MICHIGAN'S BEST

[Michigan's Best]

Stories for foodies, adventurers, business men and women, innovation that uplifts our communities, and the many things that make Michigan a remarkable place to live and thrive. MLive | www.mlive.com/michigansbest

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WHERE TO FIND MICHIGAN'S BEST CONTENT



FOUNDERS FOCUSES ON LIFTING MICHIGAN BREWING COMMUNITY'S CONNECTIONS, CULTURE

At Founders Brewing, our story has lots of twists and turns.

From Mike, our CEO, taking a second mortgage on his home while growing his family, to the bank almost putting a lock on Founders' doors, getting to where we are today took a lot of hard work, risks, experimentation, and ultimately a community who believed in what we were trying to do.

We know that an exciting new beer release, or simply enjoying a beer that has been around for years, means nothing if it doesn't bring people together.

And that's part of what being an artist is about: Experimenting, refining, and sharing ones craft with the community around them, bringing people together to enjoy and celebrate their craftsmanship.

What we learned at the beginning, back in 1997, is as true today as it was then – brewing is about being part of a supportive culture where people are challenged and encouraged to do their best. Where people can come together and enjoy the art of beer.

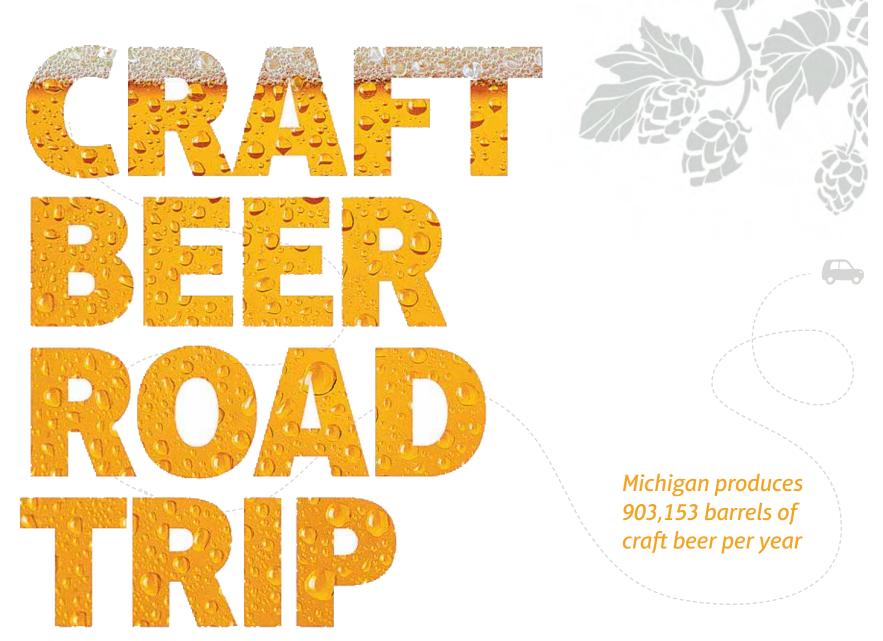
That's why when the pandemic hit, we knew that the best thing we could do was to highlight the artisans in the creative community around us, a glimmer of positive hope in an otherwise uncertain time. Our founders have felt the deep fear of almost having to close our doors, but it was when we were able to innovate and make a beer that this community loved, and when this community continued to support us, that we were able to make it out and to where we are today. So it's our turn to give back to this community, and highlight other crafters – artists, musicians, printers, bakers, potters, jewelers and more – all in an effort to raise awareness and bring people together through art and inspiration.

Now, we're turning the attention to our craft – beer – and highlighting Michigan brewers, some established and some new; some who distribute and some who don't; some that might face situations similar to our past. For the love of our craft, we cheers them for contributing to the craft culture of Michigan.



Visit and follow us on social media – @foundersbrewing – to read more #CraftedinMI stories and help support local however you can. Whether it's liking an artist's page, sharing a feature about a small craft brewery, or purchasing a gift from your favorite store, you can help empower others in

our community, even from a safe distance.



Take this delicious trip, from Grand Rapids to Detroit

AMY SHERMAN | asherma2@mlive.com

July is Michigan Beer Month, and it's the perfect time to get out there and explore some of the over 300 breweries and brew pubs that our beautiful state has to offer. The I-96 corridor from Grand Rapids to Detroit, has a plethora of great places to stop for a beer or some mouthwatering food. According to the Michigan Brewers Guild, our state ranks fifth in the nation in breweries, microbreweries and brewpubs, which means we make quite a lot of beer. With all these choices, it can be hard to keep up. We put together a list of just a few of the breweries that you'll find along this route, and what each one offers that makes it unique. While we don't recommend hitting every spot in a single trip, this compilation should inspire you to try something new the next time you are traveling across mid-Michigan.

