

Spirits of the Region

Get a taste of fall with our guide to breweries, cideries, and distilleries!



Breweries, Cideries, & Distilleries

Farm-based brewing takes off

By Jim Aroune
VP of Television and Radio

Distilling was a big business in Central New York after prohibition because of the resources available so close to the stills. From the bourbon cooking at the Adirondack Distilling Company in Utica to the ciders and spirits hitting shelves at the Cooperstown Distillery, the Craft New York Act is helping the region make a comeback.

Since New York State began issuing farm brewing licensing in 2013, 79 farm breweries have opened. Ten distilleries once dotted the state, now that number tops more than 60 generating vodka and whiskey producers. Cideries are opening, too. The boom has created a \$3.5 billion economic impact by creating new jobs and turning the craft beverage business into the cornerstone of the “grow local” movement in the Empire State.

What it means for small businesses

The Craft New York Act allows farms to become beverage producers and to explore greater marketing opportunities. Businesses once needed a distributor and an establishment to deliver their products to market, but now, producers can conduct tastings and serve them by the bottle and by the glass.

The state also lowered the food requirement when offering tastings and consumption on premises. Farm distilleries are allowed to open more retail outlets where they can sell products and offer samples. They can also apply for a license to open

a branch office, which ends the need for businesses to have a separate license. Production caps also rose, which cuts costs for small manufacturers.

The comeback is helping employment. Brian McKenzie opened his distillery in Schuyler County after the bank he worked for was sold in 2006. Things are going well: he now contracts with nearby farmers along Seneca Lake to make rye, vodka, and bourbon.

“We wanted to create a business that would work in the wine country,” said McKenzie. He believes the Craft New York Act’s license to pour mixed drinks and full shots at distilleries gives new businesses like his a better shot at building consumer traffic.

What it means for the “big guys”

Many long-time beer companies started like Matt Brewing. Nick R. Matt, Chairman and CEO of Utica-based F. X. Matt Brewing Company, believes New York needed to catch up to the country’s beverage craze, even if it’s making only a one percent dent in the total American beer market. Matt, long known for making Utica Club and the now-shelved Matt’s brand beers, saw his boom in 1991. Its then introductory craft product, Saranac, earned first place at the Great American Beer Festival.

“New York needed to catch up to the country’s craft beverage craze.”

— Nick R. Matt, Chairman and CEO of F.X. Matt Brewing Company

“We are continuing to grow, and I think craft brewing is having a positive effect on us because it’s helping to promote all kinds of beer,” said Matt, whose brewery nearly

disappeared a generation ago when the major national beer companies flooded the market with homogenous light beers. “And a lot of people like the idea that they know the people who make the product.”

Matt revived a legacy IPA recipe a few years ago that his grandfather developed for West End Brewing in 1914. “My grandfather would have loved what is happening today with the entrepreneurship that’s going on.”

insight

WCNY’s weekly public affairs program *Insight* explores the boom with the people who are making it happen across the region and what it means for businesses, and the economy.

Meet farm-based brewing entrepreneur Chad Meigs of Cazenovia, hop growers, business owners and people who are enjoying the boom.

Watch *Insight* Sept. 18 at 9 p.m. on WCNY or stream it at wcny.org/insight.



More than a century ago, Central New York was recognized as one of the nation's leading hops producers and apple growers. That reputation is making a come back to the area. We've compiled a guide to breweries, distilleries and hard cideries. Time to get out and get a taste of the region.



Cayuga

BREWERIES

The Good Shepherds Brewing Co.

31 Loop Rd. Ste. 1
Auburn, NY 13021
315-406-6498

[facebook.com/shepherdsbrewing](https://www.facebook.com/shepherdsbrewing)

Father-and-son Bob and Garrett Shepherd opened their nanobrewery in Fall 2014. They're pouring six beers under the Sheps label for tastings and to-go by the growler.

Lunkenheimer Craft Brewing Co.

8920 N. Seneca St.
Weedsport, NY 13166
315-834-7027

lunkenheimercraftbrewing.com

Co-founders Kristen and Derric Slocum operate a nanobrewery where they aspire to serve their community great beer. Always creating, they have six varieties on tap.

