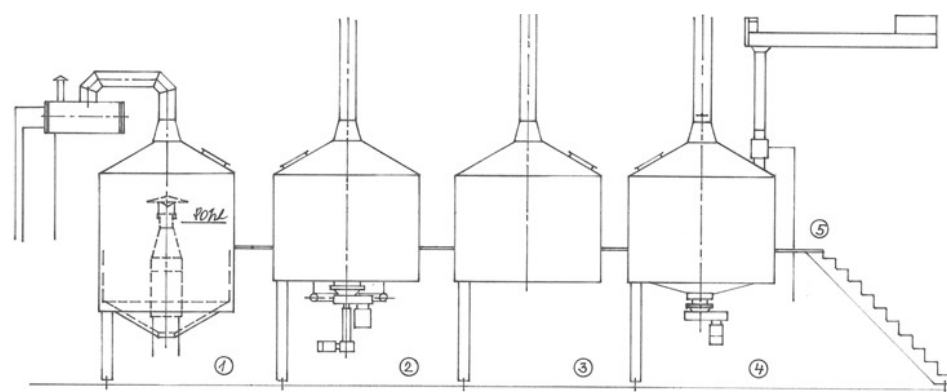


A COMPREHENSIVE GUIDE TO:

THE AUSTIN AREA CRAFT BEER SCENE



PATTEN
TITLE COMPANY
REAL TITLE SOLUTIONS



BREWERIES

(512) BREWING COMPANY

407 Radam Lane; Austin, TX 78745 | (512) 707-2337 | 512brewing.com

Founder Kevin Brand's journey to professional beer making took him from Austin to California and back to Austin before opening (512) Brewing in 2008. At the time, Brand says he aimed to fill a niche in the local fledgling craft beer scene by brewing styles like a high ABV IPA and Belgian Wit. Today, beers like Pecan Porter are iconic to the city's craft beer offerings. The year-round beers are only shipped out to bars and restaurants on draught, and every once in a while you can catch one of their special seasonals like the Black IPA, Cascabel Cream Stout or Bruin on tap as well.

Tour & Tastings: Saturdays 11 AM and 12:30 PM

ADELBERT'S BREWING LLC

2314 Rutland Drive #100; Austin, TX 78758 | (512) 662-1462 | adelbertsbeer.com

Husband and wife Scott and Ramona Hovey opened Adelbert's in the winter of 2011-2012 with the intention of producing primarily Belgian-style brews made with Bohemian old-world malted barley, Czech hops and yeast propagated right at the brewery. Its name is a tribute to Scott's late brother George Adelbert Hovey (1953-2000). Each beer is named after a certain anecdote from "Del's" life, which you can read on the bottle labels.

Tour & Tastings: Friday 5-8 PM and Saturday 1-4 PM. The purchase of either a \$10 or \$13 souvenir glass includes the glass, tour and six samples of beer.

AUSTIN BEERWORKS

3001 Industrial Terrace; Austin, TX 78758 | (512) 821-2494 | austinbeerworks.com

Founded by Will Golden, Michael Graham, Adam DeBower and Mike McGovern, Austin Beerworks is the city's first brewery to release staple beers in cans only. Armed with a bold sense of snark and affinity for crisp, clean brews, the brewery launched with four flagship beers -- Pearl Snap Pils, Fire Eagle IPA, Black Thunder Schwartzbier and Peacemaker Extra Pale

