



What's on tap

The following is a brief look at a sampling of breweries in the region.

By Matt Brash and
Jeremy Gerrard
For Digital First Media

■ Appalachian Brewing Co.



LOCATION: 50 West 3rd Avenue, Collegeville Station 2nd floor, Collegeville, PA 19426
HIGHLIGHT: Appalachian opened its first location in Harrisburg in 1997 and was the first brewery to open in the state capital since 1951. The company's original location is housed in

a historic building nearly 100 years old that was purchased from the city for a \$1. A massive renovation project restored the building to a classic industrial appearance with a warm interior that allows for full view of the working brewery.

WHAT TO TRY: With more than 80 different beers to choose from brewed each year, Appalachian's brewers suggest trying one of their specialty lagers including Mountain Lager and their newest flag-

ship lager Aero-Head Bock. This rich and toasty dark copper lager is semi-sweet with bold upfront flavor and a light hoppiness.

WEBSITE: abcbrew.com
PHONE: (484) 973-6064

■ Barren Hill Tavern & Brewery

LOCATION: 646 Germantown Pike Lafayette Hill, PA 19444



HIGHLIGHT: With a rich background in restaurants and bars, not to mention beer, founder Erin Wallace opened Barren Hill after expanding her beer palate on trips through Germany and Austria. Together with

Head Brewer Dave Wood, formerly of Free Will Brewing, they offer a diverse, well-crafted list of beers. Head over to Barren Hill on July 14 for Paint Nite where you can sip a few beers and create a unique piece of art under the guidance of performing artists.

WHAT TO TRY: With more than a dozen house drafts to choose from it's hard to narrow it down. The brewery is always coming up with new stuff, but try out one of its IPAs or their take on the tradi-

■ Boxcar Brewing Co.



LOCATION: 142 E. Market Street, West Chester PA 19382

HIGHLIGHT: Occupying the former space of The Note on Market Street in downtown West Chester, Boxcar opened its brewpub doors in February. The brewery runs a unique

event called "Ride the Rails" where they charter the West Chester railroad and carry 250-300 people on a thirty five minute ride to a station in glen mills pa where we have live music, a BBQ spread, and of course, beer.

WHAT TO TRY: The brewery's most popular is the 1492 American Pale Ale. It's a citrusy and piney beer that's not too bitter. But if you want something different, try the tropical Mango Ginger IPA. This refreshing beer is available year round and is being re-releasing in July this year with an added boost to the ABV.

WEBSITE: boxcarbrewingcompany.com
PHONE: (484) 947-2503

■ Broken Goblet Brewing



LOCATION: 1500 Grundy Lane, Bristol, PA 19007

HIGHLIGHT: Broken Goblet opened in July 2014 and has added to the already exciting craft beer scene in Bucks County. They have established a nicely balanced portfolio of brews, from classic styles like "Yin Yang Oatmeal Stout" as well as more esoteric beers such as "Santa's Sleighson," a saison brewed with spiced apple cider tea.

WHAT TO TRY: Try one of their "eclectic" hot dogs and a Teavana infused beer while watching the 100" screen television.

WEBSITE: brokengoblet.com
PHONE: (267) 812-5653

■ Bucks County Brewery



LOCATION: 31 Appletree Lane, Pipersville, PA 18947

HIGHLIGHT: Opened in January 2014, Bucks County Brewery operates

next door to Hewn Spirits Distillery. You won't find lagers here — owner/brewer Andrew Knechel creates only ales in a salute to pre-Prohibition era American brewing.

WHAT TO TRY: In the Summer, try the "Summer Solace," a wheat beer with lemon zest and grains of paradise. In Autumn, have a "Munich Autumn," their ale version of an Oktoberfest beer.

WEBSITE: http://buckscountybrewery.com
PHONE: (609) 439-2468

■ Chatty Monks



LOCATION: 610 Penn Ave., Reading, PA 19611

HIGHLIGHT: After tasting just about everything the world of craft beer could offer, Joe Ellis and Rob Metzger heard their calling to produce some delicious suds of their own. The two men hun-

kered down into the beer bunker to begin creating their brews. Friend and brewer Norm Eaton was later lured into the bunker where the collaborations began. In 2013, they opened a tasting room, adding Jim Kieffer as their chef and Brian Reedy to lead the company's marketing. Together the five men make up the Chatty Monks.

