

JULY-AUGUST 2022

True Brew

A Craft Beer Lifestyle Magazine

BREWERY OMMEGANG MORE THAN JUST A BREWERY

SUMMER IN SARATOGA

BRITE VIBES FEST

FROG ALLEY BREWING SUMMER CONCERT SERIES

7 QUESTIONS WITH GREEN WOLF'S JUSTIN BEHAN

GRAB THE LOCAL CRAFT VIBE BY THE HORNS

The Bull & Bee

**A Better Beer Bar
Serving New York State's
Finest Beverages & Spirits**

30 Craft Cans
12 Beers On Tap
Distilled Spirits
Award Winning Mead
7+ Meads On Tap

Follow Us
on Instagram
for Updates



Turn In
This Flyer For
A Tasting!

thebullandbee.com

140 Hamilton Street, Albany, NY 12207 | thebullandbeemeadery@gmail.com | 518.312.1053

INTRODUCING **LOVERBOY**

Loverboy



GLUTEN FREE



NOTHING ARTIFICIAL

Loverboy



MADE WITH ORGANIC TEA



PARTY ON



Loverboy is a...

Better-For-You Option

0g sugar, 90 calorie, gluten-free, keto

Sparkling Hard Tea

for health + flavor conscious consumers

Premium Alternative





to hard seltzers (i.e. trade-up)



*So, beer is back
on the table.*

PLUS DAMN FINE FOOD,
CHOICE WHISKEY, 16 ROTATING TAPS,
AND OF COURSE COCKTAILS



86 HENRY STREET, SARATOGA SPRINGS, NY WWW.HENRYSTREETTAPROOM.COM    

SCHENECTADY'S NEWEST BREWERY!



CRAFTPOINT
BREWERY

HOMEBREWERS
WITH A DREAM

TRADITIONAL BREWS
AND TRADITION
WITH A TWIST

CRAFTPOINT
BREWERY

108 State St, Schenectady
Brewception/Taproom Inside
Frog Alley Brewing
www.craftpointbrewery.com



LOST & FOUND
BAR & KITCHEN



BAR HOURS

Monday Closed
Tu-Th 3p-til close
F-Sat 3p-til close
Sun 11a-til close

KITCHEN HOURS

Monday Closed
Tu-Wed 5pm-9pm
Th-Sat 5pm-10pm
Sun 11am-3pm

WE'VE FOUND YOUR NEW FAVORITE NEIGHBORHOOD SPOT
CRAFT BEER, CASUAL DINING, LOCALLY SOURCED

942 Broadway, Albany in the Warehouse District
  LostAndFoundAlbany.com
(518) 694-0670



OMG



AVAILABLE NOW!

Dream Patch

FRUITED SOUR

WITH CHERRIES, BLUEBERRIES AND RASPBERRIES

A blend of traditional Belgian Kriek with bright cherries, tart raspberries and sweet blueberries to balance out the assertive nature of the beer. It pours a rosy red, with a light spritzy body and subtle bitterness. Aromas of wild funk and cherry berries are present right away. At first sip you'll notice a bright, super fruity, tart body, balanced with a light dry finish. A star in its own right, Dream Patch delights on its own, paired with relaxation by the patio or pool. Dream Patch enhances a variety of cuisines, making it a beer for every table.



@BREWERYOMMEGANG

CHECK-IN ON UNTAPPD

NEW



YOUR PASSION.

Whether you want a basic understanding of brewing and distillation skills or to take the next step in your brewing career, SUNY Schenectady offers programs as unique as you are.

GAIN HANDS-ON EXPERIENCE

- Associates Degree
- Certificate
- Apprenticeship



Learn More: sunysccc.edu/info

SUNY SCHENECTADY
COUNTY COMMUNITY COLLEGE
SCHOOL OF HOTEL, CULINARY ARTS AND TOURISM



Sunday 12-12
Monday 4-10
Tuesday &
Wednesday 4-12
Friday 4-2am
Saturday 12-2am

452 BROADWAY
TROY



Open 6pm-4am every day
Outdoor seating
Trivia first Friday
of the month

8 DELAWARE AVE
ALBANY



Sunday 3-11pm
Monday thru Thursday 5-12
Friday and Saturday 5-2am

Wednesday Trivia night
Now serving pizza

12½, DELAWARE AVE
ALBANY

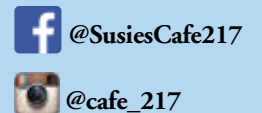


TABLE OF CONTENTS :

Beer of the Month July American Pale Ale	7
Beer of the Month August Kölsch	9
Recipe Lelmon Dill Marinade for Grilled Salmon	13
Recipe Vegan Beer Marinade for Steak Portobella Mushrooms	15
Road Trip: Brewery Ommegang, More Than Just a Brewery	16
Right Time Right Place Game	21
BriteVibes Fest, An Unparalleled Festival Experience	22
Calendar of Events	26
Breweries in the Capital District	28
7 Questions with Green Wolf Brewing Co's Justin Behan	33
Summertime at Frog Alley Bewing, Beer and Music Lover's Dream	34
Price Chopper/Market 32 Has All of Your Summer Needs	38
Summer in Saratoga, A Craft Beer Lovers Dream	41
Craft Beer Local News and Notes	49
Craft Beer National and Regional News and Notes	51
Puzzles	53, 55



Published by

Collar City Craft Media LLC.
P.O. Box 432, Troy, NY 12182

Jennifer Peyser, Artist/Designer
Erik Budrakey, Content Manager
Karen Budrakey, Events Manager
Joanne E. McFadden, Contributing Writer
Karen Logan, Contributing Writer
www.truebrewmagazine.com
jenn@truebrewmagazine.com
erik@truebrewmagazine.com

ALL DAY VACAY™



NOW AVAILABLE



YOU'RE GOING TO NEED A BIGGER SUITCASE - ALL DAY VACAY HAS ARRIVED. TAKE A WELL-EARNED RESPITE FROM THE MUNDANE AND LET THIS SESSION WHEAT ALE WHISK YOU AWAY WITH ITS SLIGHT, SUMMERY SWEETNESS-COMPLEMENTED BY DELICATE NOTES OF CITRUS. WHETHER IT'S A STAYCAY OR VACAY, IT'S THE PERFECT COMPANION FOR ANY TYPE OF ADVENTURE.

FOUNDERSBREWING.COM    

©2021 Founders Brewing Co., Grand Rapids, MI. Please enjoy responsibly.

BEER STYLE OF THE MONTH

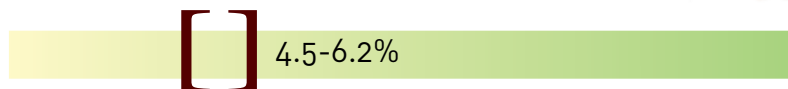
July AMERICAN PALE ALE



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>	Northern California. November 1980
<i>History</i>	A modern American craft beer era adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Prior to the explosion in popularity of IPAs, was traditionally the most well-known and popular of American craft beers. Brewed commercially for the first time by Sierra Nevada Brewing Company, 1980.
<i>Appearance</i>	Pale golden to light amber. Moderately large white to off-white head with good retention. Generally, quite clear, although dry-hopped versions may be slightly hazy.
<i>Aroma</i>	Moderate to strong hop aroma from American or New World hop varieties with a wide range of possible characteristics, including citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, or melon. Low to moderate maltiness supports the hop presentation and may optionally show small amounts of specialty malt character. Fruity esters vary from moderate to none.
<i>Flavor Profile</i>	Moderate to high hop flavor. Low to moderate clean grainy-malt character supports the hop presentation. The balance is typically towards the late hops and bitterness, but the malt presence should be supportive, not distracting. Fruity yeast esters can be moderate to none. Hop flavor and bitterness often lingers into the finish, but the aftertaste should generally be clean.
<i>Bitterness</i>	30-50 IBU's
<i>Commercial Examples</i>	Sierra Nevada Pale Ale, Firestone Walker Pale 31, Great Lakes Burning River, Stone Pale Ale, Tröegs Pale Ale.
<i>Recommended Food Pairings</i>	Plays nicely with spicy foods. Notably Mexican dishes and spicy seafood. This perfect "everyday beer" style also pairs well with everyday foods such pizza, burgers, chicken wings, and pretty much anything that is fried. For dessert, try it with Carrot Cake!



DRINK UPSTATE



SARATOGA EAGLE
SALES & SERVICE



BEER STYLE OF THE MONTH

August KÖLSCH

Origin	Cologne, Germany. Late 1800's
History	Cologne, Germany (Köln) has a top-fermenting brewing tradition since the Middle Ages, but developed the beer now known as Kölsch in the late 1800s to combat encroaching bottom-fermented pale lagers. Kölsch is an appellation protected by the Kölsch Konvention (1986) and is restricted to the 20 or so breweries in and around Köln. The Konvention simply defines the beer as a "light, highly attenuated, hop-accentuated, clear, top-fermenting Vollbier.."
Appearance	Very pale gold to light gold. Very clear (authentic commercial versions are filtered to a brilliant clarity). Has a delicate white head that may not persist.
Aroma	Low to very low malt aroma, with a grainy-sweet character. A pleasant, subtle fruit aroma from fermentation (apple, cherry or pear) is acceptable, but not always present. A low floral, spicy or herbal hop aroma is optional but not out of style. Some yeast strains may give a slight winy or sulfury character (this characteristic is also optional, but not a fault). Overall, the intensity of aromatics is fairly subtle but generally balanced, clean, and fresh.
Flavor Profile	Soft, rounded palate comprised of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight crispness in the finish (but no harsh aftertaste). The malt tends to be grainy-sweet, possibly with a very light bready or honey quality. The hop flavor is variable and can range from low to moderately-high; most are medium-low to medium intensity and have a floral, spicy, or herbal character. May have a malty-sweet impression at the start, but this is not required. No noticeable residual sweetness. May have a slightly winy, mineral, or sulfury accent that accentuates the dryness and flavor balance. A slight wheat taste is rare but not a fault. Otherwise, very clean.
Bitterness	18 - 30 IBU's
Commercial Examples	Reisdorf Kölsch, Harpoon Summer Beer, Suarez Family Brewery's Fine Line.
Recommended Food Pairings	Salads, Shellfish, Monterey Jack, Lemon Custard Tart...Go Nuts!



Capture for more beer styles



SRM (Appearance) pale to dark



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

Sunny & share

Our Market 32 Premium Crab Cakes and Common Roots Lager are an ideal duo for entertaining, so when it's sunny, be sure to share. Stuffed with 70% sweet, fresh crab meat, spices and seasonings, our Maryland-style crab cakes harmonize delightfully with crisp, refreshing Common Roots. A German-style Helles lager, it's made with select specialty malts and noble hops, creating an easy-drinking beer. Both available at Price Chopper and Market 32.



Made with select specialty malts and noble hops

70% fresh crab meat for a sweet delicate flavor

Market 32 Premium Crab Cakes

Price
Chopper

Market
BY PRICE
CHOPPER
KET

BY KAREN LOGAN

Scan for more
cooking with
beer recipes



Lemon Dill BEER MARINADE FOR GRILLED SALMON



Serves 4 Prep/marinate time 30 mins. Grill time 15 mins.

INGREDIENTS:

4 6-8oz salmon filets
1/2 garlic clove, minced
2 tbsp olive oil
1 tbsp dill weed
1 tbsp lemon juice
1 tsp lemon zest
1/2 tsp salt
1 tsp pepper
2 tbsp American Pale Ale

DIRECTIONS:

If you have a mini chopper, food processor, blender, toss in ingredients, except salmon, and blend until garlic is minced. Taste and adjust seasoning to your liking. Pour marinade over salmon, making sure a little is on skin side. Let the marinade do its thing for about 15 minutes. Grill salmon at 400° with skin side down first. Grill each side for about 8 minutes. Salmon is best served at 135° is medium but a few more minutes per side for a more medium-well temp.

Serving suggestions: Squeeze fresh lemon before serving.

Beer Pairing:
Brooklyn Summer Ale





Craft Beer, Burgers, and Award Winning Wings

680 River Street Troy NY
(518) 272-9740



BACCHUS
WOOD FIRED PIZZA

Come try our award-winning Neapolitan-style, wood fired pizza, pasta, rotating selection of craft beer, and fine wines, in a unique venue across from the Troy Savings Bank Music Hall.




33 Second Street, Troy
Tuesday - Thursday: 5pm - 10pm
Friday - Saturday: 5pm - 11pm
Sunday: 5pm - 9pm
(518) 687-0345
bacchuswoodfired.com




CHOOSE YOUR OWN ADVENTURE



AVAILABLE NOW

BY KAREN LOGAN

Scan for more
cooking with
beer recipes



Vegan Beer Marinade FOR STEAK PORTOBELLA MUSHROOM



Marinade for 6-8 mushrooms Prep time 30 mins. Grill time 15-20 mins.

INGREDIENTS:

6-8 portobello mushrooms
1 garlic clove, minced
1/8 white onion, minced
2 tbsp olive oil
1 tbsp soy sauce
2 tbsp balsamic glaze
1 tbsp American Amber Ale
1 tbsp steak seasoning (thyme,
rosemary, pepper, etc.)

Beer Pairing:

The Real McCoy Empire Red Ale

DIRECTIONS:

Use your mini chopper, food processor, blender, toss in ingredients, except mushrooms, and blend until garlic and onion are minced. Taste and adjust seasoning to your liking. Brush the marinade on top of mushrooms first before flipping them over and generously applying the rest of the marinade to fill the mushrooms. Let the marinade do its thing for at least 15 minutes but not longer than 30 minutes. Grill 350° to 400° with top side down first. Grill about 7 -10 minutes per side.

Serving suggestions: drizzle with balsamic glaze and serve as a main or side dish. Use the marinade on other veggies too!



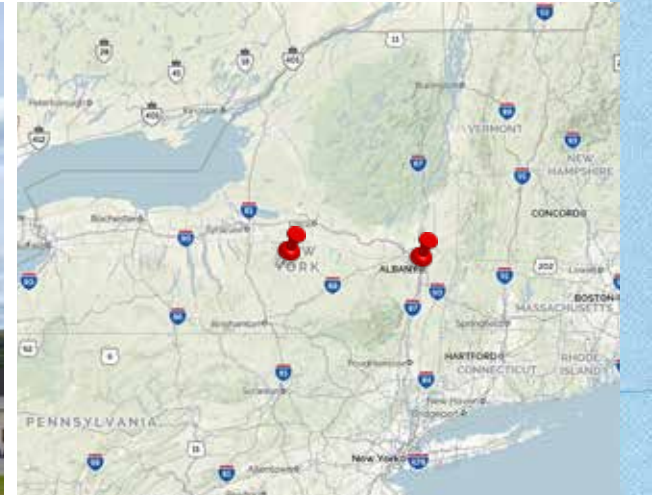
THE CRAFT BEER ROAD TRIP:

BREWERY OMMEGANG—MORE THAN JUST A BREWERY, IT'S AN EXPERIENCE

By Joanne E. McFadden



Morgan McFadden of Morgan McFadden photography.



While tens of thousands of people have journeyed from afar over the past quarter century to enjoy Brewery Ommegang's fine beer, Capital Region residents are fortunate to have the area's largest craft brewery right here in our own backyard. Just a short drive west from the Capital Region to Cooperstown, Ommegang offers a true craft beer destination experience for beer lovers and those who simply love to have a good time.

In 1997, when Belgian beer importers Don Feinberg and Wendy Littlefield were having trouble selling their beer, mostly because the American audience was unfamiliar with it, they partnered with Belgian breweries Duvel Moortgat, Affligem, and Scaldis to create Brewery Ommegang on a 136-acre former hop farm in an upstate

New York area formerly—and appropriately—known as Nova Belgium. The idea to bring a bit of Belgium to America worked, and Ommegang's bottle-conditioned Belgian-style ales took off. The importers sold the brewery to Duvel Moortgat in the early 2000s, and over the next few years, the company expanded its facilities by 40 percent as demand grew. Ommegang now distributes its beer in 47 states.

BREWING UP A DIVERSE PORTFOLIO

Since its founding, Brewery Ommegang's brewers have created roughly 110 different beer recipes. A team of seven brewers along with brewing manager, Justin Lottridge, craft about 32,000 barrels of delicious craft brews each year in the



While Ommegang is the prime draw for beer lovers, Cooperstown also is home to a host of great places to visit such as Baseball Hall of Fame, Fenimore Art Museum, Farmers Museum and Glimmerglass Opera.



Morgan McFadden of Morgan McFadden photography.

brewery's 50-barrel brew house. With two brews going at a time, they start on Sunday night and brew through Wednesday, using the other days for cleaning the tanks and regular brewery maintenance.

