



a benefit for

New Hampshire Public Television
engages minds,
connects communities,
celebrates New Hampshire.



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



RAFFLE OF EXCLUSIVE COLLECTION OF BEERS!
2015 Passport Brewers Reserve Collection
Get RAFFLE TICKETS now at nhptv.org/beer

- Music** The Sidewalk Boys
- Exhibit** Colonial Brewing at the Firepit
- Vendors** Granite State Growler Tours • Craft Beer Cellar • Edible Seacoast
- Sponsors** Lead Sponsor: Bank of New Hampshire
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Food & beer selections as of printing

EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2015 CRAFT BEER & FOOD PAIRING TOUR!

- [A] McKinnon's Market Marinated Chicken, Beef and Assorted Sausages + Martha's Exchange Velvet Elvis Vanilla Bean Stout
- [B & BB] Non-Alcoholic Beverages
- [C] Ri Ra + Tuckerman's Brewery Trale
- [D] Calef's Country Store Cheddar Cheese & Red Pepper Jelly + North Country Cider Fire Starter
- [E] Stages at One Washington Smoked Corn Soup + Brooklyn Brewing Sorachi Ace
- [F] Blue Mermaid Island Grill Jamaican Jerk Chicken + Moat Mountain Opa's Oktoberfest
- [G] Holy Grail Food & Spirits Salted Caramel Apple Cheesecake with Cider Donut Crust + Great Rhythm Brewing Amplified Amber
- [H] WHYM Craft Beer Cafe Mini Fromage Plate with Homemade Crackers & Cheese with Truffle Tapenade + Earth Eagle Nebraska
- [I] Black Trumpet Bistro Pork Sausage+ Smuttlabs Thelema
- [J] Vida Cantina Tostones + Elm City Abbey Double
- [K] One Hundred Club Pickled Local Cucumbers, Flying Goose Chevre Noir, Meadow's Mirth Arugula Pesto, Dried Tomatoes & White Gate Farm Honey + Dogfish Head Sixty-One Minute IPA
- [L] Carol's Eggs of Pete and Gerry's Organics Turkey Salad Wrap with Spicy Pumpkin Aoli • Marshmallow & Apple Butter w/ Graham Cracker + Henniker Brewing Hometown DoubleBrown
- [M] British Beer Company Sausage Wrapped in Puff Pastry + Shipyard Brewing Bourbon Barrel Aged Double ESB
- [N] The Foundry Split Pea Soup w/ Crispy Pork + Stoneface Brewing IPA
- [O] Grill 28 Sweet Potato Chips with Caramelized Apple & Onion Cheesespread w/ Black Pepper Bacon + Redhook Brewery Pumpkin Porter
- [P] Portsmouth Brewery Chicken-Apple Provolone Sausage, Corn & Bacon Succotash & Roasted Tomato Demi-Glace + Portsmouth Brewery Oktoberfest
- [Q] North Country Smokehouse & Lindt Chocolate Assorted sausages and chocolates + Woodstock Brewing Old Man Oatmeal Stout
- [R] Michele's Totally Awesome Gourmet Popcorn Assorted Flavors of Gourmet Popcorn + Flying Goose Brewery Bride of Dankenstein Rye IPA
- [S] Throwback Brewery Smoked Chicken Boudin + Throwback Brewery Peach Wit
- [T] 7th Settlement Pork Soup + 7th Settlement Brewery Brown Ale & Gerrish IPA
- [U] Atlantic Grille Bluefin Tuna Bites + Smuttynose Brewing Frankenlager
- [V] Agave Chips & Guacamole + Allagash Brewing Saison
- [W] Demeters Steakhouse + Allagash Brewing Belgian IPA
- [X] The Colonnade Hotel Coq au Vin Meatballs + Samuel Adams Brewery Smokehouse Rauchbier

DIPLMAT VIP RECEPTION SELECTIONS - BEER DESCRIPTIONS ON BACK

- Anju Noodle Bar Soy Marinated Soft Egg, Rice, Red Kimchi with Kimchi Aioli & Beet Kavass
- Black Birch
- Cava Grilled Sourdough with Artichoke and Serrano Ham • Miticrema Cheese Spread
- Figtree Kitchen Savory Scones
- Hayseed
- Henrys' Market Fennel Gratin with Prociutto & Burnt Eggplant on Toast
- Franklin Oyster House Pork Sausage, Apple Slaw, Bourbon Mustard, Crispy Onions
- Stages at One Washington Cantelope-Avocado-Squash "Torchon," Amaranth Leaves, "Aerated Smoke," Ginger

Participating Restaurants, Caterers, Food & Beverage Purveyors

Agave [V]

111 State St., Portsmouth, NH
(603) 427-5300 | agavemexicanbistro.com

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

The Foundry Restaurant [N]

50 Commercial St., Manchester, NH
(603) 836-1925

Calef's Country Store [D]

606 Franklin Pierce Hwy., Barrington, NH
(800) 462-2118 | calefs.com

Carol's Eggs of Pete and Gerry's Organics [L]