Prison City Pub & Brewery

28 State St.
Auburn, NY 13021
315-604-1277

prisoncitybrewing.com

Prison City Pub & Brewery is Cayuga County's only brewpub. Under Dawn Schultz's ownership, the kitchen uses locally-farmed ingredients.

DISTILLERIES

Lake Distilling

2187 Town Line Rd.
King Ferry, NY 13081
315-294-5643

lakedistilling.com

Lake Distilling makes high quality ethyl alcohol, with the capacity to supply up to 1.25 million cases of vodka, gin, or any grain-neutral spirit-based beverage for the liquor industry in the eastern U.S. The plant is not open to the public, but in 2013 proprietors David and Rossina Smith began producing their own brand of vodka.

Chenango

HARD CIDERIES

Black Bear Farm Winery

248 Cloverdale Rd, County Rd. 1
Chenango Forks, NY 13746
607-656-9863

blackbearwinery.com

Along with fruit wines and meads, owners Mark and Sandy Stacey produce several varieties of hard cider on their property. Committed to working with local growers, they contract with Ontario Orchards in Oswego for their apples. Tastings available.

Cortland

BREWERIES

Cortland Beer Company

16 Court St.
Cortland, NY 13045
607-622-4389

cortlandbeer.com

Established in 2010, Cortland Beer Company crafts nearly a dozen brews, available in their tap room, in kegs, and on draft or bottled for restaurants and bars throughout Central New York. The tap room also features live music Friday nights.

Herkimer

BREWERIES

Fulton Chain Craft Brewery

127 North St.
Old Forge, NY 13450
315-525-0222

fccbrewery.com

Friends Rich Mathy and Justin Staskiewicz, who grew up vacationing in the Adirondacks, raised funds through Kickstarter to bring a nanobrewery to Old Forge.



DISTILLERIES

DikinDurt Distillery

115 Smith Rd.
Herkimer, NY 13350
315-868-1563

dikindurt.com

Eric Boyer and Beth Stack, sharing a passion for great whiskey, decided to open the first distillery in the Herkimer area. Their first run was in March 2015. Made with New York State grown grains in a copper still custom built by a Kentucky moonshiner, the Mohawk Valley Moonshine brand is available at local liquor stores and restaurants.

Jefferson

BREWERIES

Sackets Harbor Brewing Co.

212 W. Main St.
Sackets Harbor, NY 13685
315-646-BREW (2739)

sacketsharborbrewpub.com

Sackets Harbor Brewing Company operates one of oldest New York State microbreweries and is located in the former New York Central Railroad station on the shore of Lake Ontario.

Skewed Brewing

21182 Salmon Run Loop
Watertown, NY 13601
315-788-2337

skewedbrew.com

See the 310-gallon fermentation tanks of Skewed Brewing, the brewpub opened in 2013 by Ryan and Cheryl Chaif, who also own the Hops Spot in Sackets Harbor, serving craft beers from around the world.

Oops! Did we miss something? Please let us know and we'll update the online version of this guide. Just call 315-453-2424 or email PR@wcny.org

Wood Boat Brewery

652 Mary St.
Clayton, NY 13624
315-686-3233
[facebook.com/woodboatbrew](https://www.facebook.com/woodboatbrew)

The Wood Boat Brewery features handcrafted beers made onsite, wines made locally, and specialty brick oven pizzas.

DISTILLERIES

Clayton Distillery

40164 State Rte. 12
Clayton, NY 13624
315-285-5004
claytondistillery.com

In 2013, North Country natives Michael Aubertine, Roger Howard, and Michael Ingerson opened the Thousand Islands' first microdistillery, creating premium grade products from locally grown grains and fruits. The rustic tasting room in the LEED-certified facility is a must-see.

Lewis

BREWERIES

BarkEater Craft Brewery, LLC

5411 Shady Ave.
Lowville, NY 13367
315-376-2337

Since April 2014, founder Dean Richards has operated one of the smaller nanobreweries in the state, helping to revive the time when every village had a place for friendly conversation over great handcrafted beer. Stop by the tap room to enjoy Dean's latest small batch ale or a glass of Tug Hill Vineyard wine.

Madison

BREWERIES

Erie Canal Brewing Company

135 James St.
Canastota, NY 13032
315-510-5001
eriecanalbrewingcompany.com

Co-owners Jason Tedford and Sam Lanzafame opened their brewery to promote the use of local ingredients and highlight the history of hops on the Erie Canal. Tours and tasting available.

