



To our distributors who support craft beer
Advantage

Beer Island Distributors

BevSouth

Comer

KW

RAFA

To all our Volunteers,

Ashley Bowers and Palmetto State Brewers

Soda City Suds Week Crew

Half and Half for all design and branding.





WELCOME!

Thank you for being a part of the first annual Cream of the Crop Beer Festival. Cream of the Crop Beer Festival is hosted by the Farm to Table Event Company and City Roots Farm. We have gathered 29 breweries from North and South Carolina featuring over 80 beers. We decided it was time to celebrate local beer the way we like to celebrate everything local on a farm outside with good food and good music. Thanks to a push from Judah Cannon and Ian Hancock from Advintage and Mike Allen from The Palm, we stepped up and took it on. We brought in people to represent every aspect of the festival to tell us what they were looking for and thought was best for a beer festival. The first decision was to purchase all the beer from the breweries to continue our mission to support local artisans, farmers, business and breweries. Our bands are from Columbia and Charleston. Our food is from local businesses who support local farmers and artisans. All we need is you to have a great time! We hope you enjoy what we have created and continue to celebrate with us in the years to come. Cheers to the finale event of Soda City Suds Week!

QUESTIONS??

What is included in your ticket?

Tasting glass, samples and live music.

What if I am not drinking beer?

We have soda, water, and wine for sale at the pint station.

What if I want a pint of beer?

\$5 at the pint station will get you a ticket and a cup. Visit your brewer of choice and turn in your ticket for a pint.

What if I forgot a growler for the end of the night to fill?

Craft and Draft will be selling growlers and t-shirts.

How do I fill my growler at the end of the event?

Visit the growler ticket station next to Craft and Draft and purchase a growler ticket. Take your ticket to the brewer with the left over beer and turn in your ticket for the growler to be filled.

Where is everybody?

Check your map! Check the tapping times! Don't forget to check out the list of beers in the guide under each brewery!

MUSIC BY

The Ramblers and
The Mustache Brothers

THANK YOU TO OUR COMMITTEE

The Palm • Mike Allen
Bourbon Columbia • Kristian Niemi
Advintage Distributing •
Judah Cannon and Ian Hancock

DONT FORGET TO GRAB SOME GRUB!



SPECIAL KEG TAPPING SCHEDULE

12:30 PM Oskar Blues Brewing - Don't Beer the Reaper

This Multigrain Harvest Ale showcases the huge variety of flavors in the world of grain! Caramelized Rye malt and Toasted Whole Oats were packed in along with a variety of malted Barleys, including the new experimental variety Full Pint which is grown on a small farm in Oregon. Toasted walnuts and almonds, peanut butter, biscuits, caramel, and fresh baked bread comprise a profile from aroma to flavor that is unique with every drop! Medium bodied, yet full mouthfeel.

12:45 PM COAST Brewing - Boy King Double IPA

A highly hopped, yet still balanced, double IPA. Multiple hop varieties, emphasizing Citra Hops, were used. We're lovin' the tropical goodness of this hop variety!

1:00 PM Foothills Brewery - Sexual Chocolate

A cocoa infused Imperial Stout. Opaque black in color with a dark brown head. Big chocolate aroma with notes of espresso, blackstrap molasses, dark sweet toffee and dark fruit. Smooth dark chocolate backbone with complex notes of coffee, dark toffee and dark fruit.

1:15 PM Green Man Brewery - Rambler

In the spring a beer drinker's fancy turns to thoughts of Pale Ale. We pay our respects to this celebrated style with a hybrid of legendary British malt and vibrant American hops. The dry hopped finish rejuvenates the taste buds and leaves your mouth feeling groovy. "...drink a thousand times. It's time to ramble on."

1:30 PM Highland Brewing Company - Devil's Britches

Highland Brewing commemorates the history of the Great Smoky Mountains and Devil's Britches trail with a rich, red IPA. Ashburne Mild malt produces a toasted and biscuity flavor, and Extra Special malt renders an alluring red hue. Apollo hops provide aggressive bitterness (70 IBU), while dry-hopping with Calypso hops yields complex fruity and floral aromas with hints of pear and apple.

1:45 PM RJ Rockers - RockHopper IPA

This ninety-minute west coast-style IPA has nine hop additions of Warrior and Amarillo and comes in at a whopping 90 IBUs. A tongue-twisting treat for the hophead in all of us!

2:00 PM Holy City Brewing - Clementine Pale Ale

A low abv pale ale with Clementine 3 ways: fruit in the mash, peels in the pool, peels and fruit in the brite tanks before packaging

2:15 PM River Rat Brewery - Heritage Cream Ale

This Brilliant straw colored ale is an American answer to a German lager, light, crisp, & clean. This beer style originated in America in the mid-1800s, and uses corn as an ingredient in the brewing process.

2:30 PM Swamp Cabbage Brewery - White IPA

Our first seasonal IPA. Brewed in collaboration with the Browski Brothers is a great Spring IPA. Brewed with coriander and sweet orange peel mixes nicely with the Warrior, Citra, and Cascade hops. Than dry hopped with Citra and Cascade for a great citrus aroma.