140 Buffum Rd., Monroe, NH
(802) 473-9992 | carolseggs.com

The Colonnade Hotel [X]

120 Huntington Ave., Boston, MA
(617) 424-7000 | colonnadehotel.com

Demeters Steakhouse [W]

3612 Lafayette Rd., Portsmouth, NH
(603) 766-0001 | demeterssteakhouse.com

Grill 28 [O]

1200 Grafton Rd., Portsmouth, NH
(603) 766-6466 | peasegolf.com

Holy Grail Food & Spirits [G]

64 Main St., Epping, NH
(603) 679-9559 | theholyspiritpub.com

Lindt & Sprungli USA [Q]

1 Fine Chocolate Pl., Stratham, NH
(603) 778-8100 | lindtusa.com

McKinnon's Supermarkets [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 | michesweetshoppe.com

North Country Smokehouse [Q]

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

One Hundred Club [K]

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

The Portsmouth Brewery [P]

56 Market St., Portsmouth, NH
(603) 431-1115 | portsmouthbrewery.com

Ri Ra Irish Pub [C]

22 Market Square, Portsmouth, NH
(603) 319-1680 | rira.com

7th Settlement Brewery [T]

47 Washington St., Dover, NH
(603) 373-1001 | 7thsettlement.com

Throwback Brewery [S]

121 Lafayette Rd., North Hampton, NH
(603) 379-2317 | throwbackbrewery.com

Vida Cantina [J]

2456 Lafayette Rd., Portsmouth, NH
(603) 501-0648 | vidacantinanh.com

WHYM Craft Beer Cafe [H]

3548 Lafayette Rd., Portsmouth, NH
(603) 501-0478 | facebook.com/whymcraftbeer

Diplomat VIP

Anju Noodle Bar

7 Wallingford Sq. #102, Kittery, ME
(207) 703-4298 | anjunoodlebar.com

Black Birch

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

Cava

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

Figtree Kitchen

14 Hancock St., Portsmouth, NH
(603) 766-4300 | figtreekitchen.com

Franklin Oyster House

148 Fleet St., Portsmouth, NH
(603) 373-8500 | franklinoysterhouse.com

Hayseed

105 Towle Farm Rd., Hampton, NH
(603) 601-8300 | smuttynose.com/restaurant

Stages at One Washington

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

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Edible Seacoast edibleseacoast.com

Marshall Tent marshallrental.com

Mr. Fox Composting mrfoxcomposting.com

Portsmouthnh.com portsmouthnh.com

Portsmouth Sign Co. portsmouthsign.com

RAM Printing ramprinting.com

Participating Breweries

Smuttynose Brewing Co. [U - VIP]

Hampton, NH | smuttynose.com

Smuttlabs [I - VIP]

Hampton, NH | smuttynose.com/smuttlabs

The Portsmouth Brewery [P - VIP]

Portsmouth, NH | portsmouthbrewery.com

Allagash Brewing Company [V - W - VIP]

Portland, ME | allagash.com

Brooklyn Brewery [E - VIP]

Brooklyn, NY | brooklynbrewery.com

Dogfish Head Brewery [K - VIP]

Milton, DE | dogfish.com

Earth Eagle Brewings [H]

Portsmouth, NH | eartheaglebrewings.com

Elm City Brewing Co. [J - VIP]

Keene, NH | elmcitybrewing.com

Flying Goose Brewery [R - VIP]

New London, NH | flyinggoose.com

Great Rhythm Brewing Co. [G - VIP]

Portsmouth, NH | greatrhythmbrewing.com

Henniker Brewing Co. [L - VIP]

Henniker, NH | hennikerbrewing.com

Martha's Exchange Brewing Co. [A - VIP]

Nashua, NH | marthas-exchange.com

Moat Mountain Brewing Co. [F]

North Conway, NH | moatmountain.com

North Country Hard Cider Co. [D]

Rollinsford, NH | northcountrycider.com

Redhook Brewery [O - VIP]

Portsmouth, NH | redhook.com

Samuel Adams Brewery [X - VIP]

Boston, MA | samadams.com

7th Settlement Brewery [T]

Dover, NH | 7thsettlement.com

Shipyards Brewing Co. [M - VIP]

Portland, ME | shipyard.com

Stoneface Brewing Co. [N - VIP]

Newington, NH | stonefacebrewing.com

Throwback Brewery [S]

North Hampton, NH | throwbackbrewery.com

Tuckerman Brewing Co. [C - VIP]

Conway, NH | tuckermanbrewing.com

Woodstock Inn Brewery [Q - VIP]

N. Woodstock, NH | woodstockinnbrewery.com

DIPLOMAT VIP BEERS • MAIN EVENT BEERS

7TH SETTLEMENT

1623 Brown Ale Deep notes of chocolate. Oats smooth out the mouth-feel leaving a lingering sweetness balanced with enough hop presence. **Gerrish IPA** Full bodied ale with well-rounded malt balancing the large hop flavor.

