

a benefit for **NH**
New Hampshire Public Television
engages minds,
connects communities,
celebrates New Hampshire.
nhptv.org

Strawbery Banke Museum
interprets the living history of
generations who settled in
Portsmouth, NH, late 17th-century
to the mid-20th century.
strawberybanke.org

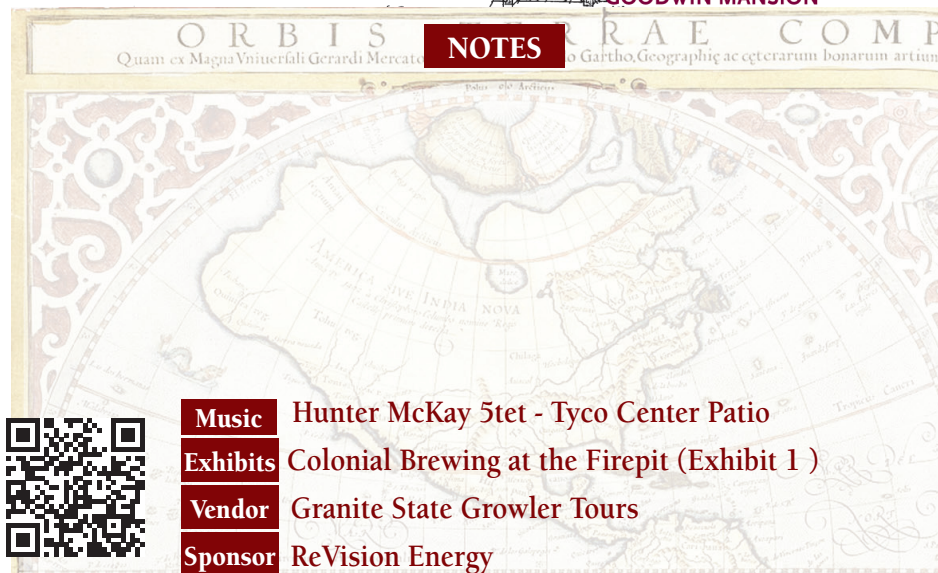
EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2014 CRAFT BEER & CULINARY WORLD TOUR!

- [A] McKinnon's Market Marinated chicken & beef + Woodstock Fellowship IPA
 [B & BB] Non-Alcoholic Beverages: Squamscot Sodas + Monadnock Mountain Spring Water + Apple Cider
 [C] Ri Ra Smoked salmon roll + Peak Organic Fresh Cut
 [D] North Country Smokehouse + Cabot Cheese Assorted Sausages & Cheeses + Downeast Cider Original Blend & Cranberry Blend
 [E] Robert's Maine Grill Smoked pork shoulder, roasted vegetables with red ale Maine blueberry BBQ sauce on focaccia + White Birch Farmhouse Red
 [F] Blue Mermaid Island Grill Jerk Chicken + Stoneface IPA
 [G] The Holy Grail Food & Spirits Butternut squash ravioli with brown butter and roasted hazel nuts + Henniker Whipple Wheat
 [H] WHYM Craft Beer Cafe Chicken salad on crackers + Earth Eagle Uncle Mac & the Gooseberry Parade
 [I] Black Trumpet Bistro Homemade sausages with condiments, pickles & rolls + Dogfish Sixty-One IPA
 [J] Moat Mountain Opa's Oktoberfest
 [K] One Hundred Club Maple-glazed pork belly with pickled pearl onions & arugula + Smuttynose Farmhouse Ale
 [L] Pete & Gerry's Organic Eggs Frozen custard sandwiches on chewy gingersnap cookies + Throwback Red Rover Coffee Milk Stout
 [M] British Beer Company Pasty Pie + Shipyard Bourbon Barrel Aged Smashed Pumpkin
 [N] Grill 28 Pork belly with kale, heirloom tomato jam, chipotle & sage mayo + Great Rhythm Amplified Amber Ale
 [O] When Pigs Fly Chili-cured pork tenderloin with watermelon + Brooklyn Cuvee La Boite
 [P] Portsmouth Brewery House pretzel bites with cheddar ale sauce + Portsmouth Brewery 5C's IPA
 [Q] Portsmouth Gas Light Co. Mango & lobster salsa with chips + Tuckerman American Pale Ale