3:00 PM Tradesman Brewery - Saison

Is part of a larger farmhouse series featuring different ingredients and flavors. This iteration features Crystal Rye malts and Molasses. Slightly sweet, spicy, with note of grass, and earthy undertones.

FESTIVAL MAP

- 1 SEMINAR
- 2 NODA
- 3 BENFORD
- 4 DUCK RABBIT
- 5 OLD MECKLENBERG
- 6 Foothills
- 7 FROTHY BEARD
- 8 BLOWING ROCK
- 9 HOLY CITY
- 10 WOODEN SKIFF
- 11 TRADESMAN
- 12 COAST BREWING
- 13 WESTBROOK
- 14 QUEST
- 15 RIVER RAT
- 16 ALL ABOUT BEER MAGAZINE
- 17 FREEHOUSE
- 18 FULLSTEAM
- 19 FATTY'S BEER WORKS
- 20 THE WURST WAGON
- 21 SODA CITY SUDS WEEK
- 22 BOURBON COLUMBIA
- 23 THE OAK TABLE
- 24 GIRLS PINT NIGHT OUT
- 25 PINT TICKETS
- 26 CRAFT AND DRAFT
- 27 GROWLER TICKETS
- 28 RIVER DOG & GREEN MAN
- 29 UNKNOWN
- 30 RIVER DOG
- 31 HIGHLAND
- 32 OSKAR BLUES
- 33 RJ ROCKERS
- 34 THOMAS CREEK
- 35 REVERLY
- 36 BREWERY 85
- 37 CONQUEST
- 38 OLD MILL BREW PUB
- 39 SWAMP CABBAGE
- R RESTROOMS

CITY ROOTS FARM

FARM HOUSE

CHECK IN

CHECK IN

PARKING

PARKING

AIRPORT BLVD.



BREWERIES & BEERS



**BENFORD
BREWING**
LANCASTER, SC

South Carolina's only agricultural based brewery, locally owned and operated on a small farm in **Lancaster, SC**. We brew in 30 barrel batches with sourced well water believed to be tied into three known springs on the property, we produce natural, unmodified craft beers staying true to brewing traditions. All waste brewing by-products are feed to livestock on the brewery's grounds.

Smoked O'Hickory Brown Ale - This Brown Ale uses both smoked German smoked grains and "Home" smoked grains performed here on the farm.

Irish Honey Ale - An Irish twist to a traditional Pale. Brewed with Pale Malt, Honey Malt, and Oats, then fermented with Irish Ale Yeast for a medium body pale ale.

O'SOO Oyster Stout - We keep 'em in the shell, and add them to the boil, resulting in a traditional oatmeal stout with a salty hint of oysters.



**BLOWING ROCK
BREWERY**
BLOWING ROCK, NC

We have two breweries the first one is a small 5 BBL alehouse, inn and brewery located in downtown **Blowing Rock NC**. This is where we produce small batch artisanal craft brews that are available in draft only. Our other brewery is a 30 BBL production brewery located in Hickory NC. This is where we run our legacy series and perform our canning operation. There will be a tap room here eventually.

Blowing Rock High Country Ale - Our flagship High Country is a deep, golden ale brewed with 2-Row and Munich style malts. Cascade and Centennial are used as the finish and dry hops. This is our best selling and most versatile ale due to its balance between a floral citrus hop profile and well-integrated hop bitterness. Clean. Crisp. Refreshing.
5.4% ABV 29 IBU

Pilsner - Our traditional Czechoslovakian Pilsner won the gold medal at the Carolina's Championship of Beer. It is brewed with German malt and Czech hops to create a perfect compliment of malt sweetness and body to the distinctive bitterness and aroma typical of this lager style. This beer is perfect evidence that light-bodied brews don't have to be light in flavor. Our Pilsner drinks crisp and smooth, and still offers a richness of flavor.
5.0% ABV 40 IBU

BREWERIES & BEERS



We are a craft microbrewery in **Greenville, South Carolina** that specializes in marrying Southern culture with craft beer spirit while using traditional German brewing techniques. Prost, Y'all!

Southern Pale Ale - It seems almost every craft brewery is offering an American Pale Ale these days but none offer it with a taste of the South. Not quite hopped to the point where it's an Indian Pale Ale, not quite mellow enough to qualify as just any old Pale Ale. It's right where a beer should be in this new age of craft beer. Expect crisp, hoppy notes with a floral aroma riding a smooth and refreshing malty backbone. It's designed to be enjoyed with good conversation.

Quittin Time - Pour golden yellow with a thick white head. Maintained decent lacing throughout the glass. The aroma is comprised of sweet malt, fruit, banana, and sweet alcohol. It has a light feel on the palate with medium- high carbonation.

Fat Lighter IPA - This warming, winter IPA carries it's share of heat, caramel, and hoppy goodness. Brewed with hops from the American Pacific Northwest that leave a piney, resinous flavor on the tongue.