Lottridge takes ideas from Ommegang's brewers as well as from the company's marketing team, who analyzes current market trends. It was those trends that inspired Ommegang to take its first step away from solely brewing Belgian-style beers, expanding its selection to include new age beers as well. Now, Ommegang's team uses that same brewing prowess it employed to create award-winning Belgian-style beers to birth the "OMG Series," in 2020. This line of beer features a robust menu of stouts, IPAs, double IPAs, fruited sours, and the crowd favorite, Neon Rainbows, a New England Style IPA. Ommegang's latest release in the OMG series is "Dream Patch," a blend of Belgian Kriek with the sour acidity of cherry, blueberry and raspberry.

Rest assured, Ommegang still produces the authentic Belgian-style beers that made it famous in the North American market. On its menus of year-round, limited edition, and seasonal offerings,

beer aficionados will find selections of Belgian beers including Three Philosophers, a blend of quadruple ale and Belgian Kriek. There are also several others such as the traditional white ale, Witbier and the Oak-Aged Tripel that pay homage to Ommegang's Belgian roots.

TWICE THE SPICE

To celebrate Ommegang's milestone anniversary, brewers created the "25th Anniversary Ale," an imperial amber ale made with Cascade hops and orange peel and spiced with grains of paradise and coriander. "It has twice the spices and a nine percent ABV," Lottridge raves.

Since 2016, brewers have also been honoring the brewery's New York home by making a "hop state" beer each fall, crafted exclusively with New York-grown hops. In 2018, they added in some New York-grown barley as well.

While Ommegang currently does not conduct tours (a virtual tour is in the works), you can do a guided tasting in the visitors center for \$15. You put your name on the list for a tasting when you arrive, and

they are scheduled on the hour in the afternoons. During tastings, customers have the opportunity to participate in the beer creation process. “You can stop in our tasting room and experience experimental beers that our brewers are working hard on,” said brand director Melissa Miosek. “You could end up assisting in the grassroots effort of developing a beer. We’re asking for input.”

OMMEGANG’S VISITOR CENTER SETS THE BREWERY EXPERIENCE APART FROM MANY OTHERS

Also in the visitor’s center, you’ll find a 20-tap bar with seating at high and low-topped tables as well as couches and armchairs. There is restaurant seating in a long row at the back of the building, which opens onto a sizeable, covered patio with tables and chairs and picnic tables. The patio is a favorite place for many beer lovers, mainly because of the large, grassy field that serves as a backdrop.



Morgan McFadden of Morgan McFadden photography.

Visitors can order food from Café Ommegang, a restaurant specializing in cuisine that complements its beers, at the bar and the indoor restaurant seating area, as well as outside on the patio. Seasonally rotating menus feature appetizers, entrees, and a special “frites” section. Ommegang’s popular frites are house-made fries with several variations such as fries topped with a demi-glace and poutine made with cheese curds from the Palatine Cheese Company (one of a host of dishes that include local ingredients). There are several sandwiches on the menu, including fried chicken sandwiches both regular and hot, a Philly cheesesteak, and Caprese as a vegetarian option. Other entrees include house specialties such as chicken and waffles, house and buffalo bleu mac and cheese, a stuffed portobello and a chai cider spinach salad.

Ommegang’s name hails to 1549 Belgium when the Holy Roman Emperor King Charles V visited medieval Brussels. Artisans gathered to celebrate the arrival of the king and his entourage with a parade, which became known as the “Ommegang,” meaning “coming together.” Today, Brewery Ommegang embodies that idea with a variety of activities to encourage people to enjoy each other’s company. The brewery is not only a place to enjoy a meal and/or some beer, but also to celebrate, listen to great music, and play together.

Visitors can challenge each other to games of Connect Four and cornhole on the patio, and in spring of last year, the brewery added a free nine-hole disc golf course that sees quite a bit of action as groups take to the game.

FIRE PIT FRIDAYS AND OTHER EVENTS

The patio is the place for Fire Pit Fridays through September 9. This weekly seasonal event was inspired by COVID-19 to provide a safe outdoor place to gather. Ommegang constructed a massive fire pit of layered stone for a gigantic bonfire accompanied by free music by regional musicians on Friday evenings, with beer and food available for purchase. On the weekends, there’s Sunday Brunch Bingo with a \$15 brunch menu (including a beermosa) and games of Bingo.



Morgan McFadden of Morgan McFadden photography.



Morgan McFadden of Morgan McFadden photography.



Morgan McFadden of Morgan McFadden photography.



This year, Ommegang has been able to bring back its signature ticketed concert series in full force with seven concerts scheduled. Remaining concerts feature The National, Bleachers, Wilco, Lord Huron and War on Drugs. The last concert on September 11 is part of the brewery's weekend-long 25th anniversary celebration which will also include Ommegang-themed events at local bars and restaurants, a VIP beer pairing dinner, a golf tournament, a Baseball Hall of Fame backstage tour, and fireworks. Details are at www.ommegang.com with a requested RSVP of July 31. When you purchase a concert ticket, you have the option to purchase a camping pass and set up a tent in the woods adjacent to the field where the concerts take place.

Inside the visitor's center is Ommegang's mercantile, where guests can buy beer to go, apparel, Ommegang frisbees, barware, and other brewery swag.

Ommegang gets its largest crowds during the summer, but it is open year-round with many special events on its calendar. To make the most of your visit, be sure to check their website for up-to-date information about hours, events, and any last-minute weather postponements. It's there you can view the guided tastings schedule as well.

While Ommegang is the prime draw for beer lovers, Cooperstown also is home to a host of great places to visit such as Baseball Hall of Fame, Fenimore Art Museum, Farmers Museum and Glimmerglass Opera. Why not make a weekend of it and get the full Ommegang experience from Fire Pit Friday to Sunday Brunch Bingo?

Check out Brewery Ommegang at 656 County Highway 33, Cooperstown, 607-544-1800
www.ommegang.com.



**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

RIGHT TIME AND PLACE—DRAW THE LINE

By Erik Budrakey

“A beer shall be judged only by the occasion at which it is being consumed.” It’s a saying that I’ve lived by having learned it from Brooklyn Brewery’s Brewmaster Garrett Oliver about 20 years ago. While I do enjoy a big, hazy double IPA from time to time, that’s a beer style that might struggle to be enjoyable while I’m at the beach. And, while consuming a light American Lager might be perfect for mowing the lawn, that beer style would get its butt

kicked by the flavors of steak fresh off the grill. That steak calls for a more flavorful beer to stand up to it. The fact is, the perfect beer does exist for virtually any occasion. There is a right time and place for every beer style. It’s just a matter of finding the right beer to fit the vibe. Below, draw a line from the activity to the beer style that is perfect for you. Then, go to page 31 to see how well you did.

Match the activity with the appropriate summer beer



PILSNER



AMERICAN LAGER



WITBIER



HEFFEWEIFZEN



IPA



AMERICAN PALE ALE



KOLSCH



SAISON



FRUITED SOUR





Britevibes To Attract Beer & Music Enthusiasts To One Of New York’s Most Picturesque And Agriculturally Historic Venues For An Unparalleled Festival Experience

Britevibes To Attract Beer & Music Enthusiasts To One Of New York’s Most Picturesque And Agriculturally Historic Venues For An Unparalleled Festival Experience

It’s summertime! The sun is shining, the sky is blue, and Upstate New Yorkers are ready to get out and enjoy great beer, live music, and a good time. “Brite”Vibes are in the air!

On Saturday, July 9th, BriteVibes Beer & Musical Festival returns for the 2nd consecutive summer - this year at a new location, Heritage Hill Brewhouse. Located just outside of Syracuse in Pompey, NY, Heritage Hill sits on 300 acres of protected farmland. It also happens to reside on one of the highest points and in the center of New York State. Nine 9 counties can be viewed from the venue,

creating a perceived perspective of being “on top of the world”.

“Our family is excited to be the new host of the BriteVibes Festival and we cannot wait for you to experience the beauty of our farm and location” said Dan Palladino, Owner of Heritage Hill Brewhouse “As host of Empire Farm Days, we know how to host a great event and by partnering with NYSBA we are going to collectively give you a full day experience you will never forget.”

The unique event features craft beer accompanied by live musical performances throughout the day and into the evening – topped off with a massive firework finale presented by One Group.

Over 50 New York State craft breweries will travel from every corner of the state to share their unique brews with ticket holders,



offering something for both novice and advance beer enthusiasts alike. Many participating breweries were awarded medals in the New York State Craft Beer Competition, including Lunkenheimer Craft Brewery, winner of the 2022 Governor's Craft Beer Cup.

"Whether you're a seasoned enthusiast, or brand new to the craft beer scene, Think NY, Drink NY® produced festivals offer a unique opportunity for everyone to experience and learn something new." - Chloe Kay, Marketing & Communications Manager, NYSBA

6 musical performances will take place on BriteVibes' stage, which was recently awarded a Platinum "Crushie" for "Best Overall Stage Presence" in the International Craft Beer Marketing Awards. The 9-hour concert lineup features nationally renowned and local artists including:

- **The Old Main**
- **PA Line**
- **Evan Watson of Plan Bee Farm Brewery**
- **Rising country music star Claudia Hoyser**
- **Central New York's own Mike Powell**
- **Nationally renowned BMI performing artist The Nude Party**

BriteVibes was created to embrace the craft culture and community, offering an experience that extends beyond beer. GA tickets grant access to food vendors, artisans, and experiential exhibitors. Ticket holders can sip and shop, participate in activities like the BruBag tournament and keg throwing contest, or chill in the hammock hangout while enjoying views, tunes & brews.





"We created BriteVibes to break the mold of the traditional beer festival model", said Paul Leone, executive director of the New York State Brewers Association. "We combine a New York State craft beer festival with live music, artisans, great food, games, fireworks, and to cap the night off, camping on-site at the farm, it's a full day of the best music and craft beer in the state".

Taking place on a 177-year-old family owned farm, the festival celebrates the craft brewing industry's intimate relationship with agriculture. The "Brewseum" at Heritage Hill showcases Central New York's rich brewing history and artifacts. Farm to table eats and brews will also be available, including Strong Rope Brewery's 100% NYS farm beers and Heritage Hill's BBQ menu, offering savory creations made from grain and beef farmed on the property.

The event will conclude with an impressive firework finale, topping off what is sure to be an unforgettable festival experience for all. Ticket holders 21+ are invited to camp on the property (reservation required) - tent camping and RV/campers welcome.

GA tickets range from \$10-\$75. For the ultimate BriteVibes experience, a limited quantity of VIP tickets are available at \$150, granting exclusive access to Heritage Hill's renovated barn, VIP food menu, special brews, private bathrooms and a commemorative carabiner mug.



Let's face it, we could all use a good time right now. So, gather up your friends, get your tickets, and get yourself to BriteVibes! All of the details can be found at www.britevibesfestival.com.

PRODUCED BY THE NEW YORK STATE BREWERS ASSOCIATION TO SUPPORT THE NYS CRAFT BEER INDUSTRY.

BRITE VIBES™

BEER & MUSIC
FESTIVAL

JULY 9 2022
HERITAGE HILL BREWERY
POMPEY, NY



LIVE MUSIC

THE NUDE PARTY • MIKE POWELL

EVAN WATSON • PA LINE • CLAUDIA HOYSER • THE OLD MAIN



50+ BREWERIES

UNLIMITED Craft Beer Samplings



CAMPING • FOOD TRUCKS • ARTISANS

BRUBAG COMPETITION • KEG THROWING • BREWERY TOURS

FIREWORKS



Heritage
Hill



TICKETS: www.BriteVibesFestival.com

BREWERIES

Beer Tree Brew
Big aLICe Brewing Co
Big Ditch Brewing Co
Big Slide Brewery
Brewery Ardennes
Brewery at the CIA
Brewery Ommegang
Brickyard Brewing Co
Bronx Brewery
Brown's Brewing Co
Common Roots
Daleview Brewery
Destination Unknown Beer Co
Eli Fish Brewing Co
Endless Life Brewing
Evil Twin Brewing NYC
Fifth Frame
Fifth Hammer
Fleur De Lis Brew Works
Frequentem Brewing
Full Boar Craft Brewery
Grow Brewing Co
Greenport Harbor Brewing
Heritage Hill Brewhouse
Lake Placid Pub & Brewery
Liquid Shoes Brewing
Lucky Hare Brewing Co
Lunkenheimer Craft Brewing
McGraw Box Brewing Co
Meier's Creek Brewing
Middle Ages
Mill House Brewing Co
Noble Shepherd
ONCO Fermentations
Other Half Brewing
Paradox Brewery
Prison City Brewing
Rare Form
Rusty Nickel
Saranac
Scale House Brewery
Seneca Lake Brewing Co
SingleCut Beersmiths
Skaneateles Brewery
Stout Beard Brewing Co
Strong Rope Brewery
Talking Cursive
The Brewery of Broken Dreams
Torch & Crown
Underground Beer Lab
Unified Beerworks
WeBe Brewing Co

CALENDAR OF EVENTS

Researched and compiled by Karen Logan

JULY

7/1-Bye-I Brewing - Juniper. Cohoes Eat in the Street
Argyle Brewing -Ava Earl / Moon McGeoch (residency)
Green Wolf Brewing - Sionnach
Scotlander Brewing Co. - Simple Beggars 5:30pm

Roe Jan Brewing -Carol & Nick Jazz Duo
Paradox Brewing - Beer Releases: Love Potion #2 Fruited Ale & Big Fruity Gose '22
Brew Tree Brewing - BBQ & Brews.
Awestruck Tap Takeover 5-8pm
Storm Front
Helderberg Brewery - Pork & Beans w/ Coleslaw 6pm
McAddy's Pub - Trivia
Fort Orange Brewing - Paint & Sip 6-8pm \$40
Albany Distilling - The Brass Machine 7pm
SingleCut North -Morris. Smokin' the Good Stuff food pop-up

7/2 -Bound by Fate -Gadget 7-9pm
Green Wolf Brewing -
Cosby Gibson Duo
Helderberg Brewery -
Josh Breen 4pm
Argyle Brewing -Mark & Jill
Northway Brewing - Josh Morris 4pm. Streaking Moose BBQ
Roe Jan Brewing - Shawn Taylor 1pm & Tony Kieraldo 6pm
Paradox Brewing -
Northern Exposure 4-8pm

7/3 - Bound by Fate -
Tim Rodrigue & Noun Alley 3-6pm
Good Nature Farm Brewing -
Bazmati Vile 8pm
Green Wolf Brewing - Trivia
Argyle Brewing -Michael Piazza
Paradox Brewing - Big time Kitty 4-8. Brewery open 12-9pm

Roe Jan Brewing - Roe Jan Bluegrass Band 5:30pm
Wolf Hollow Brewing - Pints & Poses (yoga) 11am
Paradox Brewing - Margarita Mike 3-7pm. Brewery open extended hours 12-8pm

JULY FOURTH - INDEPENENCE DAY

7/5 - Rare Form Brewing - Bangzz & Battleaxx 6pm

7/6 - Albany Distilling - Weird Wednesday w/ DJ Trumaster + Nate da Great 7pm
Argyle Brewing -Angela Valente

7/7 - Indian Ladder Farmstead Brewery & Cidery - Open Mic Night (except 2nd Thurs of each month)
C.H. Evans Brewing - Historic Neighborhood Downtown Brew Tour

7/8 - Back Barn Brewing - Becca Frame & Brian Shafer 5-8pm
Frog Alley Brewing -
Parmalee 6:30pm
Albany Distilling -
Ragged Company 7pm
Argyle Brewing -Sydney Worthley
Green Wolf Brewing - Becca Fraine & The Tall Boys
Power's Pub - Pdraig Timoine
Bye-I Brewing - Nelson Vandenburg. Cohoes Eat in the Street
Northway Brewing - Caity Gallagher 6pm. Streaking Moose BBQ
Wolf Hollow Brewing -
Jason White
Singlecut North -
The Liam Davis Band 6-9pm

7/9 - Back Barn Brewing - Lucia & Levi 4-7pm
Frog Alley Brewing - Bad Fish w/ Red NOT Chili Peppers 7pm

Green Wolf Brewing - Moon Rock A
Helderberg Brewery -
Kitty Rodeo 4pm
Honey Hollow Brewing - Beer Release: Revolutionary Ale. Food by Church St. Catering
Nanola - Aquanett 6pm
Paradox Brewing -
The Gregson Brothers
Argyle Brewing -Tom Keller
Albany Distilling -
Moondog Saloon 7pm
Bye-I Brewing - Karaoke Night
Common Roots Brewing - River Run for the Roots 5k
Singlecut North - Muddaddy Flats food truck

