



a benefit for

New Hampshire Public Television  
engages minds,  
connects communities,  
celebrates New Hampshire.



Strawbery Banke Museum  
interprets the living history of  
generations who settled in  
Portsmouth, NH, late 17th-century  
to the mid-20th century.



### EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2013 CRAFT BEER & CULINARY WORLD TOUR!

- [ A ] McKinnon's Markets Grilled Marinated Steak Tips & Cranberry Orange Cole Slaw + Brooklyn Brewery Silver Anniversary Lager
- [ B & BB ] Non-Alcoholic Beverages: Squamscot Sodas + Monadnock Mountain Spring Water + White Heron Tea + Apple Cider
- [ C ] Seaglass Shaved Scallop & Seaweed + Peak Organic Fresh Cut Pilsner
- [ D ] North Country Smokehouse + Cabot Cheese Assorted Sausages and Cheeses + Allagash White
- [ E ] Robert's Maine Grill Roasted Pork Tenderloin Crostini with Greenlaw Gardens vegetables & smoked orange tomato BBQ sauce + Allagash Fluxus 2013
- [ F ] Blue Mermaid Island Grill Jerk Chicken + Redhook Emporium
- [ G ] The Holy Grail Food & Spirits Stuffed Chicken Roulade Crostinis & Mango-Papaya Relish + Woodstock Fellowship Ale IPA
- [ H ] WHYM Craft Beer Cafe Chicken with Pickled Vegetables on Spent Grain Crackers + Great Rhythm Brewing Resonation Pale Ale
- [ I ] Black Trumpet Bistro Mini Hot Dogs + Moat Mountain Opa's Oktoberfest
- [ J ] Popper's at the Mill Liverwurst Crostini & Mustard + Flying Goose Long Brother's American IPA
- [ K ] One Hundred Club Crisp Polenta Cake, Braised Brisket & Red Pepper Aoli + Tuckerman ALTitude
- [ L ] Pete & Gerry's Organic Eggs Fall Custard Tarts & Gingersnap Crumble Topping + Shipyard Smashed Pumpkin
- [ M ] Agave Mexican Bistro Tortilla Chips, Salsa & Guacamole + Earth Eagle Brewing Sam Boocuss
- [ N ] Lindt Chocolate Assorted Chocolates + Earth Eagle Brewing Phoenix Brown
- [ O ] British Beer Company New England Pasty Stuffed with Turkey, Stuffing, Mashed Potato and Cranberry + Henniker Brewing Whipple's Wheat Ale
- [ P ] Portsmouth Brewery Cheese Puff Stuffed with Goat Cheese Mousse & Stout Raspberry Reduction + Portsmouth Brewery Kentucky Common
- [ Q ] Hideout Grill at The Oaks Fennel Spiced Pork Schnitzel + Prodigal Curse of the Rye Wolf Roggenbier
- [ R ] Demeters Steak House All-Beef Smoked Sausage + Seven Barrel Brewery Double Red Ale
- [ S ] 7th Settlement Brewery Fall-Spiced Ratatouille & Smoked Tomato Focaccia + Throwback Chipotle Porter
- [ T ] Zampa Savory Cajun Molasses Bread Pudding + Sam Adams Imperial Stout
- [ U ] Martingale Wharf Hibiscus Rubbed Kellie Brook Farms Pork Shoulder on Tostones with Chimichurri Sauce + White Birch Brewing Emily IPA
- [ V ] The Rosa House-Made Citrus Ricotta Ravioli with IPA Braised Kellie Brook Farm Pork Belly + Smuttynose Rhye IPA
- [ W ] Michele's Awesome Gourmet Popcorn + Lagunitas 2012 Cappuccino Stout

#### DIPLomat VIP RECEPTION SELECTIONS - BEER DESCRIPTIONS ON BACK

- Black Birch Deviled Eggs
- Cava Spanish Pork Stew
- Moxy Roasted Capperino Peppers & Local Grains, Rabbit, Heirloom Tomato Jam
- Henry's Market Early Fall Flavors: Fruits, Cheeses, Pate, Hummus & Smoked Meats
- Serenity Cafe Stuffed Cabbage & Cold Harvest Salad
- Stages at One Washington Marinated & Compressed Local Apples, Fennel, Foraged Herbs, Nitrogen-Apple Sorbet

#### NOTES

- Music** Jim Dozet Trio - Tyco Center Patio
- Exhibits** "Tapping Portsmouth: How the Brewing Industry Shaped the City"; Colonial Brewing (Exhibit 1); Brewing as Art (Exhibit 2)
- Vendor** Granite State Growler Tours