WHAT TO TRY: Known around the neighborhood for their Belgian style beers, Metzger suggests enjoying Chatty Monk's Endoplasmic Reticulum IPA and the Thelonius Monk Milk Stout. "Our IPA is as well balanced as you can get, using a cornucopia of hops in our boil, impressing even the most season IPA buff," Metzger said. Smooth and creamy, Chatty Monks serves its milk stout on nitro. If you enjoy a café latte, this just might be the beer for you.

WEBSITE: chattymonks.com
PHONE: (484) 818-0176

■ Conshohocken Brewing Co.



LOCATION: 739 East Elm St., Suite B, Conshohocken, PA 19428

HIGHLIGHT: Located right on the Schuylkill River Trail, travelers can park their bikes on their bike racks and grab a couple of pints. The brewery is also making a splash in the local beer

seen. This past month, Conshohocken won New Brewery of the Year at the Best of the Philly Beer Scene awards.

WHAT TO TRY: Brewers say they dig their Puddlers Row ESB (Extra Special Bitter). It's available in 16 ounce cans and on draft in the local market. Conshohocken's Doll's Eye CDA (Cascadian Dark Ale/Black IPA) is also a favorite. Though only canned once a year, it's available on draft at the tap room, along with 9 other beers year round.

WEBSITE: Conshohockenbrewing.com
PHONE: (610) 897-8962

■ Dock Street Brewing Company



LOCATION: 701 S. 50th Street, Philadelphia, PA 19143

HIGHLIGHT: Founded in 1985, Dock Street was one of the first post-Prohibition craft breweries in the country. Their beers have won several silver and gold medals and their "Rye IPA" is rated among the Top 25 Rye Beers in the World.

WHAT TO TRY: The "Rye IPA," and if available, "The Walker" — brewed with goat brains in honor of the brewers' favorite television show, The Walking Dead.

WEBSITE: www.dockstreetbeer.com
PHONE: (215) 726-2337

■ Doylestown Brewing Company



LOCATION: 22 South Main St., Doylestown, PA 18901

HIGHLIGHT: Known for the Gold Medal winning R5 Lager, which is based on a Pennsylvania brewer's recipe from the 1800's.

WHAT TO TRY: Try the R5 Lager of course!

WEBSITE: www.doylestownbrewingcompany.com
PHONE: (267) 454-7240

■ Flying Fish Brewing Company



LOCATION: 900 Kennedy Boulevard, Somerdale, NJ 08083

HIGHLIGHT: What began as the internet's first virtual brewery in 1995 is now the largest of New Jersey's craft breweries. Known for their Garden State Expressway themed beers like the "Exit 4" American

Trippel, Flying Fish's "Dubbel" was praised by famed beer writer Michael Jackson as "a wonderful example of the style."

WHAT TO TRY: Take a brewery tour and sample some freshly brewed offerings in the tasting room. If available (in the winter), try the "Exit 1 Bayshore Oyster Stout," brewed with...yes, oysters.

WEBSITE: www.flyingfish.com
PHONE: (856) 504-3442

■ Forest & Main Brewing Co.



LOCATION: 61 N. Main St., Ambler, Pa. 19002

HIGHLIGHT: Labeled "refreshingly small-scale, tailored to the quirky passions of two brewers with a vision for a neighborhood place" by the Philadelphia Inquirer, Forest & Main was named "Best Brew

Pub" by Philadelphia Magazine in 2012. The brewery also recently won "Band of Brewers"—a battle of the bands for breweries — and donated \$3,000 to the Linda Creed Breast Cancer Foundation.

WHAT TO TRY: Kinch, the brewery's I.P.A. is what brewers call a perennial favorite. The balanced IPA emphasizes a big hop flavor and aroma, rather than bitterness with notes of citrus and pine. If you're lucky to be around, once a year brewers release Marius, a barrel aged saison that has been conditioned on local fruit that can vary from year to year.