Foothill Farms

5024 Bear Path Rd.
State Rte. 46
Munnsville, NY 13409
315-495-2451
foothillhops.com

Kate and Larry Fisher opened Foothill Farms in 2001 to grow hops in the same manner as hop farmers of the 19th century, and to fill the need of microbrewers and herbalists for certified hops. Visitors can tour the hopyard.

Good Nature Farm Brewery & Tap Room

8 Broad St.
Hamilton, NY 13346
315-824-2337
goodnaturebrewing.com

As a farm brewery, Good Nature sources local ingredients from neighboring farms and handcrafts all-natural ales. In their tap room, they offer growler fills, kegs, flights, and beer and cider by the glass.

Henneberg Brewing Co.

2001 Delphi Rd.
New Woodstock, NY 13122
315-760-6629
hennebergbrewing.com

Inspired by their slogan "Beer Grown Here," John and Maria Henneberg opened a farm brewery where they grow and malt their own barley and where they are continually expanding their hopyard. Enjoy samples of the Henneberg's ales, including the popular Caz Common.

DISTILLERIES

Life Of Reilley Distilling & Wine Co.

2747 State Rte. 20 East
Cazenovia, NY 13035
315-506-5084
lifeofreilley.net

Life of Reilley Distilling and Wine Co., Madison County's first distillery, distributes small batch, handcrafted spirits and wines. Owners Ben and Shioban Reilley welcome visitors for tours and tastings. LOR products are sold throughout the region.

HARD CIDERIES

Harvest Moon Cidery

3232 Rippleton Rd.
State Rte. 13
Cazenovia, NY 13035
315-662-3355
harvestmooncidery.com

The Harvest Moon Cidery is a small farm winery centered at Critz Farms. It specializes in handcrafted hard ciders produced in small batches from locally-sourced apples, many from their own orchard. Tastings and tours available.



Oneida

BREWERIES

Nail Creek Pub & Brewery

720 Varick St.
Utica, NY 13502
315-793-7593
nailcreekpub.com

Chris and Tracey Talgo opened Nail Creek Pub & Brewery after an extensive building rehabilitation. It features 12 craft beers always on tap, including their own Belgian Strong and Breakfast Stout, and more than 100 bottled beers.

Saranac / F.X. Matt Brewing Co.

830 Varick St.
Utica, NY 13502
800-765-6288
saranac.com

For four generations of the Matt family, this local brewery with a worldwide following and a heart for the local community has bottled its beers and soft drinks under the Saranac brand name. Tastings available in the original 1888 tavern. Tours available too.

Woodland Hop Farm & Fermentation

6002 Trenton Rd.
Marcy, NY 13403
woodlandbeer.com

Follow the blog of three friends, AJ, Keith, and Nick, as they set up their hop farm and craft beer operation.

DISTILLERIES

Adirondack Distilling Co.

601 Varick St.
Utica, NY 13502
315-316-0387
adirondackdistilling.com

Friends Bruce Elwell, Steve Cox, and Jordan Karp started Adirondack Distilling Company. Their goal is to provide the highest quality vodka, gin, and bourbon made with locally grown ingredients. Tastings and distillery tours available.

Onondaga

BREWERIES

Eastwood Brewing Company

108 Walter Dr.
Syracuse, NY 13206
[facebook.com/EastwoodBrewingCompany](https://www.facebook.com/EastwoodBrewingCompany)

Eastwood Brewing Company is one of the newest micro-breweries in Syracuse. Using a one barrel brew system, owner Pete Kirkgasser creates a unique variety of specialized craft beer. Tastings and to-go growler purchases are available.

Empire Brewing Company

120 Walton St.
Syracuse, NY 13202
315-475-4400
empirebrew.com

David Katleski established the Empire in 1994 as a downtown brewpub with a strong commitment to locally sourced



ingredients and entertainment. The food menu is complemented by a diverse selection of handcrafted ales and lagers, supplemented by four rotating “guest beers.” Look for the Empire Farmstead Brewery near Cazenovia, opening soon!

