

Beer lovers love Chicago: Craft brewery tastings and tours

Dawn Reiss, 10Best (a division of USA TODAY) 7:08 a.m. EDT October 2, 2013



(Photo: opacity/Flickr)

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Since the days of bootlegging and [Al Capone](#), Chicagoans have always liked their spirits and beer. Chicago has been right on trend, its craft breweries popping up as movement has exploded across the country. There were 2,483 in 2013, up from 2,347 in 2012 and 1,521 in 2008 according to the [Brewers Association](#).

This national trend was likely helped locally by the sale of Chicago-based [Goose Island Brewery](#) to Anheuser-Busch InBev NV for \$38.8 million in 2011. Just prior to that purchase and even more so since then, a slew of craft breweries have opened in Chicago.

Related: [Best Craft Brew States](#)

"Chicagoans have always had a fascination with beer," says Josh Deth, who previously worked as a brewer at Goose Island before opening and becoming the managing partner of Revolution Brewing Company in the city's Logan Square neighborhood in 2010. "Craft beers are all the rage right now and Chicago is no exception." Although Deth says Revolution will brew 24,000 barrels by the end of 2013, that amount will nearly double to 42,000 barrels next year. "Chicago is a big market and there is definitely pent-up demand for local beer," Deth says.

Even with all the brewpubs and tap rooms, there are still plenty of Chicago area craft brewing companies – Ale Syndicate Brewing, 5 Rabbit Brewery, Begyle Brewing Company, Flesk Brewing Company, Pipeworks Brewing Company, Three Angels Brewing, Spiteful Brewing, Ten Ninety Brewing Company and Une Année Brewery – that only sell in small batches to local restaurants or are in the process of building a store or tap room to accommodate visitors.



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If you're visiting the [Windy City](#), here are 29 breweries to check out, organized by geographic region in the city or suburbs.

NEAR WEST SIDE

Haymarket Pub and Brewery

737 W Randolph St.

Neighborhood: [West Loop](#)

(312) 638-0700

[haymarketbrewing.com](#)

Drink classic Belgian and contemporary American beers at this West Loop staple. Brewer Pete Crowley's beers include a large selection of IPAs including the Mathias Imperial IPA and American-style Last Chance Belgian IPA. There's also the Blacksox Porter, an English-style chocolate malt, a strong Belgian ale called Mother Jones Abbey Style Dubbel and the clean, crisp and hoppy Speakerswagon Pilsner. Menu favorites include sweet potato tots, burgers, pulled pork and The Riot, an Italian sausage patty with mozzarella cheese, bbq pork shoulder and seasonal giardiniera. Sit in the front bar or walk down a narrow corridor past the brew house and fermentation room into the rear bar and dining area that also houses Chicago's Drinking and Writing Theater.

Insider Tip: [Tours](#) are offered at noon, 2:00 and 4:00 p.m. on Sundays and include a 12-ounce beer and guided tasting of four 4-ounce beers. Call ahead for reservations. Cost is \$15.

NEAR NORTH

Atlas Brewing Company

2747 N. Lincoln Ave.

Neighborhood: [Lincoln Park](#)

[atlasbeercompany.com](#)

773.295.1270

Brothers Ben and John Saller opened their 7-barrel brewery in June 2012 and took the name Atlas from a brewery that first opened in Chicago in 1896 and closed after [Prohibition](#). There's usually eight to 10 beers on tap. Favorites include the American-style citrusy Diversey Pale Ale, Hyperion Double IPA and Andromeda [Milk Stout](#). "We try to keep our grain bills interesting; even the hoppy beers have malt character," says co-owner Ben Saller.

Other beers include the traditional German amber [Oktoberfest](#) lager and a Belgian, abbey-style pumpkin ale with a more subtle than sweet coriander and cinnamon taste. There's a full service kitchen with pizza, salads, sandwiches and burgers. Specialties include [Prince Edward Island](#) mussels and oysters and a variety of beer and ice cream concoctions like bourbon-brown sugar ice cream in milk stout.

Insider Tips: Atlas doesn't have regularly scheduled tours, but you can call ahead or email for a special tour. There's also an attached bowling alley next door.

