

- 1 America's Brewing at Walter Payton's Roundhouse - Aurora, IL**
Brewers: Mike Rybinski, Bacilio Renovato
Chefs: Foster O'Leary and Seamus MacDonagal
Food Pairing: Bol Le Hautes Terres - Born during the victory celebrations of WW1: A blend of hearty soups savored by Alsatian French Regulars. The stew is a combination of smoked stag, meats and fowl from the generations of hunters found in the Scottish Highlands Blackwatch Brigade.
Recommended Beer Pairing: Peat Smoked Scotch Ale
Bonus Beers: Bourbon Barrel Scotch Ale, Flemish Scotch Ale
- 2 Blue Cat Brew Pub - Rock Island, IL**
Brewer: Dan Cleaveland
Chef: Martha Cleaveland
Food Pairing: Three Sheets to the Wind Cake
Recommended Beer Pairing: Marley's Blackstrap Stout
Bonus Beer: Classic Cranberry Ale
Bonus Food: Chicken & Dill soup
- 3 Brickstone Brewing - Bourbonnais, IL**
Brewers: Jim Cibak, Tom Vasilakis, George Giannakopoulos, Wade Patton
Chef: Dino Giannakopoulos
Food Pairing: New Orleans-Style Jambalaya
Recommended Beer Pairing: Golden Promise IPA
Bonus Beers: American Pale Ale & Hefeweizen
- 4 Emmett's Tavern & Brewing - Downers Grove, Palatine, and West Dundee, IL**
Brewers: Ryan Clooney, Rob Hunter, Mike Engelke
Chef: Rob Kwiatek
Food Pairing: Crispy braised pork belly on a bed of maple sweet potatoes with balsamic glaze and cilantro micro greens
Recommended Beer Pairing: Emmett's Wee Heavy
- 5 Flatlanders Restaurant and Brewing - Lincolnshire, IL**
Brewer: Art Steinhoff
Chef: Thomas Sorrellis
Food Pairing: BBQ Pulled Pork
Recommended Beer Pairing: Abe's Honest Ale
Bonus Beer: Winter Warmer
- 6 Flossmoor Station Restaurant & Brewing - Flossmoor, IL**
Brewers: Matthew Van Wyk, Andrew Mason
Chef: Eduardo Camerena
Food Pairing: Killer Chocolate Silk Tart
Recommended Beer Pairing: Killer Kapowski Baltic Porter
Bonus Beers: Celebration IPA, Sarge-Bourbon Barrel aged Imperial Chocolate espresso stout
Bonus Food: Celebration Jambalaya skewers served over dirty rice
- 7 Goose Island Beer Company, Clybourn Brewpub - Chicago, IL**
Brewer: Wil Turner
Chef: John Manion
Food Pairing: Braised goat 'barbacoa', baconed great northern beans with braised winter greens
Recommended Beer Pairing: Queen B Imperial Bitter
Bonus Beer: Pub Stout

- 8 Gordon Biersch Brewery Restaurant - Bolingbrook, IL**
Brewer: Kevin Blodger
Chef: Simon Sulaica
Food Pairing: Ahi Tuna marinated in Sriracha, soy sauce, toasted black and white sesame seeds. Served on a fried wonton topped with namasu.
Recommended Beer Pairing: WinterBock
Bonus Beers: Czech Pils, Maerzen
- 9 Harrison's Restaurant and Brewery - Orland Park, IL**
Brewer: Joachim Mekoum
Chef: Ross Johnson
Food Pairing: Jambalaya
Recommended Beer Pairing: Grizzle Ale
Bonus Beer: Millennium Pale Ale
- 10 Lunar Brewing - Villa Park, IL**
Brewer: Jimmy Filisko
Chefs: Charlie Tierney & Brad Davis
Food Pairing: Chocolate and Bacon Bark
Recommended Beer Pairing: Power Outage Porter
Bonus Beer: Imperial Blackberry Ale
- 11 Rock Bottom Restaurant & Brewery: East & West - Chicago & Warrenville, IL**
Brewers: Peter Crowley, Greg Matthews, Davin Bartosch
Chefs: Charles (Iron Chip) Fegert, Abby Mejia
Food Pairing: Seared Kobe Beef Medallions with Andouille Potatoes, Spinach, Balsamic-Chipotle Glaze, Tomato Emulsion and crispy carrots
Recommended Beer Pairing: CBS Düsseldorf Alt
Bonus Beers: East: Belgian Wit, Belgian Rye I.P.A.; West: Imperial Porter, American Brown Porter, E.S.B.
- 12 Rock Bottom Restaurant & Brewery: North & South - Orland Park and Lombard, IL**
Brewers: Iain Wilson, Tim Marshall, Richard Grant
Chefs: Christopher McCoy, Pawel Marszalek
Food Pairing: Seared, Barley-Encrusted Baby Lamb Chop and Porter Marinated Sea Scallop served atop Mashed Sweet Potatoes with Cilantro-Lime Pesto and Chipotle Mango Sauce, topped with crispy onion slivers and fried carrot strings
Recommended Beer Pairing: E-Ville Imperial Porter
Bonus Beers: North: Eradicator Doppelbock; South: Blitzen Belgian Trippel & Abominator Double IPA
- 13 Three Floyd's Brewpub & Brewing Company Munster, IN**
Brewers: Nick Floyd, Barnaby Struve, Chris Boggess
Chef: Benjamin Caulfield
Food Pairing: Bouillabaisse with grilled octopus and pork belly
Recommended Beer Pairing: Behemoth Barleywine
Bonus Beer: Dreadnaught IPA
- 14 Two Brothers Brewing Warrenville, IL**
Brewers: Jason Ebel, Jeremy Bogan
Chef: Tom Michael
Food Pairing: Spiced Walnut Crusted Pork Po'Boy w/Apple Slaw
Recommended Beer Pairing: Avalon Spiced Ale
Bonus Beer: Cane and Ebel-Hopped Red Rye Ale

Welcome to the 11th Annual Chicagoland Brewpub and Microbrewery Shootout. This year we have 14 participants -from Muncie to West Dundee- to please your palate. There's all kinds of food paired with excellent beers. Sample wisely so you can have a taste of each beer and food item and vote for your favorites. Be sure to cast your ballot for your favorite beer, food item and food & beer pairing in the ballot box at the CBS table. While you're there you can browse through CBS merchandise and, if you're not already a member, get information about joining Slainte! Cheers! Enjoy your afternoon!

Upcoming CBS Events

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

Day & Night of the Living Ales!

March 7 - Goose Island - Wrigleyville

TWO SESSIONS - Only 250 tix/session - NO TENT!

Tickets available at the CBS Merchandise Table on the Stage.

STILL Another Curds & Ale?

Probably Not This Summer - Stay tuned...

Buses to Great Taste of the Midwest

August - Madison WI

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

Umpteenth Annual Picnic

September - LaBagh Woods

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

Visit our website at www.chibeer.org or email us at info@chibeer.org

Call the Beerline - 1-773-905-ALES

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.

This is still a NO SMOKING event.

You must be 21 years or older to enter.

Please don't be upset if we ask for your ID.

The older we get, the younger everybody else looks.



Irish-American Heritage Center

Chicago, Illinois

Saturday January 19, 2008

**Presented
by**

