



A benefit for:
NH PBS
 nhpbs.org
STRAWBERY BANKE PORTSMOUTH NEW HAMPSHIRE
 strawberyananke.org

All proceeds benefit New Hampshire PBS and Strawbery Banke Museum.
 Thank you for your support.

Music Martin England & the Reconstructed
Exhibit Colonial Cooking Demonstration at the fire pit
Displays Granite State Growler Tours, New Hampshire PBS
Sponsors Glassware Sponsor: Thirsty Moose Taphouse
 Event Sponsors: Itaconix
 Bangor Savings Bank
Partner



Food & beer selections as of printing

- [A] McKinnon's Market Sausage and marinated chicken + Neighborhood Beer Granite Acorn Autumn Lager + Mow Money IPA
- [B & BB] Non-Alcoholic Beverages
- [C] 1652 Anise sandwich cookies+ Smuttlabs Cucumber Saison
- [D] The Wilder Watermelon salad + Smuttlabs Love Sexy
- [E] Row 34 Shrimp salad with tomato and corn + Schilling Beer Co. Austrian Style Märzen
- [F] Throwback Brewery Kimchi pancake with slaw and a cream puff with sauce + Throwback Brewery Angry Bunny
- [G] Stages at One Washington Ginger & Harissa BBQ'd cod taco + Deciduous Lollipop Forest
- [H] Grill 28 Autumn harvest bruschetta (smoked butternut purée and roasted brussels sprouts on Parmesan and sage crostini + Garrison City Beerworks Blueprint DDH Citra
- [I] Tuscan Kitchen Italian sausage, peppers and onions + Martha's Exchange Velvet Elvis Vanilla Bean Stout
- [J] Atlantic Grill Tuna aguachile with a cumin, coriander puree and yuzu + Allagash Allagash White
- [K] Pete & Gerry's & NH Food Bank Baked tamagoyaki, a sweet and savory cold egg dish + Robust Vanilla Porter peanut butter brownies + Great North Aleworks Tie Dyed + RVP with Raspberry
- [L] Thirsty Moose Taphouse Smoked chicken wings + Moat Mountain Opa's Oktoberfest
- [M] Chapel + Main Heirloom cucumber cup with beet hummus, yogurt and crispy chickpeas + Chapel + Main The Safe Word is Please DIPA
- [N] Calef's Country Store & American Flatbread & Rustic Crust Cheddar cheese with hot pepper jelly on a ginger snap + various pizzas + Loaded Question Orange Peel Incident
- [O] Portsmouth Brewery Falafel and hummus and Muhummara (contains nuts) + Portsmouth Brewery Smash Lager
- [P] Port City Pretzels Seasoned hard pretzels + Woodstock Inn & Brewery Autumn Brew
- [Q] British Beer Co. Sausage rolls + Woodstock Inn & Brewery 4,000 Footer

EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2018 CRAFT BEER & FOOD PAIRING TOUR!

- [R] Earth Eagle Brewings Sausage & potato appetizers + Earth Eagle Brewings Pilsner Michlik
- [S] Hayseed Lamb riblets with blackberry sour BBQ sauce + Smuttynose Blackberry Sour
- [T] MOXY Calamari, orzo flavored with citrus and cilantro + Liar's Bench Dry Hopped Norwegian Farmhouse
- [U] When Pigs Fly Pulled pork crostini with cucumber carrot slaw + North Country Hard Cider Original Press + Fire Starter
- [V] Martingale Wharf Dayboat scallop ceviche with local radishes and yuzu, cucumber Thai peanut gremolata + Great Rhythm Brewing Kölsch Style Ale
- [W] Ore Nell's Barbeque Smoked pork belly corn salad + Stoneface Brewing Pink Duct Tape
- [X] Bad Lab Beer Co. Mediterranean flatbread, assorted pickles and goat cheese salad + Bad Lab Beer Belgian Tripel
- [Y] Granite State Growler Tours
- [Z] Colonial Cooking Demonstration