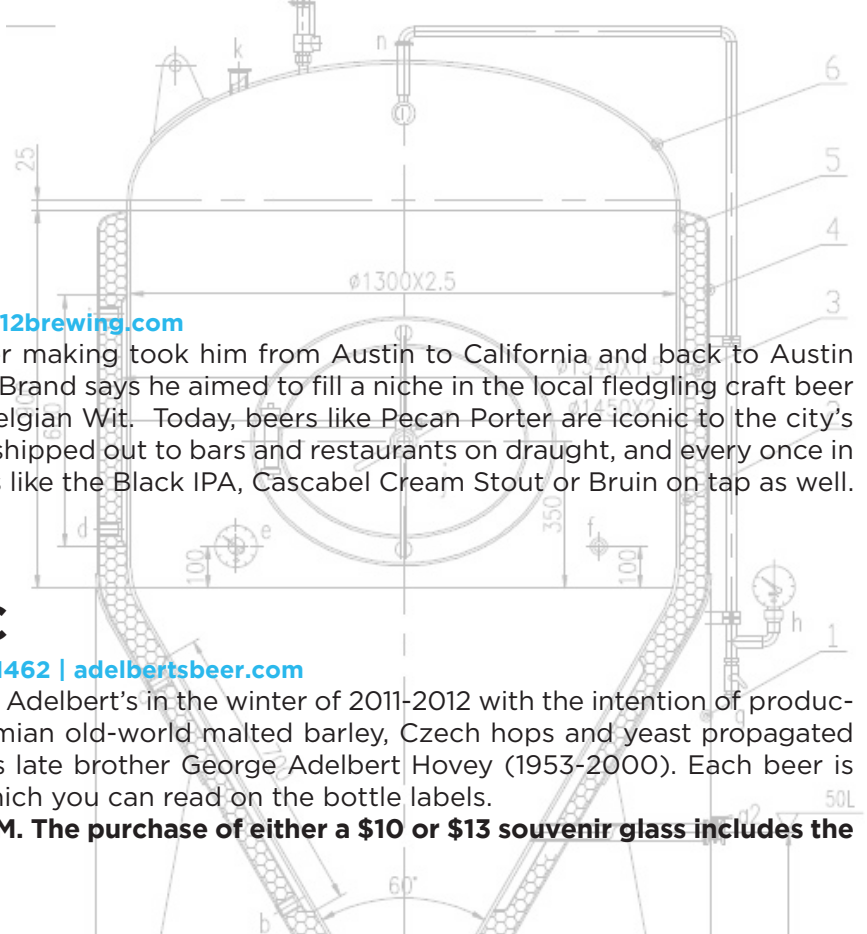
Ale in 2011. The brewery is currently undergoing major expansion, including the development of a new tap room for visiting hours. When the new facilities are complete, the brewery also aims to offer more seasonals, one-offs, test batches, barrel-aged experiments and more that will only be available for sale on site. **Tour & Tastings: Thursday 5-9 PM, Friday 5-11 PM, Saturday 1-7 PM, and Sunday 1-7 PM.**

CIRCLE BREWING CO.

2340 West Braker Lane; Austin, TX 78758 | (512) 814-7599 | circlebrewing.com

Founded by childhood friends Ben Sabel and Judson Mulherin, Circle opened its doors in early 2010. After gaining experience at Uncle Billy's and Independence Brewing, respectively, the duo aimed to produce a variety of different styles ranging from Ambers and Blondes to Hefeweizens and Pale Ales.

Tour & Tastings: Friday 5-8 PM, Saturday 1-5 PM, and Sunday 1-5 PM.



Hi Sign Brewing

1201 Bastrop Hwy; Austin, TX 78742 | (512) 382-5264 | hisignbrewing.com

Hi Sign Brewing has found its way from the mountains of Montana to a lovely beer garden in East Austin. Stop by after picking up guests from the airport and enjoy their assortment of unique brews. They have four main brews including an Irish Red Ale, An American Blonde Ale, a blueberry version of the blonde ale (it's delicious), and an excellent IPA. The beer garden is quite large and they offer board games, lawn games, hammocks and lots of space to move around (bring your pup!). They also have a resident food truck serving up fried ravioli and pizza and a rotating offering of seasonal creations.

Tour & Tastings: Wednesdays & Thursdays 2-10 PM, Fridays & Saturdays 12 - 10 PM, Sundays 12-8 PM

HOPS & GRAIN

507 Calles Street; Austin, TX 78702 | (512) 914-2467 | hopsandgrain.com

When Hops & Grain opened over the winter of 2011-2012, they were the second Austin brewery to launch their flagship beers in cans only (Austin Beerworks was the first). This was an easy choice for Owner Josh Hare, who explains cans are more environmentally friendly and protect the beer better than bottles. Hare focuses on sustainable brewing when possible, and turns some of the brewery's spent grains into dog biscuits for their four-legged friends. Hare's philosophy is largely centered on building a community around beer; the brewers host parties, collaborate on beers with other local brewers, participate in beer dinners and host other educational events around town on a regular basis.

Tour & Tastings: Taproom open 7 days a week 8 AM-10 PM.

Tours given Thurs & Fri at 5 PM and Sat. at 1, 3 and 5 PM.

INDEPENDENCE BREWING CO.

