer, do good, and just be nice to each other.”

BACK BARN BREWING COMPANY

Address: 7082 Western Turnpike, Delanson

Hours: Thurs 4 - 8 pm, Fri 3 - 9 pm, Sat 1 - 9



pm, Sun 1 - 6 pm

Phone: 518-709-8423

Founders: Brenda Schworm

Established: February 2019

Vibe: Relaxed, comfortable craft beer atmosphere in a rural setting. Taproom and brewery are in renovated 18th and 19th century barns using the rustic wood found on site for the bar, wall coverings and accents. Outdoor areas feature a patio area and Biergarten with Oktoberfest-style tables, along with a playground.

Food: Food trucks regularly visit on the

weekend. We will have more information soon on our expanding food offerings for Fridays, Saturdays and Sundays.

Beer Philosophy: With 12 taps, we make all our beers focusing on classic beer styles from Brown, IPA, Amber, Pilseners, Stouts and more. We have 3-4 core beers; another 3-4 beers rotate seasonally, and a cider tap with our own cider featuring five rotating flavors. Our KBH Small Batch Series provides a venue for making more classic styles to include some original recipes and a sour. Our focus is on making fresh, good tasting

beers appealing to a wide variety of craft beer lovers.

That One Thing: Barns and Beer...Preserving Our Heritage. We have restored old barns to showcase the craftsmanship of these magnificent structures; likewise in our beers, we strive to showcase a variety of crafted beers using history as our guide. The taproom is warm, fun, and friendly with music 2-3 times a month.



FROG ALLEY BREWING

Address: 108 State St.

Hours: M-W 3PM-10PM, Thurs. 3PM-12AM, Fri. - Sat. Noon-Midnight, Sun. Noon-8PM

Phone: 518-631-4800

Founders: JT Pollard, Rich Michaels, Drew Schmidt

Established: 2018

Vibe: Located in a large modern industrial chic building, Frog Alley features 15-20 different beers on tap at all times. Relaxed weekdays, high energy club with live music featuring the area's premiere local acts on the weekend.

Food: Food available from Annabelle's Pizza. The menu features wood fired artisan pizza, frites, sandwiches, salads and wings.

Beer Philosophy: We pride ourselves on our ability to produce exceptionally crafted beers for every taste. From classic pilsners and porters to the most curious IPA's and sours. A diverse rotating lineup of superior quality beers is always on tap.

That One Thing: There is no one thing at Frog Alley. The large footprint and unique

layout allow Frog Alley to provide a host of experiences. From 2,000 person outdoor concerts or a few beers with friends on one of our expansive patios. Corporate or private parties, we can provide the atmosphere you are looking for.



MAD JACK BREWING COMPANY

Address: 237 Union Street

Hours: Thursday & Friday; 4:30 pm - 8:30 pm

Phone: (518) 348-7999

Founders: Jack McDonald

Established: June 2011

Vibe: Classic Jazz club turned restaurant and brewery

Food: Pizzas and large pretzels with house-made beer cheese.

Beer Philosophy: Great sessionable beers that can be enjoyed with a meal or for sitting and sipping on our patio.

That One Thing: Mad Science single-keg creations. The brewer loves to experiment with odd-ball ingredients and does so on a home-brew sized set up so they can test out exciting combinations of new yeasts, hops, malts and anything else that can be imagined.

DRUTHERS BREWING COMPANY

Address: 221 Harborside Drive

Hours: Mon-Thurs: 4PM-9PM, Fri: 4PM-10PM, Sat: 12pm-10pm, Sun: 12PM-9PM (kitchen closes 1 hour before close)

Phone: 518-357-8640

Founders: Chris, Scott and Brian Martel

Vibe: welcoming riverside restaurant located directly alongside the Mohawk River with



a cozy yet modern/yacht basin-style look inside. Relaxing outside patio/beer garden offering plenty of shade to hang out and enjoy the warmer months

Food: Our philosophy is that food is something you enjoy, we do so that's why we pride ourselves in the work we put into it! We take our time with each item on our menu whether it's low and slow in the smoker for our new smoked ribs, or scratching up classics like our beer cheese sauce. Everything is scratch made from our homemade pasta to our Mac and cheese dishes to our special sauce on our Druthers smash burger! Our chef Peter Hahm is a CIA graduate and has a love for cooking like no other and always creating things that keep us on our toes like our new Big Mac egg rolls a twist on a world favorite combined with our Mac and cheese twisted into a mouth-watering egg roll you'll come back to have it again!

Beer: We are always trying new things at our Schenectady location the beauty of having multiple brewery's is the different beers you will get to try. In our Schenectady location, our brewer is Russel Sealy. He's a passionate brewer that brews for work and for fun. Serving up staples like our golden rule or all in IPA, or a banana blueberry sour or Mexicali lager there is always a 16 oz treat waiting for you at druthers!

That one thing: Belly up to the bar catch an evening sunset on the river or cozy up to a booth. Druthers has it all and we look forward to serving you!



**Find our beer
in the taproom
and in stores**

**Our huge patio
is pet friendly**

**Enjoy live
entertainment,
acoustic music,
weekly bands,
& events**

**Check out
our summer
concert series**

**Book your
private event**



Morgan McFadden Photography



Frog Alley Brewing Company
108 State St, Schenectady, NY 12305
(518) 631-4800
frogalleybrewing.com



WOLF HOLLOW BREWING COMPANY

Address: 2235 West Glenville Road

Hours: Wed: 4-8pm Thurs/Fri: 4-9pm Sat: noon-9pm Sun: noon-6pm

Phone: 518-214-4093

Founders: Jordan White & Pete Bednarek

Established: Nov 2013

Vibe: Family friendly, Rustic, Rural.

Food: Always a rotating food vendor on-site.

We have relationships with lots of local food vendors from the snacks (savory and sweet) available at our bar to the many food trucks and caterers that join us each weekend. Sometimes it's the same vendor for 5 days, sometimes it's 5 different through the weekend. Menus change - always with the beer in mind - and adventure awaits at WHBC.

Beer Philosophy: 16 taps always available - full variety of classic styles done well. Our flagship beers Wolf Hollow Amber and District 6 (west coast style) IPA lead the way, but we always carry some combination of light lagers, dark beers (including a nitro stout), sours, and a New England IPA. WHBC has Something for everyone - year round!