WEBSITE: forestandmain.com
PHONE: (215) 542 1776

■ Forgotten Boardwalk Brewing Co.



LOCATION: 1940 Olney Avenue, Suite 100, Cherry Hill, NJ 08003

HIGHLIGHT: With its grand opening in October 2014, Forgotten Boardwalk is a newcomer to the scene. Operating in Flying Fish Brewery Company's former location in Cher-

ry Hill, Forgotten Boardwalk embraces the New Jersey boardwalks of old, incorporating them into the beer as well as the tasting room, with skee ball machines and fun house mirrors.

WHAT TO TRY: Try the "Funnel Cake Ale," with hints of vanilla and the aroma of a Nilla Wafer. If available, try it on nitro!

WEBSITE: www.forgottenboardwalk.com
PHONE: (856) 437-0709

■ Free Will Brewing Co.



LOCATION: 410 East Walnut St., Units 1 and 10, Perkasie, PA 18944

HIGHLIGHT: Open since 2012, Free Will has grown from a small local startup into a regional brewery that

will complete expansion into a 35,000-square-foot facility later this year devoted to crafting the brewery's diverse lineup of sour and wild ales.

WHAT TO TRY: A new release, grab a pint of the west-coast inspired IPA named "The Kralge." This assertive IPA is dominated by bright and juicy American hops that are complemented by bine and resin notes. Brewers say it's aggressive, but drinkable that's true to its style delivering an array of citrus flavors highlighted by a bright subtle fruit candy character from calypso hops, and balanced with a malt profile reminiscent of rye bread. On the other end of the beer spectrum, try some of Free Will's unique line of lambics and sours.

WEBSITE: freewillbrewing.com
PHONE: (267) 354-0813

■ Iron Hill Brewery & Restaurant



LOCATIONS AND PHONE: Ardmore - 60 Greenfield Ave., Ardmore, PA 19003, (610) 228-2280; Chestnut Hill - 8400

Germantown Ave., Philadelphia, PA 19118, (215) 948-5600; Lancaster - 781 Harrisburg Pike, Lancaster, PA 17603, (717) 291-9800; Maple Shade - 124 East Kings Highway (Route 41), Maple Shade, NJ 08052, (856) 273-0300; Media - 30 East State St., Media, PA 19063, (610) 627-9000; Newark - 147 East Main St., Newark, DE 19711, (302) 266-9000; North Wales - The Shoppes at English Village, 1460 Bethlehem Pike, Horsham, PA 19454, (267) 708-2000; Phoenixville - 130 East Bridge St., Phoenixville, PA 19460, (610) 983-9333; Voorhees - Voorhees Town Center, 13107 Town Center Boulevard, Voorhees, NJ 08043, (856) 545-9009; West Chester - 3 West Gay St., West Chester, PA 19380, (610) 738-9600; Wilmington - 620 Justison St., Wilmington, DE 19801, (302) 472-2739.

HIGHLIGHT: Iron Hill Brewery has won a GABF Medal every year since 1997. With 11 brewpubs in the greater Philadelphia area, there's guaranteed to be an outstanding Iron Hill beer near you.

WHAT TO TRY: Try 2014 GABF winners "Burton IPA," "Rye of the Tiger," and "Bedotter," the perfect pairing with Iron Hill's comfort pub food such as the House Smoked Pork Sandwich and the Seafood Pot Pie.

WEBSITE: www.ironhillbrewery.com

■ Manayunk Brewing Company



LOCATION: 4120 Main St., Philadelphia, PA 19127

HIGHLIGHT: Brewing since 1996, Manayunk Brewing Company is located on the banks of the

Schuylkill River and has plenty of deck seating to enjoy their craft brews.

WHAT TO TRY: Try whatever is on draft — with a constantly changing list, you are bound to find one that fits perfectly to the season.

WEBSITE: www.manayunkbrewery.com
PHONE: (215) 482-8220

■ McKenzie Brew House



LOCATIONS: 451 Wilmington-West Chester Pike, Glen Mills, PA 19382; 240 Lancaster Ave, Malvern, PA 19355; 324 West Swedesford Road, Berwyn, PA 19312.

