

Participating Restaurants, Caterers, Food & Beverage Purveyors

Anneke Jans [I] 60 Wallingford Sq., Kittery, ME (207) 439-0001 | annekejans.net

Black Trumpet Bistro [J] 29 Ceres St., Portsmouth, NH (603) 431-0887 | blacktrumpetbistro.com

Blue Mermaid Island Grill **G** 409 The Hill, Portsmouth, NH (603) 427-2583 | bluemermaid.com

Cabot Cheese Cooperative **P** Cabot, VT | cabotcheese.coop

Common Man Family of Restaurants [E] P.O. Box 581, Ashland, NH (603) 968-9330 | thecman.com

Flavor Concepts **[F]** Evan Hennessey (603) 781-1386 | flavor-concepts.com

The Holy Grail Pub [H] 64 Main St., Epping, NH (603) 679-9559 | theholygrailpub.com

The Kitchen Deli & Catering [**R**] 171 Islington St., Portsmouth, NH (603) 319-8630 | thekitchennh.com

Lindt & Sprüngli, USA [C] Stratham, NH | lindt.com

Martingale Wharf **T** 99 Bow Street Portsmouth, NH (603) 431-0901 | martingalewharf.com

Monadnock Mountain Spring Water [B & BB] Wilton, NH | monadnockspring.com

North Country Smokehouse [P] Claremont, NH | ncsmokehouse.com

The 100 Club **L** 100 Market St., Portsmouth, NH (603) 766-4100 | onehundredclub.com

Pete & Gerry's Heirloom Eggs **[U]** Monroe, NH (800) GET-EGGS | peteandgerrys.com

Popper's Sausage Kitchen **[K]** 1 Washington St., Dover, NH (603) 534-3971 | poppers-sausage-kitchen.com

The Portsmouth Brewery Restaurant **[O]** 56 Market St., Portsmouth, NH (603) 431-1115 | portsmouthbrewery.com

RíRá Irish Pub **M** 22 Market Sq., Portsmouth, NH (603) 319-1680 | rira.com

Ristorante Massimo **D** 59 Penhallow St., Portsmouth, NH (603) 436-4000 | ristorantemassimo.com

Street Restaurant A 801 Islington St., Portsmouth, NH (603) 436-0860 | streetfood360.com

Wentworth by the Sea **[Q]** 588 Wentworth Rd., New Castle, NH (603) 422-7322 | wentworth.com/dining

When Pigs Fly [**N**] 460 U.S. Rt. 1, Kittery, ME (207) 438-7036 | sendbread.com

White Heron Tea [**B** & **BB**] Rollinsford, NH | whiteherontea.com

Zampa **S** 8 Exeter Rd., Epping, NH (603) 679-8772 zampa.com

Diplomat VIP Black Birch 2 Government St., Kittery, ME (207) 703-2294 | theblackbirch.com

Cava 10 Commercial Alley, Portsmouth, NH (603) 319-1575 | cavatapasandwinebar.com

The Green Monkey 86 Pleasant St., Portsmouth, NH (603) 427-1010 | thegreenmonkey.net

Stages at One Washington 1 Washington St, #325, Dover, NH (603) 842-4077 | stages-dining.com

Henry's Market & Cafe 52 Main St., New Castle, NH (603) 430-2008 | facebook.com

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The Portsmouth Brewery [O - VIP] Portsmouth, NH | portsmouthbrewery.com

Allagash Brewing Company [T - U - VIP] Portland, ME | allagash.com

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Prodigal Brewery [K - VIP] Center Effingham, NH | theprodigalbrewery.com

Redhook [P - VIP] Portsmouth, NH | redhook.com

Sam Adams Brewerv [C - D - VIP] Boston, MA | samadams.com

Sebago Brewing Co. [S - VIP] Gorham, ME | sebagobrewing.com

Stone Brewing [**N**] San Diego, CA | stonebrew.com

Throwback Brewery [F] Hampton, NH | throwbackbrewery.com

Tuckerman Brewing Company [L - VIP] Conway, NH | tuckermanbrewing.com

White Birch Brewing Company [L - VIP] Hooksett, NH | whitebirchbrewing.com

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ALLAGASH BREWING

Confluence 2012 Ale fermented with Brettanomyces and dry hopped. Allagash White: Belgian Wit spiced with coriander and bitter orange peels Mattina Rossa Ale brewed with raspberries aged in oak barrels

