

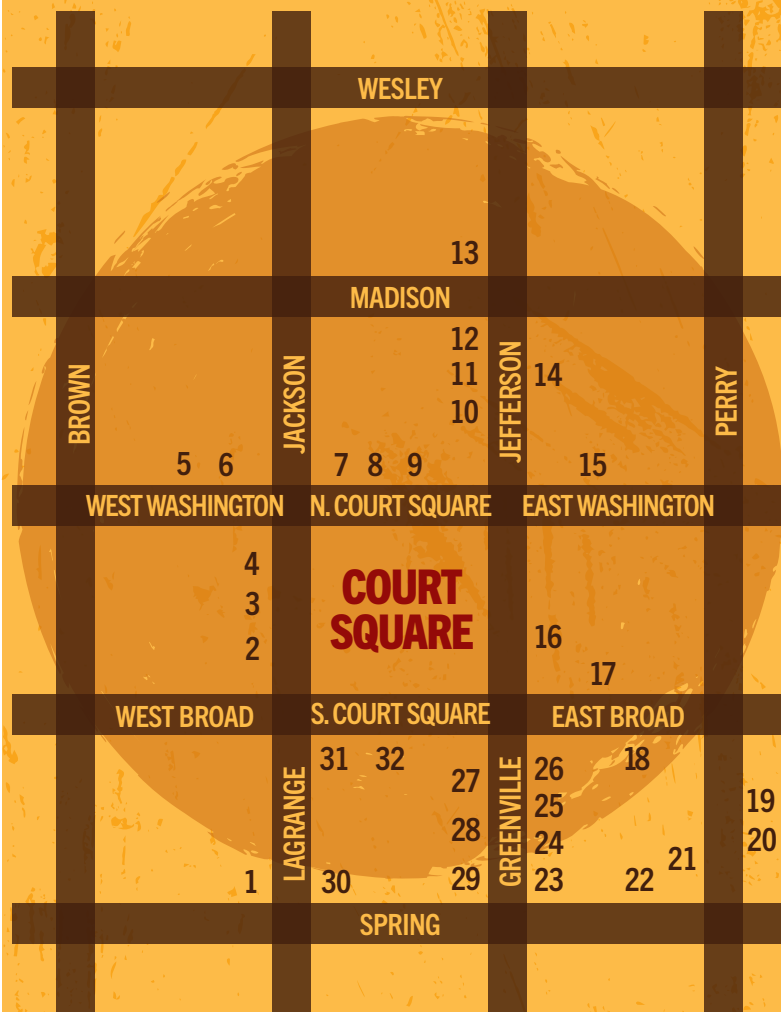


1. **Cleaver & Cork • Wild Leap Chance IPA, LaGrange, GA •** Chance is an “easy-drinking” IPA similar to Northeastern or East Coast styles in malt balance, haze and hop aromas. The juicy hop blend creates grapefruit, melon, strawberry and passion fruit aromas to give the beer a soft bitterness.
2. **Ace Beer Growlers • Arches Märzenbier, Hapeville, GA •** A classic, simple lager full of flavor. The nutty, sweet malt character serves as a hearty base in this beer. The spicy yet elegant hop character balances the malt body and provides a sharp bitterness before a clean finish.
3. **Leaf & Bean • Monday Night Dr. Robot Blackberry Lemon Sour, Atlanta, GA •** A tart, fruity sour beer. After souring to a delightfully tart level, we add blackberry juice and lemon zest to enhance and balance the flavor. The juice gives this beer a pink hue. The perfect blend of sweet and sour.
4. **Gillyweeds • UFO Georgia Peach Hefeweizen, Banner, WY •** Hazy peach wheat beer, a delectable wave of fresh and juicy peach flavor accompanies each sip of Georgia Peach. Just the right touch of sweetness pairs perfectly with a light body and crispness that keep Georgia Peach a supremely refreshing and satisfying beer.
5. **Red Letter Merchant • Fire Maker Hazed & Blazed IPA, Atlanta, GA •** Inspired by the famous Lemon Drop candies, complements the subtle lemon flavor of Lemondrop hops with the bold, juicy, intensely fruity character in Mosaic and El Dorado hops. The resulting beer is a deceptively strong New England-style IPA that tastes like fresh lemon cake with a candy drizzle.
6. **Distinctive Personnel • Three Taverns Ukiyo Lager, Decatur, GA •** This Japanese-inspired rice lager is light and crisp in character. The unique addition of jasmine and green tea produces sweet floral notes and a fresh, pleasurable finish.
7. **Let Them Eat Toffee • Beacon Hillside IPA, LaGrange, GA •** A delicious juxtaposition of tradition and innovation. We combined everything we love about IPAs into one beer for your drinking pleasure. Expect to be bombarded with pine, citrus, and tropical fruit all in one glass.
8. **Ellie Mack Boutique • Mercier Grumpy Granny Cider, Blue Ridge, GA •** Made from Granny Smith apples, dry cider with strong tart apple flavor.
9. **Morgan Jewelers • Yuengling Oktoberfest Märzen, Pottsville, PA •** An homage to German Heritage. Copper in color, this medium bodied beer is the perfect blend of roasted malts with just the right amount of hops to capture a true representation of the style.
10. **Heirloom Bakeshop • Terrapin Los Bravos Lager, Athens, GA •** Los Bravos “Mexican-Style Lager” is crisp, slightly sweet and is perfectly balanced by using three varieties of hops. With its roots firmly planted in traditional Vienna style lagers, this beer complements any spicy dish and helps keep any fiesta fueled.
11. **JB Joyce Boutique • Reformation Oktoberfest Märzen, Smyrna, GA •** Malty and complex with notes of toffee and coffee malt. Pair this Oktoberfest with your favorite fall moments, including backyard cookouts and salty pretzels.
12. **James Malone Beauty • Georgia Beer Co. Saint Helen’s Oktoberfest Märzen, Valdosta, GA •** This lager is medium bodied, with an amber color and malty finish.
13. **The Newnan Times-Herald • Montucky Cold Snacks Lager, Bozeman, MT •** A light, clean, and refreshing beer.
14. **Finley’s Boutique • Scofflaw Mimosa Harder Seltzer, Atlanta, GA •** We added orange juice to our Original Hard Seltzer for the ultimate brunch escape.
15. **Greenhouse Mercantile • Line Creek Blueberry Apricot Sour, Peachtree City, GA •** Fruity, tart, refreshing.
16. **The Mad Mexican • Abide Mad Mexican Lager, Newnan, GA •** Brewed right here in Newnan’s oldest brewery with a Mexican strain of a lager yeast which provides a light but crisp flavor.

