



**"Hops & Harvest"**  
**A handcrafted beer and food event**  
**featuring Fairhope Brewing Company**  
**and the Fish House**

The Fish House is proud to present beers from our neighbors in Fairhope, Alabama - Fairhope Brewing Company, which is part of the Lewis Bear Company's portfolio of craft beers - for an evening of "Hops & Harvest." Reserve a table for Thursday, July 28, 5:30 p.m. and enjoy the handcrafted beer and food at the Fish House.

The craft beer movement is a return to flavorful, authentic beer - and American brewers are leading the way. We are featuring three beers from Fairhope Brewing Company, which is located in the heart of Fairhope, Alabama. Lindsey Engel, Craft Specialty Manager for the Lewis Bear Company (and home brewer herself), along with Megan Edwards of Fairhope Brewing

**For Immediate Release**

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Company, will be on hand to discuss the beers and how they are made.

Brian Kane met Jim Foley in law school at The University of Alabama, and it was Brian's wife Michele who asked the question, "Why isn't there a local craft brewery in Lower Alabama?" Other people had asked that question, but these recovering attorneys decided to actually do something about it, and after Gabe Harris - an expert in Alabama beer - and Dan Murphy - a brewer making world-class beer in his driveway - Fairhope Brewing Company (FBC) was born.

That was all back in 2012, and in the last four years FBC has gone from a crab pot and Igloo cooler in a driveway to a system that can brew 300 gallons at a time to a system that can brew nearly 2000 gallons at a time and a bottling line that can fill 1500 bottles an hour. FBC bottles four of its beers year-round (I Drink Therefore I Amber, Judge Roy Bean, Fairhope 51, and Take The Causeway IPA) and makes a point to constantly rotate its offerings on draft. With a brewing crew and packing crew now putting in many hours a week, Fairhope Brewing beers can be found throughout Alabama, the Mississippi Gulf Coast, and the panhandle of Florida.

Inspired by handcrafted beers, Chef de Cuisine Jason Hughes has prepared a five-course harvest menu in celebration of the event. The featured presentation for the evening is as follows:

To Start:

Salt crust-baked Gulf red snapper over Craine Creek Farm Bibb lettuce, shaved red onion, heirloom tomato, and hand-grated Pecorino Romano, finished with house-infused lemon-thyme oil and fresh-cracked black pepper paired with S'Wheat Home

Course Two:

Fowl gumbo with duck confit, smoked turkey, roasted chicken, and andouille sausage in a Cajun dark roux gumbo, served with basmati rice and house-made cornmeal cracker paired with Fairhope 51 APA

Course Three:

50/50 sliders featuring house-ground and hand-pattied beef and pork sliders with Amber-caramelized onion, house-cured bacon, aged cheddar cheese, and house-made bourbon barbecue, served on house-made milk bread buns with hand-cut duck fat pommes frites and saffron-yellow tomato ketchup paired with I Drink, Therefore I Amber

Course Four:

Royal red mac and cheese with Alabama Gulf royal red shrimp and cavatappi in a Creole three-cheese sauce, baked with a crispy Pecorino-gratin and served with garlic-buttered French bread paired with (Take The) Causeway IPA

To Finish:

S'mores pot de crème, a rich and creamy baked chocolate custard, torched house-made marshmallow fluff and graham cracker crumble, finished with a dark chocolate-espresso syrup

The event cost is \$65 per person plus tax and gratuity and will include four handcrafted beers and five courses. Seating is limited; reservations required. Be sure to make yours by calling the Fish House - (850) 433-9450.

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