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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.

**MUSIC**

**COLONIAL BREWING**

**Diplomat VIP Tent**

**EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2017 CRAFT BEER & FOOD PAIRING TOUR!**

- [ A ] McKinnon's Market Marinated chicken, beef and assorted sausages + Samuel Adams Harvest Hefe
- [ B & BB ] Non-Alcoholic Beverages
- [ C ] Joinery Smoked pollock pâté with cream cheese & herbs served on sliced cucumbers with roasted pepper sauce + Stoneface Brewing Hoppy Saison
- [ D ] Black Trumpet Chicken zestar & cranberry sausage + Stoneface Brewing Cranberry Lime Berliner Weisse
- [ E ] Calef's Country Store Cheddar cheese on a ginger snap with red pepper jelly + Henniker Brewing Miles & Miles Dry-Hopped Pale Ale
- [ F ] Throwback Brewery Smoked tomato soup & cheesy crisps + Throwback Brewery Honey Oatmeal Stout
- [ G ] WHYM Craft Beer Cafe Seafood tapas + 603 Brewery Granite Stout
- [ H ] Row 34 Scallop cerviche with coconut milk and red curry+ North Country Hard Cider Fire Starter + Original Press
- [ I ] Carl's Meat Market Sausage + Garrison City Beerworks Spindrift Raspberry
- [ J ] Atlantic Grill Seared scallop, bacon & endive, watercress & fennel puree, champagne butter + Moat Mountain Scottie's IPA
- [ K ] Pete & Gerry's Breakfast tacos + apricot tie-dyed cookies + Great North Aleworks Cerveza de Leche + Tie Dyed
- [ L ] Earth's Harvest Kitchen & Juicery Beet chickpea spread, pickled carrots on tomato lavash. Togarashi crisp, shiitake mousse, bok choy kimchi + Neighborhood Beer Granite Acorn
- [ M ] The Kitchen Eatery & Catering Turkey apple sausage with spicy sauerkraut and mustard + Neighborhood Beer Hallowed Hammock
- [ N ] British Beer Company British sausage rolls + Stark Brewing Honey, Pass the Pils
- [ O ] Portsmouth Brewery Kielbasa with apples and sauerkraut + Portsmouth Brewery Wild Thang
- [ P ] Port City Pretzels Pretzels + Woodstock Inn & Brewery Autumn Ale

- [ Q ] Michele's Sweet Shoppe Assorted flavored popcorn + Woodstock Inn & Brewery Autumn Ale
- [ R ] 1652 Italian cornmeal cookie with raspberry curd meringue + Deciduous Brewing Gleam
- [ S ] Demeters Prosciutto bruschetta skewers with tomato and basil + Smuttlabs Märzen
- [ T ] Wentworth By The Sea Atlantic seafood cocktail + Smuttynose Oktoberfest
- [ U ] Franklin Oyster House Salmon pastrami, pickle cabbage, mustard + Liar's Bench Oktoberfest
- [ V ] Thirty Moose Taphouse Pulled pork sliders + Martha's Exchange Oktoberfest Lager
- [ W ] Martingale Wharf Root vegetable risotto and brussel sprout with cashew gremolata + Allagash White
- [ X ] The Rosa Giardineira + Allagash Hoppy Table Beer
- [ Y ] Earth Eagle Brewings Beer-boiled beets with Jasper Hill cheese, sprouts & cilantro served on spent grain crackers + Earth Eagle Brewings RHUS Juice
- [ Z ] Grill 28 Smoked pork belly pretzel cubans + Baxter Brewing Stowaway IPA + Ceremony IPA
- [ YY ] When Pig's Fly Thai curry shrimp with pickled carrot slaw + Great Rhythm Tropical Haze
- [ ZZ ] Bad Lab Pulled pork sliders with house pickles and slaw + Bad Lab Session IPA

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

- Stages at One Washington Grilled broccoli, cauliflower and barley porridge.
- 45 Market Street Bakery & Café Crab mousse served on our own biscuits. Tarragon chicken salad served on a cucumber slice.
- Anju Noodle Bar Chicken meatball lettuce wrap
- Cava Serrano ham and fig with herb goat cheese on grilled bread
- Figtree Café Shortbread cookies
- Hayseed Hayseed crackers with pepper-bacon jam
- Laney & Lu Café Vegetarian bites
- Nuts Curry coconut cashews
- Ice Cream Floats Vanilla Ice cream with your favorite VIP Beer

ORBIS TERRAE COMP  
Quam ex Magna Vniuersali Gerardi Mercatoris Domino Richardo Gartho, Geographi ac ceterarum bonarum artium