3913 Todd Lane #607; Austin, TX 78744 | (512) 707-0099 | independencebrewing.com

Amy and Rob Cartwright launched Independence Brewing in 2004, when most local bars only had 6-8 taps for beer and didn't pay much attention to the notion of "craft" beer. "We really had to win our business on the merits of the beer," Amy said. Events at the brewery and public education were crucial to its early growth, which has only flourished since Austin's beer scene continues to grow. In addition to its staple brews, Independence produces a series of experimental beers called the Brawluminati. These beers often feature a variety of herbs and sometimes fruit, and are distributed in limited-edition batches to bars via keg.

Tour & Tastings: Thursdays 5 - 9 PM, Fridays 4-9 PM, and Saturdays 12-6 PM.

INFAMOUS BREWING CO.

4602 Weletka Drive #300; Austin, TX 78734 | (512) 487-8786 | infamousbrewing.com

Friends Zack Perry and Josh Horowitz launched Infamous brewing in the fall of 2012. Since launching the brewery, kegs of their year-round beers have been staples at local beer bars. The duo, along with head brewer Matt Bitsche, produce what they call "an aggressive take on traditional styles," with each one named after infamous characters in history.

Tour & Tastings: Thursdays 5 - 9 PM, Fridays 4-9 PM, Saturdays 1-7 PM, and Sundays 1-5 PM.

LIVE OAK BREWING CO.

1615 Crozier Lane; Del Valle, TX 78617 | (512) 385-2299 | liveoakbrewing.com

One of Austin's oldest breweries still producing beer today, Live Oak started back in 1997 when homebrewers Brian Peters and Chip McElroy took over a former sausage factory on East Fifth Street. These days, you can find Brian Peters behind the brewing at the Austin Beer Garden and Brewery, but McElroy and his brewing team remain the force behind Live Oak. Traditional German and Czech "old world" techniques dominate the philosophy at the brewery. Most recently, the brewery hired a new project manager for their current expansion, a much larger brewery complete with a canning line. Estimates for completion are 18-24 months down the road.

Tour & Tastings: Tours are temporarily closed due to the expansion, but there are promises of a brand new taproom.



MIDDLETON BREWING

101 Oakwood Loop, San Marcos, TX 78666 | (512) 847-3435 | middletonbrewingllc.com

It's only been a few years since Dennis and Kim Middleton moved to Wimberley from the beer-centric city of San Diego to open their dream business, a small brewpub focusing on Belgian beers. Dennis, a retired geologist, brought his 20+ years of homebrewing experience to the table to open in the Summer of 2011. Middleton offers four to five house beers on tap at a time, which rotate through a series of about 20 styles they brew, half of which are typically Belgian, with a handful of West Coast style beers like IPAs popping up on occasion. The Middletons also actively support the local homebrewing scene by offering a homebrew supplies shop directly above the pub, regular beer tastings, classes and other special events.

Tour & Tastings: Monday-Friday from 2-10 PM, Saturday Noon-10 PM, and Sunday Noon-5 PM.



OASIS BREWING CO.

6650 Comanche Trail; Austin, TX 78732 | otxbc.com

Oasis Texas Brewing Company took over what was once Uncle Billy's Lake Travis at the events venue, The Mansfield, which is nestled in the peak of the Oasis restaurant complex. The brewery is founded by Spencer Tielkemeier. Currently, his brewery produces three mainstay brews that are available both in cans and on draft around town. They're all sessionable and all classic flavors — an American pale ale, a kellerbier (an unfiltered lager) and a hoppy English-style session ale. The taproom is beautiful and the view is breathtaking.

Tour & Tastings: Thursday 5-10 PM, Friday 2 PM - 12 AM, Saturday 12 PM - 12 AM, and Sunday 12-10 PM.

REAL ALE BREWING CO.

231 San Saba Court; Blanco, TX 78606 | (830) 833-2534 | realalebrewing.com

One of Austin's oldest production breweries still in operation, Real Ale has been making beer in the Blanco area since 1996. Over the years, the brewery has expanded facilities exponentially, and has most recently added a brand new tasting room. Real Ale originally released its year-round beers strictly in bottles, but started releasing certain brews in cans after setting up a state-of-the-art canning line in 2012. Now customers can find Fireman's #4, Hans' Pils, Four-Squared and the recent one-off Iron Swan (collaboration with local band The Sword) encased safely within aluminum.