- [R] Michele's Totally Awesome Gourmet Popcorn Assorted flavors of gourmet popcorn + Stark Hump Day Hefeweizen
 [S] Random Acts of Sweetness James Bonbons + Martha's Exchange Smoked Porter
 [T] 7th Settlement 1623 Brown Ale braised pork, spent grain crostini, ale onions, beer cheese & pickled onion + 7th Settlement Brewery 1623 Brown Ale
 [U] Demeters Steakhouse Smoked pork & honey apple sausage + Samuel Adams Double Bock
 [V] Martingale Wharf Roast pork sandwich with gravy & pickled cabbage + Allagash Saison
 [W] The Rosa Local honey, house-made ricotta & rosemary-stewed apple cannoli + Allagash Fluxus 2014
 [X] Calef's Country Store Snappy Rat Trap cheddar & Calef's ginger snap + Flying Goose Lupulin Suplex Double IPA
 [Y] Flavor Concepts Grilled Asian pears, pickled mushrooms, wood sorrel, wild mint & ground ivy + Elm City Brewing Co. Armageddon Black IPA
 [Z] Lindt Chocolate Chili dark chocolate & sea salt dark chocolate + Redhook Pumpkin Porter

DIPLMAT VIP RECEPTION SELECTIONS - BEER DESCRIPTIONS ON BACK

- Black Birch Chilled shrimp skewers with ham & pickles
- Cava Cochido stew
- Mombo Smoked cheddar pastry topped with candied pork belly and apple cider caviar
- Moxxy Mini-red hot dogs, bacon fresno marmalade, NH Swiss and Maine mustard
- Stages at One Washington Smoke-compressed watermelon, heirloom tomato, basil-whipped honey and grey salt
- White Apron Vegetable crudites



Music Hunter McKay 5tet - Tyco Center Patio
Exhibits Colonial Brewing at the Firepit (Exhibit 1)
Vendor Granite State Growler Tours
Sponsor ReVision Energy



Participating Restaurants, Caterers, Food & Beverage Purveyors

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

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

British Beer Company [M]
103 Hanover St., Portsmouth, NH
(603) 501-0515 | britishbeer.com/portsmouth

Cabot Cheese [D]
Cabot, VT | cabotchese.coop

Calef's Country Store [X]
606 Franklin Pierce Hwy., Barrington, NH
(800) 462-2118 | calefs.com

Demeters Steakhouse [U]
3612 Lafayette Rd., Portsmouth, NH
(603) 766-0001 | demeterssteakhouse.com

Flavor Concepts [Y]
1 Washington St. #325, Dover, NH
(603) 842-4077 | flavorconceptscatering.com

Grill 28 [N]
1200 Grafton Rd., Portsmouth, NH
(603) 766-6466 | peasegolf.com

Holy Grail Food & Spirits [G]
64 Main St., Epping, NH
(603) 679-9559 | theholygrailpub.com

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

Martingale Wharf [V]
99 Bow St., Portsmouth, NH
(603) 431-0901 | martingalewharf.com

McKinnon's Market [A]
2454 Lafayette Rd., Portsmouth, NH
(603) 559-5714 | mckinnonsmarkets.com

Michele's Awesome Gourmet Popcorn [R]
1724 Dover Rd., Epsom, NH
(603) 736-4610 | michelesweetshoppe.com

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

North Country Smokehouse
471 Sullivan St., Claremont, NH
(800) 258-4304 | ncsmokehouse.com

One Hundred Club [K]
100 Market St., Portsmouth, NH
(603) 766-4100 | onehundredclub.com

Pete & Gerry's Organic Eggs [L]
Monroe, NH | peteandgerrys.com

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

Portsmouth Gas Light Co. [Q]
64 Market St., Portsmouth, NH
(603) 430-8582 | portsmouthgaslight.com

Robert's Maine Grill [E]
326 U.S. 1, Kittery, ME
(207) 439-0300 | robertsmainegrill.com

Random Acts of Sweetness [S]
112 State St., Portsmouth, NH
(603) 319-8612 | randomnessweetness.com

Ri Ra Irish Pub [C]
22 Market Square, Portsmouth, NH
(603) 319-1680 | rira.com

The Rosa [W]
70 State St., Portsmouth, NH
(603) 436-9715 | therosa.com

7th Settlement Brewery [T]
47 Washington St., Dover, NH
(603) 373-1001 | 7thsettlement.com

When Pigs Fly [O]
460 US 1, Kittery, ME
(207) 4393114 | whenpigsflypizzeria.com

WHYM Craft Beer Cafe [H]
3548 Lafayette Rd., Portsmouth, NH
(603) 501-0478 | facebook.com/whymcraftbeer

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

Chamberlain Springs Nh2o
Alton, NH | chamberlainspringsnh2o.com

Mombo
66 Marcy St., Portsmouth, NH
(603) 433-2340 | momborestaurant.com

Moxy
106 Penhallow St., Portsmouth, NH
(603) 319-8178 | moxyrestaurant.com

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

The White Apron
14 Hancock St., Portsmouth, NH
(603) 617-3555 | thewhiteapron.com