7/10 - Bound by Fate -Completely Different 3-6pm
Argyle Brewing -Sabrina Trueheart
Good Nature Farm Brewing -
The Lower Tolpa 4-7pm
Rare Form Brewing - Bonsai Bar Masterclass: P. Afra edition 2pm
SingleCut Beersmiths - Smokin' the Good Stuff Food Truck

7/13 - Paradox Brewing -
Open Mic Night 4:30-7:30pm
Argyle Brewing -Caity Gallagher

7/14 - Green Wolf Brewing -
Carmen Lookshire
Indian Ladder Farmstead Brewery & Cidery - Trivia (recurring alternating weeks)
Indian Ladder Farmstead Brewery & Cidery - Trivia
20 North Broadway - Dogfish Head Tap Takeover 7pm
Wolf Hollow Brewing - Trivia 6pm
Bye-I Brewing - Trivia Night

7/15 - Frog Alley Brewing - Everclear 30th anniversary feat. Fastball & The Nixons 6:30pm
Green Wolf Brewing - Far Trio

Albany Distilling - K8 the DJ 8pm
Indian Ladder Farmstead Brewery & Cidery - Glass Sun Catcher Making 5:30pm
Rare Form Brewing - Blood Handsome / Cordyceps/ 100 Psychic Dreams 6pm
SingleCut Beersmiths -
Muddaddy Flats Food Truck
Wolf Hollow Brewing - Rusticator
Argyle Brewing -Doctor Baker/ ERIE
Singlecut North - Muddaddy Flats food truck 4-8pm
Bye-I Brewing - JT Maple. Cohoes Eat in the Street

7/16 - Albany Distilling - Ryan Leddick + George Kuubetesuri 7pm
Green Wolf Brewing - Stephen Clair
Helderberg Brewery - Mr. Days Band 4pm
Paradox Brewing - Safety Meeting 4-8pm
Honey Hollow Brewing - Levi & Lucia. Food by Church St. Catering
Indian Ladder Farmstead Brewery & Cidery - Farming Man Fest
Hudson Brewing - Bonsai Bar 6:30
Singlecut North - The Robert Clements Band

7/17 - Bound by Fate -Geo Beat 3-6pm
Good Nature Farm Brewing -
Woodshed Prophets 4-7pm
Northway Brewing - Caity Gallagher 2pm. Streaking Moose BBQ
Wolf Hollow Brewing - Woofs at Wolf 12-5pm
Argyle Brewing -Eric Kufs
Singlecut North - Greta's Gourmet food truck for Nat'l Ice Cream Day

7/19 - Northern Barrell Brewing - Instructed Whisky Tasting 7pm

7/20 - Brewery Ommegang - The

National + Lucy Da Cus
Wolf Hollow Brewing – Plant & Sip
(Air Plant Terrarium) 6pm
Argyle Brewing -Jon Stewart (residency)

7/21 - Green Wolf Brewing - Open Mic Night
Argyle Brewing -Peter Maine (residency)
Schenectady Beers, Bikes & Barges 6-8pm
Bye-I Brewing – Trivia Night

7/22 - Northway Brewing - Brendan Daily 5pm. Streaking Moose BBQ
Wolf Hollow Brewing – Caity Gallagher 6pm
Bye-I Brewing - Alan & Azzaam.
Cohoes Eat in the Street
Argyle Brewing - Barry Hyman's Flight Risk
Albany Distilling - Hammer and Nail 7pm
Green Wolf Brewing - Rob Cannillo Duo
Elixir 16 – Poetry Reading 8pm
Paradox Brewing – Beer Release: Export Helles
Singlecut North - Under the Den 6-9pm. Two for the Road food truck 4-8pm

7/23 - Back Barn Brewing - Dani Dae Duo 3-6pm
Frog Alley Brewing - Get the Led Out: Led Zeppelin Tribute Band 7pm
Albany Distilling - DJ JB aka Dirty Moses 8pm
Argyle Brewing -Ryan Leddick
Green Wolf Brewing - Kitty Rodeo Trio
Helderberg Brewery - Sunset Grin 4pm
Honey Hollow Brewing - Moon Rock A 4-7pm. Pizza all day
Rare Form Brewing - Wasp Factory / Haunted Cat / Bait Bag
Paradox Brewing - BeerCaps & Quarters 4-8pm

7/24 - Good Nature Farm Brewing - Gridley Paige 4-7pm \$10

Singlecut North – Drag Brunch feat. Typhoid Mary & friends. Two for the Road, 518 Donuts and Bard & Bake 12-5pm

7/27 - Paradox Brewing - Open Mic Night 4:30-7:30pm
Argyle Brewing - Seven Chords for Silver (residency)

7/28 - Green Wolf Brewing - Carmen Lookshire
Wolf Hollow Brewing – Trivia 6pm
Albany Distilling - Open Mic Night w/ Caity Gallagher 6pm
Argyle Brewing - Mike Herz
Bye-I Brewing – Trivia Night

7/29 - Troy Night Out 5-9pm
Brewery Ommegang - Bleachers
Green Wolf Brewing - Of Stars to Man
Frog Alley Brewing – SLAY (Drag show) 8pm
Rare Form Brewing - Caity Gallagher / Carl Daniels / Ryan Leddick
Albany Distilling - Foster House 7pm
The Real McCoy - Thee Coming 6pm
Argyle Brewing -Rob Fleming
Bye-I Brewing - Off the Record.
Cohoes Eat in the Street
Wolf Hollow Brewing – 7th Anniversary Night Market 4-10pm

7/30 - Paradox Brewing - Phil Camp 4-8pm
Green Wolf Brewing - Tapestry
Helderberg Brewery - The Red Wagon. High on the Hog BBQ
Argyle Brewing -Thom Powers (residency)
Honey Hollow Brewing - 30 Rock. Food by Church St. Catering
SingleCut Beersmiths – Cousins
Maine Lobster Food Truck 12-7pm
Albany Distilling - DJ Mo 7pm
Singlecut North – Muddaddy Flats food truck

7/31 - Good Nature Farm Brewing - Uncle Shake 4-7pm

Northway Brewing - Pat Decker.
Streaking Moose BBQ
Singlecut North – Cousins Maine
Lobster food truck 12-7pm

AUGUST

8/2 - Argyle Brewing -Special dark day Road Rambler concert with Kevin McKrell

8/3 - Wolf Hollow Brewing – Ales for ALS 4-8pm

8/4 - Bye-I Brewing – Trivia Night

8/5 - Back Barn Brewing – Ales for ALS 4-9pm. Food by Outdoor Eats
Paradox Brewing – Beer Release: Single Hop NEIPA
Argyle Brewing - Moon McGeoch (residency)
Singlecut North - Caity Gallagher 5-8pm. Flaco's Taco food truck 4-8pm
Bye-I Brewing - Musicats. Cohoes Eat in the Street
McAddy's Pub - Trivia

8/6 - Frog Alley Brewing - Almost Queen (Queen Tribute Band) w/ Philadelphia Freedom (Elton John Tribute Band) 6pm
Bye-I Brewing – Karaoke Nighth
Power's Pub - Phil Drum
Paradox Brewing - The Little Zippers 4-8pm
Argyle Brewing - Ray Lambiase

8/7 - Good Nature Farm Brewing - Local Favorites 4-7pm
Other One Brewing – Comedy Show w/ Jay LaFarr 7pm \$20 (limited seating)
Wolf Hollow Brewing – Bark N Brew (SPCA benefit)

8/10 - Paradox Brewing - Open Mic Night 4:30-7:30pm

8/11 - Indian Ladder Farmstead Brewery & Cidery – Trivia
Lionheart Pub & Brewery – Historic

Neighborhood Center Square Brew Tour 8pm
Wolf Hollow Brewing – Trivia 6pm

8/12 - Power's Pub - Jim McArdle
Argyle Brewing - House of Saturn
Singlecut North - Josh Morris 5-8pm. Smith Smokeshack food truck 4pm
Bye-I Brewing - Baily Bonville.
Cohoes Eat in the Street

8/13 - Frog Alley Brewing - Thunderstruck (ACDC Tribute Band) 3pm
Helderberg Brewery - The Blue-tones 4pm
Argyle Brewing -Donna Tratico
Power's Pub - George Kraket
Northway Brewing - Josh Morris.
Streaking Moose BBQ
Rare Form Brewing - Doom Beach / Bruiser N Bicycle
Warbler Brewing – Meaty Max Pop Up 9pm
Wolf Hollow Brewing - Big Fez & the Surfmatix 5:30pm
Paradox Brewing - The Willie Playmore Band 4-8pm
Singlecut North – Smith's Smoke-shack food truck 2-6pm
Back Barn Brewing - Raul & Amanda 3-6pm

8/14 - Good Nature Farm Brewing - Uncle Uku
Argyle Brewing - Agga Birch

8/17 - Paradox Brewing - Open Mic Night 4:30-7:30pm
Argyle Brewing - Jon Stewart (residency)

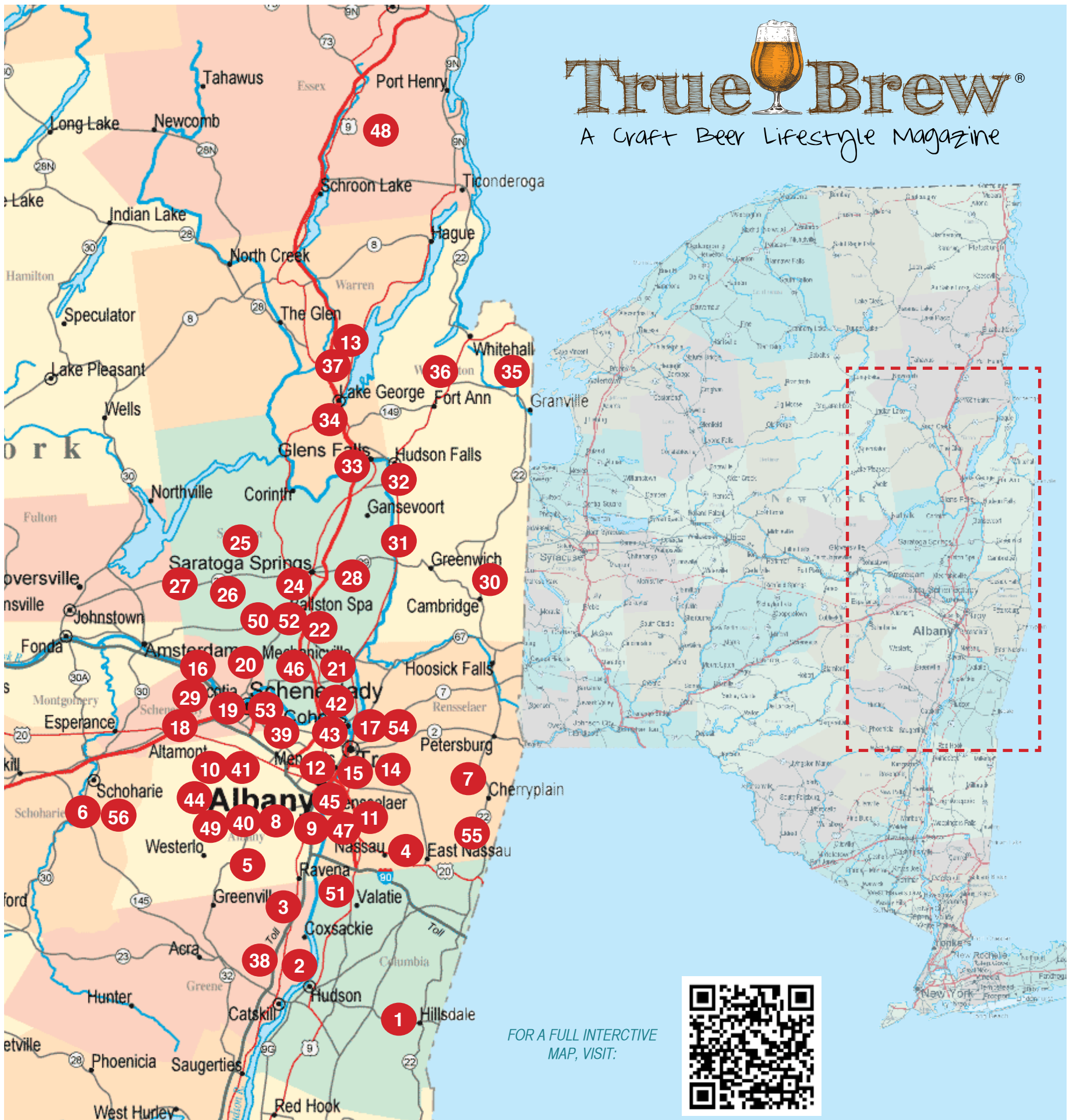
8/18 - Argyle Brewing - Peter Maine (residency)
Singlecut North – Two for the Road food truck 5-8pm
Bye-I Brewing – Trivia Night

8/19 - Frog Alley Brewing - Lit w/ Marcy Playground 7pm

Continued on Pg. 31

True Brew®

A Craft Beer Lifestyle Magazine



FOR A FULL INTERACTIVE
MAP, VISIT:



BREWERIES IN THE CAPITAL DISTRICT

1. Roe Jan Brewing Co.

32 Anthony St Hillsdale New York 12529
Ph: 518-303-8080
www.roejanbrewing.com

2. Chatham Brewing

59 Main Street Chatham New York 12037
Ph: 518-697-0202
www.chathambrewing.com

3. Honey Hollow Brewing Company

376 E Honey Hollow Road
Earlton New York 12058
Ph: 518-966-5560
www.honeyhollowbrewery.com

4. S&S Farm Brewery

174 Middle Road Nassau New York 12123
Ph: 518-336-0766
www.sandsbrewery.com

5. Helderberg Brewery

26 County Route 353 Rensselaerville NY 12147
Ph: 518-872-7133
www.helderbergmountainbrewingcompany.com

6. Green Wolf Brewing Company

315 Main Street Middleburgh New York 12122
Ph: 518-872-2503
www.greenwolfales.com

7. The Beer Diviner

243 Bly Hollow Rd Cherry Plain New York 12040

8. Lionheart Pub and Brewery

448 Madison Avenue Albany New York 12208
www.albanylionheartpub.com

9. CH Evans Brewing Co., Inc.

at the Albany Pump Station
19 Quackenbush Square Albany NY 12207
Ph: 518-447-9000
www.evansale.com

10. Indian Ladder Farmstead Brewery & Cidery

342 Altamont Rd. Altamont NY 12009
Ph: (518) 768-7793
www.ilfcb.com

11. Emporium Farm Brewery

472 N Greenbush Rd Rensselaer New York 12144
www.emporiumfarmbrewery.com

12. Druthers Brewing - Albany

1053 Broadway Albany NY 12204
Ph: 518-650-7996
www.druthersbrewing.com

13. Bolton Landing Brewing

4933 Lake Shore Dr, Bolton Landing, NY 12814
(518) 644-2739
www.boltonlandingbrewing.com

14. Serious Brewing Co

116 Caverns Rd Howes Cave NY 12092
Ph: 518-826-4050
www.seriousbrewingco.com

15. Rare Form Brewing Company

90 Congress Street Troy New York 12180
Ph: 518-326-4303
www.rareformbrewing.com

16. Back Barn Brewing Company

7082 Western Turnpike
Duanesburg New York 12053
Ph: 518-709-8423
www.backbarnbrewing.com

17. Table 41 Brewing

188 Remsen Street Cohoes New York 12047
Ph: 518-414-2011
www.table41brewing.com

18. Frog Alley Brewing

108 State St Schenectady New York 12305
www.frogalleybrewing.com

19. Mad Jack Brewing at

The Van Dyck Restaurant & Lounge
237 Union Street Schenectady New York 12305
Ph: 518-348-7999
www.vandycklounge.com

20. Druthers Brewing - Schenectady

221 Harborside Drive, Schenectady NY 12305
www.druthersbrewing.com

21. Singlecut - North

6 Fairchild Square Clifton Park New York 12065
Ph: 518-406-3262
www.singlecut.com

22. Hank Hudson Brewing

17 Johnson Rd Mechanicville New York 12118
Ph: 518-664-1578
www.hankhudsonbrewing.com

23. Brown's Brewing Company

50 Factory Hill Road North Hoosick NY 12133
417 River St, Troy, NY 12180
Ph: 518-205-5049

24. Unified Beerworks

7 Old Stonebreak Road Suite 4
Malta New York 12020
Ph: 518-289-5078
www.unified-beerworks.com

25. Artisanal Brew Works

41 Geyser Road Saratoga Springs NY 12866
Ph: 518-339-0698
www.artisanalbrewworks.com

26. Druthers Brewing - Saratoga Springs

381 Broadway Saratoga Springs New York 12866
Ph: 518-306-5275
www.druthersbrewing.com

27. Walt & Whitman Brewing

20 Lake Avenue, Saratoga Springs NY 12866
Ph: 518-682-3602
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

53. Craft Point Brewing

108 State St, Schenectady, NY 12305
(518) 723-0099
www.craftpointbrewery.com

54. Other One Brewing

1505 U.S. 9 Suite 3 In Glennpeter Plaza,
Halfmoon, NY 12065
(518) 807-5512
www.otheronebrewingco.com

55. Roaring 20's

565 US-20, New Lebanon, NY 12125
(518) 794-5020
www.roaring20sbrewery.com

56. Wayward Lane Brewing

255 Ward Ln, Schoharie, NY 12157
(518) 295-6006
www.waywardlanebrewing.com



the local

PUB AND TEAHOUSE

MONDAY- THURSDAY 11:30AM TO 10PM
 FRIDAY UNTIL 11PM
 SATURDAY 9:30AM TO 11PM
 SUNDAY 9:30 TO 10PM

Voted Best Fish & Chips, Best Burger
 and Best Beer Selection in Saratoga!

thelocalpubandteahouse.com

518.587.7256 | 142 grand ave, saratoga springs



ALBANY'S ICONIC CLUB
 AND MUSIC VENUE

Weekly Live Music Events

facebook.com/Albany.FuzeBox

www.FuzeBoxAlbany.com
 12 Central Ave. Albany

Hours: Wed-Sat 5pm-Close

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

WHITMAN BREWING CO.