**Music** Martin England & the Reconstructed

**Exhibit** Colonial Brewing at the Firepit

**Displays** Granite State Growler Tours, New Hampshire Public Television

**Sponsors** Glassware Sponsor: Thirsty Moose Taphouse  
Event Sponsors: Itaonix  
New Hampshire Magazine

Food & beer selections as of printing

## Participating Restaurants, Caterers, Food & Beverage Purveyors

### 1652 [ R ]

One Ocean Avenue #5, York, ME  
207-363-0900 | yorkbeachclub.com/1652-restaurant

### Atlantic Grill [ J ]

5 Pioneer Road, Rye, NH  
603-433-3000 | theatlanticgrill.com

### Bad Lab Beer Co. [ ZZ ]

460 High Street, Somersworth, NH  
603-842-4077 | badlabbeer.com

### Black Trumpet Bistro [ D ]

29 Ceres St., Portsmouth, NH  
(603) 431-0887 | blacktrumpetbistro.com

### British Beer Company [ N ]

103 Hanover St., Portsmouth, NH  
(603) 501-0515 | britishbeer.com

### Calef's Country Store [ E ]

606 Franklin Pierce Hwy., Barrington, NH  
603-664-2231 | calefs.com

### Carl's Meat Market [ I ]

25 State Road, Kittery, ME  
973-819-6531 | facebook.com/carls-meat-market

### Demeters Steakhouse [ S ]

3612 Lafayette Road, Portsmouth, NH  
603-766-1655 | demeterssteakhouse.com

### Earth Eagle Brewings [ Y ]

165 High Street, Portsmouth, NH  
603 502-2244 | eartheaglebrewings.com

### Earth's Harvest Kitchen & Juicery [ L ]

835B Central Avenue, Dover, NH  
(603) 516-7600 | earths-harvest.com

### Franklin Oyster House [ U ]

106 Penhallow St., Portsmouth, NH  
603-319-8178 | franklinoysterhouse.com

### Grill 28 [ Z ]

200 Grafton Rd., Portsmouth, NH  
(603) 766-6466 | peasegolf.com/grill-28

### Joinery Restaurant [ C ]

55 Main St., Newmarket, NH  
603-292-0110 | joineryrestaurant.com

### Martingale Wharf [ W ]

99 Bow St. Portsmouth, NH  
603-431-0901 | martingalewharf.com

### McKinnon's Market [ A ]

2454 Lafayette Rd., Portsmouth, NH  
(603) 559-5714 | mckinnonsmarkets.com

### Michele's Sweet Shoppe [ Q ]

123 Nashua Road, Londonderry, NH  
(603) 736-4610 | michesweetshoppe.com

### Pete and Gerry's Organics [ K ]

140 Buffum Rd., Monroe, NH  
800-438-3447 | peteandgerrys.com

### Port City Pretzels [ P ]

P.O. Box 631 Portsmouth, NH  
603-502-7946 | portcitypretzels.com

## Thanks to Our Generous Contributing Partners



### Portsmouth Brewery [ O ]

56 Market St., Portsmouth, NH  
(603) 431-1115 | portsmouthbrewery.com

### The Rosa [ X ]

70 State Street, Portsmouth, NH  
603-436-9715 | therosa.com

### Row 34 [ H ]

5 Portwalk Place, Portsmouth, NH  
603-319-5011 | row34nh.com

### The Kitchen Eatery & Catering [ M ]

171 Islington Street, Portsmouth  
603- 319-8630 | thekitchennh.com

### Thirsty Moose Taphouse [ V ]

21 Congress Street, Portsmouth, NH  
603-427-8645 | thirstymoosetaphouse.com

### Throwback Brewery [ F ]

7 Hobbs Road., North Hampton, NH  
(603) 379-2317 | throwbackbrewery.com

### Wentworth by the Sea [ T ]

588 Wentworth Road, New Castle, NH  
518-222-5831 | wentworth.com

### When Pigs Fly [ YY ]

460 US-1 , Kittery, ME  
207-439-3114 | whenpigsflypizzeria.com

### WHYM Craft Beer Cafe [ G ]

3548 Lafayette Rd., Portsmouth, NH  
(603) 501-0478 | whympoortsmouth.com

## Diplomat VIP

### Stages at One Washington

1 Washington St., Dover, NH  
(603) 842-4077 | stages-dining.com

### 45 Market Street Bakery and Café

45 Market St., Somersworth, NH  
603-692-4511

### Anju Noodle Bar

7 Wallingford Sq. #102, Kittery, ME  
207-703-4298 | anjunoodlebar.com

### Cava

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

### Figtree Café

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

