

Presented by



**TWELVETH ANNUAL  
CHICAGOLAND  
BREW PUB  
&  
MICROBREWERY  
SHOOTOUT!**

**Saturday January 23, 2010**

## **Irish-American Heritage Center Chicago, Illinois**

You are one of the lucky attendees at the 12th Annual Chicagoland Brewpub and Microbrewery Shootout. This one-of-a-kind event features the finest beer and cuisine the best local breweries have to offer. Everyone knows Chicagoland Brewers produce some great beer, but this event allows the Chefs to shine as well. How does The Shootout work, you ask? It's simple. We asked each Brewer and Chef to select a beer, and pair it with an exceptional dish either on or off their menu. Whether brewing or cooking, quality and creativity are both tops. Now we're a competitive bunch. We love to give out awards, and that's where you come in. You get to choose the winners. Each Brewer has selected a most excellent beer, and each Chef a wonderful dish, and they both paired them together. You get to vote for your favorite beer, your favorite dish, and your favorite pairing. It's that simple! Many Brewers may have brought along additional beers; they're generous that way. You may even see an additional food item. Just keep in mind you are voting for the beer and food item selected by each Brewer and Chef. Please return your ballot to the ballot box at the CBS table on the stage no later than 4 P.M. This may be Chicago, but election fraud is not allowed. Everyone gets one vote! While you are on stage, you can browse through our wide selection of CBS merchandise, including short sleeve t-shirts and baseball caps, and brand new for 2010: long sleeve t-shirts and hoodies (the official winter uniform of the Brewer!) You can even renew your membership, so you don't miss out on any great CBS events throughout the year. So start sampling the extensive array of beer and food, and thinking about what will be your favorites. We know you're up to the task!



# WELCOME!

## RELAX AND ENJOY!

SAMPLE CHICAGOLAND'S BEST BEER & FOOD.  
THEN, VOTE FOR YOUR FAVORITES.  
WINNERS WILL BE ANNOUNCED AT 4:30PM.

Round tables shed (FOR TRAYS)

1st Place Beer

### 1. America's Brauerei am Historischen Ringlokschuppen - Aurora IL

Brewers Mike Rybinski & Bacilio Renovato and Chefs Gunther Fleischer & Klaus Eichelmeier  
Beer Pairing: Bourbon Fass Bavarian Gerste Wein *Too Strong*  
Food Pairing: Kaninkaese - Wild rabbit, olives and pistachios (and other exotic foodstuffs) on top of cabbage specially brined and fried by loose German women. *Don't like food so much*  
Bonus Beer: Dry-hopped to order Aurora Amber Ale

### 2. Blue Cat Brew Pub - Rock Island IL

Brewer Dan Cleaveland and Chef Martha Cleaveland  
Beer Pairing: Blue Bastard Baltic Porter *EH...*  
Food Pairing: Kobe the Goat Stew *Not good*  
Bonus Beer: Count Magnus Belgian Strong Ale

### 3. Brickstone Brewing - Bourbonnais IL

Brewers Tom Vasilakis & George Giannakopoulos and Chef Dino Giannakopoulos  
Beer Pairing: Hop Injection IPA *Good IPA*  
Food Pairing: Mini Filet Mignon Sliders - a filet mignon medallion, caramelized onions & bleu cheese crumble on a mini bun. *Good food, but doesn't mix with so strong a hop*  
Bonus Beers: Blonde Ale, Hop Screamer IPA, Cherry Ale

Best Place Pairing

Horseman Dist

2nd Place Beer

### 4. Flossmoor Station Restaurant & Brewing - Flossmoor IL

Brewers Bryan Shimkos & Richard Grant and Chef Eduardo Camarena  
Beer Pairing: Dry-hopped Panama Limited Red Ale  
Food Pairing: Applewood-smoked bacon-wrapped fiery shrimp with sweet & sour slaw.  
Bonus Beers: CHAOS!!! IPA, Gandy Dancer Honey Rye Ale, Hoppy Hoppy Joy Joy IPA.

2nd Place Pairing

Good Pairing Good

3rd Place Beer

### 5. Goose Island Beer Company - Chicago IL

Brewers Jared Rouben & Wil Turner and Chef Andrew Hroza  
Beer Pairing: Frankenporter *Good Beer*  
Food Pairing: Pork Trio - Whole hog porchetta, Guanciale crisps and Braised kale with house-cured bacon *ch*  
Bonus Beers: Midway IPA, Extra Pale Ale

Not Best Pairing

Best Pairing

### 6. Gordon Biersch Brewery Restaurant - Bolingbrook IL

Brewer Kevin Blodger and Chef Simon Sulaica  
Beer Pairing: Märzen  
Food Pairing: Shrimp and bistro medallion rosemary skewers glazed with homemade märzen barbecue sauce.  
Bonus Beers: Winter Bock

Good Pairing

Best Beer or Pairing

### 7. Half Acre Beer Company - Chicago IL

Brewers Gabriel Magliaro, Matt Gallagher & Phil Wymore and Chef Michael Carroll  
Beer Pairing: Empty Sea Orange Chicory Rye *Interesting Spicy Beer*  
Food Pairing: Cinnamon skewers with pork loin, red onion, fennel and apple. *It's food, too salty*  
Bonus Beers: Daisy Cutter Pale Ale, Big Hugs Imperial Stout, Gossamer Golden Ale

2nd place  
FOOD

OK PAIRING

### 8. Lucky Monk Burger, Pizza and Beer - South Barrington IL

Brewer Anthony Carollo and Chefs Laura Piper & Matt McMillin

✓ Beer Pairing: English Brown Ale *Decent Beer*

Food Pairing: Brown Ale Braised Pork Shoulder Sandwich *Tasty little sandwich*

Bonus Beers: GR'ALE, Cardinal Sin

### 9. Lunar Brewing - Villa Park IL

Brewer Jimmy Filisko and Chefs Brad Davis & Charlie Tierney

Beer Pairing: Orbitor Doppelbock

Food Pairing: Hoppy Joes w/ hop-infused compound butter.