BROOKLYN BREWERY

Brooklyn Black Ops does not exist. However, if it did, it would be a strong stout concocted by the Brooklyn brewing team undercover of secrecy. The myth is that "Black Ops" was aged for four months in bourbon barrels, bottled flat, and re-fermented with Champagne yeast. Presumably such a beer would raise a rich, fluffy dark brown head and it would combine chocolate and coffee flavors with a rich underpinning of vanilla-like bourbon notes. Fiat Lux Combining Canadian and American malts with a large proportion of un-malted white winter wheat, Fiat Lux starts with a Belgian withier inspiration. A blend of Pacific Northwest hops, a little lime peel and a dash of Indian coriander brings a bright blast of citrusy aromatic sunshine, while German Perle hops supply a nice big zap of refreshing bitterness.

DOGFISH HEAD

Theobroma is based on chemical analysis of pottery fragments in Honduras, Theobroma "food of the gods" is brewed with Aztec cocoa powder and nibs, honey, chillies, and annatto. It is light in color with sweet honey tones, and subtle chocolate and chili flavors. Black & Blue A berry-packed Belgian golden ale. Fermented with blackberries and blueberries, the flavor of the fruit shines through with complexity to balance the malty body without being too sweet.

FLYING GOOSE

Long Brothers American IPA Abv: 6.95% A well balanced American IPA, deep amber in color and brewed with generous additions of Magnum, Cascade, Amarillo and Citra hops. Dry Hopped with Citra.

LAGUNITAS

Olde Gnarlywine (2008 and 2010) The first sip is for thirst, the second one for pleasure. The third is for romance, and the fourth for pure madness. Try it. Let us know. ABV:10.70% IBU: 69 Imperial Stout Dark, thick, and scary. Made with highly roasted malted barley, and plenty of it, to give the beer an uncommon richness and smoky, roasty depth...sorta like a hydraulic sandwich in a glass or your favorite dessert with a bonus. O.G: 1.09 (degrees plato) ABV: 9.9%

MOAT MOUNTAIN

Opa's Oktoberfest Limited Release German style lager with biscuit and toasted malt notes, medium bitterness, amber in color. ABV:7%

PEAK ORGANIC BREWING

Weiss Principal is the love child of a Hefe-Weisse and an American IPA. This unfiltered wheat beer employs a traditional German Weiss yeast, providing banana and clove flavors. A stern dry-hopping of pungent American hops provides citrus, pine and fruit notes. O.G: ABV: 8.6% ABV / 97 IBUs Fall Summit Ale This autumn ale showcases the mighty Summit[™] hop which has pine, spice and captivating citrus aromas. A good dose of toasted malts provides warm, rich flavors to contrast the hops on the front palate. Cold fermentation gives a surprisingly crisp finish. ABV: 5.7% ABV / 64 IBUs

PORTSMOUTH BREWERY

Portsmouth Brewery Gruit A beer made with locally grown flowers and herbs Headwall Alt German brown style as brewed by the brewers of Dusseldorf, from Strawbery Banke Museum's gardens. Light malt sweetness balanced with Germany. Alt beer is a very smooth and light for a brown ABV 4.5% Pale Ale big floral/herbal bouquet /O.G: 12 oP **Project X** A single Hop Extra Pale Ale Brewed in the tradition of American pale ales. Not too hoppy with an IBU of 31 that used Glacier Hops for bittering, flavor and aroma. Glacier hops give a nice O:G: 12.2 ABV 5.3% mixture of citrus and earthy hop flavors and aromas. O.G: 13.5, ABV: 6.5 %