That One Thing: We are all about crafting relationships around great beer. From our taproom to our patio or our big backyard complete with fire pits, tents, gazebo, and a sandbox for the kids - you can relax and enjoy beer with friends in a unique setting. You won't find a tv screen at our place, but you can rent snowshoes in the winter or XC ski on trails around 2 ponds. You can play a game or have a beer. The possibilities are endless - year 'round!



GREAT FLATS BREWING

Address: 151 Lafayette St #2052

Hours: 4-9pm Wednesday-Friday, Noon-9pm Saturday, Noon-6pm Sunday

Phone: (518) 280-0232

Founders: Harry Whalen

Established: March 2017

Vibe: Sun-lit greenery, kilim rugs, and warm, welcoming faces.

Food: BOYF always. Food trucks often. Tune in on Facebook and Instagram for truck dates.

Beer Philosophy: Less is more. At the moment, we're particularly focused on putting out traditional beer styles made with the freshest ingredients available. Good beer is a product of focus, its environment, and at times restraint. We're always aiming for that first sip experience being a memorable one.

That One Thing: Brewery friends, brewery marriages and brewery babies. Nothing makes us happier than seeing people connect over a glass of our beer. Our lives take place in our brewery and feeling that sense of kinship among our community is what drives us to keep brewing and bringing people together.

20 NORTH BROADWAY

Address: 20 N Broadway

Hours: Mon - Friday; 11:30am - 11pm, Sat; Noon-11pm, Sun; Noon - 10pm

Phone: (518) 357-8992

Founders: Eric Warde and David Nigriny

Established: September 12, 2008

Vibe: A friendly, laid back, local, neighbor-



hood tavern with good music and great food.

Food: Traditional pub fare, award-winning/Schenectady's best chicken wings, awesome burgers, something for everyone.

Beer Philosophy: Not enough sucks, and too much is OK. Seriously, a combination of traditional domestic and imported beers with rotating local and regional drafts and cans.

That One Thing: Honestly, we just built and opened a bar that we wanted to hang out in and then people just kept showing up.



THE HORSES LOUNGE

Address: 912 McClellan St

Hours: Tuesday-Thursday 4pm-10pm, Friday + Saturday 4pm-12am, Closed Sunday + Monday

Phone: 518-382-0239

Founders: Gladys + Fred Fritzen (Deceased). Owned and operated by son Christian Fritzen since 2013.

Established: September 1976

Vibe: We have a rich 45 year history of serving the Capital Region. We are a small pub with a Cheers style, safe and friendly vibe that is welcoming for EVERYONE! Our interior is small and cozy with a warm rustic



Featuring over **28 DOORS** designated to cold crafts, ciders, imports and domestics.

Easy bottle return—all brands and no limits with precounts and drop and go service.

35 Saratoga Ave A, Waterford, NY



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SCHENECTADY'S FINEST WHISKEY SELECTION



501 Smith Street in Schenectady, NY
www.backstagepub501.com



reclaimed feel and look. We have over 22 feet of bar space along with 10 interior tables for seating 49 guests. 8 televisions surround our bar area, along with a large screen television in our dining room over our fireplace. We are your local neighborhood Cheers style bar.

Food: Elevated and creative pub foods along with award winning specialty burgers and wings. Voted Capital Region's Best Burgers Gazette July 2017, Albany.com 2018, 2019, and 2020

Beer Philosophy: We are all about supporting community/local whenever and wherever possible. You will find many NYS local brews on our 12 taps and in our coolers at all times. Our craft beers are always rotating. We listen to and hear our guest's brewery and beer suggestions, so if you don't see a beer you'd like to see on our menu, just ask. We are also a verified Untappd location. We are constantly broadening our knowledge of the ever changing and growing craft beer world.

That One Thing: Most folks dream in black & white or in color. Our owner dreams in food, which shows in our creative and one-of-a kind menu items that range from award-winning specialty burgers to award-winning wing sauce creations. On another note: Our blue cheese recipe is a 45 year old family secret recipe and our kitchen staff must leave the kitchen while the owner prepares it. Come and try it!

WOLFF'S BIERGARTEN

Address: 165 Erie Blvd

Hours: Mon-Tues 1pm-12am, Weds-Sat 12pm-2am, Sun 9am-9pm

Phone: (518) 631-9517

Owners: Sam Leamy & Dan Henley

Established: October 2014

Vibe: Casual German Biergarten serving up the best beers from Europe and around the country with loads of international football matches on TV every day and tons of peanuts; just throw your shells on the floor!



Food: Our food menu has been recently updated after an extensive kitchen hiatus due to the effects of COVID-19. Our new and expanding menu features classic German cuisine (Bratwurst, Schnitzel, etc.) as well as your regular pub favorites with daily specials. On the weekends, nothing beats breakfast and soccer, breakfast sandwiches, burritos, waffles and more! Rise and shine!

Beer Philosophy: Beer from around the world will open your mind to what other countries have to offer. No crazy ingredients, just bier the way it's supposed to be from a region of the world that's been doing it for thousands (yes...thousands) of years. Lagers, pilseners, doppelbocks, wheat biers, IPA's and much more, we have one of the largest selections in the capital region.

That One Thing: Soccer, Bier, Peanuts. We offer one of the most unique bar experiences in the country. Showing nearly every soccer match from around the globe, our viewing experience is second to none. World Cup, Premier League, Champions League and more! Join the many fans that make us one of the top soccer bars in the country.



MOHAWK TAPROOM

Address: 153 Mohawk Avenue

Hours: Tues-Thurs:11:30am-9pm,
Fri:11:30am -10pm, Sat:11:30am-10pm,
Sun: Noon-8pm

Phone: 518-357-8005

Founders: Mike & Stephanie Martini

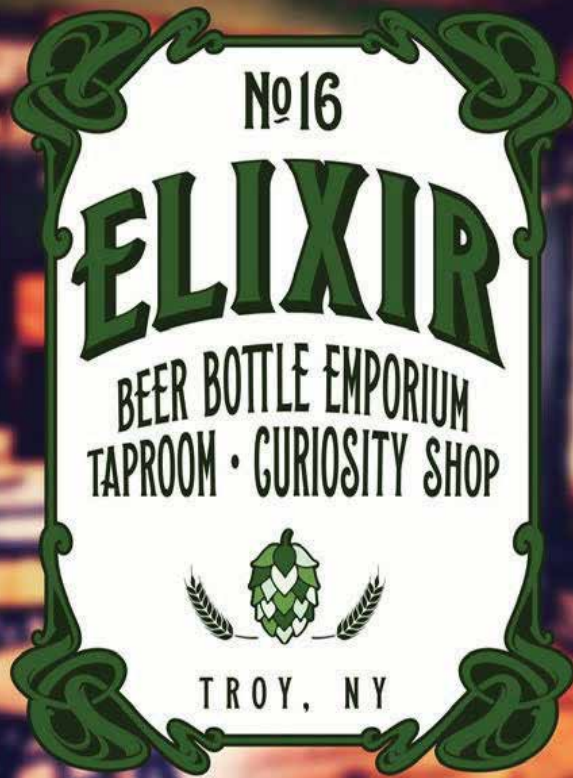
Established: 2014

Vibe: Mohawk Taproom is your neighborhood 'Cheers Bar' with an amazing beer selection. Trivia Night is every Thursday at 7pm. Keep an eye on our social media for all of our beer events including our block parties that feature live music and (of course) incredible beer!