20 LAKE AVE | SARATOGA SPRINGS, NY

BEER & PIZZA MENU

WHITMAN_BREWING

Northway Brewing - Caity Gallagher 6pm. Streaking Moose BBQ
Bye-I Brewing - Just Nate. Cohoes Eat in the Street
Paradox Brewing - Beer Release: Lager release

8/20 - Frog Alley Brewing - FEUL 7pm
Nanola - PTSD Awareness Ride 10am
Rare Form Brewing - Crispy Cruise - Lager Fest 12:30pm
Wolf Hollow Brewing - All Out 80's Night 6-10pm
Paradox Brewing - Margo Marcero 4-8pm
Singlecut North - Ryan Leddick Band 6-9pm. Greta's Gourmet food
8/21 - Brewery Ommegang -

Wilco Cruel Country Tour
Good Nature Farm Brewing - Beadle Brothers
Northway Brewing - Caity Gallagher 2pm. Streaking Moose BBQ
Back Barn Brewing - Yankee Holder Band. Food by Wagon Train BBQ 1-6pm (Help Gracie, a BBB family member, beat Leukemia Fundraiser.

8/23 - Brewery Ommegang - Lord Huron
Singlecut North - BMI Songwriting Tour 6pm. Burger 21 food truck 5-8pm

8/24 - Argyle Brewing - Caity Gallagher

8/25 - Wolf Hollow Brewing - Trivia 6pm
Argyle Brewing - Jon Snodgrass
Bye-I Brewing - Trivia Night

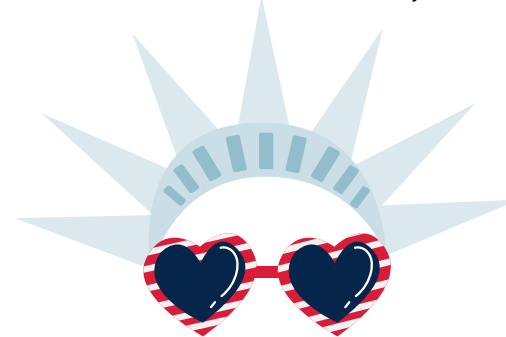
8/26 - Troy Night Out 5-9pm
Northway Brewing Brendan Daily 5pm. Streaking Moose BBQ
Singlecut North - Karl Bertrand Band 6-9pm
Bye-I Brewing - Lucia & Levi.
Cohoes Eat in the Street

8/27 - Power's Pub - Rick Bedroslan
Paradox Brewing - Gregson Brothers 4-8pm
Argyle Brewing - Thom Powers (residency)

Singlecut North - Smith's Smokeshack food truck

8/28 - Good Nature Farm Brewing - Crushing June
Nanola - Bass & Breakfast
Argyle Brewing - Lauren Balthrop / Violet Bell

8/31 - Argyle Brewing - Seven Chords for Silver (residency)



Weekly Events

SUNDAYS

Brewery Ommegang - Brunch BINGO
Tippy Moose - Tippy Brunch 10am-2pm
Saratoga City Tavern - Mug Day Fun Day 12pm (\$1 off mugs)
Adirondack Pub & Brewery - Detox & Retox 11am (yoga & a beer) 11am
Indian Ladder Farms - Brunch
Old Factory - Brunch
June Farms - Goat Yoga 10am

MONDAYS

Saratoga City Tavern - BINGO 8pm
Tippy Moose - Mac n' Cheese Mondays
Common Roots - Trivia 7pm
Nine Pin - Date Night
McAddy's Pub - Comedians 7-9pm

TUESDAYS

Bull & Bee - Board Game Night 4-8pm
Artisanal Brew Works - Darts 3-9pm
Bootleggers - Trivia
Saratoga City Tavern - Trivia 8pm
Beer Bones - Trivia 7pm
Nine Pin - Alternating Events
Albany Distilling Co. - Trivia 7pm
Nanola - Trivia 7pm
Rare Form - Vinyl Night 4-10pm

WEDNESDAYS

Active Ingredient Brewing - Trivia 6:30pm
Mean Max Brew Works - Trivia
Great Flats Brewing - Trivia
Old Factory - Burger night
Tippy Moose - Wing Night
Ithaca Beer Co. - Summer Concert Series 6pm
Nine Pin - Sangria Night
June Farms - Food Trucks 4-9pm
Northern Barrell Brewing - Trivia
City Beer Hall - Trivia
Other One Brewing - Trivia
Local 217 - Trivia Night
McAddy's Pub - Trivia Night

THURSDAYS

Bull & Bee - Movie Night 6pm
Fort Orange - Trivia
Hudson Brewing - Trivia 7pm
Bye-I Brewing - Trivia 7pm
Crossroads Brewing - Brewers' Night & Taco Night
Saratoga City Tavern - Karaoke
June Farms - Beer Yoga 6pm & Bar(n)
Crawls 4-9pm
Bound by Fate - Trivia

Warbler Brewing - TriviaSingleCut North - Trivia 6pm
Tippy Moose - Trivia
Bound by Fate - Trivia
Indian Ladder Farmstead Brewery & Cidery - Bark & Sip (Open Mic night or Trivia)
Other One Brewing - Live music

FRIDAYS

Brewery Ommegang - Firepit Fridays 7-10pm
Kings Tavern - Karaoke
Indian Ladder Farms - Ramen Night
Crossroads Brewing - Fish Fry
Bye-I Brewing - Live music
Common Roots - Beer Trailer at Lake -Shepard Park
Other One Brewing - Live music

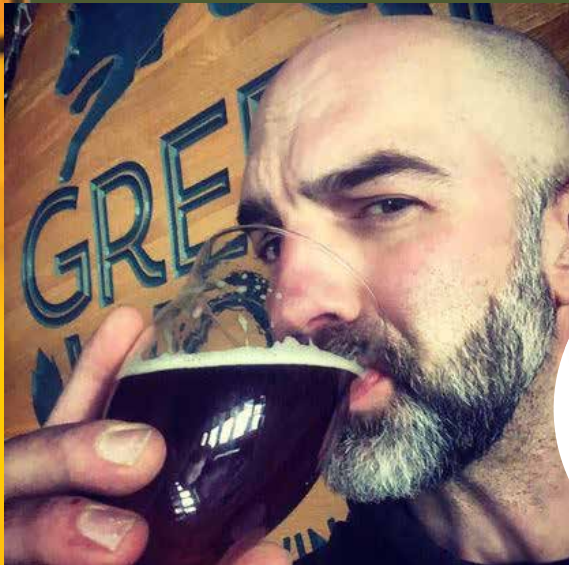
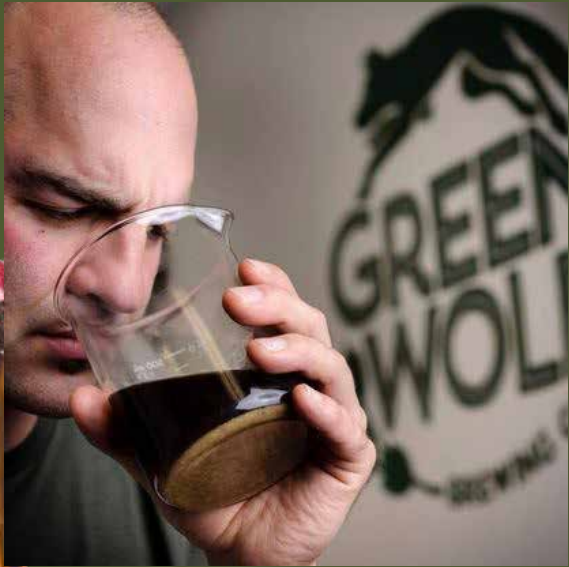
SATURDAYS

City Beer Hall - Y2K Dance Party 11pm
Tippy Moose - Brunch
The Bee Diviner - Live Music 6pm
High Peak Distilling - Tasting Room Open 12-4pm



RIGHT TIME AND PLACE ANSWER:

There is no wrong answer!



7 QUESTIONS WITH GREEN WOLF BREWING COMPANY'S JUSTIN BEHAN

Green Wolf Brewing Co. is located at 329 Main Street in rural Middleburgh, NY, situated within the heart of the Schoharie Valley. Its Public House is built within a beautifully restored 19th century red brick building. A perfect craft beer destination, Green Wolf invites you to road-trip out and enjoy a pint. We also offer a wide selection of local wine, hard cider, guest beer, and spirits. As their website states, "We are the quintessential

TBM: When you were getting started, was there a brewery, or breweries, that you looked up to as inspiration for Green Wolf Brewing Company?

JUSTIN: Although I had favorite craft breweries – large and small – in the early 2000s like Ommegang, Southern Tier, The People's Pint (Greenfield, MA), Berkshire Brewing Co., and Dogfish Head, it was the wide-open exploration and experimentation of home brewing that really fired my imagination. I mean, you're like a wizard in your own kitchen – even with the most basic home brew kits. Keep things clean, treat your yeast well, and within a few weeks, whoala – you have beer!

TBM: We heading to a Fourth of July house party. You are the DJ. What bands are we listening too?

JUSTIN: For a party? That would narrow it down to a crunchy mix of Spoon, LCD Soundsystem, Spacehog, Big Star, The Meters, The Pretenders, and Richard Thompson.



corner pub. Whether you are Black or white, gay or straight, child or senior citizen, liberal or conservative, all are welcome at The Green Wolf Public House. You can even bring your dog!"

Naturally, we wanted to learn more. So, we jumped in the truck, cruised the 45 minute drive to the brewery, and sat down with founder Justin Behan, drink his beer, and ask him...

7 QUESTIONS.

TBM: Aside from Green Wolf brews, what other beers would we find in your fridge on the regular?

JUSTIN: Anything interesting my head brewer, Bernie, picks up for me. In which case, it's often from West Kill. However, I do like picking up whatever looks interesting at the Honest Weight Food Co-op's small-but-eclectic selection of regional, national, and imported brews.

TBM: Wife? Kids? Pets?

JUSTIN: I live with my partner, Tracy, ten-year-old daughter, Aven; a dog, and a cat in a timber-frame, straw-bale house we built.

TBM: Outside of brewing beer, what other hobbies or activities do you enjoy?

JUSTIN: I'm a WNBA and MLB fan. My teams are the New York Liberty and Chicago White Sox. I enjoy collecting women's basketball and baseball cards – perhaps too much. As well, I'm a singer-songwriter and essayist.

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

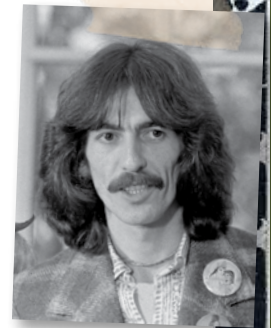
JUSTIN: 1. George Harrison. His music is so unique and soulful. I would have loved to talk to him about his mixed feelings with fame and society.

2. Sami Whitcomb. She's a guard with the New York Liberty and one of my favorite players. Sami presents herself as really down to earth. If she walked into the tap room, I probably would be at a loss for words, though.

3. Oscar Charleston, one of the best Black professional baseball players of all time. Had baseball been integrated in the 1920s and 1930s, he'd be as much of a household name as Babe Ruth.

TBM: If you had a paragraph to say whatever you'd like to Capital Region Cider/Craft Beer Enthusiasts, what would you say?

JUSTIN: For me, being in this business is as much about creating a welcoming, fun place to visit as it is creating tasty beer. As a small, community-based business, it's important for Green Wolf to tell a story, convey that narrative, and allow you to discover it for yourself.





SUMMERTIME AT FROG ALLEY BREWING IS A BEER AND MUSIC LOVERS DREAM

By Erik Budrakey

If you enjoy fresh craft beer, delicious food, live music, and a damn good time, Frog Alley Brewing Company will surely be a place you'll want to check out this summer. And when you do, you will quickly discover that Frog Alley is much more than your typical local tap room.

Located in Schenectady's up-and-coming Mill Artisan District, Frog Alley Brewing's facility houses two restaurants - Annabel's Pizza Co and Bountiful Bread, a SUNY Schenectady pastry and chocolatier facility, 74 luxury apartments, a local tech company, and of course, Frog Alley Brewing and Distilling. The district has become a true hub for entertainment and education in the community and is the first pawn in a strategic plan to reintegrate SCCC into the Schenectady community.

But, let's face it, we are here for the beer! Frog Alley Brewing produces more than 100 different beers and at any one point you will find about 15-20 of them on tap. All are freshly made right downstairs in the brew-



house, which you can overlook from the taproom even as production is happening.

Taking On The Market With Force

"Our exceptional brewing team has allowed our beer to take on the market with force.," explains Frog Alley's Marketing Director, Charley Pollard. "Having only been brewing since 2018 and opening our taproom in April 2019, with two years of COVID to follow, our success in the craft beer market has been impressive to say the least. Distribution



has taken off throughout the state, and our taproom has outperformed projections even during COVID years. Some of our most notable contributions to the craft beer market include our Mango Slushy Sour - 2022 Gold Medal Winner at Tap NY, as well as winners at NYS Craft Brewers Conferences including Skull Frog DIPA - 2021 Gold Medal Winner, Re4resh American IPA - 2019 Silver Medal Winner, and Captain Ellis Porter - 2018 Bronze Medal Winner."

From Stouts to Sours, Lagers to Double IPA's, there is a beer for everyone at Frog Alley. Throw in a huge patio, a live music space, and an atmosphere that is fun, upbeat, and friendly and you'll see that Frog Alley has it all.



Perfect For A Summer Day In The Sun

“The atmosphere at Frog Alley is very unique because it truly makes it possible to be in more than one place at a time.,” explains Pollard. “The main taproom patio is perfect for a summer day in the sun or shade, with live acoustic music being played on most days. The taproom offers the widest selection of Frog Alley beer there is, and the freshest product available. Annabel’s Pizza Co serves directly into the space, allowing guests to have a full dining experience without diminishing efficiency and service guests receive from our bar.”

The addition of the shipping containers, which was the reason they were originally coined the “Six Pack Taproom” allows various start-ups to take a stab at reaching a market for their product without the overhead of starting their own brewery and investing in equipment. “Our private event spaces,” Pollard continues, “feature large glass walls

and a sleek industrial design which allow for guests to host anything from birthday and retirement parties to weddings and showers. Overlooking glass walls allow guests to see the magic happening for themselves as they look down into the brewery during production hours.”

Summer Concert Series

Regarding summer concerts and taproom events, Brewer Drew Schmidt explains, “Each year, we host a Summer Concert Series. During these events, we transform our parking lot into a true concert experience, each with multiple bars and local food vendors. High Peaks Event Production provides a professional, top-of-the-line production experience, allowing guests to feel as though they have left downtown Schenectady and traveled to their favorite concert venue. For smaller and more intimate shows, our taproom is equipped with a full stage and sound system that encourages people from far and wide to come and try our beer, while



listening to their favorite artists- both local and national. For those looking for a moment away from the crowd, we offer a diverse selection of private event spaces, each with their very own atmosphere.”