**COAST
BREWING CO.**
CHARLESTON, SC

COAST Brewing Company was founded in 2007 by husband and wife team, Jaime and David. After leading the Pop the Cap SC campaign, COAST opened after the first law change that same year. A brewery with the environment always in mind, COAST uses certified organic malts to make the best tasting beer. While typically brewing American styles you'll see a variety of beers from German Kolsch to Scotch Ales with a focus on fresh and drinkable.

Red Legs Scotch Ale - Traditional Scotch Ale, heavy malts and heather tips.

HopArt IPA - Our flagship IPA. Balanced with plenty of malts and hops. 7.7%

32°/50° Kolsch - Unfiltered German Ale. Full of flavor, approachable and tasty. The beer for everyone.

(12:45 PM) Boy King Double IPA - A big double IPA with tropical fruit notes.

CONQUEST

BREWING COMPANY

Conquest Brewing Company is the brainchild of brewers Joseph Ackerman and Matthew Ellisor, two **Columbia, SC** natives who have known each other since middle school. After coming to a love of homebrewing in college, they launched Conquest as the first local production brewery with the help of several local small investors. With a vision of creating world-class beers in what was a craft beer desert in the midlands, they bring old world techniques and new world ingredients together to produce both traditional and inventive takes on a plethora of beer styles.

Berliner Weisse - A traditional German style that is kettle-soured before the boil using the inherent sour yeast and bacteria from malted barley. It has a lemony tartness balanced with a biscuity malt character accentuated by the ale yeast used in fermentation. 2.7% ABV.

"Half Hearted" Session IPA - An imminently drinkable IPA for the hophead that is making a day of it. 4.2% and brewed with massive additions in a very complex hop schedule that includes Warrior, Zythos, Belma, Centennial, and Falconer's Flight.

Ophel's Lowly Barleywine - Our spring imperial seasonal is a 10.25% American Barleywine brewed with brown sugar. Big, juicy hop character is accentuated by the subtle molasses and caramel sweetness of a complex malt bill that makes this beer great fresh and even better with age.

Frederick Hefeweizen - Named after Frederick I, the first monarch to ever issue a beer quality edict, our spring seasonal Hefeweizen is brewed true to traditional Bavarian techniques and uses an old world yeast strain that produces huge notes of banana and clove in a cloudy, effervescent treat. 5.9% ABV.



THE DUCK-RABBIT BREWERY

FARMVILLE, NC

There are lots of great beer styles Duck-Rabbit doesn't brew. Instead, it focuses on dark beers: a set of styles that had been under-represented in the beer market. There is an enormous range of flavor possibilities in dark beers – something for every beer fan! The hope is that this specialization can help to set The Duck-Rabbit apart from other breweries.

Milk Stout - The subtle sweetness and fullness of flavor imparted by lactose balances the sharpness of the highly roasted grains that give this delicious beer its black color.

Hoppy Bunny - Eight separate hop additions offer delicious bitterness and beguiling hop aroma/flavor.



Fatty's™

BEER WORKS

Fatty's is based in **Charleston, SC** and believes that great companies can begin on your own back porch. Fatty is the greatest timetraveling brewmaster the world has never known. Fatty's first beer release, "First Shot" IPA is named this for two reasons: It is our first shot at a brewery. Fatty was in the Charleston Harbor on April 12, 1861 watching mortar shells fly over his head towards Ft Sumter, while he was drinking his brew.

First Shot IPA - Great floral aroma with a nice hop bite on the palate. Finishes very clean, so you can drink them all day long.



FOOTHILLS BREWING

WINSTON-SALEM, NC

Foothills began brewing beer at its West 4th Street location in March 2005, with three 15-barrel fermenter. Jamie and his brewers managed to crank out 800 barrels of beer that year, and doubled that output the following year. Today both brewery locations continue to produce our top-quality beers. While we don't offer official brewery tours (yet), if you ask nicely at the brewpub you can probably get a peek at the operation. Eventually, we'll have a tasting room open at our main facility, complete with tours.

Pilot Mountain Pale Ale - Named for one of western North Carolina's iconic landmarks. A classic American style Pale Ale brewed with Crystal and Munich Malts, and aggressively hopped with Perle and Cascade for superior aroma and flavor. In name and in taste, a landmark beer. ABV: 4.7% IBU: 43

Choppy IPA - The recipe is simple. Take some choppy. Add some yum. Nutty malts lend a surprisingly sweet base to copious additions of tangerine-y Simcoe™ hops. Great aroma, superior taste, clean dry finish. One sip will show you why this is our most popular beer. ABV: 6.3% IBU: 70

Peoples Porter - Our version stays true to the classic English style popularized by the Industrial Revolution's working class. Ruby-hued with strong upfront notes of chocolate and toffee, People's Porter finishes strong and flavorful, blending delicious herbal hop flavor and just a hint of espresso. ABV: 5.8% IBU: 43

(1:00 PM) Sexual Chocolate - A cocoa infused Imperial Stout. Opaque black in color with a dark brown head. Big chocolate aroma with notes of espresso, blackstrap molasses, dark sweet toffee and dark fruit. Smooth dark chocolate backbone with complex notes of coffee, dark toffee and dark fruit.



