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

**STRAWBERRY
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strawberybanke.org

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2016 Passport Brewers Reserve Collection
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- Music** JM5
- Exhibit** Colonial Brewing at the Firepit
- Displays** Granite State Growler Tours
- Sponsors** Lead Sponsor: Bank of New Hampshire
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Food & beer selections as of printing

Diplomat VIP Tent

MUSIC
PASSPORT DISPLAYS

EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2016 CRAFT BEER & FOOD PAIRING TOUR!

- [A] McKinnon's Market Marinated Chicken, Beef and Assorted Sausages + Woodstock Brewery Clan Scottish Ale
- [B & BB] Non-Alcoholic Beverages
- [C] Earth's Harvest Harvest Vegetable Ratatouille + Smuttlabs Granite State Destroyer
- [D] Hayseed Braised Pork Belly with Mango Salsa + Smuttlabs Orville
- [E] Calef's Country Store Cheddar Cheese & Red Pepper Jelly + North Country Cider Fire Starter & Crabby Bastard
- [F] Throwback Brewery Coconut Cake, Corn Mousse with Blueberry Compote + Squash Fritters with Pickled Beet and Maple Butter + Throwback Brewery Scapegoat Coconut Porter
- [G] Blue Mermaid Island Grill Jambalaya + Bad Lab IPA
- [H] Row 34 Lobster Tacos + Neighborhood Beer Hallowed Hammock Blonde Ale
- [I] Black Trumpet Bistro Rabbit Boudin + Smuttynose Peach Short Weisse
- [J] The Joinery Smoked Herring Pate on Seeded Rye Crackers w/ Pickled Fennel and Creme Fraiche + Henniker Miles and Miles
- [K] Carol's Eggs of Pete & Gerry's Purple Peppered Pig (sweet potato custard w/ Purple Okinawan sweet potatoes on candied peppered bacon) + Great North Aleworks Coffee RVP
- [L] British Beer Company Savory Meat + Martha's Exchange Black and Bruised Pale Ale
- [M] Earth Eagle Brewings Hoisan Beef BBQ Skewers + Earth Eagle Brewings Mo'cestral IPA
- [N] Grill 28 Monkfish Confit, Duchess Potato Puff, Brandy Cracked Pepper Sauce + Samuel Adams Grumpy Monk
- [O] Portsmouth Brewery Vegetable Spring Rolls with Dipping Sauce + Portsmouth Brewery Dirty Blonde
- [P] Port City Pretzels Pretzels + Moat Mountain Opa's Oktoberfest
- [Q] North Country Smokehouse Assorted Sausages + Moat Mountain Opa's Oktoberfest
- [R] WHYM Cafe Spent Grain Crackers w/ Cucumber Salad + Stoneface Blip
- [S] Robert's Maine Grill Lobster Griddle Cakes with Arugula and Blueberry Hot Sauce + Stoneface Porter
- [T] Franklin Oyster House Savory Meat + Liar's Bench Franklin Oyster Gose
- [U] Michele's Sweet Shoppe Assorted Gourmet Popcorn and Fudge + Stark Brewing Vienna Lager
- [V] When Pigs Fly House Prosciutto Cotto Rosmarino w/ House Grain Mustard on Challah + Great Rhythm Resonation
- [W] One Hundred Club Frog Leg Ceviche + Allagash White
- [X] Tino's Keftedes (traditional Greek meatballs w/ goat, lamb & pork served on a bed of agro dolce) + Allagash 16 Counties

DIPLMAT VIP RECEPTION SELECTIONS - BEER DESCRIPTIONS ON BACK

- 45 Market Street Cafe & Bakery Chive & Cheddar Biscuits with Crab Mousse + Chive & Cheddar Biscuits with Meatloaf & BBQ Sauce
- Beach Pea Baking Co. Baked Gingerbread
- Black Birch Apple Tart with Browned Butter Walnut Crumble & Miso Caramel
- Cava Moroccan Goat Stew
- Figtree Kitchen Pumpkin Custard
- Flatbread Pizza No Boundaries Salad
- Laney & Lu Vegan Raw Crackers w/ Micro Greens + Mini-Quinoa Curry Bowl + Cold-Pressed Juice Elixir
- Stages at One Washington Beach Leaf Cracker, Chokeberry Mousse, Polypore Kimchi, Spruce Powder

Participating Restaurants, Caterers, Food & Beverage Purveyors

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

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

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

Calef's Country Store [E]
606 Franklin Pierce Hwy., Barrington, NH
(800) 462-2118 | calefs.com

Carol's Eggs of Pete and Gerry's Organics [K]
140 Buffum Rd., Monroe, NH
(802) 473-9992 | carolsegs.com

Earth's Harvest Kitchen & Juicery [C]
835B Central Avenue, Dover, NH
(603) 516-7600 | earths-harvest.com

