

Wine & Beer

Checklist



Waukesha Civic Theatre– Check-In Location 264 W Main Street

BEER: Sprecher Pineapple Xpress, Belgian Triple– Brewed and dry-hopped with the stickiest of Mosaic, Ekuanot, and Zythos hops. This juicy tripel will bowl you over with big tropical flavors and aromas of pineapple, melon and mango

WINE: Don Ramon, Garnacha and Tempranillo (Spain)- This dry, medium bodied red wine is delicious and easy to drink, with bright red aromatics, supple red fruit flavors, hints of vanilla and a soft, smooth texture with a balanced acidity

1. Chef Pam’s Kitchen– 280 W Main Street

BEER: Lakefront Bourbon Barrell Aged Breakfast Oatmeal Stout- A stout beer made with chocolate and coffee, then aged in bourbon barrels.

WINE: Hayes Valley Chardonnay (California)- Medium straw golden in color. Flavors of papaya, vanilla, caramel, and light oak

2. Spring City Wine House– 336 W Main Street

BEER: Raised Grain, Paradocs Imperial Red IPA– The Imperial Red is the brew that started it all for Raised Grain. It’s a full bodied beer with a bright hop aroma and initial caramel notes that are enlightened by a citrus, acidic finish

WINE: Ferrari Carano Siena Red Blend– Siena offers inviting aromas of butterscotch, freshly baked raspberry streusel and mocha. Bursting with juicy ripe plum flavors and fig jam

3. The Almont Gallery– 342 W Main Street

BEER: Badger State Buzzy Badger, Coffee Ale– A medium bodied brown ale brewed with caramel malts, coffee and vanilla. This beer uses a brighter brown ale base before introducing coffee into the flavor profile.

WINE: Sturmwocken Riesling (Germany)- Off-dry Riesling that is as zesty as it is rich, with intense honey-fruit aromas and a crisp citrus edge

4. Crush Wine Bar– 378 W Main Street

BEER: Capital Brewing, Oktoberfest– This beer has a fiery amber hue with rich malty overtones that dominate the flavor

WINE: Crush Signature Buddy’s Blend– This semi-dry white is an easy-drinking, smooth pinot blend that expresses the beauty of Luxenbourg wines. It features a blend of Pinot Blanc, Pinot Gris and Auxerrois with aromas of yellow fruit with a mild acidity

5. Moxie Beauty Lounge– 443 W Main Street

BEER: Eagle Park Set List, Hazy IPA- With three separate hop varieties and three malts, this beer has a hop forward flavor profile of citrus, tropical fruit, and hints of pine

WINE: Chemistry Pinot Gris (Oregon)– With a pale straw yellow color, tropical aromatics like papaya and sweet meringue leap out of the glass. Palate shows ripe stonefruit characteristics

6. GBF Bespoke Balloons & Event Services– 805 Clinton Street

BEER: Whole Hog JP’s Casper White Stout– Smooth white and milk chocolate, some vanilla and bourbon

WINE: Annabella Merlot (California)- Annabella is a dark and thoughtful Merlot with abundant aromas of black plum, black cherry, and a hint of black licorice. Flavors of freshly roasted coffee and milk chocolate

7. Art & Framing 1,2,3– 311 W Main Street

BEER: Great Dane Crop Circle Wheat, Hefeweizen– Made with over 60% wheat malt and imported German yeast and hops. This is a true German Wheat Beer. Refreshing and somewhat spicy brew served in a traditional manner
WINE: Trentadue “Old Patch Red” (California)- The wine has dark red color with intense black cherry aromas, blueberries, and cherry cola as an immediate impression. On the mouth the wine is fresh and juicy with brightness and finishing fruity

8. Fisk Avenue– 840 N Grand Avenue

BEER: Point Milk Shake, Malt Porter– This beers chocolatey aroma, robust porter flavor, and sweet finish come from a blend of chocolate wheat malt, cocoa, Topaz, and Tettnang hops
WINE: Riporta Nero D’Avola (Sicily)- A deep and brilliant red wine with purplish highlights. It has elaborate aro-

9. Amazing Grace Salon– 263 South Street

BEER: Titledown Brewing Johnny Blood Red Ale– Rich caramel malts and a touch of roasted barley creating the distinctive flavor of this Irish Style Red Ale
WINE: Tassajara Pinot Noir (California)- Aromas of cherries, blackberries, and plums with notes of vanilla, mocha, and oak. Medium-bodied, bright red fruit, soft yet structured tannins with a lingering sweet oak finish

10. Orange Hat Publishing & Thrive Architects– 259 South Street

BEER: Lakefront Brewery My Turn: Huber Dark Cherry Lager– This dark lager with cherries combines three German specialty malts into a robust brew with bright and sweet notes of cherries
WINE: Tapiz Malbec (Argentina)- Aromas and flavors of fresh red fruits such as blackberries and plums interspersed with aromas of flowers and spicy notes. The oak aging provides vanilla and toasted almond notes

11. Polished Patina– 116 W Broadway

BEER: Badger State Brw-Ski Lager– A forward-thinking, German-inspired lager that drinks clean, crisp and delicious
WINE: Magnetic Wine Sauvignon Blanc (New Zealand)- Dry and Crisp with a citrus and passion fruit taste

12. Waukesha County Museum & Historical Society– 101 W Main Street

BEER: Eagle Park Blues Breaker Belgian White– Belgian style white ale with coriander and orange peel
WINE: MWC Shiraz Mourvèdre (Australia)- Bold, modern Australian wine exhibiting aromas and flavours of blackberry and spice. The rich and full palate is complimented by hints of French oak leading to a seamless finish

13. Smart Asset Realty– 200 W Main Street

BEER: Badger State Game Day IPA Green Gold– Dry-hopped with Mosaic and Galaxy hops and perfectly crushable for any day of the week, but especially on Game Days!
WINE: La Madrid Malbec (Argentina)- Deep violet in colors. On the nose, cassis and blueberries are perceived and on the palate licorice and salty plums merge. Flexible, accessible, and uniform

14. Flippin’ Fabulous– 234 W Main Street

BEER: Black Husky Dogfather Pale Ale– Pale ale with mosaic hops
WINE: Villa Serafin Pinot Grigio (Italy)- Ripe and soft green apple flavors couple with perky acidity and a hint of minerals in this light-bodied, dry wine

15. A Stroke of Genius– 250 W Broadway

BEER– Sand Creek Oscar’s Chocolate Stout– Full-bodied and smooth-drinking stout with flavors of dark chocolate and roasted coffee
WINE– Les Jamelles Clair de Rose (France)- Doted with lovely pink colour, Les Jamelles Clair de Rose is perfectly balanced, fresh, lively and round, floral and fruity aromas of raspberry and grenadine