FREEHOUSE BREWERY

CHARLESTON, SC

Brewing artisanal, organic beer on the banks of the Ashley river in **Charleston, S.C.** Rude Boy Strong Amber Ale brewed with rye malt for a Rude and spicy kick. Bittersweet and boozy. Named for the ale quaffing street hooligans of olde time Britain, this unique beer is stock full of robust flavors so even the rudest boy takes note. Get Rude today!

Green Door IPA - Generous additions of organic American hops – citrusy, grassy, and herbal – combine with organic malts to strike a perfect balance with our house ale yeast. A crisp and fresh hop-flavored IPA. Open the Green Door.

Ashley Farmhouse Ale - A dry Belgian-style saison. Hazy golden hue in the traditional farmhouse brewing style. Yeast-driven fruit and tartness with mild spiciness from the flaked rye and ginger in the background. Lightly hoppy with a slight bitter finish from the bitter orange peel. Easy drinking.



FULLSTEAM

Fullsteam is a **Durham, North Carolina** "plow to pint" brewery inspired by the food and farm traditions of the South. Our mission: to pioneer the art of Distinctly Southern Beer. We brew traditional and experimental beers with a Southern sensibility, often incorporating local farmed goods, heirloom grains, and seasonal botanicals to guide our beer and our quest. We seek to build a Southern Beer Economy...one pint at a time.

Fortunella - A springtime India Pale Ale brewed with 100 pounds of Southern kumquats and juicy New Zealand hops (Galaxy and Super Alpha). 7.4% ABV.

Carver - Art is the elimination of the unnecessary. – Pablo Picasso
Our landmark lager brewed with 200 pounds of North Carolina sweet potatoes...and zero ounces of pie spice. Carver is first and foremost a lager, with a curious-but-delicate earthy layer of complexity. We encourage you to explore the native flavor of sweet potato, one of North Carolina's most important agricultural crops. 5.5% ABV

Root - The latest edition to our Forager series, where we explore the wild and harvest the seasonal bounty. Root is a dark ale brewed with star anise, vanilla, and foraged sassafras gathered by Woodfruit Farms. 7.8% ABV.



FROTHY BEARD BREWING COMPANY

Frothy Beard is a nano brewery in **North Charleston, SC** started by three friends Steve, Michael and Joey. We use a 1.5bbl brewhouse and make unique, food friendly beers.

¡Ándale! Pale Ale - 5.3% - A well balanced Pale Ale dry hopped with jalapenos and cilantro to give it a nice spicy bite.

Zingiber Pale Ale - 5.5% - Fresh ginger is used as a hopping agent giving this Pale Ale a nice fresh ginger taste.



GREEN MAN legendary ales ASHEVILLE NC

The legendary Green Man has existed for centuries but it's no myth that he's been brewing great beer in Asheville since 1997. As one of North Carolina's oldest breweries, Green Man has been producing some of the beer scene's most iconic ales. Our offerings are consistently recognized for quality as well as loyalty to traditional English styles. Additionally, our brewers strive to bring innovative and exciting new flavors to beer loving folks.

IPA - Green Man India Pale Ale is delectably hoppy with a properly balanced body. Generous hop additions give it a wonderful bitterness and pleasant floral nose, while our combination of traditional British malts creates a rich, satisfying flavor and alluring copper color. This authentic English-style IPA is our flagship ale.

ESB - A malty amber ale boasting rich toasted and caramel flavors, Green Man ESB is one of our award-winning signature brews. Our blend of authentic British malts and hops creates a nutty aroma, full body, and a sweet finish. Prepare yourself for a truly exceptional interpretation of a traditional English style.

Porter - Dark, full-bodied, and rich in flavor, Green Man Porter is wonderfully easy to drink. It offers a creamy, smooth mouthfeel and finishes with distinctive chocolate notes. This traditionally crafted, award-winning British-style Porter, like a true rock star, enjoys a legendary following.

(1:15 PM) Rambler - In the spring a beer drinker's fancy turns to thoughts of Pale Ale. We pay our respects to this celebrated style with a hybrid of legendary British malt and vibrant American hops. The dry hopped finish rejuvenates the taste buds and leaves your mouth feeling groovy. "...drink a thousand times. It's time to ramble on."



HIGHLAND BREWING COMPANY

ASHEVILLE, NC

Drawn by a lush mountain landscape and pristine water, a Jamaican immigrant of Chinese descent founded Highland Brewing in 1994. Highland's name honors the Scots Irish who settled in the Appalachian range in the 18th and 19th centuries. Crafting only the highest quality beer with distinct consistency, Highland is Asheville's first brewery since Prohibition. It is credited with igniting the craft beer industry in an area seeking economic growth. Now in its second generation of family ownership, it carries on the tradition of quality, integrity and respect.

Gaelic Ale - First brewed in 1994, our flagship beer is an exceptionally balanced American amber ale. Cascade and Willamette hops add a complex and delicate hop flavor and aroma to the rich malty body, which finishes with a slight touch of caramel sweetness.

Kashmir IPA - A full flavored, English style - IPA. Golden in color with classic piney hop bitterness, balanced by a slightly malted body. An IPA from the old tradition. 6% ABV

Oatmeal Porter - Tradition led to a uniquely smooth combination. Porter was the dominant style in Britain throughout the 19th century. Our addition of flaked oats produces a silky mouthfeel, unusual for beers this dark. It is very malty with hints of chocolate-roasted flavor and a well-balanced hop character.