The brewers and taproom staff at Frog Alley look forward to seeing you and invite you down to enjoy their 2022 Summer Concert Series. To learn more about the concert schedule and other events at the taproom visit www.frogalleybrewing.com.

6/18 - The McCartney Years

6/21 - Heartstrings for Hope: WGNA

Fundraiser for St Jude with Parker McCollum

7/8 - Parmalee

7/9 - Badfish w/s/g Red Hot Chili Peppers

7/15 - Everclear

7/22 - Summer Nights After Party!

7/23 - Get the Led Out (on site) + Nipper Fest

presented by Frog Alley at Music Haven

8/6 - Almost Queen

8/13 - Thunderstruck

8/19 - Lit with special guest Marcy's

Playground

8/20 - Fuel

9/10 - Stone Temple Pilots

9/17 - Smash Mouth

10/1- Jimmie Allen





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

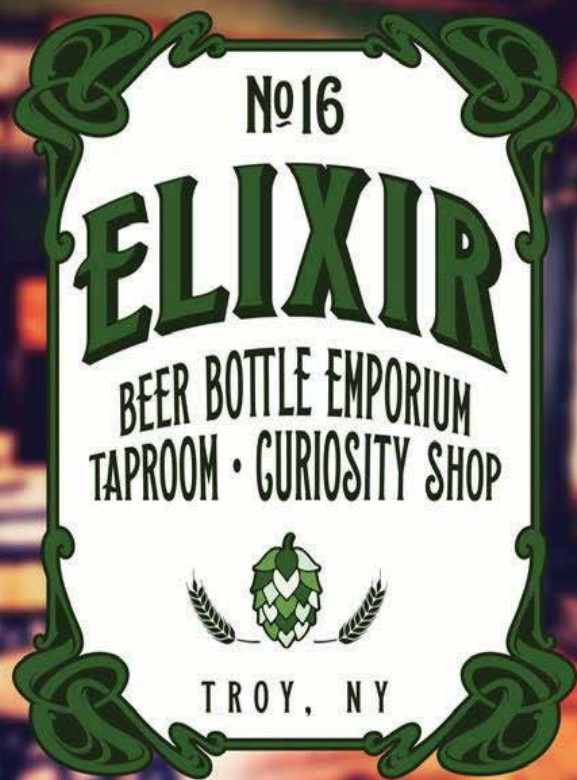


14 ROTATING CRAFT BEER DRAFTS & CANS
AMAZING FOOD, MADE FROM SCRATCH
SCHENECTADY'S FINEST WHISKEY SELECTION



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





AN ECLECTIC BOTTLE SHOP & TAPROOM

- Stay and enjoy or mix your own six packs to-go
- Over 100 different types of craft beers
- Six draft lines, including prosecco on tap
- Dumplings & other food pop-ups
- Located in Downtown Troy, across from the Troy Savings Bank Music Hall



 @Elixir16troy

45 Second St. Troy, NY

 @Elixir16Troy



- CRAFT BEER
- 15 DRAFT LINES
- GREAT FOOD
- PRIVATE PARTIES

403 RIVER STREET — TROY
Monday-Thursday: open at 4 PM
Friday: open at 3 PM
Saturday & Sunday: open at 2 PM

www.RyansWake.com



tripadvisor



SOON TO BE YOUR NEW FAVORITE PLACE

- Trivia every Wednesday, with "That trivia Guy" Prizes and Raffles
- BYOF, or have food delivered and enjoy it in the tap room!
- Live Music

Stop in for good times, conversation, and laughs over some of the freshest and tastiest beer around.

WE HOPE YOU'LL JOIN US. CHEERS!!



1505 Rte. 9 Halfmoon
518-807-5512

www.otheronebrewingco.com



HOURS

Wednesday and
Thursday 4PM-9PM
Friday 4PM-10PM
Saturday Noon-10PM
Sunday Noon-6PM

PRICE CHOPPER/MARKET 32

HAS ALL OF YOUR SUMMER BEER NEEDS

MARKET
BY PRICE
CHOPPER
MARKET



AS SEEN ON WWW.TRUEBREWAMERICA.COM

With Memorial Day now upon us, and the 4th of July just around the corner, Capital Region residents are back to firing up the grill, cooking up their favorite summer dishes, and enjoying a cold beer by the barbecue. And while Price Chopper & Market 32 have been long known to have all a superior meat department, fresh, locally-grown produce, and all of your BBQ fixin' needs, they are also now well known for having a vast array of your favorite local, regional, and national beer brands.

Whether you are into classic American Light Lagers, such as Miller Lite, Bud Light, or Coors Light, or into the latest, hard-to-get local craft brew, and everything in between, Price Chopper & Market 32 has a selection for you.

Since the early/mid 2010s Price Chopper has stepped up big time in the beer game as they greatly shifted the dynamics of their store layouts, added more space for beer, and fully embraced national, regional, and local craft beer. At the time, they expanded many of

their beer departments to include a "Pick 6" section, which allows consumers an opportunity to piece together their own mixed 6-packs, in-turn encouraging them to explore more local beer options. They also began offering local beer options on draft through their Growler Station departments that are featured at a handful of stores.

As for summer seasonal craft beers at Price Chopper & Market 32, look for offerings from the national craft darlings such as Samuel Adams Summer Ale, Sierra Nevada's new Summer Break IPA, Founders All Day Vacay, Leinenkugel's Summer Shandy and more. Of course, each of these brewery's flagship beers are also available.

While regional favorites from breweries such as Great Lakes Brewing Company, Brooklyn Brewery, Harpoon Brewery, Sloop Brewing, Fiddlehead, Saranac and many others line the shelves, Price Chopper & Market 32 is truly focused on promoting their local breweries.



“We partner with more than a dozen local brewers in the Capital Region and in communities throughout Upstate New York, each with their own awesome offerings of brewed-close-to-home creations,” explains Tyler Blance from the corporate marketing team, “We are always looking for the next best craft brew, and our selection is always evolving. This summer, look for a wide array of great beer from local players such as Druthers Brewing’s The Dare Strawberry Gose, Brown’s Brewing Company’s Nigel NEIPA, Common Root’s Good Fortune IPA, Frog Alley Brewing’s NY Lager, and many, many more!”

“Supporting local farmers, artisans and producers is important to us,” Blance continues. “We’re proud to work with a variety of craft breweries in our area, to bring our shoppers the region’s best brews. Whether you want to pair your Balsamic-Marinated Steaks with Vegetable Packets with the perfect wine or beer, try something new or stock up, you’ll find it here. Explore our ample selection of fine vintages and all the lagers, ales and spirits on your wish list.”

Of course, aside from your favorite local breweries, you’ll also see the leading imported brews as well as hard ciders, flavored malt beverages, hard seltzers, and non-alcoholic beer. There is literally something for everyone.

So, whether you’re hitting the track, the Adirondacks or a neighborhood barbeque this summer, find a Price Chopper or Market 32 on your adventure route and grab your beer, BBQ, snacks and everything else you’ll need. Check out their Beer Finder to find the location nearest you. Or, save time this season by ordering local craft beer online for pickup or delivery at shop.pricechopper.com!

COVERING SUMMER AT SARATOGA



ALL THE RACES
ALL THE ENTRIES
ALL THE PICKS

SARATOGA GREEN

COMPLETE COVERAGE EVERY RACING DAY

**TIMES UNION**



SUMMER IN SARATOGA

A Craft Beer Lovers Dream

By Erik Budrakey

If you are anything like most Capital Region residents, now that the world is opening back up having seemingly stifled Covid-19, you'll likely be heading up to Saratoga Springs at least once over the next month or so. After all, it is *"The August Place to Be"*, with fun spots to visit such as the Saratoga Racecourse, Saratoga Lake, SPAC and of course, the burgeoning downtown shopping and bar scene. And this year, with the track opening back up and SPAC finally unveiling a powerful live music line-up, the summer is shaping up to give us all several reasons to shoot up to Saratoga and enjoy some beers. Over the past few years, Saratoga has done a nice job at promoting itself to be more than just a summertime destination. Especially if you are into craft beer! Saratoga plays host to multiple craft beer brewfests, harvestfests, and Oktoberfests during the cool autumn months. Saratoga Beer Week brings thousands of craft beer lovers to the city each winter for a week-long celebration including tap take-overs, beer dinners, and other craft beer centric promotions at bars and taverns across downtown. And there are even more brewfests

in the Spring. It's safe to say that Saratoga County has a little something going on year-round for craft beer lovers. Relative newcomer breweries to the area, such as Whitman Brewing Co and Artisanal Brew Works, have enhanced the scene with their own fresh suds and cool events while "better-beer bars" such as Henry St. Taproom, The Local, and Saratoga City Tavern have all sharpened their swords with unique draft beer programs. Saratoga, NY now has a pretty hip craft beer scene, year-round. So, as we head into the heart of the summer, let's take a look at the best places for you to grab a great craft beer when you head up to 'Toga to enjoy the amenities. After much research (drinking beers at various locations), and in no certain order, here are our recommendations:

We reached out to these bars, breweries, restaurants, and beverage center and asked them about their beer philosophy (how 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.



HENRY STREET TAPROOM

Address: 86 Henry Street

Hours: Tues-Friday 4PM-Close,
Sat-Sun: Noon-Close

Phone: 518-886-8938

Founder: Ryan and Sonja McFadden

Established: 2012

Vibe: Cozy, sort-of like the inside of an Adirondack cabin. Deep, old-wood decor.

Bar is made from wood that is more than 600 years old. Relaxed. Feels at home with no beer snobbery.

Food: Says Ryan, "We have strong focus on classics done right. Scratch Kitchen -we make 5 different kinds of bread in house. We love pairing beer & cheese, so we put a lot of thought into our cheese list. Our food is legit."

Beer Philosophy: “We offer a wide variety on our 16 draft lines and we try to touch every style. We curate the beer list for our customers and make decisions based on what we think will be great. We keep a sharp eye on the market and watch for beers that are new, hip, and highly rated. We also carry a variety of specialty and one-off can offerings. You can count on 25-30 different beers in cans, many of them local.”

That One Thing: “We pride ourselves in outstanding and knowledgeable service. All of our staff are Certified Beer Servers through the Cicerone program. All servers and bartenders are beer-educated, friendly, and fun.”



MINOGUE'S BEVERAGE CENTER

Address: 16 West Ave & 264 Maple

Hours: Sunday: 9AM – 6PM, Mon- Sat: 9AM – 8PM

Phone: 518-584-1160

Founder: Jack Minogue

Established: 1921, expanded to Saratoga Springs in 1977

Vibe: Well lit, well stocked retail Beverage Center. Rows and rows of bottled and can beer. Huge refrigerated section for cold beer. 12 draft line growler filling station. Plenty of ice! Friendly and helpful staff.

Food/Other: It's a beverage center. Grab some beef jerky or bar style chips and snacks. Also featuring water, soft drinks, tobacco, and vape products.

Beer Philosophy: Says Minogue, “Offering more than 1500 different packages with about 800 of those craft beer. Our craft beer strength right now lies in the wide variety of IPAs that we carry. We have all of the national,

regional, and local favorites and we go out of our way to bring in the highly sought-after IPA one-offs. We also look to seasonals to keep the rotation going and we try to get as many local one-offs as possible. For our 12 draft lines, we look to local first. We sprinkle in a few regional and occasional national brand on draft, but we are mostly focused on hot locals.”

That One Thing: “If you are coming into Saratoga from out of town, we are perfectly located to fill your cooler on your way to SPAC or the track. If you're local we hope to be your everyday, go-to store for all of your beer needs and desires.”



THE LOCAL – PUB & TEAHOUSE

Address: 142 Grand Ave

Hours: Sunday 9:30 am-10pm Mon-Thurs 11:30am-10pm Fri 11:30am-11pm Sat 9:30 am to 11pm

Phone: 518-587 - 7256

Owners: Jonathan Haynes & Michael Phinney
Established: 2007

Vibe: Located in the historic Dublin Neighborhood of Saratoga Springs' west side. Comfortable taproom with a long bar with cozy dining rooms that wraps each end of the bar. Front patio outdoor dining. Affectionately known as “The Local,” keeping with Irish tradition of referring to the closest neighborhood pub as “their local,” you will find friendly and attentive servers who quickly remember your name after a few visits. Hidden gem: Check out the little-known patio out back! Both patios are dog- friendly. **Food:** A mix of traditional pub fare featuring Irish, English, German and sometimes Scottish and Czech dishes.

Beer Philosophy: Says Haynes, “Each draft line is dedicated to a style and we rotate within that style. From IPA's to gose, from lambics to pilsners to stouts, and cask ales...you will find a beer for you. We have many regulars from the area, but we also welcome tourists and business travelers to come and enjoy our comforts and great beer. Due to our eclectic draft beer line-up, our sold-out mug club, with 220 members, has about a five-year waiting list!”

That One Thing: The Bartender noted, “We rotate our beers regularly, so nothing is ever the same. What was on tap for your last visit, will be different on your next visit. We pride ourselves on our draft diversity and quality.” A mug club member overhearing the conversation added – “While you're here you will experience good beer, good food, and no BS. Plus, it's chill.”



KING'S TAVERN

Address: 241 Union Ave

Hours: Sun-Sat. Noon-4am

Phone: 518- 581-7090

Founders: Fitch Bros (Jason, Patrick, Adam)

Established: 2014

Vibe: Upbeat tavern vibe with a focus on good times. Still emerging as a better-beer bar, the fact is, King's is the PERFECT place to grab a great craft beer while you are on the way to the track or to a show at SPAC. Somehow, it's become our can't miss stop on the way into Saratoga to do pretty much anything! King's is the perfect meet-up spot for you and your friends, featuring a jukebox with all of your favorites, a pool table, and an open/social atmosphere. For regulars and late-night

patrons, King's is always on point.

Food: Diverse menu of pub fare. (All appetizers are served in retro lunch boxes!)

Beer Philosophy: Patrick says, "We offer a good mix of craft beer combined with traditional favorites. Yes, we have beers like Corona Light and Bud Light available, because those consumers certainly come in here. But, having 15 draft lines to play with, we also take pride in having a solid craft beer rotation and something for everyone. We have a good mix of local craft breweries and we keep our eye out for regional specialties."

That One Thing: Jay says, "Just...Cheers to Saratoga!"



SARATOGA CITY TAVERN

Address: 19-21 Caroline

Hours: Every day: Noon – 4AM

Phone: 518- 581-3230

Founders: Fitch Bros (Jason, Patrick, Adam)

Established: 2006

Vibe: Five floors of fun and beer. The first floor opens up to a seating/entertainment area on the right, a long narrow bar area on the left. Behind that bar? 69 Draft lines! The most in the Capital Region. All properly cleaned according to The Brewers Association standards: Every two weeks! Also, on any given day during the afternoon, you will usually find an array of Local/Regional/National craft brewery reps 'catching up on their admin work' (Drinking beer).

TBM: "Describe your five distinct floors in one sentence each."

Fitch Bros: "Our first floor offers great food and the biggest draft beer variety in the region. Second Floor is a 'Dive Bar' with 17 draft lines including many local craft. The third floor we call 'The Apartment'. It's got a unique vibe and features 13 diverse draft lines, 12 of them craft beer. The third floor is definitely 'boom-boom'. It's a club scene. The fifth floor is 'The Rooftop'. It's the place to be on beautiful summer days and nights. We offer 9 beers on tap. It's gorgeous and features a scenic view of downtown Saratoga."

Food: "We have a new Chef. The food is amazing! You have to try it. It's so good!"

Beer Philosophy: Jay says, "With 69 draft lines, we have no problem offering every type a beer drinker at least 1-2 options. While offering everyday favorites, we are also able to present the rarest, most sought-after specialists. We have a solid relationship with all of the breweries and their reps, so we get access to all of their beers and a great heads-up to what is in the pipeline. Our draft beer program is a constant work in motion, and we take great pride in it."

That One Thing: "Saratoga City Tavern is the city's original craft beer bar. Between our craft draft selections and five floors of unique atmosphere, we have something for everyone. Come visit and have a great time!"



WHITMAN BREWING COMPANY

Address: 20 Lake Ave

Hours: Please visit our website or follow us on Facebook to confirm our summer hours

Phone: [518] 682-3602

Founders: Mother & Son; Kathy and Will Crager

Established: 2019

Vibe: A hip, comfortable gathering place with the Whitman Taproom on the ground floor and

the Walt Café on the upper floor. The taproom's seating area is spacious, with a fireplace as its centerpiece. There's a sitting area with a couch, two armchairs and a carpet in front of the fireplace, and there are long high-top tables as well as traditional seating with booths and chairs. Very comfortable patio as well. Food: Detroit-style pizza with unique, gourmet twists such as the Korean BBQ chicken pizza with Kimchee, ranch, and scallions, or the "Fun Guy" pizza with wild mushroom, feta, red onion, and truffle honey. Other menu offerings are eclectic, with American, Asian, Mexican, and Italian snacks and salads.

