REDEEMING TICKETS
Green early entrance tickets can be redeemed for glasses and boats at 3:30 pm. Yellow general admission tickets can be redeemed starting at 4:00 pm. You must also show ID and receive a 21+ wristband in order to receive beer. Each ticket is good for three sliders, three beer pours, and one side, dessert or smoothie.

Want additional burgers or brews? Stop by the REAP booth or the entrance area to purchase 1 burger, side or dessert for $5 or 2 beer pours for $5.

MUSICAL GUESTS
4:30 pm Hoot 'n Annie
   hootnanniestringband.com
5:30 pm Hirt Alpert
   facebook.com/hirtalpert
6:30 pm Avian Aura
   avianaura.com

RAFFLE
Feeling lucky? Purchase raffle tickets for a chance to win an incredible prize package from one of our raffle sponsors. Tickets are $3 each, 4 for $10, or 10 for $20, and can be purchased at the REAP booth.

ABOUT REAP FOOD GROUP
Since 1997, REAP Food Group has worked to connect producers, consumers, businesses, and organizations to grow a healthful, just and sustainable local food system in Southern Wisconsin.

Learn more at reapfoodgroup.org.

SPONSORED BY

IN-IND SPO NSORS

BURGERS AND BREW
G U I D E
12 LOCAL RESTAURANTS
12 LOCAL BREWERIES
INCREDIBLE BURGERS + BREWS
SATURDAY JUNE 1
CAPITAL BREWERY
BURGERS & BREWS

1. **Salvatore’s Tomato Pies - Wisconsin Brewing Co.**
   - **The Dark Horse**
   - Wells Farm Beef, Don’s Produce tomato onion jam, Tempesta ‘Ndjuja aioli and Coppa crumble, Farmer John’s Smoked Gouda, watercress and a Stalzy’s butter bun
   - **Beer:** Gose + S’Wheat Caroline + Refresh Radler

2. **Circ - New Glarus Brewing Co.**
   - **La Burguesa**
   - Cates Farms burger, Roth 3 chili gouda, piquillo pepper nopalitos relish, avocado cilantro lime crema, cumin smoked paprika bun
   - Moon Man No Coast Pale Ale + Two Women Lager

3. **Banzo - Hop Haus Brewing Co.**
   - **Plaid Prairie Burger**
   - Grilled grass-fed Vindicator brand beef burger on a Manna Bakery challah bun, shallot marmalade, house-made Zataar Chip, all smothered in a creamy beer cheese sauce made with Hop Haus Plaid Panther and Roth Cheese Prairie Sunset
   - Plaid Panther Scotch Ale

4. **SuJeö - Capital Brewery**
   - **Down with NPP Pork Smash Burger**
   - Two Seven Seeds Farm organic pork patties, Deer Creek Rattle Snake tequila and habanero cheddar, cilantro mayo, shaved cabbage, and nam prik pao on a buttered Portuguese roll

5. **Metcalfe’s Market - Grumpy Troll Brew Pub**
   - **Rockin’ Reuben**
   - Wisconsin Meadows grass-fed beef with shaved corned beef, Roth Cheese Grand Cru original Alpine-style cheese, house-made sauerkraut, crunchy dill pickles and classic Thousand Island dressing on a fresh-baked Clasen’s rye roll
   - Troll’s Gold + Ole’ Eagle Porter

6. **The Madison Club - Central Waters Brewing Co.**
   - **GQater tracks**
   - Cajun-spiced Tothill Farms goat, Roth Monroe cheese fondue, tasso ham, spicy remoulade, Vitruvian rocket, spent J. Henry whiskey grain Stalzy’s Deli bun

7. **Willy St. Co-Op - The Cider Farm**
   - **The Morel Majority**
   - Wisconsin Meadows Grass-Fed Beef and Willow Creek pork blended patty with a mushroom duxelle filling with Renard’s morel and leek cheese on Blibb lettuce on a Batch Bakehouse ciabatta roll
   - **Beer:** Gose + S’Wheat Caroline + Refresh Radler

8. **Brasserie V / Longtable - Working Draft Beer Co.**
   - **Smoky and the Baandit**
   - Mix of Highland Springs Farm beef and Straight Forward Farms lamb, Straight Forward Farms hunter’s sausage and onion hash, chile Green Goddess and Roth Cheese Smoked Gouda
   - Hindsight German Pils + Pulp Culture Hazy IPA

9. **The Great Dane Pub & Brewing Co.**
   - **212 - to - 608 Burger**
   - Wisconsin Meadows Grass-fed Beef, Heritage pork belly pastrami, half sour pickles, Roth Havarti cheese, Thousand Island, Great Dane beer bread bun
   - LemonDrop Hazy IPA

10. **The Coopers Tavern - Giant Jones Brewing**
    - **Field of Dreams Burger**
    - Fox Heritage Farms ground beef, Origin Sourdough bun, Vitruvian Farms arugula, Roth Butterkase Cheese, Mallory Meadows hemp aioli
    - Pale Weizenbock + Double IPA

11. **Merchant / Lucille - Restoration Cider**
    - **Bramble Burger**
    - Northstar Bison, Roth Cellars: Monroe, duck bacon, blackberry wojapi and dandelion greens on fry bread
    - Blackberry Cider

12. **Lombardino’s - Karben4 Brewing**
    - **The Local Legend**
    - Pinn-Oak Ridge lamb burger with a smoked Nueske’s Bacon Aioli, Roth Grand Cru cheese, gently fried quail egg, lettuce, and onion on a Clasen’s bun
    - Fantasy Factory IPA, Lady Luck Imperial Red Ale, Block Party Amber Ale, Radlitz New England Style IPA

SIDES

1. **Adamah Neighborhood Table**
   - **Strawnana**
   - Strawberries, Equal Exchange banana, simple syrup, soy milk and ice

2. **Gabe’s Fancy Coffee Drink**
   - Just Coffee, Equal Exchange cocoa, simple syrup, cinnamon, vanilla, soy milk, ice and Sassy Cow whipped cream

3. **Limonana**
   - Popular Israeli slushi: Fresh squeezed lemon, simple syrup, mint and ice

4. **Pasture & Plenty - Potosi Brewing Co.**
   - Hook’s 5-year cheddar crackers with housemade pickles

DESSERT

1. **Bloom Bake Shop - Sassy Cow Creamery**
   - Double Fudge Ice Cream Sandwiches

2. **Just Coffee**
   - Bloom Blend Cold Brew

NON-ALCOHOLIC DRINKS

1. **Nessalla Kombucha - WiscoPop!**
   - Premium kombucha craft brewed with love in Madison, Wisconsin.
   - Get cultured at NessAlla.com