HIGHLIGHT: With three restaurant locations across

Chester and Delaware counties, McKenzie's has been brewing up a long list of original hand-crafted beers that complement its range of cuisines since 2001.

WHAT TO TRY: Try sipping down a pint of the Saison Vautour Farmhouse Ale, a gold medal winner at the Great American Beer Festival. The Belgian style farmhouse ale is what brewers say is a balance of a bold, spicy yeast character with a hoppy dry finish.

WEBSITE: mckenziebrewhouse.com

PHONE: Chadds Ford (610) 361-9800, Malvern (610) 296-2222 and Devon (610) 407-4300.

■ Naked Brewing Co.



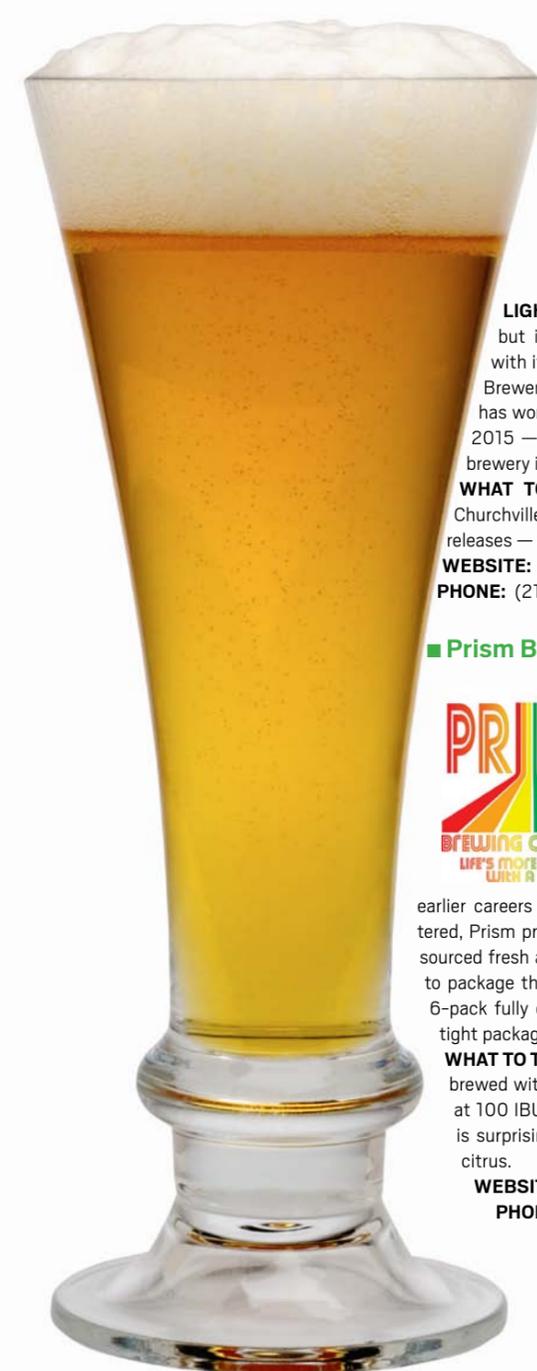
LOCATION: 51 Buck Road, Huntingdon Valley, PA 19006

HIGHLIGHT: Learning flavor is better than quantity, brewer Brian set out to create beer that was enjoyed for its taste and not guzzled down to get an effect. After talking with fellow brewer

Jim, they started business out of Brian's house in a residential neighborhood enlisting the help of their wives. Two and half years later, it's still a family business, but operations have moved to their new location in Huntingdon Valley.

WHAT TO TRY: At 10 percent ABV, The Gentleman is a bit boozy, but a big flavored imperial stout. Using apple brand infused oak; the beer is infused with flavors of caramel, stone fruit and vanilla. If that's not your thing, Brian suggests the tamer Pomegranate Wheat. Rocking a 4.6 ABV the brew is a sweet golden hued American Wheat beer that Brian says people can't get enough of.

WEBSITE: nakedbrewingcompany.com
PHONE: (267) 355-9561



■ Neshaminy Creek Brewing Co.



