

THE WATER STREET JOURNAL

Green Sheet

Milwaukee, WI

Issue I 2010

Special Edition

House Specialties

CHEF'S CREATION

We prepare a continuous variety of house specialties.

FILET MIGNON*

Filets are rubbed with house seasonings, grilled and topped with roasted garlic and parsley butter. Served with stuffed new potatoes...\$24.95

RIBEYE STEAK*

Ribeye steak is rubbed with special seasoning and marinated in our Oktoberfest beer. Served with home-made white cheddar mashed potatoes...\$24.95

GRILLED SALMON

Fresh filet of salmon is grilled and served on a bed of basil linguini, and topped with a delicate tomato basil cream sauce...\$18.95

BABY BACK PORK RIBS

Baby back ribs are slow roasted and basted in BBQ sauce. Served with stuffed new potatoes...1/2 rack \$17.95

All house specialties served with house salad, dinner roll and the season's freshest vegetables.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Award-Winning Honey Lager Light



2009 North American Brewers Awards Raspberry Weiss - Bronze



Growler

Filled with your favorite Water Street Brewery Beer

\$10.00

REFILLS \$8.00



BREWERY TOURS

Given by Brewmaster George Blugas III Ask your server for details



Look for the Water Street Brewery at the following events:

Events

- Riversplash - 6/4/10 - 6/6/10
Summerfest - 6/24/10 - 7/4/10
Festa Italiana - 7/15/10 - 7/18/10
Germanfest - 7/23/10 - 7/25/10
WI State Fair - 8/5/10 - 8/15/10
Irish Fest - 8/19/10 - 8/22/10
Zoo ala Carte - 8/19/10 - 8/22/10

Please ask the manager for more information on any of these events.



Speak with a manager about arranging your next event with us.

- GROUPS
PARTIES
BANQUETS
BUSINESS EVENTS
REHEARSAL DINNER

AV Equipment Available

Kid's Menu

All items \$5.95

- HAMBURGER
CHEESEBURGER
CHICKEN TENDERS
HOT DOG
GRILLED CHEESE
CHEESE PIZZA



The Brewmaster's Corner

By George Bluvas III, Brewmaster



A Quick History of Beer

Almost any grain containing certain sugars can undergo spontaneous fermentation due to wild yeasts in the air. It is theorized that beer, like beverages, were independently developed throughout the world soon after a tribe or culture had started growing grain. Grain + water + wild yeast = fermentation (alcohol production) which is simple beer. Chemical tests of ancient pottery jars have revealed that beer was produced about 5,500 years ago in what is today Iran. Recent archeological findings suggest that Chinese villagers were brewing beer type alcoholic drinks as far back as 7000 BC.

Beer became vital to all the grain-growing civilizations of Eurasian and North African antiquity, including Egypt. Knowledge of brewing was passed on to the Greeks, who then taught the Romans to brew. These beers were often thick, more of a gruel than a beverage, and drinking straws were used by the Sumerians to avoid the bitter solids left over from fermentation.

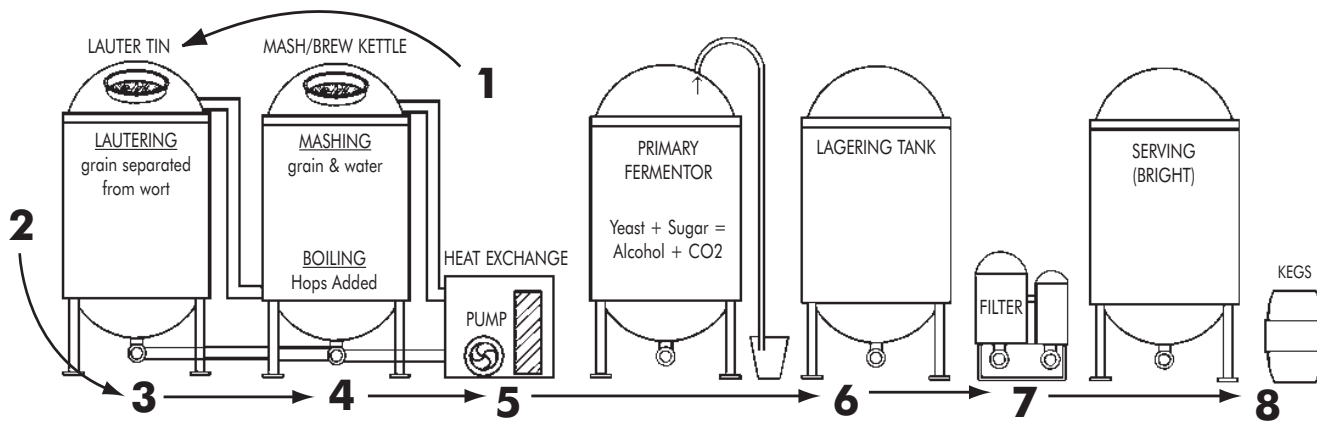
Beer was one of the most common drinks during the Middle Ages. It was consumed daily by all social classes in the northern and eastern parts of Europe. Since the purity of water could seldom be guaranteed, alcoholic drinks were a popular choice, having been boiled as part of the brewing process. Beer also provided a considerable amount of a person's daily calories in the northern regions.