DryHop Brewers

3155 N Broadway St.

Chicago, IL 60657

Neighborhood: [Lakeview](#)

(773) 857-3155

[dryhopchicago.com](#)

Think hop-centric ales, like IPAs and Pale Ales, along with Belgian craft brews. There's Batch 001, a session ale hybrid of pre-Prohibition cream ale and steam beer; Shark Meets Hipster, an American wheat IPA; a coppery Scottish Ale called Smoke on the Loch; a [Biere de Garde](#) called Hippie Magic; a double APA called The Judge, Jury, & Executioner; and a coconut milk stout called The Angry Samoan. The kitchen is open for brunch, lunch, dinner and late-night patrons. It also offers plenty of small plate items to pair with beer, like the stout-braised goat, wheat beer soup with beef short rib, and Belgian ale mussels.

Insider Tip: DryHop beer is only available at this location, but they do sell growlers in 32 and 64 ounces.

Goose Island

1800 North Clybourn

Neighborhood: Lincoln Park

(312) 915.0071

gooseisland.com

Goose Island has always been a Chicago favorite. Even though Anheuser-Busch InBev NV purchased it in 2011, some of the beers are still brewed locally – just not the three top sellers, 312 Urban Wheat Ale, Honker's Ale and India Pale Ale.

Other favorites include Nut Brown Ale; Matilda, a Belgian-style pale ale; Sofie, a tart Belgian-style farmhouse ale and a barrel-aged Bourbon County Stout. The original brewpub is on Clybourn with a second location in [Wrigleyville](#) (3535 North Clark St.).

The Clybourn and Wrigley brewpubs are still owned and operated independently by John Hall, the original founder of Goose Island.

Hall says he still works closely with the Fulton Goose Island facility, and the sale of his beer company, which he started in 1988, means more people can drink craft beer around the country on a national scale. "It's the best of both worlds because we didn't have the equipment to make the beer consistently and now we can concentrate on making more specialty beers," Hall says. He says craft beer has grown exponentially because "everyone is looking for a unique experience."

"Craft beer is just following the trend," Hall says. "You look at coffee, wine and cuisine, it's all the same. People want to make their own choice. Beer offers a very wide variety of flavors for everybody for different times and situations. You can pick what fits your mood."

New beers are tapped at the Clybourn location at 6 p.m. every Thursday. There's a kitchen at both locations with everything from malted sea salt wort bread to pulled pork made with Honker's Ale.

Insider Tips: Tours fill up fast, so it's best to make a reservation two weeks in advance. Cost is \$10 and includes six tastings and a souvenir pint glass. Take a 60-90 minute tour at the Clybourn location at 12:30, 2:00 or 3:30 p.m. on Saturdays or at 1:00 and 2:30 p.m. on Sundays. Or go to Wrigleyville location, which offers tours when the Cubs aren't playing at home, at 1:00 and 2:30 p.m. on Saturdays.

NEAR NORTHWEST

Piece Brewery and Pizzeria

1927 W. North Ave.

Neighborhood: [Wicker Park](#)

773.772.4422

<http://piecechicago.com/>

Eat great New Haven-style thin crust pizza and drink beer here. Brewer Jonathan Cutler and Piece Brwery have won a slew of awards including the World Beer Cup Champion Small Brewpub and Brewmaster Award in 2006. Beers include the German-style Kolsch Bier called Golden Arm, the double IPA Camel Toe, American-style pale ale called Beer in Progress. Listen to live band karaoke at 11 p.m. every Saturday.

Insider Tip: There isn't call-ahead seating, except for parties of 10 or more.

Revolution Brewing

2323 N. Milwaukee Ave.

Neighborhood: Logan Square

773-227-2739

revbrew.com

Since opening in 2010, this 60-barrel brewhouse has morphed into a large craft brewery. Revolution Brewery's best-selling beer is their hoppy American-style Anti-Hero IPA. Other year-round favorites include the smooth Belgian-style white ale called Bottom Up Wit and the robust chocolate malt Eugene Porter. More than 60 different

beers are brewed each year and half are only available at the brewpub. "Flavor is No. 1 for us," says Josh Deth, the managing partner of Revolution, who refers to himself as "The Chairman of the Party." "And everyone likes something different, from strong stouts to hoppy beers," he says. There are two locations: the brewpub (2323 N. Milwaukee Ave.), which serves beer and food; and its second location, the production brewery and tap room (3340 N. Kedzie Ave.), which only serves beer.