- DIPLomat VIP RECEPTION SELECTIONS - BEER DESCRIPTIONS ON BACK**
- Stages at One Washington Smoked yogurt, watermelon, corn, basil and black garlic
 - Anju Noodle Bar Shrimp "toast" pizza
 - CAVA Pork stew - Cocido
 - Earth's Harvest Kitchen & Juicery Chicken sausage Banh Mi
 - Enna Chocolate Chocolate mendiantes with fruit and nuts
 - Figtree Kitchen Café Chocolate dessert bites + black bean dip with tortilla chips
 - Laney & Lu Café Avocado cacao mousse and Thai appetizer
 - Otis. Restaurant Watermelon and salmon with sunflower
 - Flavored Nuts
 - Ice Cream Floats Vanilla ice cream with your favorite VIP Beer

Participating Restaurants, Caterers, Food & Beverage Purveyors

1652 [C]
One Ocean Avenue #5, York, ME
207-363-0900 | 1652restaurant.com

American Flatbread & Rustic Crust [N]
5 Main St., Pittsfield, NH
603-435-5119 | rusticcrust.com

Atlantic Grill [J]
5 Pioneer Road, Rye, NH
603-433-3000 | theatlanticgrill.com

Bad Lab Beer Co. [X]
460 High Street, Somersworth, NH
603-842-5822 | badlabbeer.com

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

Calef's Country Store [N]
606 Franklin Pierce Hwy., Barrington, NH
603-664-2231 | calefs.com

Chapel + Main Restaurant & Brewery [M]
83 Main St., Dover, NH
603-842-5170 | chapelandmain.com

Earth Eagle Brewings [R]
165 High Street, Portsmouth, NH
603 502-2244 | eartheaglebrewings.com

MOXY [T]
106 Penhallow St., Portsmouth, NH
603-319-8178 | moxyrestaurant.com

Grill 28 [H]
200 Grafton Rd., Portsmouth, NH
(603) 766-6466 | peasegolf.com/grill-28

Hayseed [S]
105 Towle Farm Road, Hampton, NH
(603) 601-8300 | smuttynose.com/restaurant

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

McKinnon's Supermarket & Super Butcher Shop [A]
2454 Lafayette Rd., Portsmouth, NH
(603) 559-5714 | mckinnonsmarkets.com

New Hampshire Food Bank [K]
700 E Industrial Park Dr, Manchester, NH
(603) 669-9725 | www.nhfoodbank.org

Ore Nell's Barbecue [W]
2 Badgers Island W, Kittery, ME
(207) 703-2340 | oreneillsbbq.com

Pete and Gerry's Organics [K]
140 Buffum Rd., Monroe, NH
800-438-3447 | peteandgerrys.com

Porty City Pretzels [P]
P.O. Box 631 Portsmouth, NH
603-502-7946 | portcitypretzels.com

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

Row 34 [E]
5 Portwalk Place, Portsmouth, NH
603-319-5011 | row34nh.com

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

Thirsty Moose Taphouse [L]
21 Congress Street, Portsmouth, NH
603-427-8645 | thirstymoosetaphouse.com

Throwback Brewery [F]
7 Hobbs Road., North Hampton, NH
(603) 379-2317 | throwbackbrewery.com

Tuscan Kitchen [I]
581 Lafayette R., Portsmouth NH
(603) 570-3600 | tuscanbrands.com

When Pigs Fly [U]
460 US-1, Kittery, ME
207-438-7036 | whenpigsflypizzeria.com

The Wilder [D]
174 Fleet St., Portsmouth, NH
(603) 319-6878 | wilderportsmouth.com

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

Anju Noodle Bar
7 Wallingford Sq. #102, Kittery, ME
207-703-4298 | anjunoodlebar.com

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

Earth's Harvest Kitchen & Juicery
835B Central Avenue, Dover, NH
603-516-7600 | earths-harvest.com

Enna Chocolate
131 Main St., Epping, NH
978-378-0729 | ennachocolate.com

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

Laney & Lu Café
26 Water Street, Exeter, NH
603-580-4952 | laneyandlu.com

Otis. Restaurant
4 Front Street, Exeter, NH
603-580-1705 | otisrestaurant.com

Promotional Partners
Portsmouth Sign Co. portsmouthsign.com
Taste of the Seacoast tasteoftheseacoast.com