#### PASSPORT SPONSORS





**Participating Restaurants, Caterers, Food & Beverage Purveyors**

**Agave Mexican Bistro [ M ]**  
111 State St., Portsmouth, NH  
(603) 427-53007 | agavedos.com

**Black Trumpet Bistro [ I ]**  
29 Ceres St., Portsmouth, NH  
(603) 431-0887 | blacktrumpetbistro.com

**Blue Mermaid Island Grill [ F ]**  
409 The Hill, Portsmouth, NH  
(603) 427-2583 | bluemermaid.com

**British Beer Company [ O ]**  
103 Hanover St., Portsmouth, NH  
(603) 501-0515 | britishbeer.com/portsmouth

**Cabot Cheese [ D ]**  
Cabot, VT | cabotchese.coop

**Demeters Steak House [ R ]**  
3612 Lafayette Rd., Portsmouth, NH  
(603) 766-0001 | demeterssteakhouse.com

**Hideout Grill at The Oaks [ Q ]**  
100 Hide-Away Place, Somersworth, NH  
(603) 692-6257 | theoaksgolfinks.com

**Holy Grail Restaurant & Pub [ G ]**  
64 Main St., Epping, NH  
(603) 679-9559 | theholysgrailpub.com

**Lindt & Sprüngli, USA [ N ]**  
Stratham, NH | lindt.com

**Martingale Wharf [ U ]**  
99 Bow St., Portsmouth, NH  
(603) 431-0901 | martingalewharf.com

**McKinnon's Markets [ A ]**  
2454 Lafayette Rd., Portsmouth, NH  
(603) 559-5714 | mckinnonsmarkets.com

**Michele's Awesome Gourmet Popcorn [ W ]**  
1724 Dover Rd., Epsom, NH  
(603) 736-4610 | michelesweetshoppe.com

**Monadnock Mountain Spring Water [ B & BB ]**  
Wilton, NH | monadnockspring.com

**North Country Smokehouse [ D ]**  
Claremont, NH | ncsmokehouse.com

**The One Hundred Club [ K ]**  
100 Market St., Portsmouth, NH  
(603) 766-4100 | onehundredclub.com

**Pete & Gerry's Organic Eggs [ L ]**  
Monroe, NH | peteandgerrys.com

**Thanks to All Our Generous Contributing Partners**



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55 Main St., Newmarket, NH  
(603) 292-0110 | poppersatthemill.com

**The Portsmouth Brewery Restaurant [ P ]**  
56 Market St., Portsmouth, NH  
(603) 431-1115 | portsmouthbrewery.com

**Robert's Maine Grill [ E ]**  
326 U.S. 1, Kittery, ME  
(207) 439-0300 | robertsmainegrill.com

**The Rosa [ V ]**  
70 State St., Portsmouth, NH  
(603) 436-9715 | therosa.com

**Seaglass Restaurant [ C ]**  
4 Ocean Front N, Salisbury, MA  
(978) 462-5800 | seaglassoceanside.com

**7th Settlement Brewery [ S ]**  
47 Washington St., Dover, NH  
(603) 373-1001 | 7thsettlement.com

**White Heron Tea [ B & BB ]**  
Rollinsford, NH | whiteherontea.com

**WHYM Craft Beer Cafe [ H ]**  
3548 Lafayette Rd., Portsmouth, NH  
(603) 501-0478 | facebook.com/whymcraftbeer

**Zampa [ T ]**  
8 Exeter Rd., Epping, NH  
(603) 679-8772 | zampa.com

**Diplomat VIP Black Birch**

2 Government St., Kittery, ME  
(207) 703-2294 | theblackbirch.com

**Cava**  
10 Commercial Alley, Portsmouth, NH  
(603) 319-1575 | cavatapasandwinebar.com

**Henry's Market & Cafe**  
52 Main St., New Castle, NH  
(603) 430-2008 | facebook.com

**Moxy Restaurant**  
106 Penhallow St., Portsmouth, NH  
(603) 319-8178 | moxyrestaurant.com

**The Serenity Cafe**  
25 Sagamore Rd., Rye, NH  
(603) 319-1671 | serenitycaferye.com

**Stages at One Washington**  
1 Washington St., #325, Dover, NH  
(603) 842-4077 | stages-dining.com

**Chamberlain Springs Nh2o**  
Alton, NH | chamberlainspringsnh2o.com

**Participating Breweries**

**Smuttynose Brewing Co. [ V - VIP ]**  
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**The Portsmouth Brewery [ P - VIP ]**  
Portsmouth, NH | portsmouthbrewery.com