Insider Tip: Free Kedzie Production Brewery Tours are held Wednesday through Friday at 6:00 p.m., Saturday at 4:00, 5:00 and 6:00 p.m., and 3:00 p.m. on Sunday. [First come, first serve.](#)

NORTH

4 Paws Brewing Company

5435 N Wolcott Ave.

Neighborhood: [Andersonville](#)

www.4pawsbrewing.com

This new brewery was opened in May 2013 by the husband-and-wife team of Meghan and Matt Gebhardt, who turned their homebrewing into a business this year. In 2010, the couple adopted a boxer dog named Sadie who has four white paws, hence the name. The couple anticipates brewing 500 barrels by the end of 2013. Their two mainstay beers are a smooth roasted Brindle Amber Ale and the clean and crisp, non-hoppy Fawn Blonde Ale for "people who don't like beer," Meghan Gebhardt says. Tours are at 2:00 p.m. on select Saturdays and cost \$10 (cash only) and include a tour, tasting and keepsake glass.

Insider Tip: For \$20, 4 Paws also offers a 4-5 hour craft bicycle tour around the city; takers learn the history of beer in Chicago, with enjoyable stops at local watering holes and, of course, 4 Paws Brewing.

[Half Acre Beer Company](#)

4257 N. Lincoln Ave.

Neighborhood: North Center

halfacrebeer.com

(773) 248-4038

Sunlight is beer's No. 1 enemy. That's why Half Acre became the first brewery in Chicago to can its beer. So drink a 16-ounce tallboy, like the popular aromatic and hoppy West Coast-style Daisy Cutter Pale Ale, or the smoother and more balanced Gossamer Golden Ale. Other Half Acre mainstays include the German-style Pony Pilsner and the [Motueka](#) hopped up Akari Shogun American Wheat Ale. There's a traditional tap room that's not a bar or a restaurant, but you can order in while there. Tours for this 15-barrel brewery are held at 11:00 a.m. every Saturday and cost \$10, cash only. That includes beer samples and a pint glass. Participants must be 21 and over.

Insider Tip: Lines form outside Half Acre prior to the tour. Only 60 people are allowed on tour so make sure you get there early enough and you're not number 61.

[Metropolitan Brewing](#)

5121 N Ravenswood Ave.

Neighborhood: Andersonville

metrobrewing.com

Tap it! Drink it! Schnell! Drink German-style lagers – with names like [Flywheel](#) and Krankshaft – at this local brewery where their slogan is "drinking fresh beer is an extreme sport." Tours are offered rarely - \$5 to learn about wort and the importance of heat exchangers while drinking a few samples.

NORTHWEST

Finch's Beer Company

4565 N. Elston Ave.

Neighborhood: [Albany Park](#)

finchbeer.com

(773) 283-4839

Finch's Beer Company started in 2010, and the current facility started shipping beer in 2011. Finch's makes five core hoppy beers. The Golden Wing Blonde Ale is more hoppy and crisper, than a traditional blonde ale. There's the Secret Stache Stout, a cream stout brewed with lactose and vanilla beans and hints of coffee and chocolate, an American red ale called Fascist Pig, and an American-style Cut Throat Pale Ale. Named after the Chicago t-shirt company, Finch's also makes a bitter and hoppy amber Threadless IPA.

Insider Tip: Tours are held at noon every Saturday for \$10. Purchase tickets online in advance.

Lake Effect Brewing Company

4727 W. Montrose Avenue.

Neighborhood: [Portage Park](#)

(312) 919-4473

Long-time friends Clint Bautz and Lynn Ford both fell in love with beer while on respective overseas trips in Europe. After a bit of persuasion by Bautz, the pair went into business and started Lake Effect. Their beers include Snow, a Belgian-style Wit Bier; a roasted malt and citrus hop amber ale called Fresh Coast Pale Ale; a very hoppy Falcon Dive IPA; a caramel and nutty ESB; a Milk Stout with coffee and chocolate notes; a German session beer called Kuhler See (Cool Lake); and an [American pilsner](#) called Bitchin' Blonde Belgian-Style ale.