PRODIGAL BREWERY

Hop Session Ale Our Anglo-American IPA with citrusy hops, soft malty body Misty Mountain Bock A full-flavored German-style Amber Lager that stresses and a dry finish. Berliner Weisse is a German Wheat Ale that is tart, almost a complex malt blend of toast and bread flavor with a delicate noble hop aroma cider like with a refreshing clean finish. Goes great with spicy foods, rich creamy O.G: 18.5°Plato ABV: 7.0% HUZZAH! Hefeweizen Southern German-style cheeses and a lawn chair. Barrel Aged Elysium is an Imperial Stout aged in Hefeweizen (unfiltered ale with yeast). Light, balance between banana-ester and 2007 Sam Adam's Utopias barrels. Bold. tart and midnight black with a Flanders clove that dries the palate nicely for the next sip. A quaffable beer for a hot Red like quality. Pairs will with rich cheeses, cured meats or all by itself. summer evening. O.G: 12.0°Plato ABV: 4.9%



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REDHOOK

Pumpkin Porter The dark chestnut brown beer is made with pureed pumpkin along with light chocolate, Munich, and caramel malts, roasted wheat, oats, and locally malted barley, and cinnamon, nutmeg, ginger and maple syrup. Long Hammer IPA The generous addition of hops both during the boil and at the end of the fermentation process (dry-hopping) gives our India Pale Ale its characteristic bitterness and piney citrus aroma and flavor. The medium body, crisp finish, and moderate alcohol and IBU levels makes this one of America's most drinkable and best-selling IPAs. ABV 6.2% / IBU 44

SAMUEL ADAMS

New World Tripel Spicy and Aromatic, notes of tropical fruit like mango, pineapple, and a hint of peppery clove. Light toasty malt character, and an herbal grassiness from the Czech Saaz Hops. Warming and very effervescent, initial malt sweetness and a dry finish with fairly low bitterness. O.G: 19.65 P ABV: 10% Black and Brew Coffee Stout A dark rich brew that combines roasted coffee with a rich, full-bodied stout. We use Sumatran coffee beans added late in the brewing process and the brew finishes with underlying roasty notes of chocolate, caramel, and dark fruit from our select blend of malts. O.G: 15.6 P ABV: 5.8% Harvest Pumpkin Ale Full Body and sweetness complimented by a distinct roasted character and subtle spice note from pumpkin pie spices. Notes of caramel sweetness and toast. O.G: 14.7 P ABV: 5.7%

SEBAGO BREWING

Elegans Saison (also at Main Event) is a smooth ruby red colored winter version brewed with Pineapple Sage, an herb from the mountains of Central America long used as a tension reliever. Pineapple sage (salvia elegans) imparts delicate fragrances of lemongrass and tangerine to compliment the bready malt aroma and caramelized sugar flavors. A balanced bitterness ends each sip and cleanses the palate O.G: 13 ABV: 6.1%

SMUTTYNOSE BREWING

Lindz Kolsch /Dry hopped Kolsch. Lindz is a traditional German Kolsch brewed with 100% organic malt and dry hopped with Motueka hops from New Zealand. Homunculus This hoppy, Belgian-style golden ale first appeared in early 2007 as the first edition of our Short Batch Series. At that time, we called it the Gnome, an homage to Brasserie d'Achouffe. Renamed Homunculus, its first appearance was in the Big Beer Series in spring 2011. **Common Man Ale** is an American stle Pale Ale especially brewed for The Common Man.

STONE BREWING

Smoked Porter Think you don't like dark beer? Prepare to believe. This beer pours a gorgeous deep mahogany crowned by a creamy head. Dark, smooth and complex, with rich chocolate and coffee flavors balanced by a subtle smokiness, this brew is equally delicious with meats or fine chocolates. ABV:5.9

THROWBACK BREWERY

Fennel Flower Stout is a deliciously smooth American Stout made using the wonderfully fragrant fennel flowers from Meadow's Mirth Farm in Stratham, NH. The fennel flowers give the beer an aroma and flavor of anise / licorice, which complements the hints of cocoa in the beer. Its caramel-colored head and black color make it a pleasure to look at as well as taste! 5.9% ABV 52 IBU

TUCKERMAN BREWING

WHITE BIRCH BREWING