17. **Fine Lines Art & Framing • Birra Peroni Nastro Azzurro Lager, Rome, Italy •** This beer was crafted with typical Italian care, and designed with the Mediterranean palate in mind.
18. **Loyalty Patch • Beacon Märzen, LaGrange, GA •** Voluptuously malty lager, a healthy dose of Vienna and Munich Malts round out the clean, subtle bitterness. Bready, toasty, biscuity goodness with a touch of caramel sweetness.
19. **Footpaths Aromatic Reflexology • Grumpy Old Men Choco Blanco Wheat, Blue Ridge, GA •** Your typical American Wheat with a not so typical white chocolate twist. This slightly sweet wheat is sure to satisfy your inner sweet tooth!
20. **Therapeutic Massage Center • Wild Leap Alpha Abstraction Vol. 18 IPA, LaGrange, GA •** The eighteenth edition in the Alpha Abstraction series, Alpha Abstraction Volume 18 is a juicy, double dry-hopped IPA with Trident hops.
21. **Happy Life Nutrition • Creature Comforts Athena Sour, Athens, GA •** Athena is a refreshing, gently tart German-style wheat beer. Brewed with a house blend of lactobacillus, which imparts notes of citrus, cider, and sauvignon blanc.
22. **714 Bistro • Line Creek First Crush IPA, Peachtree City, GA •** Juicy, tropical, hazy, soft.
23. **Frios Gourmet Pops • Red Hare Hasenpfeffer Oktoberfest Märzen, Marietta, GA •** Brewed according to tradition with classic ingredients from Germany, the motherland of bier. German malts, hops, and special yeast from famous Munich characterize the brew with toasty, caramelized malt notes and a nutty flavor.
24. **Cakes by Debbie • Line Creek Cottage Crumble Sour, Peachtree City, GA •** Graham cracker, wild berry, vanilla.
25. **Blue Moon Boutique • Dry County Oktoberfest Märzen, Kennesaw, GA •** Toasted crusts—dry biscuits or crisp bread—with a light, underlying nuttiness, particularly on the finish. Minimally sweet, initially. Modestly earthy, herbaceous hops with a minute bitterness, though sufficient to help balance. Finishes fairly dry with a lingering toasted tone and kiss of grain.
26. **Sure Bride • Fire Maker Perfect Match IPA, Atlanta, GA •** Combines the best of both coasts—grapefruit, pine, and light caramel from the West Coast with the bright orange citrus burst and big late-boil hop additions from the East Coast. This everyman IPA features Lotus hops, known for their unique orange creamsicle character, in addition to established favorites Citra, Simcoe, and Centennial.
27. **Thérapie • Wild Leap Local Gold Blonde Ale, LaGrange, GA •** A hybrid style that blends elements of a German Kolsch, English Bitter and American Blonde Ale to create a dry, crisp, light and refreshing ale that is enjoyable year-round.
28. **Newnan Mercantile • Abide Oktoberfest Märzen, Newnan, GA •** Austrian style Märzen with medium body, malty flavor, and a clean dry finish. The use of caramel malts delivers a sweeter taste than the traditional German Oktoberfest lager.
29. **Wildwood Trader • Line Creek Airplane Amber Ale, Peachtree City, GA •** Caramel and toffee on the front with a nice, malty finish.
30. **Dragonfly Running Company • Burnt Hickory Big Shanty Graham Cracker Stout, Kennesaw, GA •** Made with honey, cinnamon and real graham crackers, it’s a tad bit roasty with distinct cinnamon and biscuit flavor.
31. **Vinyllyte Records and Skateshop / Brown’s Guitar Mill • Line Creek Festbier Lager, Peachtree City, GA •** A crisp German Lager with notes of caramel and a light breadiness.
32. **Comer Arts Gallery • Jekyll Southern Juice IPA, Alpharetta, GA •** Southern New England style IPA brewed with Citra and Simcoe hops.



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