Insider Tip: Take a \$10 tour at 1:00 p.m. every Saturday, but you must pre-register by emailing: tours@lakeeffectbrewing.com.

SOUTH

[Argus Brewery](#)

11314 S. Front Ave.

Neighborhood: Roseland

argusbrewery.com

(773) 941-4050

Try the Marzen-style Holsteiner Lager, the British Clyde's Ale ESB or the Ironhorse, a hybrid Common beer that has a hint of spice. You can also drink private-label brands that Argus brews, like the one by [Jarrett Payton](#), son of legendary Bears running back [Walter Payton](#), who brews his All-American Wheat Ale – aka SWheatness here. Take a 90-minute brewery tour on Saturdays (12:30, 2:00 or 3:30 p.m.) for \$10.

Horse Thief Hollow Restaurant & Brewery

10426 S. Western Ave

(773) 779-2739

horsethiefbrewing.com

Neighborhood: Beverly

This Southside neighborhood brewery opened in February. "We take two approaches to our beer," says owner [Neil Byers](#), "We brew classic-style ales and high octane unique beers." Their Uncorked Ale falls in the latter category and combines a Belgium Triple with [Malbec](#) grapes aged in oak barrels.

One of the most popular beers is the Kitchen Sink, a pale ale made from eight types of hops and six grains from around the world. The 773 Stout, a nod to one of Chicago's area codes, has hints of coffee and chocolate, while the Annexation Ale, an American-style IPA, pays homage to Beverly's annexation to the city of Chicago in 1890. There's also a Kolsch-style golden ale called 18th Rebellion.

Byers was a chef in his previous life, which is why the pub is also known for its food ("Sausage Saturdays and Taco Tuesdays"). Try the pulled pork made on a smoker, and pretzels made from spent grain (from the brewed beer), served with roasted poblano queso. Tours are available on request.

Related: [Chicago hotels and restaurants](#)

WESTERN SUBURBS

Emmett's Tavern & Brewing Company

128 West Main Street

West Dundee

(847) 428-4500

www.emmettstavern.com

Over 85 beers are brewed at Emmett's, from the Belgian Dubbel and Dunkel Weizen to their hoppy Victory Pale Ale, Double Barrel Oatmeal Stout and American medium-bodied McCarthy Red Ale. The full-service restaurant offers upscale bar food like cheddar ale soup and Kobe burgers. Named after Emmett Bums, the patriarch of the family, this local brewery was started by the Bums family: brothers Andrew and Matthew Bums and their father Timothy. The original Emmett's was established in 1999 in West Dundee. Two additional suburban locations opened in Downer's Grove and Palatine.

Lunar Brewing Company

54 E St Charles Rd #11

Villa Park

(630) 530-2077

<http://www.beermenu.com/places/2162-lunar-brewing-co>

Listen to local bands, play the CD-laden jukebox or Golden Tee golf video game while having a beer in this neighborhood dive bar that also makes its own brew. Besides a large selection of national and craft beers, they also serve an assortment of Lunar beers: [Moon dust White IPA](#); [Moondance IPA](#); [Apollo American Red ale IPA](#); an oatmeal stout called [Total Eclipse](#); a Russian imperial stout called [Kosmonaut Stout](#); and fruity beers like [Raspberry Cream Ale](#) and [Blueberry Wit](#). Some locals like to hike and bike along the [Illinois Prairie Path](#), a tree-laden trail that was converted from an old railroad route, and then stop in for a beer.

Solemn Oath Brewery

1661 Quincy Ave. #179

Naperville, IL

solemnoathbrewery.com

(630) 995-3062

After visiting his brother John in San Diego, Joe Barley sketched out a business plan to create Solemn Oath. John moved to Chicago and since then, they've brewed about 70 styles of beer, according to Joe. Walk through the garage door and head into the brewery or tap room for a side of snarky humor. Drink Belgian and barrel-aged craft beers that have fun names like [Dude](#), [Hold My Purse](#). It's a Cabernet Barrel-Aged Belgian Blonde Ale with Peaches.

