

Cider and Ale Festival

Saturday, October 22, 2022
 Noon to 4:00 p.m.



Reasons to Return

Holiday Sip and Shop

Wednesday, November 9

Toast the start of the holiday season with a wine and spirits tasting event hosted in the Visitor Center. Browse decor and holiday gifts while savoring seasonal bites with more than 60 types of spirits and wines.

Centennial Craft Beer Dinner

Thursday, November 10

Enjoy a four-course dinner paired with specialty brews from Ike and Oak Brewing Co. while taking in the beautiful late-fall views of Meadow Lake.

IllumiBrew

Thursday and Friday, November 17 and 18

Be among the first to see the 10th annual *Illumination: Tree Lights at the Morton Arboretum* while you sample seasonal beers, ciders, and meads from popular Chicago breweries stationed along the Illumination trail.

Illumination: Tree Lights at The Morton Arboretum

Saturday, November 19, 2022 through Saturday, January 7, 2023

Explore 50 acres of the Arboretum's majestic trees during this one-of-a-kind spectacle of color, light, and sound featuring six dazzling new displays as well as returning favorites.

Electric Illumination

Fridays, December 23 and 30, 9:30-11:00 p.m.

A new late-night experience for adults 18 and older with a curated mix of trance and progressive house music, synchronized to the breathtaking light displays.

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.

Table 1 • Illuminated Brew Works
Chicago, IL

Slushy Thing #8:
Garden of Dave's Delights (seltzer)
Junior Astronaut Juice (ddh IPA)

Table 2 • Prima Cider
Long Grove, IL

Prima Most (cider)
Prima Verboten (cider)

Table 3 • Liquid Love Brewing
Buffalo Grove, IL

Occupied Space (milkshake IPA)
Inside Out (fruited sour)

Table 4 • Oswego Brewing Co.
Oswego, IL

Oktoberfest (Märzen)
Underwater Sky (sour)

Table 5 • Wolfden Brewing Company
Bloomington, IL

Beer Garden Blonde (blonde ale)
Bippity Boppity (Bavarian IPA)

Table 6 • Pipeworks Brewing
Chicago, IL

Pineapple Guppy (American pale ale)
Diamond Hold (New England IPA)
Coconut Phantom Unicorn
(barrel aged imperial stout)
Pumpkin Spice Latte (pumpkin ale)

Table 7 • Kishwaukee Brewing Co.
Woodstock, IL

Märzen (Märzen)
Brown Ale (brown ale)

Table 8 • Peeled Hard Cider
Naperville, IL

Hazy Apple (cider)
Hazy Blueberry (cider)

Table 9 • Misbeehavin' Meads
Valparaiso, IN

Caramel Apple Cider (cider)
With a Baseball Bat (PB&J mead)

Table 10 • Garage Band Brewing
Plainfield, IL

Harvest Moon (Märzen)
Nor'easter (triple dry-hopped
New England IPA)

Table 11 • Midwest Coast Brewing
Chicago, IL

English Sporting Beer (extra strong bitter)
Three From the Tee (cream ale)

Table 12 • Half Day Brewing Company
Lincolnshire, IL

Cloud Cover (New England IPA)
Oktoberfest (Märzen)

Table 13 • Eris Brewery
and Cider House
Chicago, IL

Peach and Bong (cider)
Strawbarbarella (cider)

Table 14 • Elmhurst Brewing Co.
Elmhurst, IL

Centennial Spicebush Saison
(A collaboration with The Morton Arboretum,
saison with spicebush and honey)
The Last Session (hazy DIPA)

Table 15 • The Cider Farm
Madison, WI

Classic Dry (cider)
Oak-Aged (cider)

Table 16 • BubbleHouse Brewing
Lisle, IL

Smoky Poofs (rye smoked porter)
That Escalated Swiftly (golden strong ale)
10 Second Hug (hazy IPA)

Table 17 • Obscurity Brewing
and Craft Mead
Elburn, IL

Prostober (Märzen)
Fluffy Puppet Party (New England IPA)

Table 18 • Obscurity Brewing
and Craft Mead
Elburn, IL

Honey Apple Cider (cider)
Salted Ranch (spritzer mead)

Table 19 • Broken Brix Cidery
St. Charles, IL

House Cider (cider)
Cherry Cider (cider)

Table 20 • Afterthought Brewing
Company
Lombard, IL

Eighth Continent #4 (hoppy saison)
Extra Noble (rye saison)

Table 21 • Ike and Oak Brewing Co.
Woodridge, IL

Mt. Fansipan (smoothie IPA)
Gallatin Forest (blackberry Berliner-Weisse)

Table 22 • Black Horizon
Brewing Company
Willowbrook, IL

Outer Worlds (fruited sour)
Frozen Dimensions (cold IPA)

Table 23 • Angry Orchard
Walden, NY

Crisp Apple (cider)
Dark Cherry Apple (cider)

Table 24 • Seipp Brewing Company
Chicago, IL

Seipp's Extra Pale (pre-prohibition pilsner)
Metropolitan's Microvolt (lager)

Table 25 • Cruz Blanca Brewery
Chicago, IL

Mexico Calling (lager especial)
Super Rica (west coast IPA)

Table 26 • First Forest Brewing
Hodgkins, IL

Reaper Repair (double IPA)
Dylan the Pilot (American pale wheat)

Table 27 • 2 Fools Cider
Naperville, IL

Apple Sauced (cider)
Pumpkin Spiced (cider)

Table 28 • Noon Whistle Brewing
Lombard and Naperville, IL

Jam Stand (apricot, mango, and
pineapple fruited sour)
Zade's Haze (hazy IPA)

Table 29 • Standard Meadery
Villa Park, IL

Apple, coconut, & cinnamon
(smoothie-style mead)
Video Days (tangerine, pineapple,
and passion fruit mead)

Table 30 • Right Bee Cider
Chicago, IL

Semi Dry (cider)
Clementine (cider)

Table 31 • Pollyanna Brewing Co.
Lemont, Roselle, and St. Charles, IL

Cranberry/Orange Allure (sour,
fruited Berliner-Weisse)
Doppelsticke Altbier (porter)

Table 32 • Old Irving Brewing Co.
Chicago, IL

Cinnamon Prost (white stout)
Mango Beezer (New England IPA)