Bonus Beers: Midnight Star Schwarzbier, Imperial Blackberry Ale

### 10. Revolution Brewing - Chicago IL

Brewer Jim Cibak and Chef Jason Pietre

Beer Pairing: Eugene Porter

Food Pairing: Flemish Beef Stew

Bonus Beers: Workingman's Mild, Cross of Gold

### 11. Rock Bottom Restaurant & Brewery - East & West Chicago and Warrenville IL

1st place  
FOOD

Brewers Peter Crowley, Greg Matthews & Davin Bartosch and Chef Christopher McCoy

Beer Pairing: Instigator Doppelbock

Food Pairing: Vietnamese-Thai Banh Boa Belly - Steamed Vietnamese dumpling rolled under roasted kaffir lime pork butt, poached prawn & goat cheese mousse, and soy-molasses-mustard braised pork belly drizzled with yellow curry basil coconut crème.

Bonus Beer: Davin's Imperial Red, Redline Bourbon Imperial Stout, Frost Bite Tripel, Old Curmudgeon Barleywine, Red Top Red

### 12. Rock Bottom Restaurant & Brewery - North & South Orland Park and Lombard IL

Best  
FOOD

1st place  
FOOD

Brewers Iain Wilson & Tim Marshall and Chef Pawel Marszalek

Beer Pairing: Fallen Angel Belgian Dubbel *EH - ok Beer*

Food Pairing: Boneless malt seasoned short rib, slow roasted overnight and served over chipotle mashed parsnips with spinach and smoked gouda; served with a side of warm arugula-red beet salad with bacon, blue cheese and toasted almonds drizzled with Belgian dubbel-balsamic reduction. *VERY GOOD FOOD*

Bonus Beers: Big Curm' Belgo-American Barley Wine, Captain Fantasy Barrel Aged Raspberry Oatmeal Stout, Blanche Deveraux Belgian Wit w/ Cherries, The Bard's 80 Schilling, Hop Bomb IPA

### 13. Three Floyds Brewing - Beautiful Munster IN

Brewers Nick Floyd, Chris Boggus & Barnaby Struve and Chef Benjamin Caulfield

✓ Beer Pairing: Behemoth Barleywine *eh*

interesting PAIRING - BUT NOT A WINNER

Food Pairing: Lamb Belly Vindaloo with Jasmine Basmati Rice

Bonus Beer & Food Pairing: Ham on Rye Rauch Bock paired with Gunthorp Farms organic chicken and house cured and smoked bacon terrine over a frisee, fennel and red onion salad with [a peck of] pickled peppers.

### 14. Two Brothers Brewing - Warrenville IL

Brewers Jason Ebel & Jeremy Bogan and Chef Tom Michael

Beer Pairing: Cane and Ebel Dry-Hopped Red Rye *good pairing*

Food Pairing: Armada Empanada - Smoked pork empanada served on a landing of frisee salad drizzled with a sweet bacon vinegarete. *JUST OK*

Bonus Beer: Northwind Imperial Stout

PAIRING IS GOOD - PLEASE

## About Chicago Beer Society

The Chicago Beer Society was founded in the basement of a west suburban(!) home in 1977. At that time, none of today's Shootout participants existed! In fact, it would be over 10 years before Chicago's longest surviving brewpub/microbrewery - Goose Island, would open. The Chicago Beer Society has gone on to be probably the most successful beer appreciation organization in the country. Our members are people who simply *love* good beer. We love to talk about it, write about it, look at it, haul it around (well, that's necessary, but not so much fun), but mostly taste it.

CBS and its members are well known across the country as well as certain beery hot spots abroad, as knowledgeable, unpretentious beer enthusiasts. Past and present members have been active outside this club organizing beer festivals, writing beer books and articles, serving on national beer organizations, brewing in brewpubs, judging beer and starting up brewing clubs around our area. We are now proud to include a number of professional brewers among our members and friends; and we hope to continue to serve them well. We hope you can join us too.

We are a wholly-owned subsidiary of nobody! That is to say, we are a purely volunteer organization. This gives us great freedom, but is also a lot of work. We are always looking for people who have the time and inclination to help out. Please sign up if you can; if not, at least seek out a volunteer or two and give them your hearty thanks.

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### **Upcoming CBS Events**

If you miss them, you'll regret it the rest of your life.

#### **Night of the Living Ales!**

**March 6 - Goose Island - Wrigleyville**

Dozens of casks of real ale from around Chicago and the Coasts.

Tickets available at the CBS Merchandise Table on the Stage.

#### **Our Annual Summer Event**

Pig Roast? Curds & Ale? A Cruise? Stay tuned...

#### **Buses to Great Taste of the Midwest**

**August 14 - Madison WI**

Take the City Bus or the Country Bus to the best beerfest anywhere.

#### **Umpteenth Annual Picnic**

**September 11 - LaBagh Woods**

Featuring: War of the Ribs, Chili Clash, Salsa Slam & Delicious Desserts

And a New Competition - OTHER MEAT! [That would be your larger cuts of pork & beef (shoulder, loin, brisket), lamb and BBQ chicken. Details to follow.]

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Visit our new website at [www.chibeer.org](http://www.chibeer.org) or email us at [info@chibeer.org](mailto:info@chibeer.org)

Call the Beerline - 1-773-905-ALES