Beer Philosophy: "We aim to have something for everyone - IPAs, Sours, Lagers, Hard Seltzers, something dark, Farmhouses & Saisons and more," says Director of Brewery Operations, Meg Thompson, "And, everything is available to take home - Cans, bottles, crowlers, or growlers. We've got 'em all!"

That One Thing: The brewery's staff is excited about growing the brewery and handling the challenges that arise. Beer is also available in Walt Cafe, located on the second floor, starting at 8AM Tuesday-Sunday. So, you can get draft pours and beer to go, even when the Taproom is closed.



PINT SIZED

Address: 489 Broadway

Hours: Sunday Noon-9pm Mon-Sat Noon-midnight

Phone: Nah. Don't call tbh.

Founder: August Rosa

Established: May 2017

Vibe: Retail Bottle-Shop with a small bar and a few tables. Welcoming and fun. Knowledgeable staff. Consumers are a mix of certifiable beer geeks and casual brew fans.

Capital Region | Safer Bars

Safer Bars, Safer Community

You deserve a FUN and
WORRY FREE night out!

You deserve a bar that
cares about your SAFETY!

The Capital Region Safer Bars Program is a community effort of local bars and restaurants who are dedicated to preventing sexual aggression.

For more information about this program visit:

www.capitalregionsaferbars.com



Daniel P. McCoy
Albany County Executive

ALBANY COUNTY
Cares about our community

This publication was supported by funding from Health Research Inc. (HRI) and New York State Department of Health (NYSDOH), Division of Family Health by Cooperative Agreement Number, 5 NUF2CE002460-02, funded by the Centers for Disease Control and Prevention (CDC). Its contents are solely the responsibility of the authors and do not necessarily represent the official views of HRI, NYSDOH, CDC or the Department of Health and Human Services.

Food: Bar Snacks

Beer Philosophy: Says Rosa, "I follow the consumer trends to determine what we carry. That being said I like to make sure that we have a style of beer available for every type of beer- drinker. We tend to focus on one-offs and specialties that are rare and sought-after to differentiate us from other bars in the area. Between our 12 draft lines and more than 100 unique craft-beer can offerings, you can bet that you'll find a beer that you'll love."

That One Thing: "Pint Sized has a pretension free vibe. Beer is fun!"



ARTISANAL BREW WORKS

Address: 617 Maple Ave

Hours: "Please visit our website or follow us on Facebook or Instagram to confirm our summer hours."

Phone: (518) 306-4344

Founders: Kurt Borchardt & Colin Quinn

Established: 2016

Vibe: Moved into their new home last year. Renovated 10,000 sq ft building with serves home includes the brewery, taproom, and huge outdoor biergarten and private event space. Spacious and welcoming. Nationally known for Warheads® Extreme Sour ales and hard seltzers. Locally known for fruited sours, fruited ales, stouts, IPAs & Belgians.

Food: You can carry in your own snacks or have food delivered from a number of local spots. We also have food trucks during the weekends, check social media for our current food truck offerings.

Beer Philosophy: "We create high quality craft style beers that appeal to consumers who are looking for local, fresh, handcrafted beers. It is important to us to produce a selection of beers that appeals to different segments within the

market as well as beers for the most discerning craft beer enthusiast."

That One Thing: "We share a deep passion for quality craft beer, but we don't take ourselves too seriously. Life is too short to be pretentious."



DRUTHER'S BREWING COMPANY

Address: 381 Broadway

Hours: Sun 11am-9pm, Mon-Thurs Noon-9pm
Friday Noon-10pm, Saturday 11am-10pm

Phone: 518- 306-5275

Owners: Chris, Rick and Karen Martell,
George de Piro, Victor Sosnowski

Established: 2012

Vibe: Upscale taproom with a great patio. It's buzzing with all sorts of people – young and old, families and 20-somethings, enjoying great food and beer.

Food: Wood-Fired Pizza, hearty traditional pub favorites from burgers to mac & cheese, salads to pretzels and beer cheese dip.
Beer Philosophy: Brewmaster de Piro tells TBM, "We brew a diverse beer menu with great renditions of many different styles, from stupidly-hopped hazy IPAs to maltilicious lagers and fruity sours. We don't expect every customer to like every one of our beers, but we expect that every customer can find at least one beer they like. A diverse beer menu is the key to a fun life!"

That One Thing: "Our Chief Brewing Officer has won more awards at the Great American Beer Festival and World Beer Cup than any other brewer in the region, including two under the Druthers banner (The Dare German-style sour ale and Druthers 80 Shilling Ale)."



THE BARRELHOUSE

Address: 68 Beekman St

Hours: Sunday Noon-5pm, Mon-Tues closed,
Wed-Sat Noon-Midnight

Phone: (518) 871-1502

Founder: Charlie Usas

Established: 2104

Vibe: The Barrelhouse drips "after hours" history. From the vintage beer lights hanging over the tables and trays adorning the walls you get the feeling that you're just hanging out in your favorite uncle's basement. The building started as Derossi's Italian Restaurant in the 1900's and as was as well known for its infamous clientel list of wiseguys looking to escape the city heat in the Summer, as it was for it's beautiful patio adorned with grape arbors the family would make wine from. "It was "Lucky" Luciano's favortie restaurant. The stories we've heard from the Derossi Family are unreal", says owner Charlie Usas. The Barrelhouse house has kept the patio tradition alive with a beautiful Beer Garden, where hops now replace the grapes.

Food: Simple food, done well, with an emphasis on locally sourced products. The bulk of the menu of Burgers, Sandwiches, Sausages and such is made in house. They're also smart enough not to re-invent the wheel when they don't have to. Breads from Rock Hill Bakery just up the road, sausages from the 100 year old sausage maker up the road and veggies from a Horse Driven CSA just outside of town all add to what makes a menu that looks so simple so very special.

Beer Philosophy: Yes, please! If you like beer, you're sure to find something you'll love at The Barrelhouse. While they've built a reputation

17 TAPS

Featuring true-to-style German, Artisanal, British and American Ales and IPAs

HOURS:
 Wednesday 4 - 8 pm
 Thursday 4 - 10 pm
 Friday 4 - 10 pm
 Saturday Noon - 10 pm
 Sunday 2 - 8 pm



NY State

wines and spirits are also available

Enjoy our huge 144" screen with projector for sports, presentations & entertainment

Keifenberg
Brewing

3021 MAIN STREET
 VALATIE, NY
 518-610-8447

16 Beers & Cider on Tap



SAMUEL ADAMS

FIDDLEHEAD BREWING COMPANY
 SELDENBURG, VERMONT

EXTRA INNINGS
MLB.TV

Forty*One
 SPORTS BAR & GRILLE

Award Winning Burgers and 2019 Wing Wars Winner
41 112th Street, Troy Call: 235-4141

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

100% NYS BEER

LIVE MUSIC FRIDAY 7PM



GREEN WOLF
 BREWING CO.

MIDDLEBURGH, NY



WINTER HOURS:
 Thursday, Friday, & Saturday 4-10 pm

GREENWOLFALES.COM

Green Wolf Brewing Co.
 329 Main Street
 Middleburgh, NY 12122



Argyle Brewing Co.
 Argylebrewing.com

argylebrewingcompany
argylebrewing

info@argylebrewing.com
www.argylebrewing.com

Argyle Brewwing Co., 1 Main Street
 Greenwich, NY 12834 518-692-2585

The Depot Taproom, 6 Broad Street
 Cambridge, NY 12816 518-677-7337

HOURS
 Wednesday – Friday 4-8
 Saturday 11-8
 Sunday 12-5

for having some of the best and hardest to get beers around there's something here for everyone. Their ties to the local community are evident with their fantastic selection of local brews and when the craft gets too heavy there are plenty of lighter, domestic options in the cooler. Hang around long enough and you're bound to see the 'Gansett Draft kick.

That One Thing: The Tunes! The Barrelhouse has a soundtrack like no other bouncing from Prince to Blind Faith before spinning towards a run of Bootsy Collins with a little Herb Alpert for good measure and, of course a heavy sprinkle of the bars spirit animal, David Lee Roth. Better yet, their lineup of live music on the weekends is can't miss. The Saratoga Strings Band holds a Thursday residency and the rest of the weekend you'll find some of the best musicians in the area embracing their Patio Bandstand as a great spot to have a couple cold ones and do what they do best.

SARATOGA RACE-COURSE - FOURSTARDAVE SPORTS BAR

Address: 267 Union Ave

Hours: Wednesdays- Sundays 11am - Final Race. Opening Day-July 14th- Final Race Day-September 5th

Established: 1863

Vibe: While great Craft Beer is available at a variety of bars and serving stations throughout the track, Fourstardave's features a solid local craft beer line-up. According to their website, "Escape the elements and stay within close proximity to the trackside apron! The Fourstardave Sports Bar includes more than 80 tables available for paid reservation and a sports bar



which features an extensive craft beer selection, popular food vendors, and 60 flat-screen televisions. Configurations include tables that accommodate two, four and six guests."

Food: Various food vendors throughout the track. Something for everyone.

Craft Beer on Tap: 15 draft lines featuring: Druthers No Excuses IPA, Saranac Blueberry Ale, Adirondack Brewing's Tangerine Dream, Brown's Brewing Co's Krush, Lake Placid Brewing's UBU Ale, Keegan Ales' Mother's Milk, Brewery Ommegang's Witte, Brooklyn Brewery Summer Ale, Captain Lawrence Brewing's Effortless Grapefruit IPA, Ithaca Beer's Flower Power, Artisanal Beer Works' Daily Double, Genesee Ruby Red Kolsch, Mad Jack Brewing's Pilsner, and Bad Seed Original Dry Cider.

That One Thing: Gone are the days where the only way to get a great craft beer was to bring your own cooler of it. Now, there is a wide assortment of National, Regional, and Local craft beers available for you to enjoy. Also, there are local craft beer samplings at the track every Friday!



SARATOGA PERFORMING ARTS CENTER (SPAC)

Address: 108 Avenue of the Pines

Concert Schedule: Visit Spac.org for Summer concert line-up

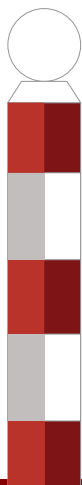
Established: 1966

Vibe: Live Music Concert Venue.

Food: Various food vendors throughout the venue.

Craft Beer Menu: Founders All Day IPA, Fiddlehead IPA, Dogfish Head TBD, Sierra Nevada Hazy Little Things, Druthers all in IPA, Adirondack Lake George IPA, Goose Island IPA, Frog Alley Moe-Hop, Long Trail Ale, Citizen Cider.

That One Thing: Nothing pairs better with your favorite music-style, than your favorite beer-style. Regardless of your favorite flavor, you will find it in music and beer at SPAC this summer! Enjoy the show!



YOUR CRAFT BEER DESTINATION

- Extensive selection of craft beer
- Growler station specializes in one-offs and local craft brewery selections
- 100 years serving Washington, Warren and Saratoga Counties
- **First Responders and Military Discount**
Valid ID must be provided and exclusions apply

WE DELIVER!



GRUBHUB



FOUR LOCATIONS

266 Quaker Road
Queensbury, NY

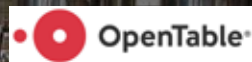
624 Maple Avenue
Saratoga Springs, NY

16 West Avenue
Saratoga Springs, NY

2421 Route 9
Malta, NY 12020

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

BOOK YOUR RESERVATION WITH US ON OPEN TABLE AND PLAN YOUR NEXT PARTY EVENT WITH ALBANY PUMP UP TO 125 PEOPLE WITH SEPARATE BAR FOR ANY OCCASION!



C.H. EVANS BREWING
17 84
ALBANY PUMP STATION

WITH UP TO 11 IN-HOUSE BREWS TO CHOOSE FROM, C.H. EVANS IS SURE TO HAVE SOMETHING FOR EVERY BEER LOVER.

19 Quackenbush Sq. | EvansAle.com | 518-447-9000



DAVIDSON BROTHERS BREWPUB

• Since 1996 •

Serving lunch & dinner Thursday-Sunday from Noon
184 Glen Street - Rt. 9, Glens Falls | 518-743-9026 | davidsonbrothers.com

ADIRONDACK PUB & BREWERY WELCOMES ALL TO LAKE GEORGE – LAKE GEORGE, NY

Marketing manager, Ian Quillinan tells TBM, “As we move into the summer months at Adirondack Pub & Brewery there is so much to look forward to. 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 7 days a week for the summer. Monday-Wednesday 4-9pm. Thursday-Sunday 12-9pm. Check out our upcoming events and new releases below and on our website at adkbrewery.com.”

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 is 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 our Pub for limited-run releases that are only on draft as well.

SCHENECTADY'S NEWEST BREWERY - CRAFTPOINT BREWERY INVITES YOU IN - SCHENECTADY, NY

Having been pushed back from opening over the past 2 years due to Covid-19, Craftpoint Brewery now open and welcomes Capital Region beer enthusiast to come and enjoy their beers. Dubbed as a Brewception incubator opportunity, Craftpoint's bar/taproom is located in one of the pods within Frog Alley Brewing Company's primary taproom and has begun crafting their traditional beer styles on site. “Drew, Rich, and JT from Frog Alley have been welcoming as they help us learn and grow regularly,” explains co-Founder Aaron Barker, “We definitely want to give them a shoutout.” After being pushed back due to the pandemic, Craftpoint is proving to be the little brewery that could. “We are basically homebrewers with a dream,” Barker continues. “Our brewing philosophy is ‘Traditional brews and tradition with a twist.’” With a mix of traditional ales such as Craftpoint Brown Ale, Hello World Pale Ale, and Singleton Amber, as well as experimental brews such as Init Berlinerweisse and Abstract Method NEIPA, Craftpoint has a beer for everyone. Check out their social media for hours of operations. Then, stop down and enjoy their beers. Cheers to the new kids!

THE KITCHEN AT UNIFIED BEERWORKS IS OPEN - MALTA, NY

Unified Beerworks has opened a kitchen in their taproom, offering food six days a week to pair with their acclaimed beers. Developed by Unified's very own Chef Michele Hunter comes an incredible menu featuring delicious gourmet tacos, salads, and other Central and South American inspired fare using fresh, locally-sourced ingredients. Most items are also available as gluten free, vegetarian, or vegan upon request. “We obviously take our beer seriously,” said co-owner Erika Anderson. “We felt it important to curate a food menu that appropriately complements our liquid.” That food became available to taproom visitors at the end of May and has been immediately popular as being both elevated and accessible. One highlight of the menu, affectionately called “The Griller,” contains chorizo, cheddar, chipotle crema, slaw and a crispy tortilla which all gets wrapped inside a soft flour tortilla and seared- for a textural delight that is truly memorable. Unified Beerworks opened in October of 2018 as a husband and wife venture by co- head brewers Jeff Mannion and Erika Anderson, specializing in hazy IPAs, fruited sours, expressive lagers, rich stouts, and loving saisons. Open Tuesday through Sunday. View the food menu at unified-beerworks.com/menu

NINE PIN RELEASES NEW LAVENDER LEMONADE CIDER - ALBANY, NY

Nine Pin Ciderworks, New York's first farm cidery, releases its newest seasonal cider style, Lavender Lemonade, just in time for the summer solstice. The cider is a refreshing twist on Nine Pin's classic farmhouse blend of apples, infused with culinary lavender and a finishing touch of lemon juice. To craft this cider, Nine Pin uses 100 percent New York apples from Samascott Orchards in Kinderhook, N.Y. and unique culinary grade lavender sourced locally from Lavenlair Farms in Whitehall, N.Y. The cider is then topped off with lemon juice, resulting in a floral cider with a crisp and refreshing finish. “We really enjoy having the opportunity to work with local growers such as Lavenlair Farms to create custom, one of a kind ciders like Lavender Lemonade,” said Alejandro del Peral, co-founder and cidemaker. “The cider has a bright, citrusy, refreshing flavor that's perfect for the summer months.” “We are excited to continue our partnership with Nine Pin,” said Diane Allen, owner of Lavenlair Farms. “This partnership allows us to bring the taste of farm-grown lavender to cider lovers everywhere.” Lavender Lemonade Cider is currently available in 12 oz. cans in Nine Pin's tasting room in Albany as well through retailers throughout New York, Massachusetts, Connecticut, and New Jersey. Residents in other states can purchase Lavender Lemonade Cider through Nine Pin's online store.