There's also the American IPA called [Kidnapped by Vikings](#); and [Oxford Comma](#), a spiced Belgian Blonde Ale. Other favorites include the [West Coast Double IPA Wreckagemaster](#); a Milk Stout called [Nouri au Fourage](#); a hoppy Belgian wheat called [Mr. Inappropriate](#); and [Manasika Masala](#), a chai-spiced porter.

Insider Tips: They don't serve food here; they don't accept cash, only credit cards; and Naperville has a three beer limit so many patrons opt for beer flights (which count as one beer), so they can try more options.

Stockholm's

306 W State St.

Geneva

(630) 208-7070

stockholmsbrewpub.com

Stockholm's is the brainchild of owner and head brewer Michael Olesen, who opened the brewery in 2002 and also owns an investment brokerage company. This tiny tavern (officially called [Stockholm's Vardshus](#), which means tavern in Swedish) has 11 tables and 12 bar stools. Sit at the bar and see the brewing process. The most popular beer

is the northern German-style State Street Pilsner. Other beers include the Lorazz Weiss, a raspberry cream beer, the robust Doc's Porter, and Downtown Honey Brown ale. All of the beers are unfiltered and naturally conditioned, Olesen explains, which means Stockholm beers are naturally carbonated by the fermentation process, without additional carbonation being added. There's a full, from-scratch kitchen that has everything from salads and sandwiches to homemade soups, hand-cut steaks and ocean-caught seafood.

Two Brothers

30W315 Calumet Ave.

Warrenville

(630) 393-2337

twobrosbrew.com

This local favorite draws many from both city and suburbs for its hefeweizen Ebef's Weiss; its light brown, medium-bodied Domaine DuPage; and the Cane & Ebel rye beer. Brothers Jim and Jason Ebel started this brewery in the 1990s and have been popular ever since. Take a free brewery tour at 1:00, 2:00 or 3:00 p.m. on Saturdays, or wait until Sunday's 1:00 and 2:00 p.m. time slots. Patrons eat at the Tap House brewpub with a menu that includes wings, mac and cheese, sweet potato fries, meatloaf, sandwiches, burgers and pizza.

SOUTHWEST SUBURBS

Urban Legend Brewing Company

1115 Zygmunt Circle

Westmont

urbanlegendbrewing.com

(630) 442-7864

This new brewery started brewing in June and opened a small tap room in August. The tap room, which features six beers on draft, is open to the public from 5:00-9:00 p.m. on Fridays, with some additional nights, as announced on its Facebook page. "The plan is to expand as we get more beer in the pipeline," says co-owner and brewer Tim Hoerman. Plans are also in the works to add a flag pole to the brewery to indicate what type of beer is being brewed. Yellow is for pilsner, kolsch or pale ale beers; red is for amber and altbier, brown is for porter, black is for stout or Cascadian ale, and green is for anything else. Favorite beers include The Kitzpy Karl, a drier version of a Russian Imperial Stout with chocolate and coffee notes; Wire Transfer, a light-bodied Zythos American Pale Ale; I'm Coming to Join You Elizabeth, an American "Red" Ale; and The Alter Ego, a/k/a Tony Clifton, a Dusseldorf Altbier which is an amber hybrid ale. Tours are available on request.

SOUTHERN SUBURBS

Flossmoor Station Restaurant and Brewery

1035 Sterling Ave.

Flossmoor

flossmoorstation.com

There's a reason Flossmoor was named the Best Small Brewpub and Best Small Brewpub Brewer in America. This brewpub is inside the historic Flossmoor train station, originally built in 1906 and later converted into this quaint restaurant and brewery which opened in 1996. Favorite beers include the light and blonde American-style Zephyr Golden Ale; the orange honey blossom-infused Gandy Dancer Honey Ale; Irish-style Iron Horse Stout; and robust molasses and oats Pullman Brown Ale. There's also cherry wheat and raspberry ales, and other seasonal favorites. Flossmoor Station has a full menu with favorites like beer cheese soup, barbecue ribs, and fish and chips, all made with the Station Master Wheat ale.

Insider Tip: This brewpub is situated right off the new train spot on Metra's University Park line, so many visitors now take the train down from Chicago.

