New Hampshire's BREWERY MAP

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The Granite State is home to some of the best breweries in New England. New Hampshire's Brewery Map highlights the excellence and inspired diversity of fresh, handcrafted, New Hampshire-made beer. Follow along to find a wide range of award-winning breweries, micro-breweries and brew-pubs throughout the state. Each establishment offers a unique experience for you, your family and friends. Enjoy!

What's the difference between a brewery, micro-brewery, and brew-pub?

A *brewery* is a building or establishment for brewing beer or other malt liquors, especially the building where the brewing is done.

A *micro-brewery* is a brewery producing less than 15,000 barrels per year and usually concentrating on exotic or high quality beer.

A *brew-pub* is a commercial establishment that brews its own beer for sales on and off the premises and is typically combined with a restaurant.

1. **Anheuser-Busch Brewery** – Merrimack
2. **Elm City Brewing Company** – Keene
3. **The Flying Goose Brew Pub & Grille** – New London
4. **Italian Oasis Restaurant & Brewery** – Littleton
5. **Martha's Exchange Restaurant & Brewing Company** – Nashua
6. **Milly's Tavern** – Manchester
7. **Moat Mountain Smoke House & Brewing Company** – North Conway
8. **The Portsmouth Brewery** – Portsmouth
9. **Redhook Ale Brewery** – Portsmouth
10. **Seven Barrel Brewery** – West Lebanon
11. **Smuttynose Brewing Company** – Portsmouth
12. **Tuckerman Brewing Company** – Conway
13. **White Birch Brewing** – Hooksett
14. **Woodstock Inn Brewery** – North Woodstock

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DEPARTMENT OF RESOURCES AND ECONOMIC DEVELOPMENT
DIVISION OF TRAVEL AND TOURISM DEVELOPMENT

Image Courtesy: Moat Mountain Smoke House & Brewing Company

FUN FACT:

As with wines, dry or sweet, there are the right circumstances for hoppy or for sweeter beers. Big flavorful beers like stout need a big food match, like a seasoned steak, whereas fish could be enjoyed with a lighter fruity ale, and a rich porter can be enjoyed with desserts or chocolate.

☺ drop-in visits welcome

1 Anheuser-Busch Brewery ☺

221 Daniel Webster Hwy, Merrimack
603-595-1202 budweisertours.com

Located along the scenic New England countryside, the Anheuser-Busch Brewery in Merrimack is a destination favorite. At the Brew Hall, guests discover how the greatest beers are carefully crafted using the highest quality ingredients and packaged in a state-of-the-art facility.

2 Elm City Brewing Company ☺

222 West St., Unit 46, Keene
603-355-3335 elmcitybrewing.com

Established in 1995, Elm City Brewing Company features homemade dishes using local produce, meats, syrups, cheeses and fresh brewed beer in many of their dishes. Fresh brewed ales and lagers, great food, full bar and seasonal outside dining make this a local favorite and must-see for travelers.

3 The Flying Goose Brew Pub & Grille ☺

40 Andover Rd., New London
603-526-6899 flyinggoose.com

Established in 2001, The Flying Goose welcomes travelers, old-timers, newcomers, seasonal residents, students, friends and parents to enjoy 17 homemade brews, Cask Ale and non-alcoholic root beer.

4 Italian Oasis Restaurant & Brewery ☺

106 Main St., Littleton
603-444-6995

Established in 1994, the Italian Oasis Restaurant & Brewery features Italian specialties and award-winning micro-brewed beer. This family-owned brew-pub also serves delicious, seasonal selections.

5 Martha's Exchange Restaurant & Brewing Company ☺

185 Main St., Nashua
603-883-8781 marthas-exchange.com

Located in Nashua, Martha's Exchange offers upwards of 25 different brews, a rotation of semi-regulars, seasonals, as well as reserve beers that are made once and never seen again.

Images Courtesy: Woodstock Inn Brewery

New Hampshire Brewery History

1860s

New Hampshire became home to three or four large-scale breweries, including the mega brewery of Frank Jones in Portsmouth, who claimed to be the world's largest producer of ale.

1860s

Frank Jones' brother started True Jones Brewery in Manchester, which serviced the mill workers.

1917

The big breweries, in New Hampshire and all over the United States, steamed ahead until Prohibition when legal production was halted.