**Allagash Brewing Company [ D - E - VIP ]**  
Portland, ME | allagash.com

**Brooklyn Brewery [ A - VIP ]**  
Brooklyn, NY | brooklynbrewery.com

**Earth Eagle Brewings [ M - N - VIP ]**  
Portsmouth, NH | eartheaglebrewings.com

**Flying Goose Brewery [ J ]**  
New London, NH | flyinggoose.com

**Great Rhythm Brewing Co. [ H - VIP ]**  
Portsmouth, NH | greatrhythmbrewing.com

**Henniker Brewing Co. [ O ]**  
Henniker, NH | hennikerbrewing.com

**Lagunitas Brewing Co. [ W ]**  
Petaluma, CA | lagunitas.com

**Moat Mountain Brewing [ I ]**  
N. Conway, NH | moatmountain.com

**Peak Organic Brewing [ C - VIP ]**  
Portland, ME | peakbrewing.com

**Prodigal Brewery [ Q - VIP ]**  
Center Effingham, NH | theprodigalbrewery.com

**Redhook Brewery [ F - VIP ]**  
Portsmouth, NH | redhook.com

**Samuel Adams Brewery [ T - VIP ]**  
Boston, MA | samadams.com

**Seven Barrel Brewery [ R ]**  
W. Lebanon, NH | 7barrel.com

**Shipyards Brewing Co. [ L - VIP ]**  
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**Throwback Brewery [ S ]**  
Hampton, NH | throwbackbrewery.com

**Tuckerman Brewing Company [ K - VIP ]**  
Conway, NH | tuckermanbrewing.com

**White Birch Brewing [ U - VIP ]**  
Hooksett, NH | whitebirchbrewing.com

**Woodstock Inn Brewery [ G - VIP ]**  
N. Woodstock, NH | woodstockinnbrewery.com

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**DIPLOMAT VIP BEERS • MAIN EVENT BEERS**

**ALLAGASH BREWING CO.**  
**Fl-13** Ale aged in oak barrels with aromas of cherries and caramel. Flavor is a blend of sweet and tart with notes of fruit and caramelized sugar.  
**Allagash White:** Belgian style wheat beer spiced with coriander and bitter orange peels. **Fluxus 2013** is an ale brewed with blood oranges.

**BROOKLYN BREWERY**  
**Silver Anniversary Lager (VIP & Main)** A 25th anniversary doppelbock based on our classic lager, full bodied, big malt and hop character. Bottle fermented with champagne like carbonation, drier and pronounced hoppiness.

**EARTH EAGLE BREWINGS**  
**Yankee Bad Ass** IPA barrel aged in Allagash Curieux barrel for five months. Brewed with aged hops and dry hops with Centennial hops. **Sam Boocuss** An Amber Gruit (brewed without hops), tart from sumac which lends a lemonade quality, similar to a Berliner Weiss in character. Balanced with a blend of worm-wood, and elderberry this beer finishes tart, clean and crisp. **Phoenix Brown** American brown ale, aged in rum barrel with chocolate, caramel and rum notes.

**FLYING GOOSE**  
**Long Brothers American IPA** Abv: 6.95% A generously hopped American IPA with various kettle hop additions of Magnum, Cascade, Amarillo and Citra hops. The focus is on a fully rounded hop experience encompassing bitterness, flavor and aroma with a nice malty body and mouthfeel.

**GREAT RHYTHM BREWING**  
**Resonation Pale Ale Dry Hopped & Cask Conditioned** We took our Resonation Pale Ale and cask conditioned it to develop a complex yet well-rounded malt profile on the front, then dry hopping the cask with a massive hop load to accentuate tropical fruit, citrus, and pine notes. **Resonation Pale Ale** A dry-hopped American Pale Ale, balanced, hoppy, full of great flavors and aromas highlighting the complex citrus, pine and floral notes. We use 2-row barley malt and crystal malts to create a smooth profile balanced by a slight bitterness.

**HENNIKER BREWING CO.**  
**Whipple's Wheat Ale** This is our vision for a perfect wheat beer: a bright, citrusy hop aroma, a mellow and full wheat finish, without any of the traditional wheat beer phenolics to get in the way of the hops. Look for notes of grapefruit and pine. This beer will pair well with grilled salmon, mustard and pulled pork.

**LAGUNITAS BREWING CO.**  
**2012 Cappuccino Stout** is aged 6-7 months in wet High West Rye Barrels, smooth, slight vanilla from oak, not hot (13.1%) and 371 calories per 12 oz. making it pretty rich! The coffee faded slightly into an almost chocolate character. It tastes like melted chocolate ice cream with a rye whiskey warming finish.

**MOAT MOUNTAIN BREWING**  
**Opa's Oktoberfest** A German style lager amber in color, this seasonal beer has biscuit and toasted malt notes. Brewed using a traditional decoction mash in which a portion of the grain bill is boiled and added back. It is smooth, lightly crisp, toasty, bready and nutty. Medium bitterness with malty, semi-dry finish.

**PEAK ORGANIC BREWING**  
**Hop Noir** is a delectable Black IPA, dripping with piney, aromatic Centennial hops. The malt base is dark and rich, anchored by organic black malt. This provides a foundation for the kettle hopping and dry-hopping. **Fresh Cut (Pilsner)** conjures freshly chopped ingredients, a newly mown lawn, or the air after a cooling rain. This pale lager delivers notes of fruit, grass and spice highlighted by the luscious Chinook hop, finishing crisp, dry and refreshing.