Unified Beerworks



Nine Pin Ciderworks

REMARKABLE LIQUIDS BRINGS JOLLY PUMPKIN BREWERY BACK TO NEW YORK AND NEW JERSEY - GUILDERLAND CENTER, NY

Remarkable Liquids, New York and New Jersey's premier craft beverage distributor, has begun distribution of Jolly Pumpkin Brewery in New York and New Jersey. Founded in the Summer of 2004 by Head Brewer Ron Jeffries, Jolly Pumpkin Brewery has firmly established itself as a world-class brewery with an exceptional talent for wildly fermented and barrel-aged beers. Earning 1st Place in the sour category at World Beer Expo in 2010 and rated in the top 50 beers in the world you must try by GQ for their La Roja Flemish-style sour amber ale, Jolly Pumpkin has gained international and critical acclaim for their unique offerings. Finally returning to New York and New Jersey through Remarkable Liquids, many of Jolly Pumpkin's highly sought-after and awarded beers will be available once again in both the Garden and Empire states, including: La Roja Du Kriek Sour Amber Ale - Aged for 13 months in an oak foeder then matured 3 additional months on tart Michigan Montmorency cherries for a pronounced fruit & cherry character. Deep, dark crimson in color with complex fruit & chocolate aromas. Tart, fruity, & earthy with a medium body & subtle acidity that showcases the tart Michigan cherries. Oro Wild Artisan Golden Ale - Brewed in the Franco-Belgian tradition of strong golden ales. Spicy and peppery with a gentle hop bouquet and the beguiling influence of wild yeast. Named one of the top 25 beers in America by Men's Journal. Great American Beer Festival Gold medal winner for the Belgian & French Ale category, 2004. Great American Beer Festival Bronze medal winner for the Belgian & French Ale category, 2005. Bam Bière Farmhouse Ale - A delicious, low-calorie, farmhouse ale is named for Jolly Pumpkin's Jack Russell, who struck by a car, bounced back in fine tenacious Jack Russell fashion. This farmhouse ale is brewed for those who when knocked down, have picked up, dusted off, and carried on undaunted. Golden, naturally cloudy, can conditioned, and dry-hopped for a perfectly refreshing balance of spicy malts, hops, & yeast. Aquamarine Dream Saison - Sail into summer with this tart, blueberry saison. Aquamarine Dream is a saison brewed with blueberry, blackberry, lime peel, and salt. The addition of the berries gives this fruit saison a beautiful hazy reddish-purple appearance. Smells of berries, blueberries, and cream fill the nose. It is tart with flavors of blueberries and blackberries that come together to create an almost boysenberry flavor with a touch of salt. “When we founded Remarkable Liquids on the principle of carrying exclusively, world-class beverages; Jolly Pumpkin was one of the first breweries that came to mind” said Spencer Noakes, general manager of Remarkable Liquids. “For nearly twenty years Ron and his team have consistently been at the forefront of the craft beer movement and continue to deliver incredible beers that should be searched out by anyone that appreciates the complexity that comes with impeccable barrel aging, anyone who craves funky or loves sour. We hope our friends throughout New

York and New Jersey are as excited as we are to have Jolly Pumpkin be more accessible than ever.” “Our passion has always been to create beers of outstanding art and grace,” said Ron Jeffries owner, brewmaster, and chief squeeze operator at Jolly Pumpkin. “We started very small with a gravity filler and single bottle labeler. We've grown a bit and can now offer our beer to more people, but the passion and dedication to quality has not changed. I have always said, ‘we will make as much Jolly Pumpkin Beer as people want to drink’.” “We could not be happier to partner with Remarkable Liquids to bring Jolly Pumpkin back to New York and New Jersey,” said Tony Grant owner and CEO of Jolly Pumpkin. “To be able to offer Jolly Pumpkin in 16oz cans really increases our ability to fill the demand from our friends who have been asking for more Jolly Pumpkin! We have heard many requests from passionate barrel-aged beer drinkers in New York and New Jersey and we are really happy to finally be able to say, ‘Here we come!’ Thank you for your patience, it will be great to drink with friends when we are there soon!” Remarkable, now in its ninth year of business, has been ranked as one of the 5000 fastest growing companies in the United States according to Inc. Magazine and has made their list five times in a row (including a 2016 ranking as the 36th fastest growing company in the country) – a feat only one out of four companies making this list have been able to accomplish. For more information, visit brewery.jollypumpkin.com and follow Jolly Pumpkin Brewery on Facebook, Twitter, and Instagram: @jollypumpkin.

REMARKABLE LIQUIDS LAUNCHES FROTH BREWING IN NEW YORK - GUILDERLAND CENTER, NY

Remarkable Liquids, New York and New Jersey's premier craft beverage distributor, has started distribution of Froth Brewing Company in New York and New Jersey. Incepted in San Diego, Head Brewer Jesse McLaughlin got his footing immersing himself within the craft beer revolution happening in California, home brewing multiple times a week. Following over 10 years of focused experimentation, McLaughlin took his passion to New York where in the Winter of 2019 he founded Froth Brewing Co.. Quickly gaining notoriety nationally and internationally for their flavor-packed stouts, wildly unique sour ales, and hoppy ales, Froth cemented its place as a world-class brewery. Dedicated to focusing on quality over quantity, McLaughlin and the Froth team have made waves with their Liquid Lollipop series; fusing an incredible array of flavors into wonderfully balanced and unusual beers such as Cherry, Pineapple, and Cheesecake Liquid Lollipop. Now expanding their footprint through Remarkable Liquids, craft beer lovers throughout New York and New Jersey will have the opportunity to regularly enjoy their Juice Life Hazy IPA, Pillow Top Hazy DIPA, and Liquid Lollipop rotating sour series. Additional releases are to include: New York releases: Light Work Pilsner, Coco Mallow'd Stout, Liquid Bath Sour Ale (collab with Fifth Frame)

Continued on pg. 54

COME VISIT THE NEW PLACE IN TOWN



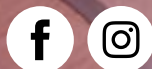
12 ROTATING
CRAFT BEERS
AND CIDERS
ON TAP

SCRATCH
KITCHEN WITH
SEASONAL
MENU

INDOOR & OUT-
DOOR SEATING
ALSO TAKE-OUT

COMFORTABLE
ATMOSPHERE
TO ENJOY FOOD,
FRIENDS,
& BEER

10 N MAIN ST.- BUILDING 6
VOORHEESVILLE, NY 12186



(518) 655-0122

Chatham Brewing



Indoor &
outdoor
seating
as well as
takeout

Mon. & Wed. 4-8pm

Thursday — Saturday 12-10pm

Sunday 12-8pm

59 Main St. Chatham, NY

www.chathambrewing.com

Advertise with True Brew Magazine! Advertising@truebrewmagazine.com



Visit us at the Waterford
harbor farmers market on
Sundays from 9am to 1pm

122 Remsen St. Cohoes NY

(518) 244-3924

byeibrewing.com

THURSDAY 4pm - 10pm with trivia or live music

FRIDAY 4 - 11pm live music at "Eat in the street"

SATURDAY Noon - 11pm

SUNDAY Noon - 4pm



BACK BARN BREWING CO.

Our Taproom is Open!

Back Barn Brewing Co.

7082 Western Turnpike, Delanson NY 12053

(518) 709-8423

www.backbarnbrewing.com

HOURS

Thursday 4:00-8:00

Friday 3:00-8:00

Saturday 1:00- 8:00

Sunday 2:00-6:00



HARPOON BREWERY AND REEBOK COLLABORATE ON SPECIAL EDITION OF REC. LEAGUE BEER – BOSTON, MA -

Only one thing beats crushing a 5K or winning the local rec. league championships: having that perfect can in hand to celebrate. That's why Boston neighbors Harpoon Brewery and Reebok announce that they are coming together for a new collaboration: Harpoon Rec. League – The Reebok Edition, a co-branded release of the brewery's low-cal, low-alcohol hoppy and hazy pale ale. The collaboration features the same recipe Harpoon fans know and love encased in a new fresh Reebok-inspired container, including cans sporting the Reebok logo and 12-pack packaging evoking the Reebok sneaker box design. Sharing a common desire to celebrate human movement, the brands are uniting to raise funds for BOKS, a program dedicated to promoting life-long health and fitness. While supplies last a portion of sales for each purchase of the Harpoon Rec. League Reebok Edition 12-Pack, will go directly to BOKS to encourage movement in local youth communities. "Rec. League was the first beer we created that both complements an active lifestyle and embodies our 'love beer, love life' moto," said Dan Kenary, CEO and co-founder of Harpoon Brewery. "Partnering with Reebok, a brand dedicated to sports and fitness and the impact they have on peoples' lives, made sense with them not only being our neighbor, but also their passion for giving back to our shared local community. We're excited to be working with them and giving back to BOKS." "We are thrilled to support BOKS through this unique collaboration," said Caroline Machen, VP of Global Marketing at Reebok Design Group. "We are excited to see the positive impact that this partnership will have on our community as Harpoon shares Reebok's commitment of enhancing the lives of others." In addition to raising funds for a good cause through beer sales, Harpoon and Reebok are inviting fans to celebrate the partnership by entering the Reebok x Harpoon Rec. League Floatride Energy 4 Adventure Running Shoe Sweepstakes. Featuring the traditional Rec. League colors, beer lovers and fitness enthusiasts can enter for the chance to win one of 10 pairs of the limited-edition Floatride Energy 4 Adventure Running Shoes. The Reebok Floatride Energy 4 Adventure is an outdoor-inspired, high-performance running shoe launching this August 2022. Harpoon Rec. League is brewed with unique ingredients like buckwheat kasha, which contains important minerals and B vitamins; chia seeds that are high in fiber, Omega-3 fatty acids and antioxidants; and Mediterranean sea salt that can act as a powerful source of electrolytes. Coming in at 4.0% ABV and only 120 calories per 12 oz. serving, it provides flavor and drinkability that won't slow you down. The Reebok Edition of Harpoon Rec. League will be available in 4-packs (\$8.99) and 12-packs (\$14.99) starting in July. It will be available on tap at both the Boston and Windsor, VT Tap Rooms and wherever Harpoon beers are distributed.



SWITCHBACK BREWING CO. RELEASES 5.9% ZABOO HAZY IPA – BURLINGTON, VT -

Switchback Brewing Co. announces the release of Zaboo, a brand new 5.9% hazy IPA, available in 16oz can 4-packs and in 12oz can 12-packs and on draft at local bars and restaurants. New England's first 100% employee-owned brewery, adds Zaboo to its line-up of 100% naturally conditioned beers. Zaboo Hazy IPA features a zestful and effervescent blend of hops, hand selected to amplify aroma. Vibrant notes of juicy stone fruit, honeydew melon, orange, peach, and pear create a fun expressive flavor. "Everyone needs a relaxing summer – this year especially," said Bill Cherry, Brewery Founder & Brewmaster. "Zaboo Hazy IPA is all about chilling out. Whether you're right at home, at a concert or around the campfire, it's the perfect getaway vibe for enjoying the summer season with friends, family, and fun." Zaboo first made its debut at Switchback's Burlington Tap Room where it quickly became a fan favorite. The new beer will be available at the brewery and throughout New England and Upstate New York by late June. Zaboo will also be featured at events throughout the summer, including the 2022 Vermont Brewers Festival, June 21-23, 2022.



THREES BREWING RELEASES NEW FOUDE FERMENTED CZECH PILSNER – BROOKLYN, NY -

Threes Brewing has just released a brand new Foudre Fermented Czech Pilsner. The World We Live In showcases the nuanced transformation a beer can undergo when aged in an oak foudre. A nod to Lifeworld, Threes' 12" Czech Pilsner, The World We Live In possesses layers of complexity and softness and an enhanced, pillowy body. Fruity esters and floral undertones come through, alongside a balanced bitterness that boasts moderate tannins and hints of vanilla. The beer finishes at just 4.5% ABV and is a welcomed addition to Threes' ever-expanding portfolio of Czech Pilsners. Lead Brewer Ben Petersen says, "The World We Live In is a great example of the impact lagering in oak can have on a beer and the sensory expressions it imparts. The qualities lent from the foudre create a more complex, flavorful, and full-bodied beer than if it were exclusively aged in stainless. Ultimately, this difference in process creates a beer that is well balanced and unique, and would be a special offering for any occasion."

TRÖEGS RELEASES NIMBLE GIANT DOUBLE IPA - HERSHEY, PA -

Tröegs Independent Brewing announces the release of its beautiful and balanced Double IPA, Nimble Giant. One of Tröegs' most-loved beers, this once-a-year release rivals its iconic holiday ale, Mad Elf, for the excitement it generates each year. Nimble Giant came up through the brewery's small-batch Scratch Series, starting with an experiment with Mosaic hops. After about half a dozen test



batches, the Tröegs brewing team hit upon a hop combination everyone loved – Mosaic, Simcoe and Azacca – and never looked back. In the end, Nimble Giant is rife with notes of grapefruit, pineapple, and honeysuckle. Clocking in at 9% ABV, this deep orange double IPA is balanced by a backbone of pilsner and Vienna malt. It's a big beer that goes down easy. This fan favorite scores an 'Outstanding' on BeerAdvocate and consistently hits the top 10 trending beers on Untappd. Nimble Giant is available on draft and in 16-oz. cans everywhere Tröegs beer is sold.

SAMUEL ADAMS CALLS ON CRAFT BREWERIES TO BECOME SAFER AND MORE INCLUSIVE SPACES FOR ALL –

BOSTON, MA - Boston Beer Company signs the Safe Bars P.A.C.T. initiative and implements taproom trainings alongside annual Pride beer release, Love Conquers Ale. As Pride celebrations make a hopeful return, Samuel Adams is reinforcing its commitment to creating safe and inclusive spaces that bring people together to share a beer, celebrate Pride, and support the LGBTQ+ community. Now more than ever, Samuel Adams recognizes the importance of implementing actionable resources for coworkers, drinkers, and LGBTQ+ community members at large, which is why the brewer is prioritizing inclusivity and taking its active allyship a step further. In partnership with GLAAD, Samuel Adams has identified, committed and signed the Safe Bars P.A.C.T. (Promise of Awareness, Compassion, and Trust) – a code of conduct for professional beverage organizations, trade associations, and non-professional beverage groups to sign and commit to – and is now calling on other craft breweries to do the same. "Beer has a powerful way of bringing people together, and with that power comes responsibility. I believe craft brewers can play a critical role in providing safe and inclusive spaces for everyone to enjoy great beer, starting with our own taprooms and breweries," says Jim Koch, Samuel Adams Founder and Brewer. "Known for our revolutionary spirit, Samuel Adams is calling on craft breweries everywhere to join us in signing the Safe Bars P.A.C.T. so we can show our Pride everyday." Samuel Adams will also donate \$100,000 to Safe Bars* to further support the organization's P.A.C.T. initiative and training programs in bars and craft breweries nationwide, with the goal of creating welcoming spaces for guests and safe and respectful workplaces for staff. "It's human nature to come together and celebrate. Everyone deserves to do that where they're safe, respected, and valued," says Lauren R. Taylor, Director of Safe Bars. "Safe Bars exists to train the hospitality industry in making nightlife safer and more inclusive, and we're thrilled to partner with Boston Beer and GLAAD to strengthen the craft beer community. Cheers to our diversity, and cheers to our pride." Boston Beer Company, makers of Samuel Adams, has already begun implementing Safe Bars de-escalation and bystander trainings as part of the Safe Bars P.A.C.T. commitment across its local breweries and taprooms. With continued support from GLAAD and Safe Bars, Samuel



Adams invites all drinkers, no matter who they are, who they love, or how they express themselves, to celebrate Pride in bars and on parade routes across the country. "Gathering with community, laughing, dreaming, and enjoying a beer has the ability to change the world. As LGBTQ communities gather in safe spaces with our friends and allies, we recognize how our community has come through so much, with so much more work ahead of us," says Ross Murray, Vice President of the GLAAD Media Institute. "GLAAD is proud to join with Samuel Adams and Safe Bars to ensure that those gatherings are safe and welcoming." Craft breweries looking to commit to the Safe Bars P.A.C.T. can learn more by visiting www.safebarspact.com.