Image Courtesy: Tuckerman Brewing Company

6 Milly's Tavern ☺

500 Commercial St., Manchester
603-625-4444 millystavern.com

Milly's Tavern Micro-Brewery in Manchester, award winner of Best of NH 2009 for best micro-brew with 17 handcrafted beers on tap and a great food menu, has become the best place to see live music in the area as well.

7 Moat Mountain Smoke House & Brewing Company ☺

3378 White Mountain Hwy Rte. 16, North Conway
603-356-6381 moatmountain.com

Moat Mountain is a 174-seat brew-pub, restaurant and inn located in one of North Conway's historic buildings. Award-winning ales and lagers are brewed on-site with fresh mountain water. Enjoy a pint or take some home in a growler or keg.

FUN FACT:

The difference between an ale and a lager is not the color or ingredients or even sharp or sweet taste, but the type of yeast each is made from.

Image Courtesy: Redhook Ale Brewery

Image Courtesy: Portsmouth Brewery

8 The Portsmouth Brewery ☺

56 Market St., Portsmouth
603-431-1115 portsmouthbrewery.com

The Portsmouth Brewery, New Hampshire's original brew-pub, has been serving great food and outstanding handcrafted beers in a friendly, lively atmosphere since 1991.

9 Redhook Ale Brewery ☺

35 Corporate Dr., Pease Tradeport, Portsmouth
603-430-8600 redhook.com

Redhook Ale Brewery is a state-of-the-art craft brewery located in scenic Portsmouth, supplying craft beer for the Eastern United States. The on-site Cataqua Pub offers delicious lunch and dinner and tasty ales straight from the source. Daily brewery tours are available with beer sampling sessions.

10 Seven Barrel Brewery ☺

5 Airport Rd., West Lebanon
603-298-5566

Located in West Lebanon, Seven Barrel Brewery has established itself as one of the area's favorite destinations and is sure to offer you a pleasant and unique experience every time you visit.

1933
When Prohibition was lifted, the Frank Jones brewery was revived by Eldridge Brewing.

1950
Frank Jones Brewery, in its second incarnation, closed for good.

1970
Brewing in the state stopped until Anheuser-Busch moved into Merrimack producing pilsner-style lagers.

1991
Portsmouth Brewery became New Hampshire's first micro-brewery.

11 Smuttynose Brewing Company
225 Heritage Ave., Portsmouth
603-436-4026 smuttynose.com

The Granite State's leading craft brewery is located in the historic seaport of Portsmouth. Smuttynose was founded in 1994 by the same folks who started the North Hampton and Portsmouth Breweries. Call or visit the website for visiting information.

12 Tuckerman Brewing Company
64 Hobbs St., Conway
603-447-5400 tuckermanbrewing.com

Tuckerman Brewing Company, brewers of Tuckerman Pale Ale, Headwall Alt and limited edition 6288 Stout, is a micro-brewery located in Conway. Brewery tours and tastings are available every Saturday at 3PM.

FUN FACT:

Hops, the flower or cone of Humulus lupulus, are added for bittering early in the beer's heating process, and different hop varieties are added at later stages for flavor and aroma.

13 White Birch Brewing
1368 Hooksett Rd., Unit 6, Hooksett
603-244-8593 whitebirchbrewing.com

At White Birch Brewing, the goal is to brew great beer for the enthusiast. Taking an artisan approach to brewing, we will release unique interpretations of Belgian styles, Barley Wines, Imperial Stouts and Wild Ales. Be sure to call before visiting.

14 Woodstock Inn Brewery ☺
135 Main St., North Woodstock
603-745-3951 woodstockinnbrewery.com

At New Hampshire's premier White Mountain craft brewery, ales are meticulously made from only the highest quality ingredients. The Woodstock Inn, Station and Brewery provides the ultimate destination for relaxation and fun, handcrafted brews along with 33 unique guestrooms. Enjoy live entertainment, "Learn to Brew" weekends and live brewery tours daily at noon.

INTERESTED IN BREWING YOUR OWN?
IncrediBREW ☺
112 Daniel Webster Hwy S., Nashua 603-891-2477 incredibrew.com

Established in 1995, IncrediBREW, in Nashua, is a brew-your-own brewery and winery where customers use proven recipes, professional brewing equipment and expertise to brew world class beer, make quality wine, champagne and old fashioned soda, right at the store.