It should go without saying, but here's a gentle reminder to always drink responsibly, and never drink and drive.

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FOUNDERS

arvon brewing co

Grand Rapids 235 Grandville Ave. SW, Grand Rapids

Home to what might be called the coolest patio in Grand Rapids, the Founders taproom features an inside area with soaring ceilings, a serpentine bar and a kitchen that offers up some pretty fantastic house-made sandwiches. Outside, grab a seat at a picnic table with friends, or go one-on-one at a high top. Anywhere you sit, you'll be able to enjoy a fresh-from-the-tap Founders beer, from flagships to

one-offs that you'll only ever be able to find on site. All the

beers are arranged by tiers, and your server can guide you through the list. Be sure to stop by the company store for a souvenir.

ARVON BREWING CO.

1006 S. Division Ave., Grand Rapids

Arvon's owners just recently

opened their new tasting room in downtown Grand Rapids. They focus on making full-flavored IPAs, with styles ranging from New England, double and single-hop varietals. They also offer other styles, like stouts and a saison. In addition to their beers, when the taproom is open, Arvon partners with a local food truck to offer food to-go.



TWO GUYS BREWING

Payne completely remodeled

it is home to the first hard seltzer brewed in the area. Some of the creative dishes from their kitchen include sizzling chicharrones that come sprinkled with 'pig dust' and are perfect when paired with a cold beer.

RAILTOWN BREWING

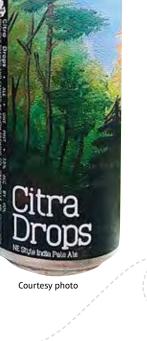
3595 68th St. SE, Dutton Stop by for the light and refreshing Bike Ride Blonde or go big and bold with the tasty Citra Warrior, a double IPA brewed with honey. Foodwise, you can choose from burgers, salads, loaded tots and fries, mac and cheese bowls, and some creative taco mash ups, like a Gogi beef taco loaded with marinated ribeye steak, sesame seeds and kimchi.

2356 Porter St. SW, Wyoming

Owners Thomas and Amy this space into a bright, welcoming spot for their hometown community. Lots of beers to choose from, and

The number of craft breweries in the US, grew

500% from 2009 to 2019





BRICKHAVEN BREWING

Company 200 E. Jefferson St., Grand Ledge

Offering hand-crafted beer, wine, hard cider and soda. BrickHaven is located inside a former church. Head up to the red oak bar to order. Start off with a charcuterie board to snack on, or maybe the hummus trio to share. Grilled paninis are the specialty here. Try the Cubano or the flavorful Chicken Brie with fig jam and arugula.

SANCTUARY SPIRITS

902 E. Saginaw Hwy, Grand Ledge

Another former church in Grand Ledge where you can enjoy a cold one, this spot offers cocktails, wine, cider and at least 10 beers on tap. There are couches to lounge in, and outside is Pancho's Taqueria truck where you can grab tacos, sopes, nachos, tortas and more. Enjoy the spacious outside patio.



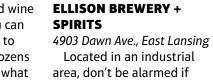
HORROCK'S MARKET

7420 W. Saginaw Hwy, Lansing It's not a brewery, but it has one of the finest rotating tap lists in the state and is a must-stop if you're driving by. This full-service grocery

store has both beer and wine tasting bars, where you can grab a glass from close to 50 draft choices, and dozens of bottles of wine. Like what you tried? You can get a growler to go.

EAGLEMONK PUB AND BREWERY

4906 W. Mt. Hope Hwy, Lansing Stop by for a relaxed atmosphere, delicious pizzas and hand-crafted beers. Try the Red Eye Rye, a flavorful brew with Centennial hops, a nice malt bill, and a distinct flavor from the addition of rye. It is the brewer's signature beer. Wine, cider and sodas are also on tap



on your first time you think you're in the wrong spot. Look for the grain silos to know that you are in the right place. Crescent Fresh is a friendly little beer, full of lovely hop flavors, without a cloying bitterness at the end. Dawn Street Pale Ale is refreshing and bright, while the Tiramisu Stout is a black beauty, rich and deep.





Photo | MLive

For a quart of Ale is a dish for a king. WILLIAM SHAKESPEARE

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Courtesy photo

OLD NATION BREWING CO.