Franklin Oyster House [T]
148 Fleet Street, Portsmouth, NH
(603) 373-8500 | franklinoysterhouse.com

Grill 28 [N]
1200 Grafton Rd., Portsmouth, NH
(603) 766-6466 | peasegolf.com

Hayseed [D]
105 Towle Farm Rd., Hampton, NH
(603) 601-8300 | smuttynose.com/restaurant

Joinery Restaurant [J]
55 Main St., Newmarket, NH
(603) 292-0110 | joineryrestaurant.com

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

Michele's Sweet Shoppe [U]
1724 Dover Rd., Epsom, NH
(603) 736-4610 | michesweetshoppe.com

North Country Smokehouse [Q]
471 Sullivan St., Claremont, NH
(800) 258-4304 | ncsmokehouse.com

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

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

Robert's Maine Grill [S]
326 Route 1, Kittery, ME
603-319-5011 | robertsmainegrill.com

Row 34 [H]
5 Portwalk Place, Portsmouth, NH
207-439-0300 | row34nh.com

Throwback Brewery [F]
121 Lafayette Rd., North Hampton, NH
(603) 379-2317 | throwbackbrewery.com

Tino's Greek Kitchen [X]
325 Lafayette Rd., Hampton, NH
603-926-5489 | galleyhatch.com/locations/tinos

When Pigs Fly [V]
460 US-1, Kittery, ME
207-438-7036 | sendbread.com

WHYM Craft Beer Cafe [R]
3548 Lafayette Rd., Portsmouth, NH
(603) 501-0478 | whymporsmouth.com

Diplomat VIP

45 Market Street Bakery and Cafe
45 Market St., Somersworth, NH
603-692-4511

Beach Pea Baking Co.
53 State Road, Rt 1, Kittery, ME
207-439-3555 | beachpeabaking.com

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

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

Figtree Kitchen
14 Hancock St., Portsmouth, NH
(603) 766-4300 | figtreekitchen.com

Laney & Lu Cafe
26 Water Street, Exeter, NH
603-570-4952 | laneyandlu.com

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

Promotional Partners

Portsmouthnh.com portsmouthnh.com
Portsmouth Sign Co. portsmouthsign.com
The Sound soundnh.com
Taste of the Seacoast

Participating Breweries

Smuttynose Brewing Co. [I]
Hampton, NH | smuttynose.com

Smuttlabs [C / D]
Hampton, NH | smuttynose.com/smuttllabs

The Portsmouth Brewery [O]
Portsmouth, NH | portsmouthbrewery.com

Allagash Brewing Company [W / X]
Portland, ME | allagash.com

Bad Lab Beer Co. [G]
Somersworth, NH | badlabbeer.com

Earth Eagle Brewings [M]
Portsmouth, NH | eartheaglebrewings.com

Great North Aleworks [K]
Manchester, NH | greatnorthaleworks.com

Great Rhythm Brewing Co. [V]
Portsmouth, NH | greatrhythmbrewing.com

Henniker Brewing Co. [J]
Henniker, NH | hennikerbrewing.com

Liar's Bench Beer Co. [T]
Portsmouth, NH | liarsbenchbeer.com

Martha's Exchange Brewing Co. [L]
Nashua, NH | marthas-exchange.com

Moat Mountain Brewing Co. [P / Q]
North Conway, NH | moatmountain.com

Neighborhood Beer Co. [H]
Exeter, NH | nhbeerco.com

North Country Hard Cider Co. [E]
Rollinsford, NH | northcountrycider.com

Samuel Adams Brewery [N]
Boston, MA | samadams.com

Stark Brewing Co. [U]
Manchester, NH | starkbrewingcompany.com

Stoneface Brewing Co. [R & S]
Newington, NH | stonefacebrewing.com

Throwback Brewery [F]
North Hampton, NH | throwbackbrewery.com

Woodstock Inn Brewery [A]
N. Woodstock, NH | woodstockinnbrewery.com

DIPLOMAT VIP BEERS • MAIN EVENT BEERS

ALLAGASH BREWING CO.
Farm to Fare American wild ale with peaches. **16 Counties** Maine saved Belgian pale ale with New England malt. **White** Belgian wutbier with orange peel and coriander.

BAD LAB BEER CO.
Double IPA Four different malts and three times the hops, this double IPA has a full bodied taste and smooth finish. **IPA** Six hop varieties offer bright aromas and bitterness with smooth finish.

EARTH EAGLE BREWINGS
Chillaxico Gruit with roman wormwood, speedwell, danelion flowers and lots of locally foraged wild elderberries. **Mo'cestral IPA** A variation of Ancestral IPA, this brew features Centennial, Cascade, Chinook, Columbus and a rather large dose of Mosaic hops.