Food: Homemade bar food. Our menu is remarkably diverse from our award winning hand packed burgers to sandwiches, wings, salads and more! Join us Wednesday nights for our food and beer specials and Thursday through Sunday for our weekend specials menu.

Beer Philosophy: We pride ourselves on having one of the best draft lists in Upstate NY with super knowledgeable and friendly staff to interact with while you enjoy drinking some beers with us. Our draft list is rotating and will always feature beers from the best craft breweries in the US.

That One Thing: Our restaurant experience is laid back and cool. Like we mentioned before, we pride ourselves on being a local Cheers bar with an incredible draft list. When you



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Themes of Reawakening, Gratitude and Connection

Live music: Band & DJ

Join us in the Peculiar Parlor upstairs with a balcony

Raffles and prizes all weekend, tokens of gratitude for continued support.

Catered by local businesses

Collaborative art project and everyone is encouraged to join in

stop in and have some food and beer with us expect to meet other customers who will want to chat good beer with you and may even share a beer from their own collection with you. Many friendships have been formed around the Mohawk Taproom bar while drinking incredible beer.



BACKSTAGE PUB

Address: 501 Smith Street

Hours: Tues-Thurs: 3pm-9pm, Friday:

Noon-9pm, Saturday: 11:30am-9pm,

Phone: 518-709-0104

Owners: Terry Aldrich

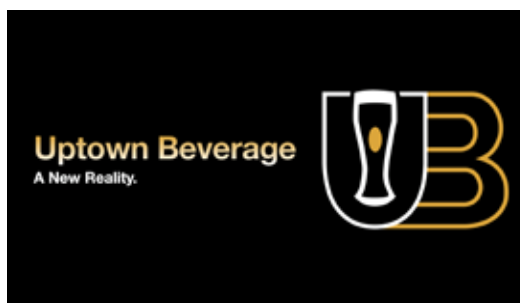
Established: 2018

Vibe: Light woody homey interior. Smell of fresh wood & smoked oak. Comfortable yet vibrant ambiance. Fun and nostalgic!

Food: Farm-to-Table, not so traditional pub fare, made from scratch. Items such as fried pickles, deviled eggs, 'hot mess burger,' from chicken wings with 10 different sauce options to loaded grilled cheese – there is something for everyone

Beer Philosophy: 14 draft beer selections and extensive offering of craft cans. The majority of the beers on tap are forever rotating, primarily local, and the best of what is out there at the time.

That One Thing: Best whiskey selection in Schenectady! Also, check our upstairs! Whiskey club (similar to a cigar club) where you keep your bottle of whiskey in your own private cabinet here. Dim, candle-lit, sort-of speak easy lounge feel with prohibition-like decor.



UPTOWN BEVERAGE

Address: 1866 Altamont Ave

Hours: Mon - Sat: 9am - 9pm,

Sunday: 10am - 7pm

Phone: 518-355-2305

Founder: Mander Family

Established: 2010

Vibe: From the moment you walk through the door your experience at Uptown Beverage will be one for the books. Whether you know exactly what you're looking for, or you're feeling adventurous and looking for something new, there's

something for everyone. Constantly rotating selections, a super knowledgeable and friendly staff, and all latest and greatest suds. That's the Uptown way.

Food/Other: From beer inspired candles and soaps to an ever changing lineup of all types of craft snacks to pair with your beverage choice, you're likely to walk out with something you never knew you needed. Looking for an early morning or midday pick me up? Be sure to stop in and visit our cafe featuring a wide variety of coffee, including Death Wish!

On Beer: We know there's a lot of beer out there. Like, A LOT of beer out there. Our floor alone has 5,000+ SKUs rotating at any given time. We pride ourselves in our ability to stock not only the beers you've come to know and love, but also the best beers you've never heard of. Life's too short to not take chances and try new things. And we love being a part of that experience.

The One Thing: We deliver! That's right. You read that correctly. Uptown Fresh is the delivery service for which you've always been waiting. Fresh, cold beer, delivered straight from our coolers to your front door. Hop right on the website (uptownbeverage.com) and checkout all our current inventory. Live within 10 miles of the shop? Same day delivery is available if the order's placed before five! Fast. Fresh. Reliable.



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6/12-Beer Tree Brew – Community for Crohn's & Colitis Fundraiser 10-4pm

Good Nature Farm Brewing – Live music by One Man. The Band 3pm
Main Street June Fest in Valatie – Reifenberg Brewing 11-4pm

6/15-Brown's Brewing Walloom-sac Taproom – Live music by Larry Kernagis

6/16-Green Wolf Brewing – Open Mic Night 6pm

6/17-SingleCut Beersmiths – music by Saints & Liars 5pm. Food truck by Notorious B.I.T.E.

Active Ingredient Brewing – various live music

Bye-i Brewing – Live music by Juniper

6/18-Mohawk Taproom - 8th Anniversary Block Party! Live music all day 1-10pm

SingleCut Beersmiths – Food truck by Notorious B.I.T.E.

Whitman Brewing – music by Dan Sherwin 6pm

Paradox Brewery – music by Jude's Mood 4pm

Bye-i Brewing – Open Mic Night

Frog Alley Brewing – music by The McCartney Years Tribute

Green Wolf Brewing – music by Bluestones

6/19-Bull and Bee Meadery – Food by Swine Bully BBQ Pop-up 2-5pm
SingleCut Beersmiths – Slipmat
Sunday Vinyl Garage Sale 1-5pm.
Food truck by Notorious B.I.T.E.