(1:30 PM) Devil's Britches - Highland Brewing commemorates the history of the Great Smoky Mountains and Devil's Britches trail with a rich, red IPA. Ashburne Mild malt produces a toasted and biscuity flavor, and Extra Special malt renders an alluring red hue. Apollo hops provide aggressive bitterness (70 IBU), while dry-hopping with Calypso hops yields complex fruity and floral aromas with hints of pear and apple.

HOLY CITY BREWING

Holy City Brewing is in its 4th year brewing beer in **Charleston, SC**. The brainchild of 4 locals has grown in size and popularity since opening in 2011. Styles range from a year round Pilsner (along with many other lagers), farmhouse ales, IPAs and even a seasonally released Bacon Porter! Look for very drinkable beers with unique and ever changing flavor profiles!

Pluff Mud Porter - 5.5% ABV Medium Bodied Brown Porter. 2012 GABF Gold Medal Brown Porter.

Pecan Dream - 6% ABV Brown Ale made with 300lbs of Roasted Pecans. Sweet nut flavors on the front, easy drinking crisp finish.

(2:00 PM) Clementine Pale Ale - A low ABV pale ale with Clementine 3 ways: fruit in the mash, peels in the pool, peels and fruit in the brite tanks before packaging



N·o·D·a BREWING COMPANY

NoDa Brewing Company is a homegrown **Charlotte, NC** brew house located in (and named after) the city's most bohemian and artistic neighborhood—NoDa, named after North Davidson Street. Our approach is to handcraft small-batch beers with a dedication to quality and variety. Our size and attitude allow us to brew unique and artistic recipes as well as our renditions of classic varieties such as Stouts, Witbiers, and Winter Warmers. After winning numerous homebrew competitions, by popular demand, we took our beer to the general public. We opened our doors on Oct. 29, 2011 by Suzie and Todd Ford, and from our taproom to our kegs to our cans we hope you taste and enjoy the commitment, detail and love we put into every last drop of our NoDa beers.

Ghost Hop White IPA - Ready for a warm weather, easy drinking beer but not ready to give up your hops? Ghost Hop has the grain bill of an IPA, minus the color, and the hops of a true Northwestern IPA, all delicately fermented with Belgian Wit yeast. It is an American IPA-Belgian love child! It has the light body and drinkability of a Belgian Wit with the Citrus & Pine flavors from the Amarillo and Centennial hops.
5.9% ABV, 70 IBU

Coco Loco Porter - Deep, rich and delicious. This robust porter has a base of Chocolate and Brown malts for a stunningly deep rich color with ruby highlights. The slight bitterness from American chocolate is balanced with the sweet notes of organic coconut we toast onsite at the brewery. It was even awarded the Great American Beer Festival Silver Medal in 2012.
6.2% ABV



THE OLDE MECKLENBURG BREWERY

ASHEVILLE, NC

The Olde Mecklenburg Brewery opened in 2009 with the goal of bringing fresh, classic German-style beers to the Carolinas. We offer an array of year round and seasonal beers that incorporate modern brewing methods with styles that have endured for hundreds of years.

Copper Altbier - Authentic Dusseldorf style Altbier. An amber ale that is "lagered" or aged for several weeks after fermentation, Copper is known for it's full, rich flavor that finishes clean.

Captain Jack Pilsner - A classic northern German "Pils", this straw-colored lager is crisp and smooth, with a subtle yet assertive hoppiness that doesn't overwhelm your palate or the beer's malt backbone.

Fruh Bock - Literally "Early" Bock, Fruh is also short for Fruehling which is the German word for Spring. This deep golden Bock lager is malty sweet with a touch of fruity, almost citrusy notes that linger on the palate.



**OSKAR BLUES
BREWERY**
ASHEVILLE, NC

Founded as a brewpub by Dale Katechis in 1997, Oskar Blues Brewery launched the craft beer-in-a-can apocalypse in 2002 using a tabletop machine that sealed one can at a time. In 2008, the makers of the top-selling pale ale in ColoRADO, Dale's Pale Ale, moved into a 35,000-square-foot facility in Longmont, ColoRADO. The brewery has since experienced explosive growth-from packaging 59,000 barrels of beer in 2011 to 149,000 barrels in 2014. In December 2012, Oskar Blues opened the doors to an additional brewery in Brevard, North Carolina. Recently, Oskar Blues secured an additional 60,000 square feet at its Colorado location to allow additional production expansion. Oskar Blues now distributes trail-blazing craft brews to 41 U.S. states, Washington, D.C., as well as parts of Canada, Sweden, and the U.K.

Pinner Throwback IPA - Low alcohol session IPA, tropical and spicy, brand new.

Dales Pale Ale - First craft beer in a can, fruity, floral and citrus with a biscuit malt backbone.

Old Chub Scotch Ale - Malt bomb with caramel, vanilla, coffee and whisp of smoke, sweet and supple.