MASS. BAY BREWING COMPANY TO ACQUIRE LONG TRAIL BREWING COMPANY – VERMONT -

A message from Harpoon COO & Co-founder Dan Kenary from the Harpoon website: "We have a long-storied history of brewing in Vermont. More than twenty years ago, we purchased the Catamount Brewery in Windsor, VT and converted it to the Harpoon Brewery, where we fulfilled the long-held dream of Catamount by opening a full-service pub and beer garden and where we have brewed countless barrels of beer over this time. At Mass. Bay Brewing Company, we have a deep respect for Vermont brewed craft beer and are excited to deepen our already significant roots in the Green Mountain State as we acquire Long Trail Brewing Company, producers of award-winning hand-crafted ales under the Long Trail, Otter Creek, and Shed brands. Relationships are what we have built our business on, and I have been friends with Daniel Fulham, CEO of Long Trail, for 35 years. Through talks about all the ways we could potentially partner, it became clear that we'd be stronger together. As part of the agreement, we will continue to operate the Long Trail Riverside Pub in Bridgewater Corners (if you haven't visited this gorgeous location yet, be sure to add it to your list!), but will begin brewing Long Trail, Otter Creek, and Shed beers at the Harpoon Brewery in Windsor, VT. WhistlePig Whiskey, based in Shoreham, VT, and another great Vermont brand that we have a close relationship with, will assume ownership of the Otter Creek and Shed brewery in Middlebury. After a transition period, WhistlePig will convert production capabilities to bottling and distilling and continue to use the extensive brewing capabilities in Middlebury. We will operate the Otter Creek Brewing Pub & Beer Garden, which will continue to be a great space to enjoy a beer. We have a shared commitment to the Vermont community and passion for making great beer. I speak on behalf of all the employee owners at Mass. Bay Brewing Company when I say that we are looking forward to the opportunity to carry on the Long Trail legacy in partnership with the folks in production, sales, and support functions who will be staying on as part of the transition. We are hopeful that we can continue to grow both our brands and job opportunities in the Vermont community."





TROY'S ONE-STOP SHOP!

- 38 DRAUGHT BEERS
- FLIGHTS
- HAPPY HOUR SPECIALS
- LIVE MUSIC
- TRIVIA TUESDAY
- BEAT THE CLOCK PIZZA WEDNESDAY
- PRIVATE EVENT SPACE



200 BROADWAY IN TROY, NY

BootleggersOnBroadway.com



Advertise with True Brew Magazine! Advertising@truebrewmagazine.com

**RARE
FORM**
BREWING COMPANY

A brewery devoted to the art of uniquely crafted beers.
We are always proud to offer a wide-ranging beer menu.

90 Congress Street Troy, NY • rareformbrewing.com

BE BOLD
LIVE PASSIONATELY

**SLIDIN'
DIRTY**

GET DIRTY

9 FIRST ST. TROY



@unifiedbeerworks



Unified Beerworks

KITCHEN NOW OPEN!

Live Music Saturdays from 4-7PM!

July 2nd: Ryan Rosmarin
 July 9th: Completely Different
 July 16th: B.A.B.E.S.
 July 23rd: Frank Murray
 July 30th: The North & South Dakotas
 Aug. 6th: Frank Murray
 Aug. 13: The Porch Rockers
 Aug. 27: The North & South Dakotas

Scan for our menu
and more!



Hours: Tuesday - Friday 3PM-9PM
 Saturday Noon-9PM Sunday Noon-6PM

7 Old Stonebreak Rd. Malta, NY
 518 289 5078

LIFE'S A BEACH

BARBECUE

COOLER

FLIPFLOP

KOOZIE

POPSICLE

SUNBLOCK

TOWEL

BEACH

CORONA

FRISBEE

OCEAN

SAND

SURFBOARD

VOLLEYBALL

BOAT

ESPECIAL

GRILL

PICNIC

SQUIRTGUN

TANNING

Find the word in the puzzle.
 Words can go in any direction.
 Words can share letters as they cross over each other.



D	B	B	X	N	K	C	Q	R	K	W	C	L	C	B	U	S	M	R	R
T	K	H	P	X	N	V	B	H	I	O	L	M	F	Q	Q	P	X	G	D
L	L	M	R	A	Y	I	T	G	W	A	O	S	F	X	B	P	B	U	X
O	L	L	B	V	E	O	D	F	B	M	U	Z	S	X	F	Y	T	V	Z
W	N	I	N	H	J	M	A	Y	F	B	E	I	I	N	R	G	S	N	X
J	U	T	R	W	Z	I	E	K	L	N	R	T	R	E	E	C	S	R	E
K	D	N	G	G	C	L	S	N	I	E	K	Y	H	H	U	A	R	P	L
K	D	G	K	N	L	N	T	M	P	E	H	O	C	O	J	R	P	J	C
H	X	S	V	O	I	C	L	Q	F	B	P	J	A	O	Z	I	Z	K	I
S	P	B	V	X	C	N	V	Y	L	S	V	K	E	C	C	V	S	O	S
Q	A	Z	I	V	H	S	N	T	O	I	B	P	B	N	O	D	R	U	P
E	U	C	E	B	R	A	B	A	P	R	H	J	I	S	D	R	N	D	O
N	W	V	J	L	S	N	L	A	T	F	W	C	U	R	C	B	O	Z	P
X	N	A	E	C	O	D	E	S	P	E	C	I	A	L	L	A	V	N	Y
E	T	W	P	V	Q	C	O	O	L	E	R	O	Y	O	M	U	K	T	A
I	O	A	K	O	H	V	L	F	L	O	B	I	C	J	P	P	X	Y	Y
T	J	Z	O	A	V	E	B	M	D	F	L	K	K	W	V	B	L	U	N
H	R	U	Y	B	S	Q	U	I	R	T	G	U	N	K	P	I	Z	T	L
H	V	Y	T	V	F	M	Z	U	A	P	Q	K	W	T	E	S	K	E	E
O	G	N	K	R	Z	C	S	I	W	P	A	E	T	T	Q	L	B	J	G

Craft Beer Local News & Notes July/August 2022 Issue continued

Liquid Lollipop: Blueberry, Blackberry, Marshmallow

Liquid Lollipop: Cherry, Pineapple, Cheesecake

Liquid Lollipop: Golden Berry, Pricky Pear, Passionfruit

Liquid Lollipop: Grape, Blueberry, Banana

“There are some breweries that just hit the ground running, and Jesse and the Froth team have been sprinting since the day their doors opened” said Spencer Noakes, general manager of Remarkable Liquids. “Their Liquid Lollipop series helped define the growth and popularity of Smoothie Style Sour Ales, pushing its evolution further and further with incredibly unique adjunct ingredients. This level of creativity is what pushes the industry forward, and we’re excited for all the craft beer lovers throughout New York and New Jersey to have a chance to enjoy their beers.” “Myself and Froth as a company has been extremely fortunate to be so widely accepted by all of our loyal customers and the craft beer industry” said Jesse McLaughlin, Head Brewer and Founder of Froth Brewing Co.. “We have an extreme dedication to providing only the best craft beverages and will continue our commitment to our mantra of quality over quantity. Remarkable Liquids has an incredible rapport with some of the top brands in the country and we are beyond excited about our partnership.” Remarkable, now approaching their tenth year of business, has been ranked as one of the 5000 fastest growing companies in the United States according to Inc. Magazine and has made their list five times in a row (including a 2016 ranking as the 36th fastest growing company in the country) – a feat only one out of four companies making this list have been able to accomplish.

LASTING JOY BREWERY OPENS DOORS - TIVOLI, New

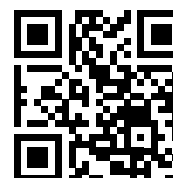


York – Already home to a charming collection of locally owned businesses, Tivoli, New York welcomes Lasting Joy Brewery onto the scene as the village celebrates 150 years of history. Coinciding with the village’s anniversary weekend and Father’s Day, Lasting Joy, located just outside of town on a bucolic farm road, opened its doors for the first time last month. Located at 485 Lasher Rd, Lasting Joy is the dream project of husband and wife team Alex and Emily Wenner, who partnered with Aron Himmelfarb of Auver Architecture to reimagine what a craft brewery could look like. Drawing inspiration from the natural landscape of the Hudson Valley as well as its traditions of hospitality and agricultural excellence, Himmelfarb designed a stunning glass and metal tap room adjacent to the brewery’s production facility (an existing barn the Wenners purchased in 2018). Comfort, accessibility, warmth and welcome are at the heart of the design. “I wanted to create a space where the guest experience reflects all the care and detail that goes into brewing a really great beer,” says Alex, who’s worked at some of New York City’s most iconic breweries. “Some of our malt is being grown and malted just down the road by a fantastic small business called Hudson Valley Malt. I love that you can sit in the tap room and look out the 360 degree windows at the farmland all around the brewery and know that the distance from the farm to what’s in your glass is basically walkable.” The tasting room, with a central hexagonal floating bar featuring 12 taps, seats 60 with stand-

ing room for 99. Local carpenter Mark Bennett designed the wooden tables throughout the space, which are flanked by couches and lounge chairs for conversational and accessible seating. In addition to being an avid brewer, Alex and Emily have four children, so “family friendly” was a must for Lasting Joy. The brewery sits on 30 acres with ample outdoor seating as well as room for kids and (well behaved, leashed) dogs to run around. Baldwin Farms, a family run farm in the Berkshires, provides snacks and charcuterie boards, and there are also local wines, ciders, cocktails, kombucha, and non-alcoholic seltzers and mocktails from neighbors Red Hook Winery, Rose Hill Farm, Abandoned Cider, Tousey Winery, Hudson Valley Distillers, Weathertop Farm and Laughing Gut. Food trucks will be osdgaffhaszHfzsd-fzfdzffdhhdzfdzgn site on select weekends throughout the summer.

CHECK OUT

True Brew America



DISCOVER SCHENECTADY'S BREWERIES FOR JUST \$40

Your digital Schenectady Ale Trail Passport gets you a delicious flight of beer at:



Get yours today!

WWW.SCHENECTADYALETAIL.COM

Back Barn Brewing Co.
7082 Western Turnpike
Delanson, NY 12053

Wolf Hollow Brewing Co.
6882 Amsterdam Road
Schenectady, NY 12302

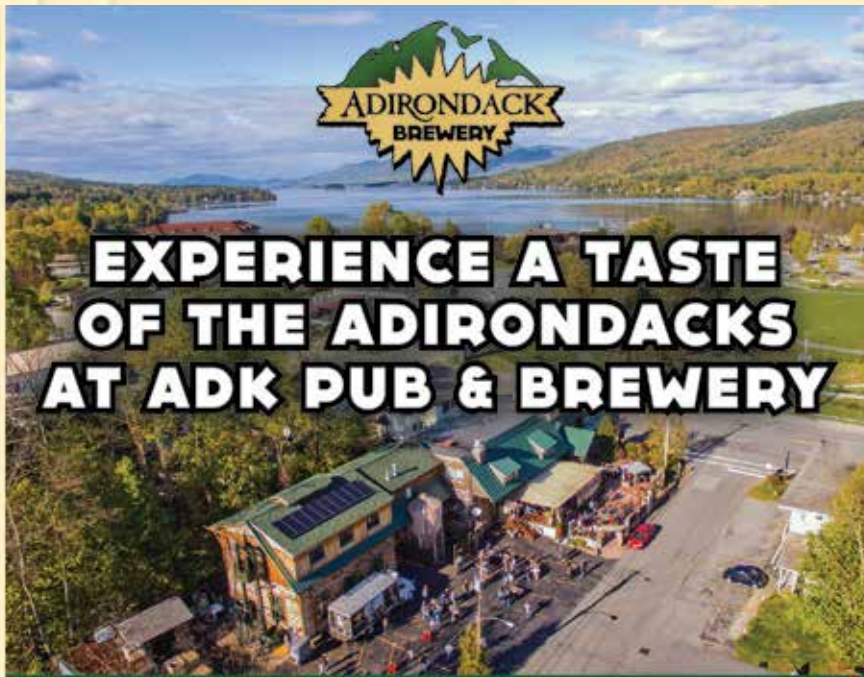
Frog Alley Brewing Co.
108 State Street
Schenectady, NY 12305

Great Flats Brewing
151 Lafayette Street
Schenectady, NY 12305

Mad Jack Brewing Co.
237 Union Street
Schenectady, NY 12305

Druthers Brewing Co.
221 Harborside Drive
Schenectady, NY 12305

LIFE'S A BEACH



**EXPERIENCE A TASTE
OF THE ADIRONDACKS
AT ADK PUB & BREWERY**

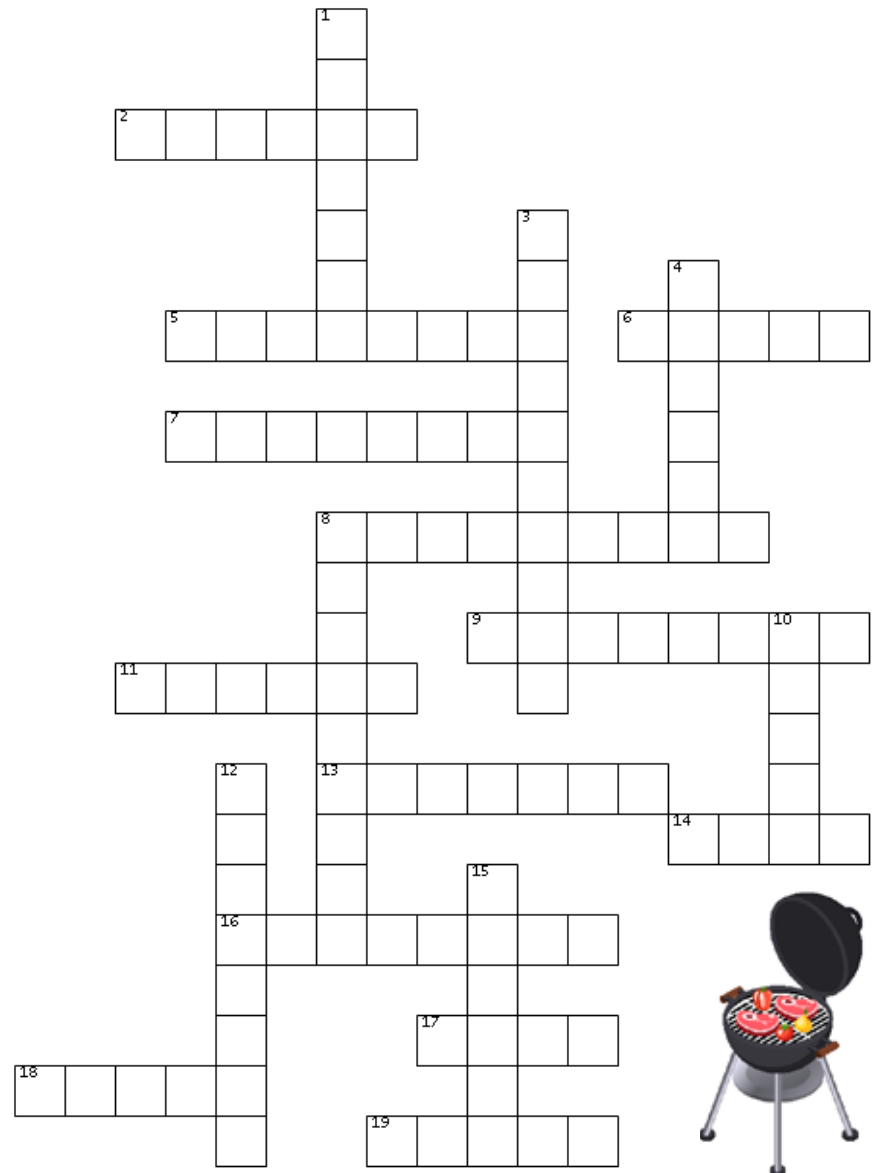
**FAMILY FRIENDLY • OUTDOOR DINING • HONEST PRICES
LOCAL CRAFT BEER, HARD CIDER, & HARD SELTZER**

33 CANADA ST. LAKE GEORGE, NY | 518.668.0002 | ADKBREWERY.COM

**EXPERIENCE
AWARD-WINNING
WHISKEY**

Available in Our Tasting Room,
at the Adk Pub & Brewery.
And Online at Saratogawine.com

1 Canada St. Lake George, NY | highpeakdistilling.com



ACROSS

- 2. Lunch on a blanket
- 5. Modelo _____ Lager
- 6. To dry off with
- 7. Fire up the grill
- 8. Catch a wave on one
- 9. foot thongs
- 11. Keeps your beer can cool
- 13. Bathing in the sun
- 14. Gritty beach surface
- 16. Prevents burnt skin
- 17. Fishing Vessel
- 18. Outdoor cooker
- 19. Sand by the ocean

DOWN

- 1. Flying disc
- 3. Wilson from Castaway
- 4. Packed with ice and beer
- 8. Water pistol
- 10. Large body of water
- 12. Frozen Kool-Aid on a stick
- 15. Mexican Cerveza



The Answers are the Word Searches :)



MEXICAN LAGER

WITH LIME

ASK FOR IT ON DRAUGHT