One Trick Pony

17933 Chappel Ave

Lansing

(708) 889-6683

onetrickponybrewery.com

Owner Mark Kocol jokes he was homebrewing when he let a friend sample his IPAs. "He asked me if he could come over and brew," Kocol says. "I was worried he would only want to brew IPAs, so I told him I'm not going to be a one-trick pony just doing IPAs. I want to brew Belgian beers and try other things." The name stuck, however, and Kocol's microbrewery opened in June 2012. Its tap room normally has eight beers on tap, all named for horses. Favorites include the Kisber Felver, a hoppy Black IPA; a light Belgium golden ale with honey called Brabant; and Kentucky Mountain, a barrel-aged old ale with oak and vanilla. "The goal is to begin bottling later this year," Kocol says. "It's been hard to keep up with demand."

NORTHERN SUBURBS

Lake Bluff Brewing Company

16 E Scranton Ave.

Lake Bluff, IL 60044

(224) 544-5179

lbbrew.com

You may think about football when you hear "Honey Badger." But this popular Golden Ale at Lake Bluff Brewing Company also gives homage to how the beer is made— a combination of locally-famed honey, caramel, Munich and Vienna malts. If you want something higher in alcohol content, try the Skull & Bones Double Pale Ale. "It was a dangerous mistake that happened while we were trying to make our first beer," admits co-owner Rodd Specketer. The aforementioned smooth pale ale has a 7.7 percent alcohol content - much higher than most - but still tastes like normal pale ale. Or try Lake Bluff's hoppy Gamma Ray ale.

Ten dollar tours are usually offered each month at 4 p.m. on Sundays. Just make sure to BYOV – Bring Your Own Vinyl (record) to this nanobrewery, and check out the rotating collection of art supplied by a local gallery.

Mickey Finn's Brewery

347 N. Milwaukee Ave.

Libertyville

(847) 362-6688

mickeyfinnsbrewery.com

Listen to live music and get food specials like Hump Day two-for-one burgers, on Wednesday. Opened in 1994, Mickey Finn's was Lake County's first brewpub. The brewery is now in the process of moving across the street to its new larger location (347 N. Milwaukee Avenue). Its most popular beer is the 847 Suburban Wheat Ale, brewed with a 50/50 split of wheat malt and malted barley. Other beers include the Belgian-style Katarina Wit Beer; the American-style Amber Ale; an oatmeal stout called Pint O' Porridge and English-style strong ale called Legspinner Barley Wine. Food favorites include the calamari mini tacos, Bavarian pretzel, fish and chips and Blamey Balls, deep-fried garlic, cheddar and bacon mashed potato balls.

Tighthead Brewing Company

161 N Archer Ave.

Mundelein

(847) 970-9174

tightheadbrewing.com

This 15-barrel brewhouse opened in November 2011. Owner Bruce Dir played rugby for 13 years and decided to name his brewery after the position he played for most of his career. Listen to live music in the Tap Room from 7:00-9:30 p.m. every Thursday and eat pork tacos, a braised short rib sandwich or Asian mango noodles from the Raging Kitchen Food Truck parked outside. Favorite beers include the robust coffee and chocolate Boxcar Porter; the balanced caramel red ale called Scarlet Fire; and Comfortably Blonde, an American Blonde Ale that's lighter and less bitter than traditional pale ales.

Insider Tip: Free tours are offered at 3:00 p.m. on Saturdays. Make reservations in advance.

Wild Onion Brewing Company

22221 North Pepper Rd.

Lake Barrington, IL 60010

(847)381-7308

onionbrewery.com

From Oktoberfest to a Summer Wit, there's a long list of beers at this brewery. The list includes lightly-spiced Pumpkin Ale; a double IPA called Hop Slayer; a full-bodied oatmeal stout called Jack Stout; a banana and clove hefeweizen called Hefty Weiss; an English-style nut brown ale called Beggar's Brown Ale; a Bohemian Pilsner called Kainz Brau; a blonde ale called Phat Chance Blonde; and a Russian Imperial Stout called Drago. Sit on the patio in the rear overlooking a landscaped backyard and order from a limited but enticing menu that changes seasonally.

Insider Tip: Tours are given at 2 p.m. on the first Saturday of the month, but you must call ahead for a reservation.