(12:30 PM) Don't Beer the Reaper - This Multigrain Harvest Ale showcases the huge variety of flavors in the world of grain! Caramelized Rye malt and Toasted Whole Oats were packed in along with a variety of malted Barleys, including the new experimental variety Full Pint which is grown on a small farm in Oregon. Toasted walnuts and almonds, peanut butter, biscuits, caramel, and fresh baked bread comprise a profile from aroma to flavor that is unique with every drop! Medium bodied, yet full mouthfeel.



QUEST
BREWING CO.

Our mission at Quest Brewing Company is to produce unique, quality beers that are second to none. We operate in ethical and environmentally friendly standards while hand-crafting our products. At QBC's production facility, we strive to be a destination for the exquisite craft beer lover and a hub for the area's foodies. Our goal in creating a treasured regional brewery is enhanced by being a sustainable, low-impact, and environmentally friendly company. We strive to use locally sourced goods whenever possible in order to minimize our carbon footprint and strengthen the local economy.

Ellida IPA - This west coast style IPA is our tribute to Norse and their quests and adventures. Ellida was a legendary magic dragon ship also known as the first ship of the north. This Viking ale is brewed with loads of Citra hops and balanced out with 5 varieties of malts.

Smoking Mirror Porter - Named after the Aztec relic of Tezcatlipoca, This mystic ale is brewed with 6 varieties of malts including a touch of peated malt in order to create a subtle smoke character. It is delicately hopped with an intense malt backbone.



Revelry
BREWING

Local Small Batch Brewery in Downtown **Charleston, SC**.
10BBL System Installation Complete. All Fermenters and Brites are filled to the gills.

Funkmaster Brett and the Furious Hops - This treasured IPA is our best seller, and is for good reason. We make a sturdy IPA with NW Pale malt, a bit of Crystal 60 for complexity and wheat for body and head retention. Then, we aggressively hop the wort with Columbus for bittering along with Citra and Galaxy in the whirlpool. Fermentation begins with the Brett Brux Trois yeast strain that is notable for high ester production that is often associated with a ripe pineapple or fruit stand flavor and aroma. After primary fermentation is complete, the beer is again aggressively dry hopped, two times for four days each, with Australian Galaxy hops. The resulting product is fruity and aromatic up front and finishes with a nice dry bitterness on the back of the tongue. 7%ABV

Welcome, This is a Farmhouse - This beer is a mixed fermentation American farmhouse ale weighing in at 5.78% abv. They used brettanomyces, lactobacillus, and saison yeast and fermented the beer completely dry. Each yeast adds a distinct character - funk and bright fruit from the brettanomyces, tartness from the lactobacillus, and spice/fruitiness from the saison yeast.



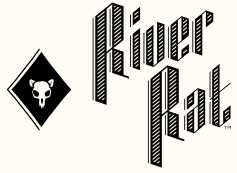
River Dog
Brewing Co.

Founded 2012 in **Ridgeland, SC**, River Dog Brewing has managed to make a splash in the rising tide of the Southern craft beer scene, by creating an exceptional menu of beers, from Belgian ales to sours to one of the largest barrel aging programs in the South. Our beers embrace the heritage, character and soul of this great country's original brewing pioneers. When you visit the South Carolina Lowcountry, you know that it's more than just a place. It's a way of life. Incredible people. Amazing food. Exceptional beer. @riverdogbrew

River Dog IPA - This is not your everyday IPA. Exploding with tropical flavors of ripe mango and passion fruit, and aromas of citrus and apricot, this brew is a great alternative to a world full of ordinary IPA's. Who says we can't brew great IPA's in the South!

AlteRED State (Red IPA) - This is our go-to beer around the brewery. Beautiful amber color with a giant tropical juicy fruit aroma and flavor. Loaded with Citra, El Dorado and Simcoe hops, complimented by a medium malt body, we dare you to just drink one! Not too piney, not too citrusy, not too bitter, but just right!

Black Farmhouse Saison - A big Belgian style beer that drinks very easy and smooth. Brewed with the finest Belgian malts and yeast, it has just a hint of roasty notes with the sweetness of Belgian rock candy. Brewed with spice from the finest juniper berries from the Pacific NW.



RIVER RAT BREWING

COLUMBIA, SC

Where the Saluda and Broad Rivers merge, they form the mighty Congaree in **ColaTown, SC!** River Rat Brewery was founded in 2013. River Rat Brewery is named for the three rivers that run through our city, and the working-class men who labored on the canal here more than a century ago. They were the supplying highways of times long ago. The rivers tell us old stories and history of our state and our capital Columbia, SC. The Congaree, Broad, and Saluda rivers contribute miles of riverfront for South Carolina's capitol and had a role in Columbia's landscape history.

Broad River Red Ale - A beer to be enjoyed by all. English malts and Santanum hops provide full flavor to this medium bodied red ale. A mild hop character makes this our beer of choice on a hot sunny day.

Hazelnut Brown Ale - A traditional mild brown ale brewed with English malts, hops, and fresh Hazelnuts. Malty and nutty with a mild hop presence makes this Brown ale approachable for novice beer drinkers.