6/21-SingleCut Beersmiths – Rage Yoga at sunset

6/23-Chatham Brewing – Open Mic Night 7pm

6/24-Bye-i Brewing – Live music by Maurizio

SingleCut Beersmiths – music by Caity Gallagher 5-8pm. Food by Smith's Smokeshack

Albany Distilling – music by Off the Record 7pm

Green Wolf Brewing – music by Greg Bucking Middleburgh 4th
Friday Street Fest – Green Wolf Brewery, music, food trucks, vendors, games

6/25-Unified Beerworks – Live music by The North & South Dakotas
Albany Distilling – music by EMP & the Aftermath 7pm

Paradox Brewery – music by Willie Playmore Band
Adirondack Wine & Food Festival 11-6pm

6/26-Back Barn Brewing – Paint & Sip 2-4pm \$45 includes 1 drink

SingleCut Beersmiths – Food pop-up by Send Me Waffles 1-5pm
Adirondack Wine & Food Festival 11-6pm

Frog Alley Brewing – PRIDE month Drag Brunch

6/29-Paradox Brewery – Open Mic Night

6/30-Common Roots Brewing – Pints 4 Pints: Donate blood at Activation Mall, Queensbury & get free beer voucher

Whitman Brewing – Trivia night 6:30pm

Weekly Events

SUNDAYS

Hank Hudson Brewing – Live music 3:30pm
Brewery Ommegang – Brunch BINGO
Topsy Moose – Topsy Brunch 10am-2pm
Saratoga City Tavern – Mug Day Fun Day 12pm (\$1 off mugs)
Adirondack Pub & Brewery – Detox & Retox 11am (yoga & a beer) 11am
Common Roots – Beer Brunch 10am
Indian Ladder Farms – Brunch
Old Factory – Beer-unch 11-2

MONDAYS

Saratoga City Tavern – BINGO 8pm
Topsy Moose – Mac n' Cheese Mondays
Common Roots – Trivia 7pm
Nine Pin – Date Night

TUESDAYS

Bootleggers – Trivia
Saratoga City Tavern – Trivia 8pm
Beer Bones – Trivia 7pm
Rare Form – B-Sides Vinyl Night 4-10pm (May only)
Frog Alley – Country Line Dancing
Nine Pin – Alternating Events
Albany Distilling Co. – Trivia 7pm

WEDNESDAYS

City Beer Hall – Trivia 7pm
Active Ingredient Brewing – Trivia 6:30pm
Artisanal Brew Works
Mean Max Brew Works – Trivia
Great Flats Brewing – Trivia
Topsy Moose – Wing Night
Frog Alley – Adirondack Cornhole League

THURSDAYS

Bye-I Brewing – Trivia 7pm
Hank Hudson Brewing – Live music 6pm
Saratoga City Tavern – Karaoke
Warbler Brewing – Trivia
SingleCut Beersmiths – Trivia (every Thurs in June) 6pm
Topsy Moose – Trivia
Bound by Fate – Burger & Beer Night
Wolf Hollow – Trivia (alternating weeks: 5/5)

FRIDAYS

Kings Tavern – Karaoke
Indian Ladder Farms – Ramen Night
Bye-I Brewing – Live music
Suzie's – Trivia every first Friday otm
Indian Ladder Farms – Ramen Night

SATURDAYS

City Beer Hall – Y2K Dance Party 11pm
Topsy Moose – Brunch
The Beer Diviner – Live music 6pm





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BACK BARN BREWING'S BIG NEWS!

As the weather shifts from cold and dreary to warm and sunny, and the world opens back up after 2 years of Covid-fatigue, Capital Region and Upstate beer lovers are excited to get back out to enjoy the outdoors, take a road trip to visit local craft breweries, and enjoy good times delicious beer. If this sounds like something for you, Back Barn Brewing's new offerings will interest you!

Located on Western Turnpike in nearby Delanson, Back Barn Brewing has been serving up traditional style Ales and Lagers since February of 2019. The brewery has expanded their outdoor patio, beer garden and parking, and they regularly feature live music and food trucks. Now, they are excited to announce the roll-out of the KBH Small Batch Series. KBH stands for Klaus Brau Haus, named after Back Barn's Brewmaster, Klaus Kuhland.

The small batches provide a venue for making more classic styles and original recipes beers appealing to a wide variety of craft beer lovers. Back Barn Brewing Founder, Brenda Schworm explains, "The KBH Small Batch Series are produced in 1-barrel batches. The small batches present the brewery an opportunity to gauge customer interest and to expose them to different styles of beer that go beyond our core and seasonal brands—produced on our 7-barrel system."

The KBH series will present up to four rotating small batch brews on tap at a time. Past small batches that have been brewed include *Finnegan's McRed* (a classic red ale), a classic German Hefeweizen, and two Double Dry-hopped IPAs (DIPAs) have received rave reviews from local beer drinkers.

Last summer Back Barn brewed a small batch specialty IPA for the ALES For ALS benefit, part of the national campaign to raise funds and awareness for ALS research. **"We support our local charities and service organizations whenever the opportunity arises," says Schworm. "We love our community and fund raising for them means so much to us."**

New American Session Ale, Toad Hollow Ale



(a cranberry sour) and *Bron-Yar Helles* (a dry-hopped lager) are currently in production. "Future KBH series beers include a northeast IPA, a black IPL, a Belgian pale ale, a Belgian-inspired summer ale, and many more in the planning stages," explains Kuhland. "Much of it depends on the types of quality grains and hops that are available."

Aside from their KBH series and regular 7-bbl batches, Back Barn also features a Cask Series at the brewery. These cask conditioned beers are aged in whiskey bourbon barrels, using their Porter (*McCaffinated Porter*), Amber (*Amber KCA – Kicking Cancer's Ass*), and Brown Ale (*Newman's Brown Ale*). "We'll also feature a special version of our *Peno Pils*, called *El Dorado*, which is being

aged in a tequila barrel. Our cider series, consisting of a rotating line-up of six different ciders, are all made in-house," says Schworm.

Back Barn Brewing is located at 7082 Western Turnpike, in Delanson, just about 30 minutes from the center of the Capital Region. It's the Perfect Location for a craft beer road trip. It's also the perfect spot to stop for a fresh beer when driving to Cooperstown, or points west. **Open Thursday from 4-8 pm, Friday from 3-9 pm, Saturday from 1-9 pm, and Sunday from 1-6 pm**, Back Barn looks forward to welcoming you to their beautiful brewery in restored historic barns.