Tour & Tastings: Taproom open Thursday-Saturday 11 AM - 5 PM, Tours on Fridays and Saturdays at 1 PM and 3 PM.

ROGNESS BREWING CO.

2400 Patterson Industrial Drive; Pflugerville, TX 78660 | (512) 670-2537 | rognessbrewing.com

Rogness is one of the only area breweries that got its financial start with the help of crowd-funding website Kickstarter. Located in the Pflugerville area, owners (and husband and wife team) Forrest and Diane Rogness were previously owners of Austin Homebrew Supply store. The first two beers, a Porter and Belgian Golden Ale were released in 22 oz. bottles in Spring 2012. Since then, the Rognesses have upped their standard offerings to six beers released in bottles and draught year-round, and four others that are released to bars and restaurants only.

Tour & Tastings: Thursdays 6-10 PM, Fridays 4-10 PM

SAVE THE WORLD BREWING CO.

1510 Resource Parkway; Marble Falls, TX 78654 | (830) 637-7654 | rognessbrewing.com

The name Save the World Brewing Co. isn't a high-minded statement about what the brewers at this Marble Falls brewery think of themselves and their project. It actually describes the philanthropic mission at the heart of Dave and Quynh Rathkamp's new Marble Falls brewery. Once they pay their two full-time employees, purchase brewing supplies and ingredients, and pay for shipping costs, the Rathkamps — Dave doesn't have a salary right now — donate the remaining profits from beer sales to three charities. Save the World currently has four Belgian-style lower-alcohol beers on the market, a witbier, patersbier, Belgian pale ale and saison. There will soon be a higher-alcohol beer being released, a tripel, and after that, a Belgian strong golden ale, a Belgian barleywine and a biere de garde.

Tour & Tastings: Friday from 3-6 PM and Saturdays from 1-6 PM



STRANGE LAND BREWERY

[5904 Bee Cave Road; Austin, TX 78746](#) | (512) 276-2295 | [strangelandbrewery.com](#)

Strange Land Brewery is one of the newer breweries. Founders Adam Blumenshein and Tim Klatt are passionate about following a traditional approach to brewing that includes keg conditioning all of their beer and utilizing up to eight different strains of yeast. To quote Adam, “No yeast was harmed in making our beer”. Strange Land has four European style flagship beers along with as many as eight other specialty beers on tap. The flagships include their Alemmania (Alt), Ploughshare (Saison), Entire (Porter), and Sanctum (Dubbel). Along with their flagships, their other beers range from a sour wit, a bourbon porter, to a braggot. They recently received TABC label approvals for all of their beers, so expect bottle and can conditioned beers from them in the coming months.

Tour & Tastings: Fridays & Saturdays from 5-9 PM

THIRSTY PLANET BREWING CO.

[8201 S. Congress; Austin, TX 78745](#) | (512) 579-0679 | [thirstyplanet.net](#)

In 2010, husband and wife team Brian and Tammy Smittle opened one of South Austin’s first production breweries, Thirsty Planet. Priding themselves as one of the more environmentally conscious breweries, they take care to recycle when possible and hope to eventually harness solar power for the brewery as well. In addition to its year-round beers, Thirsty Planet also creates the occasional seasonal and experimental batches like Jittery Monk, a collaboration with Franklin Barbecue, and its annual Silverback Pale Ale, brewed to support the Austin Gorilla Run every year.

Tour & Tastings: Saturdays 11 AM - 3 PM. Reservations can be made in advance online, but they also accept walk-ins.

TWISTED X BREWING CO.

[23455 W. RR 150; Dripping Springs, TX 78620](#) | (512) 393-9224 | [texmexbeer.com](#)

Friends Shane Bordeau and Jim Sampson set out to fill a regional niche in the Austin beer scene. They started a small brewing operation out of a storage unit in Cedar Park in 2011 called Twisted X Brewing Co, where they focused on producing a series of lagers with local flavors and ingredients pegged as “Tex-Mex Beer”. Ingredients like jalapeños and prickly pears weave their way through the lagers, which are intended to provide a more flavorful local option in a similar vein of popular Mexican-style beers. Thanks to swift growth during its first years, Twisted X soon outgrew the Cedar Park operation and since moved into a full-scale 9,000 square foot microbrewery in Dripping Springs.