### Hayseed

105 Towle Farm Road, Hampton, NH  
603-601-8300 | smuttynose.com/restaurant

### Laney & Lu Café

26 Water Street, Exeter, NH  
603-580-4952 | laneyandlu.com

## Promotional Partners

Portsmouthnh.com portsmouthnh.com

Portsmouth Sign Co. portsmouthsign.com

Taste of the Seacoast tasteoftheseacoast.com

## Participating Breweries

### Smuttynose Brewing Co. [ S ]

Hampton, NH | smuttynose.com

### Smuttlabs [ T ]

Hampton, NH | smuttynose.com

### The Portsmouth Brewery [ O ]

Portsmouth, NH | portsmouthbrewery.com

### 603 Brewery [ G ]

Merrimack, NH | 603brewery.com

### Allagash Brewing Company [ W / X ]

Portland, ME | allagash.com

### Bad Lab Beer Co. [ ZZ ]

Somersworth, NH | badlabbeer.com

### Baxter Brewing [ Z ]

Lewiston, ME | baxterbrewing.com

### Deciduous Brewing [ R ]

Newmarket, NH | deciduousbrewing.com

### Earth Eagle Brewings [ Y ]

Portsmouth, NH | eartheaglebrewings.com

### Garrison City Beerworks [ I ]

Dover, NH | garrisoncitybeerworks.com

### Great North Aleworks [ K ]

Manchester, NH | greatnorthaleworks.com

### Great Rhythm Brewing Co. [ YY ]

Portsmouth, NH | greatrhythmbrewing.com

### Henniker Brewing Co. [ E ]

Henniker, NH | hennikerbrewing.com

### Liar's Bench Beer Co. [ U ]

Portsmouth, NH | liarsbenchbeer.com

### Martha's Exchange Brewing Co. [ V ]

Nashua, NH | marthas-exchange.com

### Moat Mountain Brewing Co. [ J ]

North Conway, NH | moatmountain.com

### Neighborhood Beer Co. [ L / M ]

Exeter, NH | nhbeerco.com

### North Country Hard Cider Co. [ H ]

Rollinsford, NH | northcountrycider.com

### Samuel Adams Brewery [ A ]

Boston, MA | samueladams.com

### Stark Brewing Co. [ N ]

Manchester, NH | starkbrewingcompany.com

### Stoneface Brewing Co. [ C & D ]

Newington, NH | stonefacebrewing.com

### Throwback Brewery [ F ]

North Hampton, NH | throwbackbrewery.com

### Woodstock Inn Brewery [ P / Q ]

N. Woodstock, NH | woodstockinnbrewery.com

## DIPLOMAT VIP BEERS • MAIN EVENT BEERS

### 603 BREWERY

**Mosaic Saison** Farmhouse style ale brewed and dry hopped with Mosaic Hops  
**Granite Stout** Award winning, rich roasted malts and chocolate notes. With a creamy texture and slight bitterness.

### ALLAGASH BREWING CO.

**Brett IPA** Dry-hopped Brettanomyces fermented ale. **Hoppy Table Beer** Belgian Style Ale **White** Belgian style wheat beer.

### BAD LAB BEER CO.

**DIPA – Belgian Golden Strong** While this brew looks sunny and light, its actually a sipper at 10% ABV, medium body, full fruity and floral flavors topped off with a billowing white head. **Session IPA** This brew is balanced with the precision of a tightrope walker with no net.

### BAXTER BREWING

**Bootleg Fireworks** A dry, light-bodied, big beer taste that is intentionally not well balanced and unfiltered. The malt profile is light leaving a booming, hoppy haze. **Stowaway IPA** Double dry hopped with close to 500 pounds of hops per batch. **Ceremony IPA with Green Tea** We combined American, German, & Australian hops with Gunpowder Green Tea & Matcha Green Tea Powder.

### DECIDUOUS BREWING

**Gleam** Berliner style ale fermented with passion fruit and raspberries.

### EARTH EAGLE BREWINGS

**RHUS Juice** Hop-less Pilsner with rice and oats, flavored and colored with locally forged herbs including sumac and choke berries.

### GARRISON CITY BEERWORKS

**Abstract Trajectory** Bright and hazy American Rye IPA. Brewed with Azacca and Citra, giving notes of pineapple, fresh citrus & a little spice from the Rye. **Spindrift Raspberry** Kettle-soured Gos style, brewed with coriander and sea salt. Slight fruit finish.