American Kolsch Story - This ColaTown Kölsch-Style Ale is great on a hot summer day. Get up, go mow the lawn, and then relax with a River Rat Kölsch-Style Ale.

(2:15 PM) Heritage Cream Ale - This Brilliant straw colored ale is an Americans answer to a German lager, light, crisp, & clean. This beer style originated in America in the mid-1800s, and uses corn as an ingredient in the brewing process. 5%ABV



RJ ROCKERS BREWING CO.

SPARTANBURG, SC

The first brewery in **Spartanburg, SC** started as a brew pub in 1997. Mark Johnsen owner/ head brewer fell in love with great beer while stationed in Germany after serving in the Gulf War in 1991 and wanted to bring great beers to the Upstate of SC. In 2002 RJ Rockers transitioned from a brew pub to production brewery. We are located in the heart of downtown Spartanburg and have been one of the driving forces that helped rebuild the downtown area. RJ Rockers produces 5 core year round beers, 4 seasonal offerings and 4 high gravity rotating 4pk offerings. We are open to the public for tours on Thurs 5-8, Fridays 5-8 and Saturdays from 12-4. Come check us out and have a beer with us!

Son of a Peach - An unfiltered American wheat ale made with real mean peaches. The only thing missing is the fuzz. Savor the anger. Now available all year long! 6.0% abv 16 ibu

Hop Quake - This IPA is a delightful balance of caramel maltness and both hop bitterness and flavor. Five different malt varieties, and flaked oats, combine to provide a sturdy foundation for the Columbus, Cascade, and Centennial hops that are added at various times during the boil. Hop Quake has a slightly earthy bitterness that is met with a citrusy, floral hop flavor and powerful aroma that is certain to give the drinker a clean and enjoyable IPA experience. 6.8% abv 67 ibu

Brown Eyed Squirrel - A traditional English-style brown ale, but with more body. Its deep brown color comes from a combination of Chocolate and Black malts. Tall, dark and smooth – the perfect cure for the domestic beer blahs. 5.6% abv 18ibu

(1:45 PM) RockHopper IPA - It is an Imperial IPA. A west coast IPA, new addition to our high gravity 4pk lineup 7.5% ABV.



SEMINAR BREWING

FLORENCE, SC

Seminar Brewing is Florence, South Carolina's first production microbrewery, specializing in hand crafted ales – brewed the hard way! Our award-winning team is excited to share a selection of our brews at the first Cream of the Crop Beer Festival.

Alpha Crucis IPA - Named for the brightest star in the Southern Cross constellation, Alpha Crucis takes full advantage of one of New Zealand's best hops – Southern Cross. A lighter malt bill allows these late-addition hops to shine bright with pine, resin and a slight lemon character, balanced by a clean, dry finish. ABV: 7%

Craver Peanut Butter Porter - Craver is a wild combination of a classic robust porter mingled with peanut butter. It balances deep, chocolatey notes with a velvet-smooth peanut flavor to deliver a drinking experience that satisfies your peanut butter craving. ABV: 6%

Hay Y'all! (Saison) (Cream of the Crop exclusive!) - Our interpretation of the classic, refreshing farmhouse ale. Fairly dry, with spicy, fruity, and tangy notes. Enjoy! ABV 5.7%



Swamp Cabbage

BREWING COMPANY

Swamp Cabbage is the nickname given for the heart of the young Sabal Palmetto which is the State tree of South Carolina. Also known as the "hearts of palm", swamp cabbage can be cooked or used in salads.

Dunkelweizen - Easy to drink dark German wheat ale. The Bavarian yeast gives it the banana and clove characteristics. Lightly hopped with Hallertau.

Bald Cypress Porter - Lots of flavor light body makes this a porter one you can drink with out feeling like you just ate a full meal.

ESB - This Americanized version of an English style ale will satisfy your hop cravings. Aggressively hopped with Centennial and Chinook.

(2:30 PM) White IPA - Our first seasonal IPA. Brewed in collaboration with the Brewski Brothers is a great Spring IPA. Brewed with coriander and sweet orange peel mixes nicely with the Warrior, Citra, and Cascade hops. Than dry hopped with Citra and Cascade for a great citrus aroma.



THOMAS CREEK BREWERY

GREENVILLE, SC

If you're looking for a beer to chug during drinking games, buy an inferior product. Thomas Creek brews are artfully handcrafted – with the finest malted barley, hops and yeast. To shotgun a tasty, flavorful beer such as ours would be akin to shooting skeet with vintage Johnny Cash records or playing Jimi Hendrix on a ukulele. It's something a true beer lover would never do. So please drink wisely and Don't be Typical... SINK THE STATUS QUO.

Class Five IPA - A citrusy, crisp, fully-hopped India Pale Ale brewed for the true hop head, with bold hop varietals and a dry-hopping with Willamette & Centennial.

Banana Split Chocolate Stout - Dark chocolaty stout with caramel, toffee and roasted malt flavors. Crisp and smooth with distinct banana overtones.

River Falls Red Ale - Our flagship beer is a medium-bodied, extremely smooth Irish-Style Red Ale with an evenly roasted malt character from start to finish. Silver Medal at the 2010 Great American Beer Festival.