Tour & Tastings: Monday-Thursday from 1-8 PM, Friday & Saturday from 11 AM - 9 PM, and Sundays 12-6 PM

ZILKER BREWING CO.

[1701 E. 6th St; Austin, TX 78702](#) | (512) 765-4946 | [zilkerbeer.com](#)

Zilker Brewing Company is the brainchild of brothers Forrest and Patrick Clark and their longtime friend Marco Rodriguez. The trio began homebrewing together in 2008 and founded the company in 2012. Nestled on East Sixth Street near The Grackle and The Liberty, the brewery aims to be a purveyor of great local beers as well as a destination for weekend hangs - an “urban brewery”.

Tour & Tastings: Wednesdays & Thursdays 4-10 PM, Fridays 2 PM - 12 AM, Saturdays 12 PM - 12 AM, Sundays 2-8 PM





BREW PUBS

ABGB - Austin Beer Garden Brewery

1305 West Oltorf St; Spicewood, TX 78704 | (512) 298-2242 | theabgb.com

Brewers Brian Peters and Amos Lowe formerly worked the brew tanks at Uncle Billy's Brew & Que, but left in late 2012 to open their own brewpub. Along with their team of seasoned brewers, the Austin Beer Garden and Brewing Company opened in late August 2013. In addition to their five "always" beers, they will also serve five "sometimes" beers, depending on what kind of mood the brewers are in. Food-wise, the menu focuses primarily on pizza, but the brewpub also serves sandwiches and bar food. Everything is fresh and locally-sourced when possible.

THE BARBERSHOP

207 West Mercer St; Dripping Springs, TX 78620 | (512) 829-4636 | barbershopbar.com

The building that now houses Dripping Spring's first brewpub originally served as a garage and gas station in the 1960s, and then as a functional barber shop for local residents. UT grad and homebrewer John McIntosh III and business partner Dave Niemeyer opened the brewpub in 2011 to create a space for locals to gather and socialize over cold beers. 18 beers can be found on tap, with the majority usually featuring Texas beer. There are typically 1-2 house beers available, which rotate between Milds, Bitters, Porters, Stouts and Pale Ales (typically leaning towards traditional British styles).

BLACK STAR CO-OP PUB & BREWERY

7020 Easy Wind Drive #100; Austin, TX 78752 | (512) 452-2337 | blackstar.coop

Austin's first co-operative brewpub was conceived by beer lover Steven Yarak in 2006. An enthusiastic group of 16 locals met to discuss the idea, and after several years of fundraising, the brewpub opened in 2010. Self-proclaimed at the world's first co-operatively owned brewpub, Black Star is owned by more than 3,000 member-owners who either work there and/or use its services, but you don't have to be a member to visit. It serves an extensive menu of "Texas pub fare," made with mostly locally sourced and sustainable food. One of the most interesting aspects of the business is its no-tipping policy, a byproduct of paying its workers a livable wage.

THE DRAUGHT HOUSE PUB & BREWERY

4112 Medical Pkwy; Austin, TX 78756 | (512) 452-6258 | draughthouse.com

Started in 1968 by a man named Wayne Overton, the then-named Draught Horse was one of the early spots in Austin to embrace the notion of craft beer. Josh Wilson took over operations in 1995, installed the first brewing system, and has put out a rotating selection of house brews ever since. The brewpub doesn't serve food anymore, but food trailers regularly take root in the parking lot to serve hungry patrons.

FLIX BREWHOUSE

2200 South I-35 frontage road; Round Rock, TX 78681 | (512) 244-3549 | flixbrewhouse.com

Taking notes from the popular Alamo Drafthouse chain, Flix adopted the same cinema-eatery concept but with a new twist -- they also have an in-house brewing system. Forty-eight beers are featured on tap, with a variety of bottles also available at the bar and in the theaters. Head Brewer Justin Rizza says they usually have nine house beers on tap, six of which are available year-round, with three rotating seasonal and experimental taps.

NORTH BY NORTHWEST RESTAURANT & BREWERY

10010 N. Capital of Texas Hwy; Austin, TX 78759 | (512) 467-6969 | nxnwbrew.com

Davis Tucker helped plow the road for Austin's brewpub scene when he opened NXNW in 1999. Inspired by brewpubs and microbreweries in the Northwest, Tucker created an atmosphere that would reflect a similar vibe. Since then, the restaurant and brewery have produced beers that won numerous medals at the Great American Beer Festival. On any given day, five "classic" styles like the Amber, Hefeweizen and Black Ale are on tap, plus a rotating seasonal beer. On occasion, three to four barrel-aged or experimental house beers are available as well.