Griffin Hill Farm Brewery

3949 Griffin Hill.
Syracuse, NY 13215
griffinhillny.com

Owners Saul Kleinberg and his wife Laura Jackson have a hop farm where they grow more than a dozen new world and old world varieties organically. With an abundance of maple trees on their property, they use maple syrup instead of water in their Griffin Hill Sap Series.

Local 315

3160 Warners Rd.
Camillus, NY 13164
315-471-2188
local315brewing.com

Local 315 is a farm brewery where the operation has been in the Mathews family since 1972. For the past four years, they’ve been growing several varieties of hops for use in their craft beer creations. Tastings available.

Middle Ages Brewing Co.

120 Wilkinson St.
Syracuse, NY 13204
315-476-4250
middleagesbrewing.com

In 1994, Marc and Mary Rubenstein decided Syracuse needed a local brewery. Inspired by traditional British brewing techniques, their operation is automation-free and uses a 160-year-old strain of Ringwood yeast and malt imported from England to produce dozens of different beers throughout the year.

Red Hawk Brewing

4504 Bussey Rd.
Syracuse, NY 13215
315-696-6085
redhawkbrewing.com

Red Hawk Brewing is a farm brewery crafting Belgian ales with the finest local ingredients. Owners Bob and Kathy Dodge describe this as “farm fresh from field to glass.”

Seneca Street Brewpub

315 E. Seneca St., State Rte. 173
Manlius, NY 13104
315-941-0457
facebook.com/SenecaStreetPub

Three generations of the Menikheim family are working together to open the Seneca Street Brewpub in the basement of the former First Baptist Church. The brewery will use hops grown on the family’s two farms.

Soapist Beer Works

North Syracuse, NY 13212
315-560-1944
soapistbeer.com

Soapist Beer Works is a small group of farm brewer entrepreneurs who want to add to the great beers found in Syracuse. Currently in the launch stage of their business, they are brewing three beers with local ingredients.

Syracuse Suds Factory

320 S. Clinton St.
Syracuse, NY 13202
315-471-AALE (2253)
sudsfactory.com

Suds is a mainstay of Armory Square, with an on-site brewery, pub, banquet room, and conference space. Their Brickhouse Brew is legendary in Syracuse. In 2013, owner Al Smith opened Suds Factory River Grill in Baldwinsville, serving the beers brewed in Armory Square.

WT Brews

3482 Patchett Rd.
Baldwinsville, NY 13027
315-430-2390
wtbrews.com

WT Brews is operated by Mike Johnson and Rich Pinkowski on WT Acres, a working farm. As a farm brewery, WT Brews focuses on using local ingredients in their ales, stout, and beer.

DISTILLERIES

1911 Spirits

4472 Cherry Valley Turnpike
LaFayette, NY 13084
315-677-5105
1911spirits.com

One of only a few in the U.S. distilling gin and vodka from apples, Beak & Skiff Orchards debuted its hard cider and spirits

in the early 2000s, adding a new chapter to their 100+ years of cultivating apples. A family-owned operation, they control the entire production process “from tree to bottle.” Visit the 1911 Tasting Room and Café to enjoy spirits and hard cider

Ontario

BREWERIES

Brews & Brats at Arbor Hill

6461 Rte. 64
Naples, NY 14512
585-374-2870
brewandbrats.com

Established in 2011, Brews & Brats is a venture between Arbor Hill Winery and Hartmann’s Old World Sausage, built on the historical significance of hops to the Canandaigua Lake region.



Craft Ales & Lagers

2 Exchange St.
Phelps, NY 14532
315-332-1606
drinkcraftyales.com

Mike Darling, owner-operator of Crafty Ales & Lagers, blames his passion for brewing on his wife Jennie, who took him to a festival in 1994 where he had his first taste of the flavor and complexity of craft beer. Mike offers tastings and visitors can purchase brews.

Naked Dove Brewing Company

4048 State Rte. 5 & 20
Canandaigua, NY 14424
585-396-2537
nakeddovebrewing.com

Naked Dove, a rural microbrewery founded by Dave Schloesser and Don Cotter, is developing a large following for world-class beers brewed locally, including Roll in the Hay Farmhouse Ale and 45 Fathoms Porter. Tastings available.

Nedloh Brewing Co.

6621 State Rte. 5 & 20
Bloomfield, NY 14469
585-360-7272
nedlohbrewing.com

Nedloh Brewing’s owners Nate and Josie Holden want to make great beer, with fanatical quality and a glint in their eye as they experiment on a new small batch, using a combination of modern and old-world techniques. Tastings available.