GREAT NORTH ALEWORKS
Tragically Hopped Double IPA hopped with a blend of Centennial, Simcoe and Mosaic. **Coffee RVP** Robust vanilla porter with cold brewed coffee from Wayfarer Coffee Roasters in Laconia, NH.

GREAT RHYTHM BREWING CO.
Squeeze A Mosaic IPA with a blast of tangerine and papaya in every ounce. **Resonation** A dry hopped American amber ale balanced by a complex malt profile and a range of citrusy hop flavors and aromas.

HENNIKER BREWING CO.
Hometown Double Brown A robust brown ale brewed in honor of Henniker, sturdy enough to stand up to chilly nights. Look for tasty notes of burnt sugar, molasses and marzipan.
Miles & Miles Dry-hopped pale ale.

LIAR'S BENCH BEER CO.
Franklin Oyster Gose A slightly tart and salty German ale brewed with Franklin Oysters.

MARTHA'S EXCHANGE BREWING CO.
Weathertop Doppelbock 23rd anniversary beer presents a strong German lager brewed in November of 2015. Cold matured for months with a smooth and silky flavor. **Black and Bruised Pale Ale** A hoppy dark ale made with de-bittered roasted malts for a baker's chocolate flavor. Balanced with hops and aromas of orange & melon.

MOAT MOUNTAIN BREWING CO.
Bohemian Hipster Barrel aged Helles Lager aromas and flavors of Chardonnay with fruity and oak notes, light malt body with a hint of vanilla. **Opa's Oktoberfest** A German-style lager. Amber in color with notes of biscuit and toasted malt. Smooth, crisp with medium bitterness and semi-dry to finish.

NEIGHBORHOOD BEER CO.
Crimson Argonaut Ancient Ale is a modern take on an antique royal brew that includes fermented malt, grapes, and honey. This unique beer is technically a gruit, bittered with spices instead of hops. **Hallowed Hammock Blonde Ale** A smooth, easy-going pale ale based on the acclaimed Kolsch beers of Cologne, Germany. Clean tasting with subtle hints of caramel, vanilla and apricots.

NORTH COUNTRY HARD CIDER CO.
Bitter Brothers Bourbon Barrel A dry barrel aged cider with light notes of oak and bourbon. **Fire Starter** A spiced cider with cinnamon, habanera and pomegranate. **Crabby Bastard** A semi-dry cider made with Dulgo Crab apples and Spencer apples from Giles Family Farm in Maine.

PORTSMOUTH BREWERY
Redwood Rye Lager Crisp, clean, spicy rye lager.
Dirty Blonde A crisp, light and easy drinking dirty blonde ale.

SAMUEL ADAMS BREWERY
13th Hour Stout Dark and Smooth. We combined the roasted chocolate and coffee flavors of a stout with the complex spicy character of a Belgian-style ale aged in oak for a dark, robust, and bewitching brew. **Grumpy Monk** Belgian-style IPA combines a hoppy flavor with spicy clove and fruit notes.

SMUTTLABS
The Stallion Imperial stout aged in red wine barrels.
Granite State Destroyer Deceitfully drinkable brew that uses 100% Saphir hops for a lovely nose and fruity hops character with a kick of corn sweetness. **Orville** is made with a rye, oats and barley, fermented with saison yeast and liberally hopped with Falconer's Flight hops. It's a juicy, tropical fruit bomb beer geeks are looking for, with a subtle peppery spiciness from the rye and the saison yeast. Orville the bird is a barred owl who lives at On The Wing Raptor Center down the road from our brewery.

SMUTTYNOSE BREWING CO.
Biere de Shire Saison ale with French saison yeast and brettanomyces. **Oktoberfest** A thirst-quenching Marzen. **Peach Short Weisse** A clean, tart and refreshing brew aged with peaches.

STARK BREWING CO.
Hopzilla Double IPA Hopped aggressively with Columbus, Chinook, Cascade, Bravo, and Apollo, then dry hopped with Citra for an intensely floral but smooth finish. **Vienna Lager** A unique take on a classic lager bier with clean malt flavor delicately balanced with German noble hops.

STONEFACE BREWING CO.
RIS Aged cold-brew coffee and Tahitian vanilla beans make this delicious elixir unforgettable. **Blip** IPA dry hopped with Mosaic and Simcoe hops that give an earth and fruity balance. **Porter** Roasty and toasty flavors with restrained bitterness. Notes of chocolate make this brew deliciously smooth.

THROWBACK BREWERY
Scapegoat Coconut Porter A velvety smooth and roasty dark porter. Flavors of toasted coconut, dark chocolate and vanilla.

WOODSTOCK INN BREWERY
Thru Hiker Pale Ale Big double pale ale with spicy malt.
Clan Scottish Ale Amber in color, smoked peat added to grain with low hop bitterness and aroma.

Thanks to Our Generous Contributing Partners