Image Courtesy: Woodstock Inn Brewery

1993
Smuttynose Brewing, named for an island among the Isles of Shoals, opened its doors in Portsmouth.

1996
Redhook Ale Brewery (established in Seattle, WA in 1982) joined the New Hampshire beer scene.

1998
Tuckerman Brewing Company and Moat Mountain Smoke House & Brewery both opened in North Conway.

Today
New Hampshire is home to a number of lasting breweries and brew-pubs.

NEW HAMPSHIRE'S BREWERY RECIPES

REDHOOK ALE BREWERY LONG HAMMER IPA SWEET & SPICY MARINADE

For chicken or steak

INGREDIENTS:

- 1½ cups Redhook Long Hammer IPA, preferably flat
- 1 tbsp dry mustard
- 1 tsp ground ginger
- 3 tbsp soy sauce
- 1/8 tsp Tabasco
- 2 tbsp honey
- 2 cloves fresh pressed garlic

DIRECTIONS:

Combine all ingredients with a whisk. Submerge raw chicken or steak in marinade. With two forks, stab meat all over on both sides, tenderizing and letting marinade permeate. Let meat marinate as long as possible before grilling. When grilling, continue to marinate with a brush or spoon as meat cooks.

WOODSTOCK INN BREWERY SPENT GRAIN BREAD

INGREDIENTS:

- ¾ cup warm water
- 2 tbsp yeast
- ¼ cup butter
- ¾ cup milk
- 1 cup apple juice
- ¼ cup molasses
- 2 oz sugar
- 1 tbsp salt
- 1½ cups spent grain
- 1 cup wheat flour
- 4-5 cups white flour

DIRECTIONS:

Put warm water in mixing bowl, sprinkle with yeast and let dissolve. In saucepan melt butter with milk. After butter is melted in the hot milk remove from stove and add apple juice, molasses, salt and sugar. By now, yeast has started to work; so add butter and milk etc., mixture, and then add spent grain and wheat flour. Start to mix and add white flour gradually until dough is workable and does not stick to your hands. Knead dough for several minutes. Dough should not stick to your hands. Let rise to double its size. Knock back to original size. Make into 2 loaves, put on a sheet pan lined with parchment paper that it sprinkled with corn meal. Brush loaves with egg wash and sprinkle with spent grain (not included in ingredient list) and let rise. Cook at 325°F for about 45 minutes.

WHITE BIRCH BREWING INDULGENT BEEF

(courtesy of Aaron Bassett, Burrito Me)

INGREDIENTS:

- 1 chuck roast or pot roast
- 5 poblano peppers
- 2 medium onions
- 1 bottle of White Birch Indulgence Stout
- salt to taste

DIRECTIONS:

Salt the roast and brown all sides in a dutch oven over high heat. It should get pretty smoky. Set the roast aside and lower the heat to medium. Slice the peppers and onions while the pan cools. Add the peppers and onions to the pan and cook until browned, stirring frequently. Add the browned roast and pour in enough Indulgence to come 1/3 of the way up the roast. Cover the dutch oven and place in a 275°F oven for 3-5 hours. Drink the rest of the bottle of Indulgence while you wait. When the meat falls apart when you poke at it with a fork, it's done!

THE PORTSMOUTH BREWERY'S ALEHOUSE MUSSELS

Serves two as an appetizer

INGREDIENTS:

- 2 tbsp olive oil
- 2 shallots, minced
- 1 clove garlic, minced
- 2 lbs mussels, inspected for liveliness and cleaned
- 2 cup Dirty Blonde Ale
- 1 large red ripe tomato, chopped
- 1 tsp oregano
- salt and freshly ground pepper to taste
- 3 tbsp whole butter
- 1 tbsp chopped fresh basil

DIRECTIONS:

Sweat the shallots and garlic with the olive oil in a large sauté pan over a medium high flame. When they just begin to brown, add the mussels, Dirty Blonde Ale, chopped tomato, oregano, salt and pepper. Sauté the mussels until they begin to open, then add the butter and chopped basil. Continue to cook until all of the mussels are opened and taste for seasoning. Transfer the mussels and broth to a serving bowl. Make sure you have plenty of crusty bread and cold beer to go along with them!

Timeline 1993-Today Source: Kanner, Matt. "The Art of Brewing." The Wire. August 2009 <http://www.wirenh.com/Food/Food_-_general/the_art_of_brewing_200908213749.html>