Noble Shepherd Craft Brewery

7853 State Rte. 20A
Bloomfield, NY 14469
facebook.com/NobleShepherdCraftBrewery

Owners Tony and Jessica Moringello are renovating a space to become a tourist destination. Among the brews planned for the opening are pale ales, a champagne grape-infused beer, a vanilla and coffee bean stout, and cucumber saison.

Three Huskies Brewing

401 Lakeshore Dr.
Canandaigua, NY 14424
585-260-3530
facebook.com/threehuskiesbrewing

Three Huskies is a microbrewery tucked inside Dobber’s Sports Bar & Grill, where owners Justin and Vanessa Henderson will treat you as part of the pack. They brew 15 to 20 varieties throughout the year. All are sold by the “howler” and kegs to go.

Twisted Rail Brewing Company

20 Pleasant St.
Canandaigua, NY 14424
585-396-0683
twistedrailbrewing.com

Twisted Rail is a quaint microbrewery housed in a restored train depot, where you can watch the milling process, the blending, the chemistry, and breathe in the smells of brewing great beer in small batches. Stop by and chat with partners John McMullen, Mike McMullen, and Nathan Sirvent.

The VB Brewery

160 School St.
Victor, NY 14564
585-902-8166
thevbbrewery.com

Owner Tom conducts brewing classes and has a room for gamers. VBB brewed more than 64 recipes last year.

War Horse Brewing Co.

623 Lerch Rd.
Geneva, NY 14456
315-585-4432
3brotherswinery.com

Open since 2007, Three Brothers Wineries has three wineries and a microbrewery all on one estate, owned by David Mansfield. The War Horse Brewing Co. features hard cider, custom ales, lagers, seasonal beers, and house-made sodas.

Oswego

HARD CIDERIES

Ontario Orchards
7735 St. Rte. 104
Oswego, NY 13127
315-343-6328

Ontario Orchards has been producing cider for more than 50 years, selling it in bulk to local hard cider makers.

Otsego

BREWERIES

Brewery Ommegang

656 County Hwy. 33
Cooperstown, NY 13326
607-544-1800
ommegang.com

Based on traditional Belgian farmhouse architecture and set on a former hop farm. This brewery now crafts award-winning Belgian-style ales distributed coast to coast and offering tours and tastings.

Butternuts Beer & Ale

4021 State Hwy. 51
Garrattsville, NY 13342
607-263-5070
butternutsbeerandale.com

From a converted dairy farm in the idyllic Butternut Mountains, Chuck Williamson produces four brands of craft beer in aluminum cans—Pork Slap Pale Ale, Moo Thunder,

Snapperhead, and Heinnieweisse. Sample the year-round brands and specialty brews on tap.

Cooperstown Brewing Co.

110 River St.
Milford, NY 13807
607-286-9330

cooperstownbrewing.com

Cooperstown Brewing Company opened in 1995 and brews premium ales, porters, and stouts, using English barley malts, West Coast hops, and English Ringwood yeast. Owner Ian Porto adheres to the microbrewing system developed by Peter Austin. Tastings available.

Council Rock Brewery

4861 State Hwy. 28
Cooperstown, NY 13326
607-643-3016
councilrockbrewery.com

Owner Roger Davidson makes beers inspired by a memory, atmosphere, and feeling, or based on a specific flavor or style. Taste what's on tap or enjoy a beer or meal.

Roots Brewing Company

175 Main St.
Oneonta, NY 13820
607-433-2925

rootsbrewingcompany.com

Roots Brewing Company was founded by home brewers and friends, Jason Parrish and his wife Adriane Cej, and Russell and Amanda Scimeca. Their custom-designed brewery/bistro has a community classroom and artist's gallery.

DISTILLERIES

Cooperstown Distillery

11 Railroad Ave.
Cooperstown, NY 13326
607-282-4246
cooperstowndistillery.com

Long-time restaurateur Eugene Mara owns Cooperstown's first and only microdistillery, producing hand-crafted spirits married with baseball lore. Tours and tastings are offered at the Railroad Avenue location.