LOCATION: 909 Ray Ave, Croydon, PA 19021
HIGHLIGHT: NCBC has only been open for 3 years, but it has been making a big name for itself with its expertly-crafted brews. Winner of "Best Brewery 2015" — and Head Brewer Jeremy Myers has won back-to-back "Best Brewer" in 2014 and 2015 — NCBC is quickly becoming a leading craft brewery in the Philadelphia area.

WHAT TO TRY: Try the County Line IPA or the Churchville Lager. But keep your eyes open for limited releases — and sample them before they are gone!

WEBSITE: <http://neshaminycreekbrewing.com>
PHONE: (215) 458-7081

■ Prism Brewing Co.



LOCATION: 810 Dickerson Road, Rear, Upper Gwynedd, PA 19454

HIGHLIGHT: Located less than 10 miles outside of Philadelphia, the brewery's namesake pays tribute to the defunct Philadelphia-based TV channel and the owner's earlier careers in TV and film. Leaving their beers unfiltered, Prism prides itself on its use of natural ingredients sourced fresh and as local as possible. Opting for a bottle to package their beer, Prism worked to develop the first 6-pack fully enclosed box in the US that provides light tight packaging.

WHAT TO TRY: Felony IPA. True to its name, this beer is brewed with 10 hops, has a 10 percent ABV and rates at 100 IBUs. The English/American hybrid double IPA is surprisingly smooth with notes of pine, earth and citrus.

WEBSITE: prismbeer.com
PHONE: (267) 613-8572

■ Proletariat Brewing Co.



LOCATION: 243 Bardel Drive, Coatesville, PA 19320

HIGHLIGHT: Still looking for the right home, brewers Rick Miller and Dan Garber set out to create beers that focus on flavor and compliment food. This vision set them on a journey that continues today as they continue to fight to achieve the dream of opening their own brewpub.

WHAT TO TRY: Proletariat will be hosting a beer dinner at Amani's BYOB in Downingtown sometime in July. If you're lucky to get a seat, Rick is brewing up a Blueberry Stout, Citrus Hefeweizen and a Strawberry Fraoch — a Scottish style beer that uses no hops and has more floral flavors opposed to bitter. All beers will be paired with dishes from Amani's.

WEBSITE: proletariatbrewingcompany.com
PHONE: (484) 678-7716

■ River Horse Brewing Company



LOCATION: 2 Graphics Drive, Ewing Township, NJ 08628

HIGHLIGHT: River Horse began brewing in Lambertville in 1997 but really came on the scene in 2007 when their processes and recipes were refined. In 2013 they moved to a larger facility in Ewing and continue to produce fine craft brews such as Hop Hazard IPA and Tripel Horse Belgian style ale.

WHAT TO TRY: Make sure you sign up for brewery tours online before you go — reservations are required. Food is not served there, but you can purchase six packs and growler fills for take out. In the Autumn and Winter, try the "Hipp-O-Lantern Imperial Pumpkin Ale" and the "Belgian Freeze" to warm up!

WEBSITE: www.riverhorse.com
PHONE: (609) 883-0890

■ Rock Bottom Restaurant & Brewery



LOCATION: 1001 King of Prussia Plaza, King of Prussia, PA 19406

HIGHLIGHT: The Rock Bottom story began in

Denver back in 1991. The brewpub group has since expanded to include restaurants around the country, including Pennsylvania's own brewery in King of Prussia. Differentiating itself from the pack, the KOP location boasts a rotating selection of IPAs as Brewmaster Chris Rafferty changes the recipes according to the

season. Don't like hops, no worries as the brewery also specializes in smooth white and red ales and malty stouts and browns. Over the years Rock Bottom's breweries have collected more than 125 awards including two silver medals from beers brewed at the King of Prussia location awarded The Hammer, a Baltic style porter and Nevermore Lager, a German-style Schwarzbier.

WHAT TO TRY: Go with Rock Bottom's IPA. This beer is classic golden hued ale that's been brewed with hand selected hops from the Pacific Northwest for an assertive, citrus hop flavor. At 6.5 percent ABV, it's mighty drinkable as well.