### GREAT NORTH ALEWORKS

**Cerveza de Leche** A Chocolate Milk Stout with vanilla, cinnamon and a blend of hot chili peppers. **Tie Dyed** Dry-hopped pale

### GREAT RHYTHM BREWING CO.

**HiFi** A big, juicy, tropical IPA with notes of passion fruit and lychee. **Tropical Haze** A hoppy, hazy New England style IPA, double dry hopped with an abundance of tropical flavors and aromas.

### HENNIKER BREWING CO.

**Damn Sure** Brewed with malted oats, unmalted wheat, house English Pale malt, and American Hops. Juicy notes of mango, peach, pineapple and grapefruit. **Miles & Miles Dry-Hopped Pale Ale** Named in honor of Derry, New Hampshire's own Captain Alan Shepard, Miles & Miles is a dry-hopped Pale Ale, lighter bodied, with breadly malt notes and a juicy, tropical hop aroma.

### LIAR'S BENCH BEER CO.

**Oktoberfest** Malt accentuated, amber lager. A great fall beer, as it can be refreshing on warmer days but still has a caramel sweetness that pairs perfectly with fall evenings.

### MARTHA'S EXCHANGE BREWING CO.

**Belgian Golden Strong Ale** Bottle-conditioned, golden ale with great aromas and flavors from the Belgian yeast. **Oktoberfest Lager** Traditional German lager with lots of clean, toasted malt flavor.

### MOAT MOUNTAIN BREWING CO.

**Flavah of the Day!** Double dry hopped with ripe fruit and melon flavors. **Scottie's IPA** West Coast IPA with a solid malt backbone. Bright amber with orange hues and a dense rocky, off-white head. Nose smells of pine and grapefruit.

### NEIGHBORHOOD BEER CO.

**Granite Acorn** A higher alcohol, super malty version of the iconic harvest Märzen-style Oktoberfest. Incredibly smooth, crisp lager. **Hallowed Hammock** A smooth pale ale. Clean tasting with subtle hints of caramel, vanilla, apricot and notes of white wine.

### NORTH COUNTRY HARD CIDER CO.

**Pollination** Fermented cider with apple blossom honey. **Fire Starter** This is a spiced cider that uses cinnamon, habanero and pomegranate. **Original Press** Our main cider with 6 varieties of apples. Semi-sweet with a hint of tart

### PORTSMOUTH BREWERY

**Selkie** Scottish style red brewed with 120 pounds of seaweed. **Wild Thang** Wild rice pale ale. Crisp, refreshing, and nutty.

### SAMUEL ADAMS BREWERY

**New World Tripel** Belgian yeast provides layers of tropical fruit and spice notes, like mango, pineapple and clove. **Harvest Hefe** Aromatic notes of cinnamon and nutmeg complement the slightly sweet and clove flavors.

### SMUTTLABS

**The Stallion** Dark, bold, full of spirit. This imperial stout weighs in at a hefty 11%. It's rich, velvety texture and big chocolatey notes are a liquid dessert. **Märzen** This strong version of a traditional Märzen was brewed in March. Fermented cool and slow then transferred to wine barrels.

### SMUTTYNOSE BREWING CO.

**2016 Smistletoe** Biere de Garde, a more robust variant of the farmhouse ale family tree, brewed with sweet cherries, black currants & plums then aged on lightly toasted American oak. **Oktoberfest** A classic true-to- style Oktoberfest beer, aka Märzen.

### STARK BREWING CO.

**Bo's Scotch Ale** This Scotch Ale is big and malty with a subtle smokiness in the background. **Honey, Pass the Pils** A crisp, golden beer brewed with locally sourced honey. A perfect blend of German malt, hops and authentic lager yeast.

### STONEFACE BREWING CO.

**RIS** Our Russian Imperial Stout has been brewed with cold brewed coffee from Port City Roasters and Tahitian Vanilla. **Berliner Weisse with Cranberry Lime** This kettle soured German-style ale has tart notes of cranberry, complemented by the subtle brightness of lime. **Hoppy Saison** A light golden color that has been dry hopped with a blend of aromatic hops. Full of fruity esters with notes of bubble gum and tropical fruit.

### THROWBACK BREWERY

**Sumac Sour** This golden-colored, kettle-soured blonde ale is pleasantly tart with bright lemon notes coming from local sumac. **Honey Oatmeal Stout** This roasty stout is made with local honey. It is velvety smooth and a touch sweet, with the flavor of dark chocolate.

### WOODSTOCK INN BREWERY

**Scottish Clan Ale** Deep chestnut in color. Rich, malty ale. Smoked peat malt gives it a subtle smoky finish. **Autumn Ale** Light brown ale with subtle tones of apples and cinnamon.