ALLAGASH BREWING CO.

Cuvee De Industriale A blend of select barrels from wild beer programs, various components up to five years old, a mix of French and American. **Saison** A golden farmhouse ale with a two-row blend, unspiced and dry finish. **Belgain IPA** A hop-forward ale with plenty of tropical fruits, west coast hops and Belgian ester undertones.

BROOKLYN BREWERY

Intensified Coffee Porter A big chocolatey ale, ready to take on super powers. **Sorachi Ace** A classic saison, unfiltered golden farmhouse ale with a wonderfully clean malt flavor and our hero, the quirky Sorachi Ace hop, standing front and center

DOGFISH HEAD BREWERY

2013 Noble Rot This saison-esque science project is from the fermentable sugars of two unique wine grapes. **Sixty-One IPA** The best selling 60-minute IPA with one extra ingredient - syrah grape must, which adds color, slight fruit flavor, and dry finish.

EARTH EAGLE BREWINGS

Nebraska Hoppy saison, moderately spicy farmhouse ale with juicy hops presence.

ELM CITY BREWING CO.

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. **Abbey Double** Belgian double brewed with dark candy syrup and Trappist ale yeast. A complex, rich malt sweetness with raisin and plum rounded out by a warm finish.

FLYING GOOSE BREWERY

Kong! Russian Imperial Stout A deep, rich, dark stout aged for two months in Jim Bean Bourbon barrels. **Bride of Dankenstein Rye IPA** Brewed with rye and loads of hops, this well balanced IPA has a huge tropical, fruity nose and flavor.

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.

Gentleman Farmer A Belgian beauty brewed paired with American craft brewing ingenuity. **Hometown Double Brown** A robust brown ale brewed in honor of Henniker, sturdy enough to stand up to chilly nights. Look for tasty notes of burnt sugar, molasses and marzipan.

MARTHA'S EXCHANGE BREWING CO.

22nd Anniversary Ale A six-month bourbon barrel aged barleywine. **Velvet Elvis Vanilla Bean Stout** American stout brewed and aged with whole vanilla beans. Balanced roasted and caramel malts with hints of dark chocolate with vanilla aromatics.

MOAT MOUNTAIN BREWING CO.

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

NORTH COUNTRY CIDER Beary Patch This is a wild raspberry cider with a berry nose and slight sweetness with a bit of tart. **Fire Starter** A spiced cider with cinnamon, habanera and pomegranate.

PORTSMOUTH BREWERY

Pumpkin Ale An ale brewed with pumpkin and fall spices.

Oktoberfest A malty sweet, medium bodied amber ale.

REDHOOK BREWERY

Aux the Gentle Giant Maibock A strong, golden lager that traditionally marks the dark beer season. **Pumpkin Porter** 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

Tetravis A Belgian Quad that begins with a molasses flavor with notes of raisins and figs that develops to an undercurrent of tart spice from the Belgian yeast. **Smokehouse Rauchbier** This smoky rauchbier is balanced by a light toffee malt note and a slight hoppy bitterness.

SHIPYARD BREWING CO.

Bourbon Barrel Aged Huge notes of fall spices: nutmeg, cinnamon, all spice. Also with notes of malt sweetness and vanilla. Vanilla bourbon lends a touch of boozy heat. **Bourbon Barrel Aged Double ESB 2012 Original Batch** Aged in bourbon barrels for more than 100 days; a true marriage of beer and bourbon. Burnt orange in color, it features aromas of raisins, nuts and whiskey.

SMUTTYNOSE BREWING CO.

Spank A hoppy farmhouse ale, gold in color, light in body and refreshingly dry thanks to our spicy farmhouse ale yeast. **Frankenlager** A crisp and refined double IPA fermented like the classic lagers of Europe.

SMUTTLABS

Cherry Short Weisse A Berliner-style ale brewed with tart cherries. **Thelema** A Belgian style golden ale with fruity esters from our house Belgian yeast strain. Slightly sweet malt profile with undertones of grain and hay.

STONEFACE BREWING CO.

Stoneface RIS Aged cold-brew coffee and Tahitian vanilla beans make this delicious elixir unforgettable. **Stoneface IPA** Big, juicy, dry-hopped with PNW hops; inviting tropical fruit aroma with grapefruit and pine.

THROWBACK BREWERY

Peach Wit A Belgian white, infused with local peaches.

TUCKERMAN BREWING CO.

6288 Stout An American stout, cold conditioned, dry-hopped with a smooth, dark malty flavor. **Trale** Kolsch style ale. Bright, straw yellow hue. Similar to a standard German pale lager.

WOODSTOCK INN BREWERY

Scottish Ale Deep chestnut color. Rich, malty ale with low hop bitterness and aroma. A subtle smoky finish. **Old Man Oatmeal Stout** A creamy, unfiltered stout with black patents malt shining through.

Thanks to All Our Generous Contributing Partners