TRADESMAN BREWING CO.

CHARLESTON, SC

In April of 2014, the Tradesman Brewing Company was founded to brew fine ales that celebrate centuries of brewing tradition and the rigors of making small batch beer. We opened our brewery on James Island, and are operating out of a small facility just off of Folly Rd. We have brewed more than 20 flavors of beer with many more on the horizon. We pride ourselves in making a quality product that reflects the effort required to create it, and hope you will enjoy what you taste.

Welders Wheat Organic Agave Wheat - This American wheat ale uses 60% wheat malts, and 3 gallons of organic agave nectar to produce a 7% abv wheat ale with a silky mouthfeel and slightly sweet finish. Mild yeast esters resemble banana fig and clove on the nose.

Circuit Breaker IPA - West Coast style IPA brewed with Citra and Cascade hops. Bright Citrus aromas lead this beer off and a solid hop finish wraps it up. Pronounced Caramel and Rye malts balance this beer out beautifully.

Pipewrench Porter - Rich roasted notes define this 5% abv porter. Dark in color, the flavor matches its appearance. Heavily roasted pecans add to the smoky/roasted malts.

(3:00 PM) Saison - Is part of a larger farmhouse series featuring different ingredients and flavors. This iteration features Crystal Rye malts and Molasses. Slightly sweet, spicy, with note of grass, and earthy undertones.



THE UNKNOWN

BREWING CO.
CHARLOTTE, NC

The Unknown is not about being mysterious. It's not that we couldn't come up with a name and gave up. The Unknown is about a way of life. It's trying things that scare you. It's not knowing the future but going after it anyway. It's about the adventure and all of those things that are on your bucket list. We strive to live this culture ourselves. We try to show this in our beers, our merchandise, and mostly our lifestyles. We want to push the limits of what can be done and also do it with a smirk on our face. Our beer is one thing we take serious, everything else in life we don't. We are a company that makes beer. But, we want to be people that help a culture thrive. A culture of individuals who truly live life to the fullest and gain the greatest life experience not through television or books but through direct adventures.

Over the Edge - Over the Edge takes a great balance of 5 grains and then ramps it up with west coast hops that were born in the shadows of the Cascades. We use these hops in 7 different additions to create an adventure from the beginning of the sip all the way to the burp. This beer has a blood orange color and a thick white head. The beer starts with great hop aroma and malty sweetness followed by citrus orange full bodied flavor, finishing with clean piney end and cascade aroma's. This beer will not only show you what an American IPA is, it will take you over the edge!

Head First - Head first is golden tan and has a light crisp sweetness and great body without being too heavy. You won't get bloated after drinking half a beer. This beer has unique hops, but of course you do not fear this. Most are late addition hops which gives this beer great hop aromas without the bitterness.

Silverback Stout - This 6.5% ABV stout with 7 grains and all West Coast hops. It has a beautiful, tan head and the malts give create a smooth roasted taste and chocolate notes. It finishes with slight pine and a little more hops than most traditional stouts.



WESTBROOK

brewing co.

Westbrook Brewing is a craft brewery in **Mt. Pleasant, SC**. Our mission is to make the most interesting, drinkable, and generally awesome beer possible. We love experimenting with different ingredients and brewing techniques, and we hope you'll have as much fun drinking our beer as we do making it.

IPA - A base of pale, Munich, and Carapils malts is just enough to contain the massive hop flavor and aroma packed into this highly drinkable IPA. A blend of four American hop varieties is added four times in the kettle and twice in the fermentor for a complex and layered hop experience

One Claw Rye Pale Ale - made with a heavy handful of malted rye and scoops of our favorite hop varieties.

Marzen - Octoberfest-style amber lager brewed with Vienna, Munich, and Caramunich malts and lightly hopped with German Perle hops. The Bavarian lager yeast leaves a clean, malt focused beer.



WOODEN SKIFF BREWING CO.

HILTON HEAD, SC

The Wooden Skiff Brewing Co was born in December 2011, when co-founder and managing partner Tayloe Cook was working for an international shipping agency in Honolulu, HI. With a 5-gallon home brewing kit, purchased from Schofield Barracks, in Oahu, Tayloe brewed what would become our May River Sunset Blonde and Hilton Head's Irish Red. After the beer, the business plan was written, and after a serendipitous transfer to Savannah, GA, a warehouse was leased and fitted to house the Lowcountry's newest microbrew. Now a small 4bbl system currently is being fabricated for facility at 141 Island Dr STE 16.

Hilton Head Irish Red Ale - An Irish red/American amber hybrid, this beer pairs toasty caramel malt characters with a subtle English hop backbone to create a well-balanced ale with a smooth finish.



OLD MILL BREW PUB

Diddy Wa Dandy Double IPA - 7.5% ABV A rich golden, solid DIPAs with six juicy new hop varieties including Mosaic, Azacca, and Equinox. Big notes of tropical passion fruit and it tastes just like it smells... Delicious!

Toasted Almond Scotch Ale - 8% ABV Rich mahogany and leather bound books are what come to mind. Aged on Bowmore Single Malt soaked Toasted Almonds.



