

chlemiel, Schlimazel, Hasenpfeffer Incorporated!
Read these words, and chances are the next lines of the theme song from "Laverne and Shirley" will pop into your ad. Images of beer bottles lined up and swiftly moving ough an assembly line are sure to follow, along with thoughts 1950s factory workers toiling away on beer production lines. But we've come a long way from mass-marketing classic lwaukee favorites such as Schlitz or Pabst.

The sight of old breweries still dots our downtown landscape, t newer microbreweries are becoming widely popular in our y with a rich history of beer brewing ... and drinking. It's no secret that Milwaukee is known for our beer — and r beer consumption. But our palates have become accus-

tomed to a greater variety of local brews, be they the Ale House's Pull Chain Pale Ale to seasonal favorites, such as Rock Bottom's Razzberry Wheat during the summer months. Descriptive words such as rich, malty, smooth, creamy and complex fall out of brewmasters' mouths when describing their frothy concoctions.

Many of our local microbreweries boast impressive entrances with huge brass and metal casks holding the desired brew, as they welcome you into the setting. Rich amber tones and wooden furniture remind one of a modern rendition of old European brew pubs and taverns. These microbreweries often have a fun and casual feel, and talkative and friendly bartenders only add to the open ambiance.



### LAKEFRONT BREWERY/ LAKEFRONT PALM GARDEN

1872 N. Commerce St. (414) 372-8377

Year-Round Beers::

Riverwest Stein **Eastside Dark** Klisch Pilsner Cattail Ale White Beer

Seasonals:

**Big Easy** Snake Chaser **Bock Lager** Cherry Lager Oktoberfest Lager

Pumpkin Lager **Holiday Spice Lager** 

**Barley Wine** 

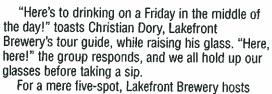
India Pale Ale

(available at Comet Café)

Biere de Gaarde (available at Coquette Café)

Fat Abbey

(available at Trocadero and Nomad)



two daily tours of their facility. The price also includes a pint glass with the brewery's logo on the

side, and four wooden nickels --- each to be traded in for a 6-ounce pour of some of the most popular brews. The tour is unique because you are invited — and encouraged — to drink before, during and after the tour, versus just being offered samples after the tour is finished. The mood is fun and flirtatious, while still being informative.

"Barley is to beer as grapes are to wine." Dory tells, while describing the old Bayarian style of 1516 that the brewery employs for production. Barley, water, hops and yeast are the main ingredients used in creating the Lakefront's unique brews.

"Last year, we brewed 6.127 barrels of beer, which still makes us a small company. In comparison, Anheuser-Busch spills more barrels of beer in an eight-hour shift than we

produced last year," he says.

He continues, with a smirk, "But, of course, it is Budweiser, so no one is missing it too much."

Kick back and relax this month with owner Russ Klisch's November brew pick, Riverwest Stein, at Lakefront Brewery. It's the perfect fish fry side dish.



## MILWIALIKEE ALE HOUSE

233 N. Water St. (414) 226-23

Year-Round Beers:

**Downtown Lites Honey Ale** Solomon Juneau Ale **Pull Chain Pail Ale** Louie's Demise **Sheepshead Stout** 

Seasonals:

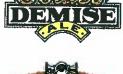
**Penny Pickart Porter** J.P. McCabe's Irish Red Ale Schatzi's Orange Blossom Cream Ale Ale House Weiss Belgian Wit Punt Pass & Pour Honey Pale ale Rye I Oughta

According to a flowing theme at the Milwaukee Ale House, "Ale's what cures ya Each beer that the Milwaukee Ale House brews is not only rich with flavor, but history, too. Louie's Demise is a malty and flavorful ale named after Great Great Uncle Louie, who was killed in Sheboygan circa 1886 via a beer glass to the head. Rumor has it that this is one of the biggest unsolv crimes in Wisconsin tavern history, though

Louie lives on at the Ale House.

"Live beer and









fresh music," is how co-owner an general manager John McCade describes goingson at the Ale House, which is the first locally owned, all-grain brew pub in the city. "Nine years ago, we saw an opportunity to provide Milwaukeeans and visitors to the city with a brew pub i the Historic Third

Ward. At the time

it was an up-and-

coming area that offered us a downtown setting on the Milwaukee River, where we could share great pub food, live music and fresh beer t our patrons."



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# TONEFLY SREWING CO.