1500 W. Grand River Ave., Williamston

A few year ago, Old Nation's M-43 New England style IPA took Michigan by storm and sold out on shelves across the state. In a crowded beer market, M-43 certainly set Old Nation apart. The brewery uses high-quality ingredients, from oats to hops, in order to achieve that super juicy flavor that M-43 has, and the distinct opaque haze that this style is known for. Making a trip to the brewery to try it fresh off the taps is a rite of passage for true craft beer fans.

ABERRANT ALES

219 W. Grand River, Howell

This is another brewery that got its start around the home brew kettle and morphed into both a passion and a business. Try Hazy D and the Bovz, an IPA featuring tangerine and fruit punch notes, or the light and easy Cream Ale, a gateway beer that evervone will like. Taproom food favorites include sliders, burgers, boneless wings and one delicious sandwich, the Challenger, which features stacked turkey on naan bread, along with Swiss cheese, lettuce, tomato, onion and pesto aioli.

BLOCK BREWING COMPANY

1140 S. Michigan Ave., Howell Known for their handcrafted barbecue. Block Brewing also offers a large variety of beers to choose from. They typically have 20 different beers on tap, from lighter offerings like their Braided Blonde or their raspberry-infused Razzle Dazzle, to darker ales like Blackout Stout and Wired Coffee Porter.

ETERNITY BREWING

4060 E. Grand River Ave., Howell

There is a welcoming atmosphere at this sleek,

family-friendly spot. There's a small snack menu, or you can bring in your own. Sometimes there are food trucks on site as well. Beers rotate frequently, a few to try: What the Pils?, Brick Had a Trident, Ex's and Oats. Pretty Fly For a Wheat Chai, Teenage Ryeot.



Michigan produces 3.8 gallons of craft beer per 21+ adult

BREWERY BECKER

500 W. Main St., Brighton You'll find some unique offerings here. They take inspiration from historical ales and lagers. Blue Spruce Stout gets hit with the traditional colonial America bittering agent of spruce tips, and Dopple Stick Alt is a dark and heavy version of the Alt beers of Dusseldorf. The brewery often does collaboration brews with both breweries and homebrewers. There are snacks like popcorn



and charcuterie boards available, or you can bring in food from local restaurants.

DRAUGHT HORSE

57721 Grand River Ave., New Hudson

Offering a 'sophisticated barn feel' along with American comfort food and quality beers, this is a popular local hangout. Order a Foundation IPA, a super smooth brew, or a Prickly Pear Shandy for something a bit

fruity. You can create your very own mac and cheese, or grab a flatbread pizza, sandwich or salad.

ASCENSION BREWING 42000 Grand River Ave., Novi You'll find some pretty awesome food here. Burgers come topped with fun things like bacon jam or mango jalapeno sauce, and pulled pork spends 14 hours luxuriating in Ascension's beer before getting nestled on a bun or loaded onto their famous nachos. Pair your meal with the big and juicy Isometrical Double New England IPA, or

LIBERTY STREET BREWING COMPANY

maybe the easy-drinking Fifth

Stop Pale Ale.

149 W. Liberty St., Plymouth Liberty Street caters to hopheads, offering the full range of the style, from

classic to a DIPA, and a NEIPA. Not into beer? No worries, they make their own hard cider, hard seltzer and wine as well. You can bring in food from area restaurants and

enjoy it with a drink.

SUPERNATURAL BREWING AND SPIRITS

36685 Plymouth Road, Livonia

This was started by three friends with science backgrounds, and their beers have some super interesting ingredients

curry IPA, Fluffy Realm is a stout brewed with graham crackers, chocolate and marshmallow. while I Am A Jelly Doughnut is a weisse brewed with

both raspberries

Passage to India is a coconut

and lactose. Hearty classic pub food like fish and chips, a juicy Slamburger and warm pretzels with beer cheese await you here.



456 Charlotte St., Detroit

Founders' first foray outside of Grand Rapids took them to the Midtown neighborhood, where they opened in 2017. All the flagship beers that you've come to love are on tap here, like KBS, Solid Gold, All Day, and Red's Rye. They also have a four-barrel brew system on site, so you can try special one-offs that you'll only see at the Detroit taproom. The pub offers deli-style sandwiches, salads, appetizers, as well as their excellent chili featuring Dirty Bastard ale.



Beer, if drunk in moderation, softens the temper, cheers the spirit and promotes health.

THOMAS JEFFERSON





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