**PORTSMOUTH BREWERY**  
**Portsmouth Brewery Fruit Gruit** A gruit is an unhopped beer that has been made for centuries. This interpretation is made with local fruit and herbs from the Strawberry Banke Gardens with heirloom Reliance peaches, damson plums and elderberries, and mugwort, hyssop, bergamot leaf, horehound sage and rosemary on the gruit side. **Kentucky Common** A pre-Prohibition style that isn't brewed very often anymore. A dark golden color with a rye malt biased beer that hails as one of the few beer styles to be invented in America.

**PRODIGAL BREWERY**  
**Effinghamweiss** Berliner Weissbier style German sour wheat ale. This is a thirst-quenching summer brew with a lemony finish. Low in alcohol and high in carbonation. **Curse of the Rye Wolf Roggenbier** A German Rye ale which blends German Pilsner Malt and spicy Rye Malt along with our Hefeweizen yeast. A malty, slightly tangy flavor with a clove-like spice finish.

**REDHOOK**  
**Pumpkin Porter** The dark chestnut brown beer is made with pureed pumpkin, along with light chocolate, Munich, and caramel malts, roasted wheat, oats, and locally malted barley, and cinnamon, nutmeg, ginger and maple syrup.  
**Redhook Emporium** American wheat beer brewed with three fresh varieties of mint from the Strawberry Banke Gardens. Spearmint, pineapple mint and fruited mint contribute a complex herbal, fruity mint flavor and aroma. Lime puree adds a bright citrus flavor and aroma, and unique Brazilian rainforest flower honey adds a hint of sweet to the finish. It's a golden color and unfiltered.

**SAMUEL ADAMS BREWERY**  
**Fat Jack** Double Pumpkin Ale **Imperial Stout** This special malted barley in this intense and massive black brew delivers rich flavors like dark chocolate, coffee and anise. The inspiration for this robust beer came from the English stouts brewed for the Russian Imperial Court of Catherine the Great. The alcohol was amped up to preserve the beer. Roasted, savory and smoky, reminiscent of espresso, black licorice and ripe dates.

**SEVEN BARREL BREWERY**  
**Double Red Ale** has a medium red color, and malt-accent with mild bitterness.

**SMUTTYNOSE BREWING CO.**  
**Citrus & Honey-Infused Star Island.** Our Star Island single cask conditioned with citrus and honey. **Rhye IPA** Originally part of Short Batch Series, our Rhye IPA arose from our desire to play with rye malt. It's built on a Finestkind IPA chassis, with a tweaked grain bill, adding 30% rye malt and swapped Aromatic malt for a C-60. Rye adds a spicy note while Aromatic malt adds a subtle flavor but increases malt aroma. We lowered the mash reset temperature, giving the final beer less body and more drinkability. We jacked up the dry hopping to four times the level of Finest Kind for big hop aroma.

**SHIPYARD BREWING CO.**  
**Bourbon Barrel Aged Monkey Fist** A great blend of bitter and sweet. The strong bitter notes of this East Coast/West Coast hybrid IPA blended with the smoky, vanilla sweetness of bourbon barrel again is a perfect balance for this unusual combination. **Smashed Pumpkin** This higher ABV pumpkin beer is a bit lighter in body. It has a strong body and is subtly spiced like pumpkin bread.

**THROWBACK BREWERY**  
**Chipotle Porter** We've been waiting all year for the jalapenos to be ready so we could smoke and dry them, creating beautiful, slightly smoky chipotles. We added them to a roasty, full-bodied robust porter. The result is a gorgeous black beer with a nice chipotle aroma that has a bit of warming heat as you drink it.

**TUCKERMAN BREWING CO.**  
**Altitude (VIP & Main)** High alcohol German-style brown. Smooth, full body malty based off the Alt style beer but too high in alcohol to be an actual Altbier.

**WHITE BIRCH BREWING**  
**Nyx American Black Ale** is a pitch-black beer with a big chocolate aroma with flavors of bittersweet chocolate paired with bitter American hops. Medium bodied, velvety smooth with dryer finish. **Emily (IPA)** An American IPA brewed by Paul Lemoi as part of our Apprentice Series. Aromas of citrus with hint of tropical fruit and pine, it's a showcase for American hops with a simple toasted malt backbone, a smooth grapefruit like bitterness and a dry finish.

**WOODSTOCK INN BREWERY**  
**Clan Scottish Ale** A chestnut colored ale with low hoppiness, very malty with a smoked finish. **Fellowship Ale (IPA)** is brewed with Zythos and Chinnock hops. Orange in color, it has a citrusy flavor and finishes with grapefruit bitterness.

