

Reasons to Return

Centennial Craft Beer Dinner

Thursday, July 7

Learn about the brewing process and enjoy a delicious four-course dinner, perfectly paired with Elmhurst Brewing Co. brews, including beer created for the Arboretum using honey and spicebush from the grounds of the Arboretum.

Arbor Evenings

Wednesdays through August

Unwind with family and friends on Wednesday evenings at The Morton Arboretum this summer. Mingle as you enjoy live music surrounded by beautiful trees on the picturesque Frost Hill — Arbor Evenings' new location!

Walking Plays: A Walk with Joy

Saturdays and Sundays in July and August

A *Walk with Joy* gives a personal look into the life of Arboretum founder Joy Morton.

Wine and Art Walk

Saturday, August 20, and Sunday, August 21

Sip wine and shop for nature-themed art as you stroll around Meadow Lake.

Cider and Ale Festival

Saturday, October 22

Savor hard cider and seasonal beers from over 30 local breweries and cideries.

For more information, visit mortonarb.org/events.

Please Drink Responsibly

The Morton Arboretum reserves the right to limit alcohol consumption if necessary and encourages safe driving. Please designate a driver or call a ride service.

No Smoking

The Morton Arboretum is a smoke-free facility. Please leave all smoking products, including electronic cigarettes, at home.

First Aid/Security

Phone 630-878-1566

CONNECT WITH US



#MortonArboretum

The Morton Arboretum is a 501(c)(3) nonprofit that relies on the generosity of members and donors.

Your visits and contributions support the Arboretum's work as The Champion of Trees.



Craft Beer Festival

Saturday, June 25, 2022

Noon to 4:00 p.m.

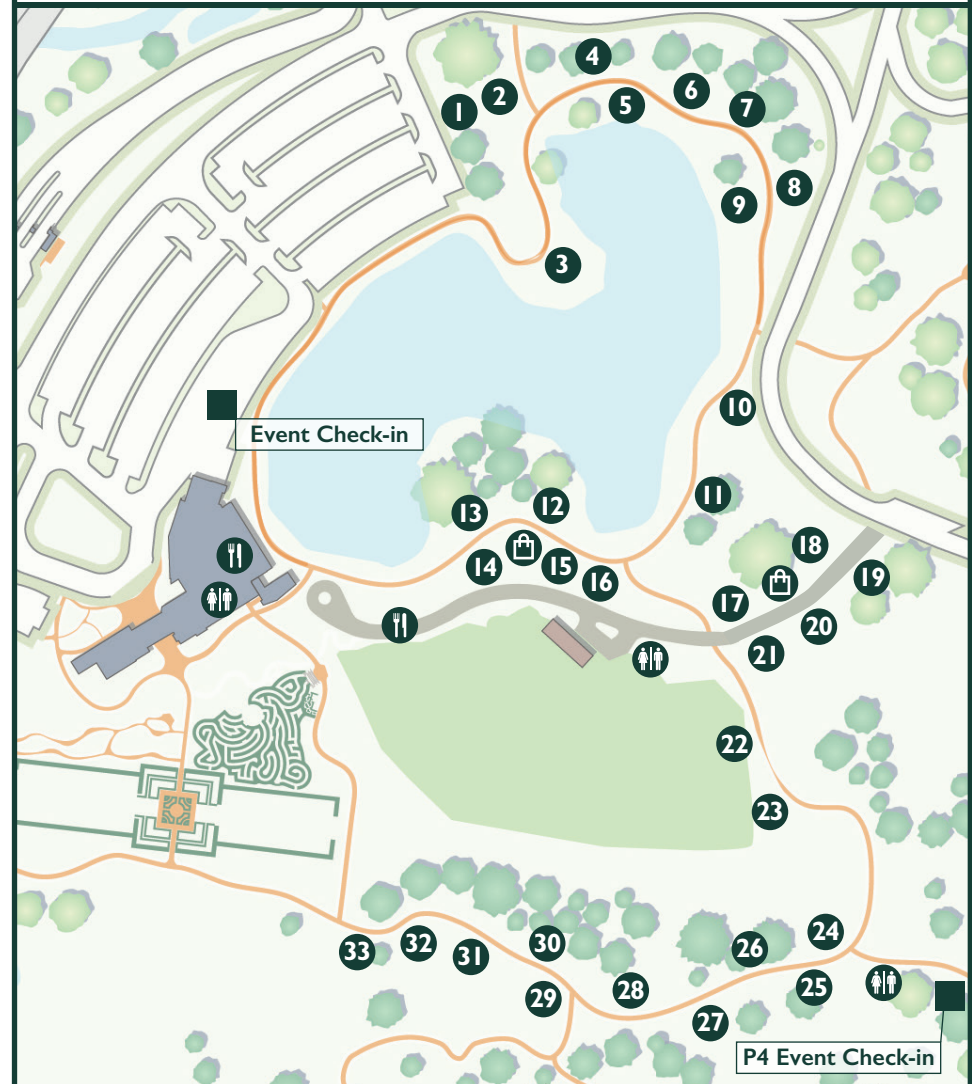


Table 1 • Short Fuse Brewing Company

Schiller Park, IL

- Tropical Hurt Locker (fruited sour)
- Bear-ie White (pale wheat ale)

Table 2 • Prima Cider

Long Grove, IL

- Prima Most (cider)
- Prima Barrique (cider)

Table 3 • Liquid Love Brewing

Buffalo Grove, IL

- Colors (Saison with Meyer lime)
- Acai Acai Baby (fruited sour)
- Pinky Promise (fruited sour)
- Zombie Island (fruited sour)
- Fictional Characters (pale ale)

Table 4 • Oswego Brewing Co.