Please visit their website/Facebook for updates on the KBH Small Batch Series, Live Music, and Food Truck schedules.



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7 QUESTIONS WITH BACKSTAGE PUB'S TERRY ALDRICH

By True Brew

Schenectady's Backstage Pub has been serving up excellent food and a serious craft beer selection in their comfortable, welcoming environment since 2018. Located at 501 Smith Street, literally right behind Proctors (hence the name Backstage Pub), they have become well known in the local craft beer scene as one of the Capital Region's finest places to try new beers, support local breweries, and to run into brewers and staffers from various breweries on a regular basis. We wanted to learn more about Backstage and what makes them tick, so I shot down to the pub, cozied up to the bar with Owner, Terry Aldrich, sipped on some brews, and asked him - 7 QUESTIONS....

TBM: Post-COVID-19-we are heading out for a 3-hour road-trip to a beer and music festival. You're driving. What are we driving and what 3 albums are we listening to on the trip?

TERRY: I love my 2008 5.7ltr hemi Jeep Commander with big-ass tires. We are definitely taking that! We'd likely be blaring some Linkin' Park, or maybe some Kill ROB Bailey. Or - we'll just jam out to 90's Hip Hop Radio for the whole trip!

TBM: Outside of running Backstage Pub, what other hobbies/interests do you enjoy?

TERRY: I really enjoy being outdoors. Camping, snowmobiling, biking, rollerblading...I'm down with all of it. I also enjoy going to the gym and trying to stay (somewhat) fit. I also enjoy spending time with my girlfriend, Laura.

TBM: What local/national beers are in your fridge on the regular?

TERRY: Anything from Wolf Hollow Brewing. I also enjoy Dutchess Ales and beers from Treehouse. Hamm's is always in the fridge. Besides those, there is a wide array of samples that breweries and distributors give me to try.



TBM: If you could sit down and share a beer with 3 historical or iconic characters, who would they be, and why?

TERRY: 1. Chester Bennington from Linkin' Park - I'd love to pick his brain about everything he has ever written.
2. Roy Choi - a famous chef that went on to open an LA Food Truck
3. Nick Offerman (Ron Swanson)

TBM: What is your decision making process for what you carry on your draft system?

TERRY: We have 3-4 beers on tap that stay on for our regulars. Outside of that, we try to feature as much local beer as possible. We also hunt for rare beers that few others can get their hands on. We are well known in Schenectady for our diverse beer selection.

TBM: If you had one message that you'd like to get across Capital Region Craft Beer Enthusiasts about Backstage Pub, what would that message be?

TERRY: Come check us out. We have something for everyone. We'll make you feel right at home.



Craft Beer Local News & Notes May/June 2022 Issue

MOHAWK TAPROOM TO CELEBRATE 8TH ANNIVERSARY WITH BLOCK PARTY – SCHENECTADY, NY



Mohawk Taproom, one of the Capital Region's most reputable better-beer-bars welcomes all to their 8th Anniversary Block Party. Serving up an eclectic array of draft beer including kegs from Mortalis, Other Half, Fidens, Unified Beerworks, Equilibrium, Schilling, Hudson Valley and more! Look forward to great food and live music all day. June 18th is the date. The event will run from 1:00pm to 10:00pm. Cheers to 8 years!

ELIXIR 16 CELEBRATES 5 YEARS – TROY, NY



Founder Megan Joyce explains, "We would like to invite all to come down to Troy and indulge in our 5 Year Anniversary Party / Reawakening Party. The party will feature themes of reawakening, gratitude and connection. There will be live music (Band & DJ) throughout the day. Food will be catered by local businesses. Our patio & upstairs room with balcony (the Peculiar Parlor) will be open. This will be an all weekend celebration, with hoopla and festivities throughout. The main event will be Friday, May 20 at 7:00. There will be raffles and prizes all weekend, tokens of gratitude for continued support. Plus, collaborative art project that anyone/everyone is encouraged to join. Check FB & Insta/social media for updates/details.

ACTIVE INGREDIENT BREWING CELEBRATES 1ST ANNIVERSARY WITH NEW CANNING LINE - MALTA, NY



Ingredient Brewing, one of the regions newest breweries, is looking forward to canning their beer in May. Co-founder, Nathan Rogers, explains, "Our new Wild Goose canning line is being delivered on May 16th so be on the lookout for our brand new cans hitting the taproom shelves by May 18-19! We look forward to you being able to bring home our beer in cans to share with friends! We also have our Mexican Lager release and a Cinco De Mayo celebration surrounding the beer on May 5th. On top of all of that, our 1 year Anniversary will be held on Saturday, May 21st and will feature live music, raffles, and food specials! We have live music every other Friday night starting May 13th. As usual, trivia will continue throughout the summer on Wednesday nights from 6:30-8:30. Lastly, big news! We will start construction on our new pergola over our patio in early June and should have it finished by the end of June! We look forward to seeing you!" Cheers to one year!

BROWN'S BREWING COMPANY NEW RELEASES - TROY/N HOOSICK, NY

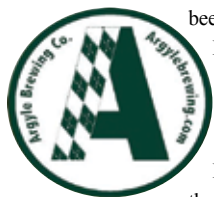
Marketing manager, Pearson Constantino tells TBM, "Our NIGEL IPA is now available! Named in honor of Brown's Troy Taproom Chef Nigel, this beer is a true New England IPA, hazy and soft with notes of juicy ripe pear, tangerine, and pineapple. 6.2% ABV with Citra, El Dorado, and Tonatiuh hops. Also, coming up in June is Premium Leisure Pilsner featuring Nelson Sauvin hops for a crisp craft pilsner that has all the high life intentions of a champagne velvet lifestyle and focused on being ever comfortable." Get some!

NEW BEER-FOCUSED PUB - NORTHERN BARREL - NOW OPEN – VOORHEESVILLE, NY



Northern Barrel, a new restaurant with an emphasis on craft beer and the comfort food is now open. Operating out of a renovated warehouse that previously was home to a landscaping company, Northern Barrel is located at 10 N. Main Street in Voorheesville. The restaurant hours are 4 to 9 p.m. Wednesday and Thursday, noon to 9 p.m. Friday and Saturday and 11 a.m. to 9 p.m. Sunday, with a Sunday brunch menu starting in May. Founded Chuck Rosenstein and his wife, Michelle Duncan, who live in the village, with their daughter Sara Clothier, who has a culinary degree from SUNY Schenectady, serving the restaurant's general manager, Northern Barrel is looking forward to welcoming beer lovers from across the region to try their signature mac-n-cheese, which Rosenstein states that me will become Northern Barrel's signature dish. Currently available in five variations, including bacon-jalapeno, taco and a house version that the menu states is "outrageously cheesy and creamy." The menu also includes shareables, sandwiches, salads, and burgers. With 12 beers on tap, their brew line showcases local, regional and national craft beers. Your favorite national brand are available to bottles and cans. Cheer to the new kids!