35 E. Center St. (414) 264-3630

ear-Round Beers:
loustache Ride Pale Ale
ixtinger IPA
lerce Street Porter
:ar Destroyer Imperial Stout
ouzard's Bitter Ale
ottom Bracket Brown
mon Bagley Stout
aht Ale

o seasonal beers

atmeai Stout

Stonefly has a distinctly Riverwest feel, and

between the Johnny Cash playing on the stereo and the coolers stocked full with Pabst Blue Ribbon, Schlitz and Blatz, you know you are in Milwaukee. The real gems, however, are found on tap here, with creative names and distinctive tastes. Even the tap handles are pieces of artwork; wrought-iron twisted pieces handmade by one of the bartenders, they are reminiscent of the days of the Renaissance. Live music is played most weekends on a stage opposite the bar, and theme nights abound during the week, from Trivia Tuesdays to Reggae Wednesdays.

Brewmaster Jacob Sutrick is working on an upcoming Bourbon Oatmeal Stout, which is sure to hit the drafts soon. "We use an old wooden bourbon barrel from Kentucky to brew this batch," he explains. "It gives the beer a distinct bourbon flavor, and it ups the alcohol

content a bit."

## VATER STREET REWERY

101 N. Water St. (414) 272-1195

ear-round eers:

ney Lager Light varian Weiss unich Lager ater Street Amber

le Ale d World toberfest spberry Weiss Seasonals:
Irish Stout
Dopplebock
Scottish Brown
Belgian Wit
Black Lager
Russian Imperial
Stout
Cream Ale
Porter

**Dunkle Weiss** 

Since 1987, Water Street Brewery has en a staple on Water Street for brews and grub. The 100-year-old cream city brick set by light-colored tiles gives the space ant and airy feel. The beer and food menu is ated inside a newspaper titled The Water eet Journal, a throwback to the old waukee Journal, complete with a green et. Beer facts, beer trivia and a description their brewing process is included, along high descriptions of the memorabilia available purchase, which includes anything from rehains to T-shirts.

Brewmaster George Bluvas III has created lethora of recipes, with many seasonal ws featured throughout the year. The pularity of the brewery led to the 2000 ening of a second location in Delafield, ter Street Brewery beers can be found at er local establishments, including Louise's, ner Hall, Brew City Barbecue, Oakland ttoria and Rudy's Mexican Restaurant.

#### ROCK BOTTOM BREWERY

740 N. Plankinton Ave. (414) 276-3030

Year-Round Beers:

Greenfield American Light Honey Creek Pale Ale Raccoon Red

Raccoon Red Naughty Scot Scotch Ale

"Serious about our food. Crazy about our beer," is how the menu describes the chain joint. Walk past huge copper casks upon entering Rock Bottom, and once

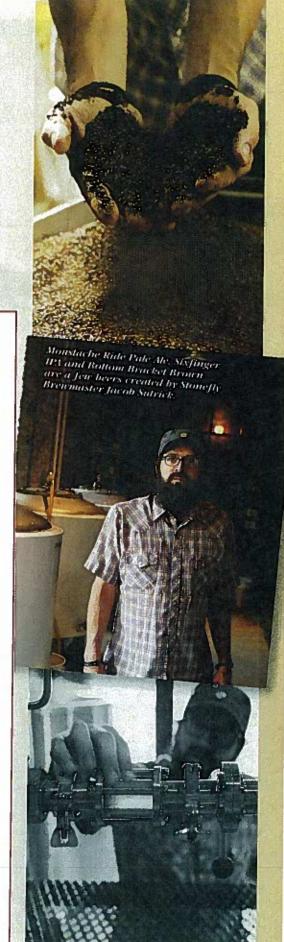
inside, warm woods and earth tones make you feel at home. Riverfront patio dining in the heart of Milwaukee's Riverwalk is an option for the summer months, while a cozy booth might be a better option for the winter.

"The reason that our beers are not bottled and sold at stores is because our brewmasters have creativity in the brewing process," general manager Ryan Hartman explains. "The beers are different at each location, and their names are, too. For example, here in Milwaukee, we offer Greenfield American Light, while there may be a similar beer at a Rock Bottom in Illinois with a different name." MI

Seasonals:
Razzberry Wheat
German-style
Hefeweizen
Dunkleweizen
American-style
Wheat
Weizenbock
Belgian-style Wit
Irish Stout
Oatmeal Stout
Imperial Stout
Porter
Black Lager

Brewmaster's

Choice (rotating)



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