Participating Breweries

Smuttynose Brewing Co. [S]
Hampton, NH | smuttynose.com

Smuttlabs [C / D]
Hampton, NH | smuttynose.com/beers/smuttlabs

The Portsmouth Brewery [O]
Portsmouth, NH | portsmouthbrewery.com

Allagash Brewing Company [J]
Portland, ME | allagash.com

Bad Lab Beer Co. [X]
Somersworth, NH | badlabbeer.com

British Beer Co. [Q]
Portsmouth, NH | britishbeer.com

Chapel + Main Restaurant & Brewery [M]
Dover, NH | chapelandmain.com

Deciduous Brewing [G]
Newmarket, NH | deciduousbrewing.com

Earth Eagle Brewings [R]
Portsmouth, NH | eartheaglebrewings.com

Garrison City Beerworks [H]
Dover, NH | garrisoncitybeerworks.com

Great North Aleworks [K]
Manchester, NH | greatnorthaleworks.com

Great Rhythm Brewing Co. [V]
Portsmouth, NH | greatrhythmbrewing.com

Liar's Bench Beer Co. [T]
Portsmouth, NH | liarsbenchbeer.com

Loaded Question Brewing Co. [N]
Portsmouth, NH | loadedquestionbrewing.com

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

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

Neighborhood Beer Co. [A]
Exeter, NH | nhbeerco.com

North Country Hard Cider Co. [U]
Rollinsford, NH | northcountrycider.com

Schilling [E]
Littleton, NH | schillingbeer.com

Stoneface Brewing Co. [W]
Newington, NH | stonefacebrewing.com

Throwback Brewery [F]
North Hampton, NH | throwbackbrewery.com

Woodstock Inn Brewery [P / Q]
N. Woodstock, NH | woodstockinnnh.com

DIPLOMAT VIP BEERS • MAIN EVENT BEERS

ALLAGASH BREWING CO.
Cineux Tripel aged in Jim Beam bourbon barrels. **Allagash White** Belgian style wheat beer.

BAD LAB BEER CO.
Skypunch Blood Orange Double IPA Our flagship Skypunch DIPA with an extra juicy twist. Here in New England we love our juicy IPA's, so we made the biggest, sweetest, most flavor packed beer we could. **Belgian Tripel** Hops: nugget; malt: Pilsner; adjunct: lemon peel & ginger.

CHAPEL + MAIN RESTAURANT & BREWERY
The Safe Word is Please DIPA This is a big fruit forward hoppy NE style IPA. Notes of stone fruit dominate. Not bitter. Would pair very well with spicy foods.

DECIDUOUS BREWING
Lollipop Forest A Sour Ale with milk sugar, fermented with kiwi, mango, passion fruit, lime and cherry.

EARTH EAGLE BREWINGS
Pilsner Michlik Czech style Pilsner, light bready and exceptionally smooth.

GARRISON CITY BEERWORKS
Sea Smoke Siren Kettle soured Gose, brewed with smoked malt, fermented on peaches. Smoky aroma and flavor, ends slightly fruity and tart. **Blueprint DDH Citra** Our dry hopped Pale Ale, intensely hazy with lush tropical flavor. This version is double-dry hopped with Citra for huge juicy notes, and smooth body.

GREAT NORTH ALEWORKS
RVP with Raspberry A robust vanilla Porter with raspberries. **Tie Dyed** Dry-hopped Pale Ale.

GREAT RHYTHM BREWING CO.
West End Session IPA A refreshing summer session beer with notes of fresh lemon. **Kölsch Style Ale** This clear, top-fermented beer has a bright straw-yellow hue, is brewed with 100% German Pilsner malt and hops, fermented with traditional yeast from a small brewery in Cologne.

LIAR'S BENCH BEER CO.
Dry Hopped Norwegian Farmhouse Gose with squid ink.