WEBSITE: rockbottom.com
PHONE: (610) 230-2739

■ Round Guys Brewing Co.



LOCATION: 324 W Main St., Lansdale, PA 19446

HIGHLIGHT: There is never a dull night at the Round Guys brewpub. Stop by for taco Tuesdays, jazz jam Wednesdays or trivia Thursday's. Or come out on a Monday where patron "Skip" is becoming something of a legend spinning vinyl. But what gives Round Guys the most character are

its drag shows as "Fanci Dismount" and her friends take over the bar and put on a one-of-a-kind interactive show.

WHAT TO TRY: If you're looking for something tart and refreshing, try the Berlinerweiss Sour Wheat, a drink the brewers describe as the "ultimate session beer" that brings a rich lemonade and sour character to the palate. At 1 IBU and 3.7 percent ABV, you can even have a few of these. Not your style, the brewers suggest the Cyrano Saison Ale. This unique brew has a pleasant perfumy/spicy character of the saison yeast that complements the fruitiness of cherry, mango and honey flavors. It's medium to light bodied but packs a punch at 7 percent ABV.

WEBSITE: roundguysbrewery.com
PHONE: (215) 368-2640

■ ShawneeCraft Brewing Co.



LOCATION: 100 Shawnee Inn Drive, Shawnee on Delaware, PA 18356

HIGHLIGHT: Recognized for their dedication to brewing according to the Fidelis Philosophy — "We brew with all-natural, whole-food ingredients sourced as locally and as organically as possible. We tread lightly: most of our equipment is secondhand or salvaged, we compost

spent grain, we grow ingredients, and we obsessively recycle heat during the brewing process."

WHAT TO TRY: Try anything that has been aged in their oak barrels!

WEBSITE: <http://shawneecraftbrewingcompany.com>
PHONE: (570) 213-5151

■ Stable 12 Brewing Co.



LOCATION: 368 Bridge Street, Phoenixville, PA 19460

HIGHLIGHT: Stable 12 CEO Rick Wolf began his journey with beer brewing at home with his dad over his college Thanksgiving break in 2009. After enlisting the help of some high school friends, they started brewing — quickly growing out of Wolf's home and moving into an empty barn on the property named the "12 stall barn." Soon after, Stable 12 was born. With a little help from family and friends (and countless hours of research), the brewers were able to open a taproom in the heart of Phoenixville.

WHAT TO TRY: With production just beginning to roll, brewers promise a ton of new beer is on its way including an imperial stout to be released within the year which they promise as their best beer yet. Until then, Stable 12 suggests grabbing a taste of their IPA and wheat beer selections, two customer favorites. The IPA has a good 5.8 percent ABV and is made with a blend of six American hops resulting in citrus and pine flavors. The wheat sits at 4.5 percent ABV, and has orange and coriander flavors with a tart finish.

WEBSITE: stable12.com
PHONE: (610) 715-2665

■ The Other Farm Brewing Co.



LOCATION: 128 E. Philadelphia Ave., Boyertown, PA 19512

HIGHLIGHT: Described as once simply a "sleepy little café," The Other Farm was grown into a community focal point serving up quality beer, music and food. The brewery operates out of what was once the historic Boyertown Brewery and concentrates on nano-brews, that is, beers produced solely for on-site consumption.

WHAT TO TRY: Grab a taste of Renart's Triple. A light-colored ale infused with sweet cider that packs a wallop of flavor. But as the brewers say, at 10 percent ABV, "don't let Renart trick you too."

WEBSITE: theotherfarmbrewingcompany.com
PHONE: (610) 367-1788

■ Tired Hands Brewing Co.



LOCATIONS: Brew Café, 16 Ardmore Ave., Ardmore, PA, 19003; Fermentaria, 35 Cricket Terrace, Ardmore, PA 19003

HIGHLIGHT: Inspired by farmhouse brewers of France and Belgium, Tired Hands values small batches over mass production and is committed to community and sourcing ingredients as local as possible. Brewer Jean began as a homebrewer before putting in time at Weyerbacher and Iron Hill where he came to appreciate the brewpub model of creating beer. Tired Hands now operates two locations, the Brew Café and the Fermentaria with original craft beers and food offered at each.