HARD CIDERIES

Fly Creek Cider Mill & Orchard

288 Goose St.
Fly Creek, NY 13337
607-547-9692

flycreekcidermill.com

The Fly Creek Cider Mill & Orchard, owned by the Michaels family, is a historic water-powered mill on the banks of Fly Creek near Cooperstown. Taste hard ciders and apple wines made from fresh apples grown in their orchard, or take a self-guided tour.



Schuyler

BREWERIES

Grist Iron Brewing Company

4874 State Rte. 414
Burdett, NY 14818
607-882-BREW (2739)
gristironbrewing.com

The craft brewery, restaurant, and place to hear live music. With great Seneca Lake views and lodging available, the brewery, run by brewer and co-owner Patrick Palmer, was constructed with an industrial feel.

Heavily Brewing Company

2471 Hayes Rd.
Montour Falls, NY 14865
607-535-2739
heavilybrewingcompany.com

This brewery is operated by two couples—Jason and Lindsay Dechow, and Wayne and Laura Lynch—all New York state natives and strong craft beer advocates. Together, they repurposed a dairy barn and opened HBC, serving their own beers and hard ciders, and beers from the best farm brewers from the Finger Lakes and across the state. Stop by and enjoy a tasting.

Lucky Hare Brewing Company

6085 Beckhorn Rd.
Hector, NY 14841
610-613-8424
luckyharebrewing.com

Head brewer Ian Conboy is working on several distinct styles for the opening. Food served at Lucky Hare is prepared by Ricky Emberley, chef and assistant brewer, to complement what's on tap. Opening soon.

Rooster Fish Brewing

111 N. Franklin St.
Watkins Glen, NY 14891
607-535-2400
roosterfishbrewing.com

Rooster Fish Brewing offers world-class craft ale from locally sourced ingredients in a relaxed brewery atmosphere and beer garden, open daily. They rotate craft-style small batch beers and seasonal and special beers.

Seneca Lodge Craft Brewing

3600 State Rte. 419
Watkins Glen, NY 14891
607-535-2014
senecalodge.com/brewery

The property, owned by the Brubaker family since 1948, offers three lodging options, casual dining, and a tavern decorated with racing memorabilia.

Two Goats Brewing

5027 State Rte. 414
Burdett, NY 14818
607-546-BEER (2337)
twogoatsbrewing.com

This brewery is an unpretentious brewpub for folks who want to drink great beer, munch on a great roast beef sandwich, and listen to live entertainment.

DISTILLERIES

Finger Lakes Distilling

4676 State Rte. 414
Burdett, NY 14818
607-546-5510
fingerlakesdistilling.com

Finger Lakes Distilling is the region's first stand-alone farm distillery, using locally grown fruit and grains to produce premium craft spirits in the traditional manner. Owner Brian McKenzie and distiller Tom

McKenzie (no relation) invite you to their tasting room, with views of Seneca Lake.

HARD CIDERIES

Hazlitt 1852 Vineyards

5712 State Rte. 414
Hector, NY 14841
607-546-9463
Hazlittcidertree.com

Since 1852, six generations of Hazlitts have farmed their land and tended vines. While they may be known best for their winery, which they opened in 1985, they also produce Cider Tree.

Redbyrd Orchard Cider

4201 State Route 414
Burdett, NY 14818
607-546-5300
redbyrdorchardcider.com

Eric Shatt and his wife, Deva Maas, began selling artisanal hard ciders in 2012, pressed from heirloom, wild seedling, and European cider apples grown in their family orchards. An old converted horse barn serves as the tasting area, with a notoriously tall bar.



Seneca

BREWERIES

Bottomless Brewing

3543 E. Lake Rd.
Geneva, NY 14456
315-332-1606
bottomlessbrewing.com

Tom and Carrie Thompson are converting an old dairy barn and acreage into a farm brewery. The tasting room for their featured brews will open mid-Fall 2015.

GAEL Brewing Company

4180 State Rte. 14
Geneva, NY 14456
315-220-0190
gaelbrewing.com

GAEL is an Irish-American microbrewery, specializing in Celtic styles: stout, a red ale, and their flagship brew, rye bread ale. Owners George Adams and Beth Lauzon are planning an American IPA and several seasonal beers.