Promotional Partners

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Mr. Fox Composting mrfoxcomposting.com
Portsmouthnh.com portsmouthnh.com
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RAM Printing ramprinting.com

Participating Breweries

Smuttynose Brewing Co. [K - VIP]
Portsmouth, NH | smuttynose.com

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

Allagash Brewing Company [V - W - VIP]
Portland, ME | allagash.com

Brooklyn Brewery [O - VIP]
Brooklyn, NY | brooklynbrewery.com

Dogfish Head Brewery [I - VIP]
Milton, DE | dogfish.com

Downeast Cider [D]
Charleston, MA | downeastcider.com

Earth Eagle Brewings [H - VIP]
Portsmouth, NH | eartheaglebrewings.com

Elm City Brewing Co. [Y - VIP]
Keene, NH | elmcitybrewing.com

Flying Goose Brewery [X - VIP]
New London, NH | flyinggoose.com

Great Rhythm Brewing Co. [N - VIP]
Portsmouth, NH | greatrhythmbrewing.com

Henniker Brewing Co. [G]
Henniker, NH | hennikerbrewing.com

Martha's Exchange Brewing Co. [S - VIP]
Nashua, NH | marthas-exchange.com

Moat Mountain Brewing Co. [J]
North Conway, NH | moatmountain.com

Peak Organic Brewing [C]
Portland, ME | peakbrewing.com

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

Samuel Adams Brewery [U - VIP]
Boston, MA | samadams.com

7th Settlement Brewery [T]
Dover, NH | 7thsettlement.com

Shipyard Brewing Co. [M - VIP]
Portland, ME | shipyard.com

Stark Brewing Co. [R - VIP]
Manchester, NH | starkbrewingcompany.com

Stoneface Brewing Co. [F - VIP]
Newington, NH | stonefacebrewing.com

Throwback Brewery [L - VIP]
Hampton, NH | throwbackbrewery.com

Tuckerman Brewing Co. [Q - VIP]
Conway, NH | tuckermanbrewing.com

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

Woodstock Inn Brewery [A - VIP]
N. Woodstock, NH | woodstockinnbrewery.com

7TH SETTLEMENT

1623 Brown Ale Deep notes of chocolate with a rich sweetness. Oats smooth out the mouth-feel leaving a lingering sweetness balanced with enough hop presence.

ALLAGASH BREWING CO.

Tiarna A blend of two beers, dark golden in color with citrus, pineapple and bread in the aroma. Saison A golden beer brewed with a 2-Row blend, malted rye, oats and dark Belgian candi sugar, dry finish. Fluxus 2014 Belgian Strong Ale with local honey from Allagash-raised bees & spruce tips.

BROOKLYN BREWERY

Brooklyn BLAST! British Maris Otter and German Pilsner malts lends so-lidity, balance and bready flavors. Minerally hop bitterness. Cuvee La Boite A "Grand Cru" style, subtly infused with Lior's unique blend of Mishmish N.33 (lemon, saffron, crystallized honey), fresh kaffir lime leaves, and rare Espelette peppers from the French Pyrénées.

DOGFISH HEAD BREWERY

Rosabi An Imperial Pale Ale with munich/caramel malts, Louisiana red rice, simcoe / centennial hops, wasabi. Sixty-One IPA has one extra ingredient - syrah grape must, which adds color, slight fruit flavor, and dry finish.

DOWNEAST CIDER Hard Honey is a session mead, fermented using a cider base (gluten-free) over a bed of orange peels and coriander; 5.1% ABV. Original Blend and Cranberry Blend Hard Cider uses fresh pressed, New England apples and is brewed with English Ale Yeast; fresh cranberry juice is added at end of the fermentation process to give it a slight tartness.

EARTH EAGLE BREWINGS

Huixtocihuatl A pale ale brewed with locally foraged bay leaves, kelp & dulce. An unusual salty beer. Uncle Mac and the Gooseberry Parade Macintosh apples, gooseberry bergamout, lemon balm, yarrow, sarachi ace hops make this Belgian Pale Gruit.

ELM CITY BREWING CO.

Oak Aged Baltic Porter Dark brown in color, full bodied, slightly sweet with raisin/plum dark fruit and roasted malt flavors. Armageddon Black IPA Dark brow to black in color with a medium body. Assertive bitterness, detectable roasted malt character with hop flavor and aroma that lingers.

FLYING GOOSE BREWERY

Pale Ride Saison Brewed with a proprietary Belgian yeast blend, Belgian Malts, European hops and a touch of freshly ground clementine peels and coriander Lupulin Suplex Double IPA A bright orange color with a notice-able hop aroma and a bright citrusy hop flavor; a little bit bitter.