ARGYLE BREWING COMPANY EPITOMIZES BEER AND CHARITY - CAMBRIDGE, NY



Check out these awesome craft beer fundraisers at Argyle Brewing: May 7th - Fun Run for Cancer Research - Here's how this event works: 1. DONATE AT LEAST \$10.00. Come to the Brewery or The Depot and buy a bib or visit our fundraising page <https://fundraise.cancerresearch.org/team/419156> and join our team. There you can copy, paste your bib to a WORD Doc. Then print your own bib and make up your own number and nickname. 2. SET A GOAL. Some may want to challenge themselves with a 10-mile run from point "ANYWHERE"

to point "BREWERY". Others may just want to take an extra walk around the block to get to the BREWERY or anyway you choose (run, walk, hop, skip, crawl, pogo stick, bike..... you get the idea). 3. CROSS THE FINISH LINE: Join the fun on Saturday May 7th, 2022, at 3:00 pm. May 14th - Give Hunger the Boot - Argyle Brewing Company is teaming up with Comfort Food Community (CFC) to kick their campaign to end hunger in rural communities. The campaign officially starts on Monday, May 16th, 2022, with a goal to raise \$30,000 over the subsequent four weeks. Argyle Brewing Company is helping CFC get a head start on Saturday May 14th from 4:00 PM - 8:00 PM. Join us and enjoy the groovy sounds of The Lounge Lizards, food by Angel Wings BBQ and of course beer! Argyle will be donating \$1 for every beer sold that day. So put on your crazy boots to have fun and win prizes. May 21st - Help for House Fire - On March 15th, good friend and longtime patron of The Argyle Brewing Company, Mike Berkel lost his home and all of his possessions to a devastating house fire. Please join us and show your support. Tickets for a chili dinner can be purchased at the brewery. Dinner includes Chili with a side of bread, a slice of Nuns of New Skete Cheesecake, a pint of beer and a chance to win a round of golf for 4 w/ cart at The Sagamore! (\$720.00 value). Additional chances to win the golf outing can be purchased for \$20. There will also be other raffle items and a 50/50. Cheers! May 28th - Pups & Pints - Join us to meet pups from the Lucky Puppy Rescue and enjoy delicious craft beer! 12-3 pm Free puppy kisses - Donations appreciated! - The rescue always needs bleach, laundry detergent, dry dog food (Purina One, Loyal Life, 4-Health puppy and adult) and canned dog food. June 3rd - Kick off for the 20th Annual Cambridge Valley Balloon Festival - Argyle Brewing Company will be hosting the 20th Annual Cambridge Valley Balloon Festival that runs from June 3rd - June 5th. More information can be found at <https://rove.me/to/new-york-ny/cambridge-valley-balloon-festival>

BOUND BY FATE LOOKS FORWARD TO SPRING WEATHER - SCHUYLerville, NY

Bound by Fate Brewing's Megan Joyce tells us, "We are thrilled to welcome back live music to the taproom Sundays 3-6 for the summer! Weather permitting, we'll be jamming outside overlooking the water. And we'll have a couple of Saturdays of music too! Find all our events on our website at boundbyfatebrewing.com Our flagship hazy and juicy ale, Lupulion, is in cans for the first time and we have a full lineup of delicious Bound by Fate beers to enjoy on the deck, in the taproom, or to take to go! Last, but certainly not least, we have opened our kitchen! Haan Lao

at Bound by Fate Brewing is serving up delicious and funky Lao cuisine. Pam wanted to bring the flavors of her Lao family to Schuylerville to pair with Brett's beer. Lao food is eaten family-style, with everyone at the table sharing plates and eating with their hands, and this connection to the food and the people you share it with fits perfectly with the motivation of Bound by Fate Brewing. Come check it out. Follow us on social media for updates on all our events, beer releases, food specials and more! Cheers!

CAPITAL CRAFT BEVERAGE TRAIL CELEBRATES ITS OVERWHELMING SUCCESS, RELEASES NEW PASSPORT WITH RECORD NUMBER OF PRODUCERS

ALBANY, NY - The Capital District now hosts more than 55 outstanding craft beverage producers and is recognized as a destination for craft beverage tourism, thanks to friendly state laws that spurred investment and creative business development across the region, said members of the Capital Craft Beverage Trail (CCBT) in April. The Trail held a press conference at the Bull and Bee Meadery and Tasting Room to thank Governor Kathy Hochul, U.S. Senator Charles Schumer, U.S. Representative Paul Tonko, State Legislators Pat Fahy, John McDonald, Neil Breslin, Michele Hinchey, and Donna Lupardo, and Mayor Kathy Sheehan for their assistance in developing new craft beverage businesses. At the press conference, the CCBT released its 2022 Trail Passport containing a record number of local producers. The Trail was founded in 2015 with three members (Albany Distilling Company, Nine Pin Cider Works and C.H. Evans Brewing Company at the Albany Pump Station). In 2018 the Trail launched its first Passport with 22 producers. This year's 55 more than doubles that number from four years ago. Not every local craft beverage producer is a member of the Trail, but most are. "We are here to celebrate the incredible success of the Capital Region in achieving its goal of becoming a craft beverage hub that improves the local quality of life and a destination sought out by travelers who enjoy the superb quality of our wines, beers, distilled spirits, meads and ciders," said John Sheehan of Meadowdale Winery, Vice President of the Capital Craft Beverage Trail. "We want to thank the Governor and the Legislature for our sure and steady progress and for helping this region to earn its new reputation as a craft beverage mecca." "These 55 homegrown businesses didn't exist a decade ago," said Andy Weber of Northern Cross Vineyard, Capital Craft Beverage Trail President. "They are the direct result of the state and local efforts to nurture the craft beverage industry and farm-based craft beverages. They represent tens of millions of dollars in investment