LOADED QUESTION BREWING CO.
Wilding Sustenance A British Mild is dark copper to light brown ale with notes of bread and caramel. This version uses some smoked cherry malt giving the beer a dry note and surprisingly complex flavor for the ABV. **Orange Peel Incident** A Belgian Single with low notes alcohol, easy drinking beer similar to a Wit but with notes of caramel and biscuit. Color is pale amber/orange.

MARTHA'S EXCHANGE BREWING CO.
25th Anniversary Baltic Porter Strong northern European dark lager. Brewed in winter and aged all year. Roasty, smooth and luscious with dark fruit and raisin character underneath a creamy mouthfeel. **Velvet Elvis Vanilla Bean Stout** Silky, smooth and creamy with aromas and flavors of vanilla, milk chocolate and dark chocolate. Roasted grain carry the sweeter flavors into balance.

MOAT MOUNTAIN BREWING CO.
Flavah of the Day! Our low IBU IPA with a variety of rotating hops! This batch contains: Southern Cross, Green Bullet and Citra. Double dry hopped, clean, soft mouthfeel. **Opa's Oktoberfest** A mildly sweet nose of toasted bread, dried grass and faint spices. The malt-forward profile showcases the caramel-like flavors that result from a traditional decoction mash. The taste is smooth and slightly crisp with flavors of roasted malt, biscuit and nuts with hints of herbal hop and zest.

NEIGHBORHOOD BEER CO.
Barrel Aged Decadent Eclipse Aged in bourbon barrels, the BADE is a super smooth and dangerously delicious beer that tastes more sinful than it looks. **Granite Acorn Autumn Lager** A higher alcohol, super malty version of the iconic harvest Märzen-style Oktoberfest. Incredibly smooth, crisp lager. **Mow Money IPA** A juicy and hazy, hop-forward Pale Ale made with an ultra-smooth mouthfeel. It's hoppy yet light.

NORTH COUNTRY HARD CIDER CO.
Pollination Fermented with apple blossom honey. Then it cold ages for 5 months to allow for a very smooth floral Cyser. **Fire Starter** This is a spiced cider that uses cinnamon, habanero peppers and pomegranates. **Original Press** Our flagship cider that is a blend of local apple with a very light and crisp flavor.

PORTSMOUTH BREWERY
Kriek A sour wheat ale brewed with tart cherries. **Smash Lager** Single malt, single hop lager.

SCHILLING BEER CO.
Maple Bourbon Barrel Aged Dr. Oovert Our Belgian Dark Strong that we rested in Bliss Maple Bourbon barrels for an extended period of time, we then bottle conditioned this beer and laid it to rest for 4 months. **Austrian-Style Märzen** Drier and lighter in color than most German-style Märzens. A sessionable lager, biscuit and bread-like malts notes shine in the aroma.

SMUTTLABS
Cucumber Saison Brewed with cucumber, lemon balm and anise hyssop brewed specially for our 10th anniversary of Passport. **Love Sexy** Sour raspberry ale brewed with lactose. Tastes just like raspberry sorbet.

SMUTTYNOSE BREWING CO.
Really Old Brown Dog A rich russet color, highlighted by deep caramel flavors punctuated by fruit-flavored highlights. **Blackberry Sour** Kettle soured beer, brewed with Lacto and blackberry purée. Tart and refreshing.

STONEFACE BREWING CO.
RIS Full, creamy body with notes of dark chocolate and vanilla. While the nose is distinctly bourbon, the finish is smooth, reminiscent of brownie batter or chocolate cake. **Pink Duct Tape** An experimental DDH IPA with Galaxy, Ekuanot, and Vic Secret. With over 5 pounds of hops per barrel, expect a huge bouquet of passion fruit, clean citrus and pineapple. Balanced and soft, this is a hop head's delight.

THROWBACK BREWERY
Angry Bunny An effervescent dry hopped lactose sour. It has flavors and aromas of grapefruit, pineapple, and tropical fruit, underscored by a pop of sweet tartness.

WOODSTOCK INN BREWERY
Double Pig Ears Smooth, roasted, nutty flavored brown ale. **4,000 Footer** Classic IPA with a piny back bone. **Autumn Brew** Light bodied brown ale with notes of cinnamon and apple.

Thanks to Our Generous Contributing Partners