GREAT RHYTHM BREWING CO.

Hopstock IPA A harmonious blend of citrusy, floral, and fruity flavors and hop aromas. Perfectly imbalanced yet sessionable. Amplified Amber Ale A complex malt profile of caramel notes with earthy and spicy hop flavors and aromas; deep amber in color this beer finishes very crisp and clean.

HENNIKER BREWING CO.

Whipple Wheat A bright, citrusy hop aroma, mellow and full wheat finish, without traditional wheat beer phenolics. Notes of grapefruit and pine.

MARTHA'S EXCHANGE BREWING CO.

Prestidigitator Doppelbock A Blonde Doppelbock aged on Woodford Reserve Oak. Smooth, silky, dangerously drinkable. Smoked Porter Robust with beechwood smoked malt; flavors of toffee, chocolate with earthy hops.

MOAT MOUNTAIN BREWING CO.

Opa's Oktoberfest A German-style lager. Amber in color with notes of bis-cuit and toasted malt. Smooth, crisp with medium bitterness and semi-dry to finish.

DIPLOMAT VIP BEERS • MAIN EVENT BEERS

PEAK ORGANIC BREWING

Fresh Cut A dry-hopped pilsner with aromas of citrus, grass and spice. Though the front palate is loud with IPA qualities, the finish is distinctly pilsner - crisp, dry and extremely refreshing.

PORTSMOUTH BREWERY

ESB with EKG Pin A traditional English ESB, dry hopped with East Kent Golding hops. 5C's IPA A golden medium bodied beer that is very hop forward.

REDHOOK BREWERY

Pilsner A dry, grassy pilsner, exclusively with Srachi Ace. A pleasant lemon and herbal character. Pumpkin Porter Dark A full bodied porter. Chestnut brown in color with pureed pumpkin, cinnamon, nutmeg and ginger. And a little maple syrup to finish.

SAMUEL ADAMS BREWERY

Honey Queen A blend of three unique honeys, hops and chamomile in this Bragot create a floral flavor with a tart sweetness and a honey finish. Double Bock Intense and warming, this award-winning lager has a deep mahogany color, carmel sweetness and sooth body balanced by citrus and hop flavors.

SMUTTYNOSE BREWING CO.

Schmutzig An interplay of hefeweizen yeast and Sterling and Chrystal hops. Hoppy like an IPA but firmly grounded in Bavarian roots. Farmhouse Ale A golden light amber color, light to medium body and noticeable fruity/spicy esters with added pineapple sage to this year's batch.

SHIPYARD BREWING CO.

Bourbon Barrel Aged Imperial Stout Rich sweetness with notes of dark chocolate and vanilla throughout. Creamy mouth feel, finishing with a touch of bourbon and oak. Bourbon Barrel Aged Smashed Pumpkin Huge notes of Fall spices: nutmeg, cinnamon, all spice. Also with notes of malt sweetness and vanilla. Vanilla bourbon lends a touch of boozey heat.

STARK BREWING CO.

Bo's Scotch Ale A traditional Scotch Ale, with a rich dark ruby body; begins with nice caramel notes and finishes with a smooth sweet malty char-acter. Hump Day Hefeweizen An unfiltered, full-flavored, wheat beer with a nice balance of banana and clove esters. A beautiful straw colored body.

STONEFACE BREWING CO.

Indian Red Rye Ale A hoppy American red with copious amounts of rye malt and flaked rye added for a hint of spice. A huge citrus and pine aroma. Stoneface IPA Big, juicy, dry-hopped with PNW hops; inviting tropical fruit aroma with grapefruit and pine.

THROWBACK BREWERY

Golden Beet Wit Made with golden beets from Meadow's Mirth Farm. Red Rover Coffee Milk Stout A smooth and roasty beer with an amazing coffee aroma, velvety body, and beautiful coffee-colored head.

TUCKERMAN BREWING CO.

American Pale Ale brewed with specialty malts, some grown in Maine, and four types of hops. After fermentation, it is cold conditioned and dry-hopped in lagering tanks for maximum taste and quality.

WHITE BIRCH BREWING CO.

Blueberry Berliner Weisse Sour, blueberry notes, tart with a sweet offset-ting wheat character. Balanced and smooth. Farmhouse Red Maltly carmel notes, toffee, subtle yeast spice from the Belgian yeast and a dry finish.

WOODSTOCK INN BREWERY

Scottish Ale Deep chestnut color. Rich, malty ale wth low hop bitterness and aroma. A subtle smoky finish. Fellowship IPA Orange colored IPA with floral hop note and finished with grapefruit bitterness.

Thanks to All Our Generous Contributing Partners