PINTHOUSE PIZZA

4729 Burnet Rd.; Austin, TX 78756 | (512) 436-9605 | pinthousepizza.com

After opening in the fall of 2012, Pinthouse quickly settled into the local community of craft beer joints with its laid-back beer and pizza concept. To complement a food menu full of specialty pizza pies, it offers 40+ taps of craft beer. Head brewer Joe Mohrfeld moved to Austin from Odell Brewing Co. in Fort Collins, CO., to helm the brewing operations. The house beers are typically English-inspired recipes brewed in the style of American craft. Mohrfeld says he uses "nerdy brewing techniques," but aims to always make beers that are easy to drink, so people can enjoy several pints in a session. There are typically at least four house beers on tap at a time, and each brew usually emphasizes hops over malts.



SMOKE'N HOPS

3799 U.S. 290; Dripping Springs, TX 78620 | (512) 655-3069 | smokehops.com

Smoke'n Hops, Dripping Springs' second brewpub opened its doors in late August 2013. Owner Lloyd Lee's vision to have a family-friendly pub that would serve both good barbecue and great craft beer came to fruition when he convinced his uncle, Rick Day, to move to Dripping Springs from Dallas to helm the barbecue pit. On the beer side, Lee enlisted Jorge Espino to helm the brewing operations. Espino will focus primarily on styles that will act as a gateway into craft beer for people who might otherwise normally reach for a macro lager.

UNCLE BILLY'S BREW & QUE

1530 Barton Springs Rd; Austin, TX 78704 | (512) 476-0100 | unclebillys.com

Uncle Billy's, Austin's first barbecue and craft beer brewpub, opened on Barton Springs in 2007. The food menu features a variety of barbecue plates and sandwiches for both lunch and dinner, and the house beer selection rotates on a regular basis. Head Brewer Michael Waters earned his stripes working at Independence Brewing before moving to Uncle Billy's during the summer of 2012. Since taking the helm at the brewpub, Waters changed the standard beer menu to feature an ongoing rotation of styles and variations, most of which are hop-forward and dry.

WHIP IN

1950 South I-35; Austin, TX 78704 | (512) 442-5337 | whipin.com

South Austin's original family-run Indian food restaurant and craft beer bar, the Whip In, opened in 1986, and has been expanding operations ever since. What started as a convenience store with gas service and movie rentals has blossomed into a full-blown restaurant, beer bar, wine bar and now, in-house brewery. The food offerings are based on traditional Gujarati recipes with added Texas twists. Dishes like Indian Nachos and South Asian Frito Pie stand alongside more traditional dishes like Chana Masala and Samosas.



Craft Pride - 61 Rainey St, ATX

Wright Bros. Brew & Brew - 500 San Marcos St, ATX

Banger's - 79 Rainey St, ATX

Hopfields - 3110 Guadalupe St, ATX

Easy Tiger - 709 E 6th St, ATX

The Ginger Man - 12700 Hill Country Blvd, Bee Cave, TX

Stanley's Farmhouse Pizza - 13187 Fitzhugh Rd, ATX

RED'S Porch - 3508 S Lamar Blvd, ATX

Zax Restaurant & Bar - 312 Barton Springs Rd,

ATX Crown & Anchor Pub - 2911 San Jacinto Blvd, ATX

B. B. Rover's Cafe & Pub - 12636 Research Blvd, ATX

Scholz Garten - 1607 San Jacinto Blvd, ATX

Quickie Pickie - 1208 E 11th St, ATX

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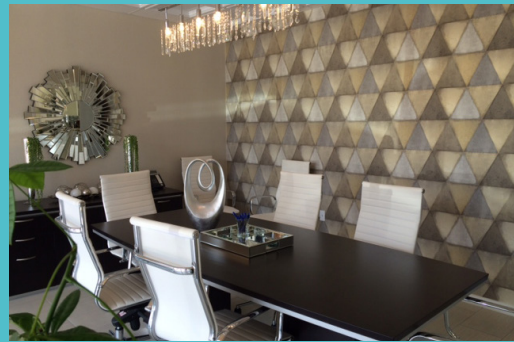
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