Glass Factory Brew House

4200 State Rte. 14
Geneva, NY 14456
315-781-9463
whitespringswinery.com

Agricultural entrepreneur Carl Fribolin bought White Springs Farm in 1973. An interest in craft brewing led to the addition of the Glass Factory Brew House.

Lake Drum Brewing

16 E. Castle St.
Geneva, NY 14456
315-789-1200
lakedrumbrewing.com

A small batch brewery owned by Victor Pultinas and Jenna LaVita, Lake Drum Brewing takes its name from the mysterious, cannon-like booms reported around Seneca Lake. Their brews are classic style IPAs, stouts, and pale ales. In the fall, they press apples for hard cider.

Wagner Valley Brewing

9322 State Rte. 414
Lodi, NY 14860
607-582-6450
wagnerbrewing.com

Wagner Valley Brewing's tasting room features standard beers along with seasonal and specialty beers.

DISTILLERIES

Firehouse Distillery & Lost Kingdom Brewery

7160 Main St.
Ovid, NY 14521
607-403-4020
firehousedistillery.net

Three friends—Joshua Parker, William Heary, and Robert Massarini—transformed the vacant firehouse in Ovid into a brewery and distillery. The main floor features a tasting room where you can sample their vodkas and craft beers and purchase regional wines by the glass



Hidden Marsh Distillery

2981 Auburn Rd., Rte. 20
Seneca Falls, NY 13148
315-568-8190
montezumawinery.com

In 2008, the Martin family, owners of Montezuma Winery, expanded their product line by adding an artisan, small batch distillery to produce high quality premium spirits. At the Hidden Marsh Distillery, they distill brandy, whiskey, liqueurs, and the award-winning BEE Vodka.



Myer Farm Distillers

7350 State Rte. 89
Ovid, NY 14521
607-532-4800
myerfarmdistillers.com

Brothers Joe and John Myer began selling spirits made from the organic grains grown on their 1000-acre farm, now designated a New York State farm distillery. Tastings available.

HARD CIDERIES

Blackduck Cidery

3046 County Rte. 138
Ovid, NY 14521
607-532-4956
blackduckcidery.com

Shannon and John Reynolds own Blackduck Cidery, where they produce fermented cider and perry from apples raised at Daring Drake Farm, their organic farm and mixed-fruit orchard in Interlaken.

Good Life Farm and Finger Lakes Cider House

4017 Hickok Rd.
Interlaken, NY 14847
607-351-3313
thegoodlifefarm.org

Garrett Miller and Melissa Madden focus on "Good Soil to create Good Fruit and Good Cider." Their ciders are distinctly American in style, and two—Cazenovia and Honeoye—are named for the soil types on the organic farm. Their property is home to Finger Lakes Cider House. Tastings available.

Tioga

BREWERIES

The Farm House Brewery
14 George Street
Owego, NY 13827
607-227-0638

The Farm House Brewery is both a brewery and Malt House. Owners Natalie and Marty Mattrazzo are committed to providing the community with fresh beer and cider with local New York State ingredients. Their motto is "farm fresh from ground to glass." The brewery offers two-day seminars: how to open a brewery with local grains.

Tompkins

BREWERIES

Bacchus Brewing Co.

15 Ellis Dr.
Dryden, NY 13053
607-844-8474
bacchusbrewing.com

Bacchus Brewing is a small craft brewery established in 2012 by owner Dave McCune. They offer a core selection of favorites and seasonal beers in their tasting room.

Bandwagon Brewpub

114 N. Cayuga St.
Ithaca, NY 14850
607-319-0699
bandwagonbeer.com

The Bandwagon Brewpub offers 15 craft and five house-made taps, a full restaurant serving late night food, and a comfortable lounge, open seven days a week.



Hopshire Farm & Brewery

1771 Dryden Rd.
Freeville, NY 13068
607-279-1243
hopshire.com

Diane Gerhart and Randy Lacey operate Hopshire Farm & Brewery as a family-owned business. Using local ingredients and hops from their organic farm, they craft mellow beers, middling beers, and mighty beers.

Ithaca Beer Co.

122 Ithaca Beer Dr.
Ithaca, NY 14850
607-273-0766
ithacabeer.com

The company Dan Mitchell founded makes complex, innovative beer and delicious food. In addition to producing an array of year-round and seasonal beers, they've collaborated with Good Nature Brewing in Hamilton to brew saison ale. Enjoy the farm-to-table taproom or take a tour.