Craft Beer Local News & Notes May/June 2022 Issue continued

into local businesses and employees, plus a broad range of new industrial and commercial employment. The Trail's success has given a boost to everything from agriculture, to production, distribution, wholesaling, adaptive design, transportation, historic preservation, retail sales and entertainment. Best of all, the profits stay right here and get reinvested right here." Trail members noted that Siena College in Loudonville has established the Siena Beverage Institute in response to the growing need for specialized assistance for industrial production, market development, packaging, design, laboratory/testing services and promotion. The CCBT 2022 Passport features 55 local beverage producers in Albany, Columbia, Greene, Rensselaer, Schenectady, Saratoga, Warren and Washington counties. The Passport is free. Customers earn stamps by making purchases at each producer's tasting room. For every full page of stamps collected, customers win a prize from the Trail. "The Passport is free, and many producers offer special promotions for Passport holders," said Ben Harris of Artisanal Brew Works, Capital Craft Beverage Trail Treasurer. "But even without the special promotions, the Passport is a comprehensive tour book and guide to the very best local beverages, food, entertainment and events." The Trail also hosts community-based gatherings to thank its patrons, in conjunction with local cultural attractions. While such celebrations were impossible during the pandemic, the Trail's March

19 Drink Schenectady celebration at the Museum of Innovation and Science (miSci) was a sellout. Drink Saratoga is typically a summer event, which has been held at the Auto Museum at Saratoga State Park. Drink Albany is a fall event at the NYS Museum at the Empire State Plaza. The Capital Craft Beverage Trail promotes craft and farm-based beverage producers in the Capital Region of New York State. This one-of-a-kind "drinking tour" promotes some of the region's most popular craft beverage facilities. Every producer sources ingredients locally, and beverages are created in small batches to maximize quality.

ADIRONDACK PUB & BREWERY EVENTS AND NEW RELEASES – LAKE GEORGE, NY



Adirondack Brewery Marketing Directory, Ian Quillinan tells True Brew, "As we move into the spring and summer months at Adirondack Pub & Brewery there is so much to look forward to.

We have lots of upcoming events we are hosting or participating in. Seasonal beer releases for all those summer picnics, boat days, and backyard barbecues. But what we're always most excited about is opening our patio and beer garden for outdoor dining and some nice refreshing patio pints. We are currently open Thursday-Sunday until Memorial Day weekend when we'll begin our 7-day-a-week schedule for the summer. Checkout our upcoming events and new releases below and on our website

at adkbrewery.com. UPCOMING EVENTS INCLUDE: Coming Out of Hibernation Party: May 11th - To show some love to all our amazing patrons that support us throughout the year we host a customer appreciation event at the Pub. We break out our food truck and serve up tasty treats as well as pour beer, cider, and seltzers from our beer trailer. There will also be lots of games and other surprises. Come party with us! Tails & Ales: May 21st & 22nd - Making its return to Lake George this year, Tails & Ales attracts hundreds to enjoy an afternoon of dog loving, beer drinking, and family fun. There will be all kinds of dog related vendors, demos, and fun and games for the kiddos. Tails & Ales is located at the event space behind High Peaks Distilling at 1 Canada Street, Lake George, NY. The money raised by this event will benefit the Warren County SPCA and Woofs for Warriors. Americade: June 7th - 11th (Check website for schedule) - A weeklong celebration of all things motorcycles. Attracting over 50,000 riders and motorcycle enthusiasts, it is surely an annual spectacle. Americade includes a massive trade show throughout the Lake George Festival commons and along Beach Rd. With approximately 200 vendors, demos, and displays from most major motorcycle manufacturers. We'll have our beer trailer set up pouring beer for attendees as they walk around and enjoy the event. For more info checkout www.americade.com. Adirondack Wine and Food Festival: June 25th & 26th - One of the largest gather-

ings in Lake George village this festival highlights lots of local breweries, wineries, distilleries, food vendors, and artisanal crafts. We will have both our food truck and beer trailer at the event as well as our High Peaks Distillery whiskey for sampling. A portion of the proceeds from this event benefits the Big Brothers Big Sisters non-profit organization. Come out for a weekend full of fun and tasty treats. RECENT & UPCOMING RELEASES - Tangerine Summer Dream - 4.7% ABV - A fruited ale infused with tangerine peel and tropical aroma hop varieties for a floral and citrusy taste. Our newest lineup of products are canned cocktails that are sure to be a hit this summer. Adirondack Hard Lemonade - 5% ABV- Made using a blend of High Peaks Distilling Bourbon and Vodka then diluted to 5% ABV using an in-house lemonade made with all natural fruit juice. Slightly carbonated. Adirondack Hard Peach Tea - 5% ABV- Made using a blend of High Peaks Distilling Bourbon and Vodka then diluted to 5% ABV using an in-house peach iced tea made with all natural fruit juice. Slightly carbonated. - Adirondack Hard Sweet Tea Lemonade - 5% ABV - Made using a blend of High Peaks Distilling Bourbon and Vodka then diluted to 5% ABV using an in-house sweet, iced tea made with all natural flavors. Slightly carbonated. Stop by the Pub for limited run releases that are only on draft as well."

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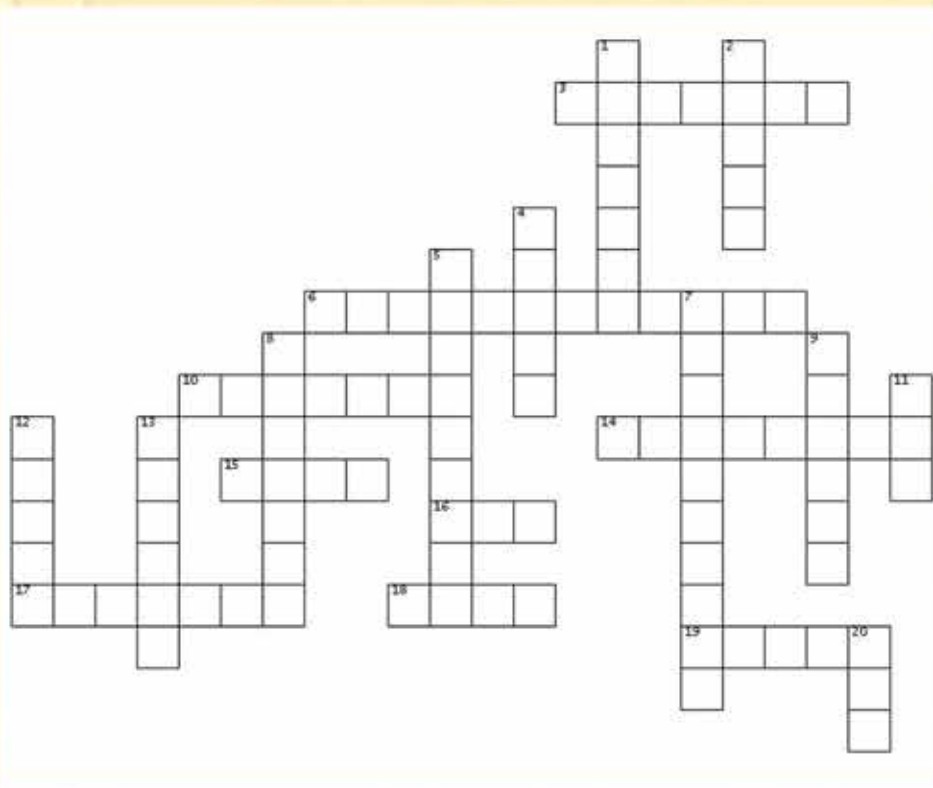