Oswego, IL

- Hay'z for Horsez (New England IPA)
- Pride (ginger and peach wheat)

Table 5 • Aleman Brewing

Chicago, IL

- EveryMan (Kölsch)
- LadiesMan (farmhouse ale)

Table 6 • Pipeworks Brewing

Chicago, IL

- Coconajama (ale with coconut and banana)
- \$ellray \$our (sour with celery)
- Cold Crispy Lime (lager)

Table 7 • Peeled Cider

Naperville, IL

- Hazy Apple (cider)
- Blueberry (cider)

Table 8 • Energy City Brewing

Batavia, IL

- Bistro Cabana (pineapple and watermelon fruited sour)
- Bistro Smoothie (pink guava and banana smoothie sour)

Table 9 • Illuminated Brew Works

Chicago, IL

- Junior Astronaut Juice (New England IPA)
- Prickly Pear Farmhouse (saison)

Table 10 • Garage Band Brewing

Plainfield, IL

- Desperada (Mexican lager)
- Cosmic Mango Pop (milkshake IPA)

Table 11 • Black Horizon Brewing

Willowbrook, IL

- Horizon IPA (American IPA)
- Dune Shaper (fruit beer)

Table 12 • One Allegiance Brewing

Chicago Ridge, IL

- Sucker Punch (Berliner Weisse)
- Specialty IPA (IPA)

Table 13 • Mikerphone Brewing

Elk Grove Village, IL

- Sunshine in a Bag (pale ale)
- Hey Mambo (Italian pilsner)
- Raspberry Hooray (wheat ale with raspberries)
- Slim Hazy (hazy pale ale)

Table 14 • Standard Meadery

Villa Park, IL

- Cuda Core (session mead with blood orange, passion fruit, and pineapple)
- Tangerine Piña Colada (smoothie-style mead with tangerine, pineapple, coconut, and lime)

Table 15 • Elmhurst Brewing Co.

Elmhurst, IL

- Centennial Spicebush Saison (saison with spicebush and honey)
- Fools Gold (white stout)

Table 16 • Around the Bend Beer Co.

Chicago, IL

- Vera (pistachio cream ale)
- Strawberry Pie à la Mode (pastry sour)

Table 17 • Bubblehouse Brewing

Lisle, IL

- Soaking Up Electricity (oatmeal stout with gigawatt coffee)
- California Voodoo (West Coast IPA)

Table 18 • Wolfden Brewing Company

Bloomington, IL

- Beer Garden Blonde (blonde ale)
- Jurassic Fog (hazy IPA)

Table 19 • Midwest Coast Brewing

Chicago, IL

- English Sporting Beer (extra strong bitter)
- Tahuna Beach (hazy IPA)

Table 20 • Afterthought

Brewing Company

Lombard, IL

- Petit Meer (saison)
- Eighth Continent #3 (hoppy saison fermented in an oak barrel)

Table 21 • Alter Brewing Company

Downers Grove and St. Charles, IL

- Heavy Squeeze (lemon wheat ale)
- Alterado (Mexican-style lager)

Table 22 • Phase Three Brewing

Lake Zurich, IL

- Raw (sour with passion fruit and peach)
- DDH House Plants (double IPA)

Table 23 • Church Street Brewing

Itasca, IL

- LiL Luci (session hazy IPA)
- Blueberry Vanilla Sour (sour)

Table 24 • Overgrown Orchard

Chicago, IL

- Tilt (cider)
- JouJou (dry cider)

Table 25 • Ike and Oak Brewing Co.

Woodridge, IL

- Alpine Delight (strawberry cheesecake pastry sour ale)
- Mt. Fansipan (smoothie IPA with Vietnamese calamansi and red pomelo)

Table 26 • First Forest Brewing

Hodgkins, IL

- Dylan the Pilot (wheat)
- Experimental Beer (xxxx)

Table 27 • Cruz Blanca

Chicago, IL

- Mexico Calling (lager especial)
- Mango La Floridita (wheat ale)

Table 28 • Misbeehavin' Meads

Valparaiso, IN

- Grita (margarita-style cider)
- With a Baseball Bat (PB&J mead)

Table 29 • Miskatonic Brewing

Darien, IL

- Vox Pilsner (pilsner)
- DDH Vic Secret Wizard (double IPA)

Table 30 • Ravinia Brewing

Chicago, IL

- Four Shore (Belgian white)
- Isle of Lost Hops (hazy IPA)

Table 31 • Pollyanna Brewing Co.

Lemont, Roselle, and St. Charles, IL

- Lexical Gap (IPA)
- Kiwi Allure (fruited Berliner Weisse)

Table 32 • Noon Whistle Brewing

Lombard and Naperville, IL

- Bruski (traditional lager)
- Jamstand (guava, passionfruit, and orange fruited sour)
- Ripp Fruit Punch (fruited seltzer)

Table 33 • 2 Fools Cider

Naperville, IL

- Strawberry Lemonade (cider)
- Tart Cherry or Rosé (cider)