Scale House Brewery & Pub

23 Cinema Dr.
Ithaca, NY 14850
607-257-0107
scalehousebrewpub.com

In 2008 owner Steve Fazzary expanded Northeast Pizza to include the Scale House Brew Pub, and in 2014, he expanded his beer making operation to add more pub-brews.

StoutHearted Brewing

2075 East Shore Dr.
Lansing, NY 14882
607-319-6302
roguesharbor.com/brewery

Ellen Stout owns the Rogues' Harbor Inn, a historic bed & breakfast and restaurant located a few miles north of Ithaca. At the inn's microbrewery next door, Chris Williams and Alex Schwartz are committed to brewing the finest ales.

HARD CIDERIES

Bellwether Hard Cider

9070 State Rte. 89
Trumansburg, NY 14886
607-387-9464
cider.com

Cheryl and Bill Barton have owned Bellwether Hard Cider since 1999, inspired by travels through the cider regions of France. Using a wide variety of apples, they produce handcrafted hard ciders.

Black Diamond Farm

4675 Seneca Rd.
Trumansburg, NY 14886
607-387-9464
blackdiamondcider.com

Ian and Jackie Merwin have owned Black Diamond Farm since 1992, where they grow more than 100 varieties of apples. In 2014, they started Black Diamond Cider to sell their hard ciders commercially.

South Hill Cider

560 W. King Rd.
Ithaca, NY 14850
607-279-7593
southhillcider.com

South Hill Cider, owned by Steve Selin, is located in Hector and on Ithaca's South Hill. While he grows his own apples and works with small high-quality orchards, Steve also uses apples and pears from wild trees and abandoned homestead orchards.

Wayne

DISTILLERIES

Apple Country Spirits

4287 Jersey Rd.
Williamson, NY 14589
315-589-8861
applecountryspirits.com

The DeFisher family has grown apples and other fruits for four

generations. Apple Country Spirits is their farm distillery where they craft gluten-free spirits, including vodkas and hard cider.

HARD CIDERIES

Embark Craft Ciderworks

6895 Lake Ave.
Williamson, NY 14589
315-589-8122
embarkcraftciderworks.com

Jake Lagoner's cidery uses apples sourced from the orchards on Lagoner Farm. Embark has a range of hard ciders available for tasting in the taproom.

Young Sommer Winery

4287 Jersey Rd.
Williamson, NY 14589
315-589-8861
yswinery.com

Young Sommer Winery offers Stone Will Cider, a lightly cabornated semi-sweet hard apple cider, named for Herm Young's grandfather. They partner with Apple County Spirits to produce two fortified wines. Tastings available.

Yates

BREWERIES

Abandon Brewing Co.

2994 Merritt Hill Rd.
Penn Yann, NY 14527
585-209-3276
abandonbrewing.com

Business partners Garry Sperrick and Jeff Hillebrandt opened Abandon Brewing Company in 2013. The geothermal-powered craft brewery is in a repurposed barn. Taste their Belgian style brews in the taproom.

Climbing Bines Craft Ale Co.

511 Hansen Point Rd.
Penn Yan, NY 14527
607-745-0221
climbingbineshopfarm.com

Climbing Bines hopyard supplies premium freshly harvested whole leaf hops for regionally distinct specialty ales. They produce more than 30 small batch, handcrafted ales.

LyonSmith Brewing Co.

138 Water St,
Penn Yan, NY 14527
978-473-1127
lyonsmithbrewing.com

This family-owned brewery specializes in honoring the beer styles of the United Kingdom. In their taproom they offer four permanent selections year-round, three taps for their seasonal beers.

Seneca Lake Brewing Co.

4520 State Rte.14
Rock Stream, NY 14878
607-216-8369
senecalakebrewing.com

The brewery's tasting room offers samples of beer, wine, cider, and spirits from across the Finger Lakes, including their own specialty, British style "Real Cask Ale." Opening soon is the Beerocracy Bar.

Starkey's Lookout/G.C. Starkey Beer Co.

5428 State Rte. 14
Dundee, NY 14837
607-678-4043
starkeyslookout.com

Operating under G.C.Starkey Beer Company, Dave Bunnell and Dr. Olaf Lieberg produce nine craft beverages.