NORTHWEST SUBURBS

Chain O'Lakes (COL) Brewing Company

3425 Pearl St.

McHenry

(815) 331-8345

www.chainolakesbrewing.com

Get your "We Want Beer" signs at the brainchild brewery of Curt Ames, who started homebrewing in 1988 while a first lieutenant general in the Marine Corps. But it wasn't until this year, three years after retiring from the military, that Ames' life-long dream became a reality. This cash-only brewery sits on the historic site of the McHenry Brewery, which closed in the 1950s. Drink unfiltered, unpasteurized beers like The Colonel's IPA; Fox River Scotch Ale; SBA McHenry County Extra Special Bitter; and Red-Hawk Wheat.

Lucky Monk Brewery

105 Hollywood Ave.

[South Barrington](http://SouthBarrington), IL 60010

(847) 898-0500

theluckymonk.com

This 10-barrel brewhouse serves up classic ales and lagers in addition to seasonal favorites. There's the nutty Vienna-style lager called Fallen Angel; a creamy oatmeal Solitude Stout; an American-style IPA called Confessional; a Weiss beer called Tritic; and a European pilsner called Cardinal Sin. There's a full service restaurant that has favorites like the warm pretzel trio. Other specialties include the white truffle oil parmesan fries, the grilled cheese burger, and thin and crispy-style short rib and egg pizza.

Village Vintner Winery & Brewery

2380 Esplanade Dr. Suite 100

Algonquin

(847) 658-4900

www.thevillagevintner.com

Drink homemade beer and handcrafted wine at this local brewpub. There's dessert-style cocoa vanilla stout called Coconilla; and medium-bodied vanilla cream ale. Other beers include Vintner Hop Rocket, a double IPA; Irish-style Red Head Ale; a spicy Pilsboy Pilsner and the Belgian-style Vit Wit. You can also try a large selection of red, white, fruit and dessert wines and pair them with wood-fired pizza, wraps, sandwiches, burgers or build-your-own grilled cheese sandwiches.

Church Street Brewing Company

1480 Industrial Dr # C

Itasca

(630) 438-5725

www.churchstreetbrew.com

Lisa Gregor likes to joke that her husband Joe, a retired chemical engineer-turned-brewmaster, got his start after their oldest son returned from college at West Point explaining he'd been homebrewing with a few professors. "It's a lot of fun and Dad needs a hobby," Gregor says, mimicking her son's words. "And he was right." That hobby turned into the brewery which opened in September 2012.

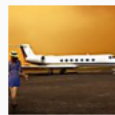
The beers are based on Joe's European travels, including the Bavarian-style Heavenly Helles lager; a traditional chocolate and roasted barley Scottish Ale; a Crimson Clover Red Irish Ale; and a smooth pilsner called Continental Lager. There's a tap room that doesn't serve food, but you can buy growlers or get a glass of beer. Tours are given on request, when the brewery is open, Thursday and Friday from 4:00-7:00 p.m.

See Also: [10 Best Oktoberfest parties](#)

See Also: [Denver's Beer Festivals](#)

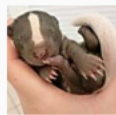


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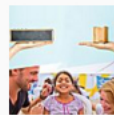
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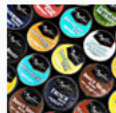
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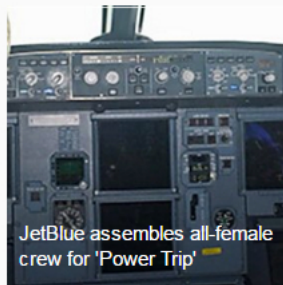
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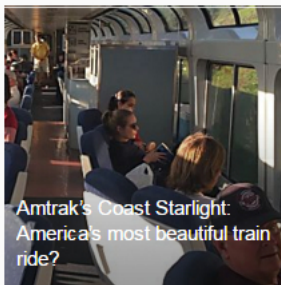
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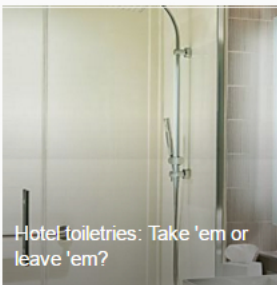
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