WHAT TO TRY: During his beer exploration, Brewmaster Jean found an appreciation and love for the farmhouse ales of France and Belgium. He went on to win a homebrewing award in the Belgian category. So if you're visiting one of the pubs, try Saison-Hands, a four-grain Saison fermented in large oak tanks. Described as traditional, complex and zippy, it has notes of lemon zest, pear, barnyard, hay and guava.

WEBSITE: tiredhands.com
PHONE: Brew Café: (610) 896-7621; Fermentaria: (484) 413-2983

■ Triumph Brewing Co.



LOCATIONS: Princeton - 138 Nassau St., Princeton, NJ 08542; New Hope - 400 Union Square, New Hope, PA 18938

HIGHLIGHT: Triumph Brewing has been in operation for 20 years. Their Philadelphia location closed in 2014, but Princeton and New Hope are still producing solid brews and provide a comfortable, modern setting to enjoy them.

WHAT TO TRY: Try the Belgian Gold IPA.
WEBSITE: <http://www.triumphbrewing.com>
PHONE: Princeton - (609) 924-7855; New Hope - (215) 862-8300

■ Troegs Brewing Co.



LOCATION: 200 East Hershey Park Drive, Hershey, PA 17033

HIGHLIGHT: Troegs Brewery has won a medal at the Great American Beer Festival every year since 2006. Known for their special "Master of Pumpkins" in the autumn and "Mad Elf" at Christmas, their "Perpetual IPA" is a winner year round.

WHAT TO TRY: The Troegs "Tasting Room" is more like a cafe-teria-style gastropub. Try one of their "Scratch" beer series - these are limited offerings that you won't find far from Hershey.

WEBSITE: <http://www.troegs.com>
PHONE: (717) 534-1297

■ Vault Brewing Co.



LOCATION: 10 S. Main St. Yardley, PA

HIGHLIGHT: Vault opened its doors in October 2012 in the historic Yardley Bank built in 1889. The old bank vault is now used as a beer conditioning cellar. The brewpub was meticulously designed to place the visitor's focus on the beer.

WHAT TO TRY: Try whatever is new. Vault brews twice a week and their beer usually doesn't last longer than one month.

WEBSITE: <http://vaultbrewing.com>
PHONE: (267) 573-4291

■ Weyerbacher Brewing Co.



LOCATION: 905 Line St., Easton, PA 18042

HIGHLIGHT: Founded in 1995 by Dan and Sue Weir-back, Weyerbacher is known for its "Big Beers" like the 11.1 percent ABV "Blithering Idiot"

barleywine and "Old Heathen," an 8 percent ABV stout.

WHAT TO TRY: Take a brewery tour and pick up some bottles for home — you can't go wrong with one of Weyerbacher's barrel aged selections.

WEBSITE: www.weyerbacher.com
PHONE: (610) 559-5561

■ Yards Brewing Co.



LOCATION: 901 North Delaware Ave., Philadelphia, PA 19123

HIGHLIGHT: Established in 1994, Yards is considered the forerunner of the Philly Craft Beer Scene. Yards' roots lie in British inspired ales, but over 20 years of brewing has expanded

their portfolio to include others including Belgian style ales and special releases.

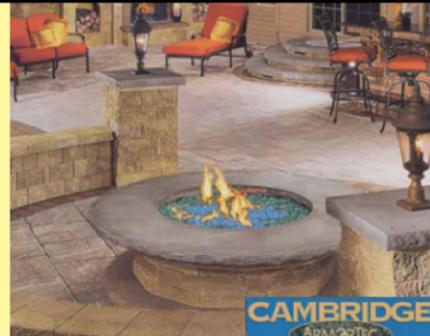
WHAT TO TRY: Try a "Yards Brawler," an English Mild Ale with whatever delicacy is being served from the Food Truck parked in front of the tasting room. History buffs should also try Yards "Ales of the Revolution" on draft in the historic City Tavern in Old City Philadelphia.

WEBSITE: www.yardsbrewing.com
PHONE: (215) 634-2600

Sources: Writers' research, venues' websites and submitted information.

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