Flavoring beer with hops was known at least since the 9th century, but was only gradually adopted. Before hops, fruit and a mix of various herbs had been used, but did not have the same preservative properties as hops. Beer flavored without hops would spoil soon after preparation and could not be exported. Hopped beer was perfected in the towns of Germany by the 13th century, and the longer lasting beer, allowed for large-scale export. German towns also pioneered a new scale of operation and a level of the beer brewing profession. Previously beer had been brewed at home, now it was brewed in small breweries, many of them in monasteries.

It wouldn't be until the late 1700's that beer became similar to what we drink today. With the Industrial Revolution came advancements in science and technology that led to larger scale brewing operations. The thermometer and microscope were invented and Louis Pasteur's work showed us how yeast and other microorganisms work.

Beers similar to what you are drinking at Water Street Brewery have only been around for a few hundred years, however beer is as old as when mankind first started to congregate into larger groups and settle. People's tastes and the advancement of science have led to the beer we drink today. Have a glass of history!

1. Mashing: varying types of malted barley are steeped (soaked) in warm water to extract their natural colors, flavors and sugars.
2. Lautering: the mixture of water and barley is moved to the Lauter Tun which acts like a sieve permitting the water and dissolved sugars, colors and flavors of the barley to pass through, holding the solids (grain) behind.
3. What's remaining is now called 'wort' which is a German term for 'sweet water'. The wort is pumped back into the brew kettle and is raised to a boil.
4. Once the wort is boiling, hops which are used as spices in beer are added at varying times throughout the boil, usually lasting 90 minutes
5. After the boil, the wort is then pumped through a heat exchanger, which rapidly cools the wort to fermentation temperature and to the fermentor where yeast is added. The yeast breaks down the sugars from the barley into alcohol and carbon dioxide.
6. Beer is then moved to a Lagering tank. Lager is a German term for cold storage. Here in the lagering tank the beer is held at just above freezing for at least a month to carefully and correctly age.
7. After the correct aging time some beers are passed through a filter to remove yeast and other sediments for crystal clarity. Some beers like our Weiss do not undergo filtration leaving yeast in per recipe and style.
8. Finally we package the beer, first into a serving (bright) tank where additional CO₂ is added. Most beer is dispensed directly to the tap from these tanks or packaged into kegs and dispensed.



WATER STREET BREWERY WEAR



Short Sleeve T-Shirt \$12.95



Long Sleeve T-Shirt \$14.95



Brushed Cap \$7.95



Keychain \$2.99



Golf Shirt \$29.95



Additional merchandise available at www.waterstreetbrewery.com

GIFT CARDS AVAILABLE

HERE'S TO HEALTH



Presenting...

Water Street Brewery Seasonal & Specialty Beers

In addition to our six house brews the Brewmaster is proud to present the current Specialty beer as well as the next great beers to come...

IRISH STOUT

Brewed twice a year for St. Patrick's Day and Milwaukee's Irish Fest, this Dark English Ale has coffee-like flavor from the dark roasted barley used in production.

DOPPLEBOCK

Bock is a German term for goat or ram, which denotes strength. Our traditional dark 'double bock' is brewed with an abundance of German malts to produce a strong smooth beer.

BELGIAN WIT

Light colored Belgian style wheat beer brewed with the spice coriander and orange peel for citric fruitiness.

BLACK LAGER

German-style Schwartzbier, just enough black malt is added to color this beer black. It is best described as a 'Black Pilsner'.

HELLES BOCK

Helles is a German term for 'pale'. Similar to our Dopplebock, but brewed with light colored malts for a strong light colored beer.

PORTER

Dark ale with a bittersweet chocolate flavor, fermented with a Nottingham English ale yeast that produces some light fruitiness.

Water Street Brewery Taster Sets

Features a sample of each of our hand-crafted Home Brews:



- Munich Lager
- Honey Lager Light
- Old World Oktoberfest
- Water Street Amber
- Bavarian Weiss Beer
- Pale Ale
- Raspberry Weiss

The Finale

- Chocolate Volcano
- New York Style Cheesecake
- Turtle Cheesecake
- Water Street Brewery Float
- Water Street Brewery Sundae
- Brownie ala mode

After Dinner drinks also available. Please ask your waitperson.