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- 10. American whiskey
- 14. Beverage from liquor
- 15. Fermented grape juice
- 16. India pale ale
- 17. Chzech-born lighter beer
- 18. Fermented honey beverage
- 19. Bottom fermented beer

DOWN

- 1. Mexican for beer
- 2. Fermented apple juice
- 4. Russian-born clear mixer
- 5. Mix it up in the tub
- 7. Ginger beer cocktail
- 8. Gin is made from this berry
- 9. Lager mixed with grapefruit
- 11. Top fermented beer
- 12. Kentucky derby cocktail with mint
- 13. Champagne with OJ
- 20. Pirates favorite mixer



The Answers are the Word Searches :)

2021 TOP 50 U.S. CRAFT BREWING COMPANIES

The Brewers Association (BA) also released its 2021 rankings of the top 50 craft breweries by sales volume, in addition to sharing that craft brewer volumes increased by +8% last year.

The top five brewers held steady, ranking in order: D.G. Yuengling, Boston Beer Company, Sierra Nevada, Duvel Moortgat and Shiner maker Gambrinus.

Jockeying for positions started at the No. 6 spot, with Bell's Brewery leaping the CANarchy Craft Brewery Collective, which was acquired by energy drink maker Monster earlier this year. Bell's itself was also acquired by New Belgium-owner Lion Little World Beverages, and unlike CANarchy, will fall off the BA's 2022 rankings due to it no longer meeting the BA's craft brewer definition of a small and independent craft brewery. The BA defines craft brewers as those producing fewer than 6 million barrels annually and not more than 25% owned by a beverage alcohol company that is not itself a craft brewery.

Artisanal Brewing Ventures and Stone Brewing Co. remained in the No. 8 and No. 9 spots, respectively.

SweetWater Brewing, now owned by global cannabis firm Tilray, cracked the top 10, swapping places with Deschutes Brewery, which came in at No. 11.

Several brewers who made quantum leaps to join the list for the first time. Non-alcoholic beer maker Athletic Brewing jumped from No. 65 to No. 27, with the Stratford, Connecticut-based brewer crossing the 100,000-barrel threshold last year.

Kona Brewing in Hawaii returned at No. 29, after returning to BA craft status following Anheuser-Busch InBev and Craft Brew Alliance divesting of Kona's Hawaii business in order to complete their merger.

Maui Brewing, which wasn't ranked in 2020, checked in at No. 43; Scofflaw Brewing leaped 21 spots to take the No. 45 spot. Fiddlehead Brewing rocketed 37 spots to rank as No. 49; and North Coast Brewing returned to the top 50 after a 1-year hiatus to take No. 50.

Six craft breweries fell out of the top 50 in 2021, including BrewDog (No. 41 in 2020), Toppling Goliath (No. 43 in 2020), Two Roads (No. 44 in 2020), Fremont Brewing (No. 45 in 2020), Montauk Brewing (No. 49 in 2020) and New Holland (No. 50 in 2020). Five of those six breweries (all but Two Roads, which was new to the 2019 list) were one-and-done after appearing on the top 50 list for the first time in 2020. Those companies' 2021 ranks were not shared.



According to the BA, 66.6% of the total craft volume was reported in its 2021 survey, while 7.6% was taken from state excise tax reports, and 25.7% estimated from other sources. Production numbers do not include FMBs, hard seltzers, cider or other beyond beer offerings.

The BA will release its full 2021 industry report in the May/June issue of *The New Brewer* magazine, and BA chief economist Bart Watson will share more details during the 2022 Craft Brewers Conference in Minneapolis May 2-5.

Here are the rankings for Numbers 11-50, with their 2020 rankings in parenthesis:

No. 11 Deschutes Brewery (No. 10)

No. 12 New Glarus (No. 12)

No. 13 Brooklyn Brewery (No. 14)

No. 14 Matt Brewing (No. 13)

No. 15 Gordon Biersch (No. 27)

No. 16 Abita (No. 19)

No. 17 Minhas (No. 18)

No. 18 Stevens Point (No. 16)

No. 19 Great Lakes (No. 22)

No. 20 Odell (No. 17)

No. 21 Harpoon (No. 15)

No. 22 Summit (No. 21)

No. 23 Allagash (No. 29)

No. 24 Tröegs (No. 20)

No. 25 Georgetown (No. 28)

No. 26 Three Floyds (No. 24)

No. 27 Athletic Brewing (No. 65)

No. 28 Rhinegeist (No. 25)

No. 29 Kona Brewing (N/R)

No. 30 August Schell (No. 23)

No. 31 Alaskan Brewing (No. 26)

No. 32 Narragansett (No. 32)

No. 33 Rogue Ales (No. 37)

No. 34 Kings & Convicts/Ballast Point (No. 30)

No. 35 Flying Dog (No. 35)

No. 36 Long Trail (No. 31)

No. 37 Lost Coast (No. 38)

No. 38 Revolution (No. 39)

No. 39 Surly (No. 36.)

No. 40 Ninkasi (No. 33)

No. 41 Creature Comforts (No. 48)

No. 42 21st Amendment (No. 34)

No. 43 Maui Brewing (N/R)

No. 44 Saint Arnold (No. 42)

No. 45 Scofflaw (No. 66)

No. 46 Shipyard (No. 46)

No. 47 Left Hand (No. 47)

No. 48 Modern Times (No. 40)

No. 49 Fiddlehead (No. 86)

No. 50 North Coast (No. 53)

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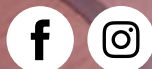
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