

Reasons to Return

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.

Pine Pacer

Entire month of January

Start the new year off on the right foot with a running and walking challenge at The Morton Arboretum. Participants select a monthly total of 25, 50, or 100 miles.

Snowshoeing and Cross Country Skiing

Rentals begin mid-January, 2023

Cross-country ski and snowshoe rentals are available (first come, first served basis) and guests are welcome to bring their own cross-country skis or snowshoes when there are four or more inches of snow starting mid-January.

Whiskey Dinner

Friday, January 20, and Saturday, January 21, 2023

Enjoy a five course meal perfectly paired with whiskey tastings and live music.

Dog Admission Day

Sunday, January 22, 2023

Explore the Arboretum with your canine companion.

Please Drink Responsibly

The Morton Arboretum reserves the right to limit alcohol consumption if necessary and encourages safe driving. New this year, ticket holders should have received an Uber discount voucher via email before the event. Please use this discount voucher to safely call a ride or use a designated driver.

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.



IllumiBrew

Thursday, November 17 and Friday, November 18, 2022

5:30 to 10:00 p.m.

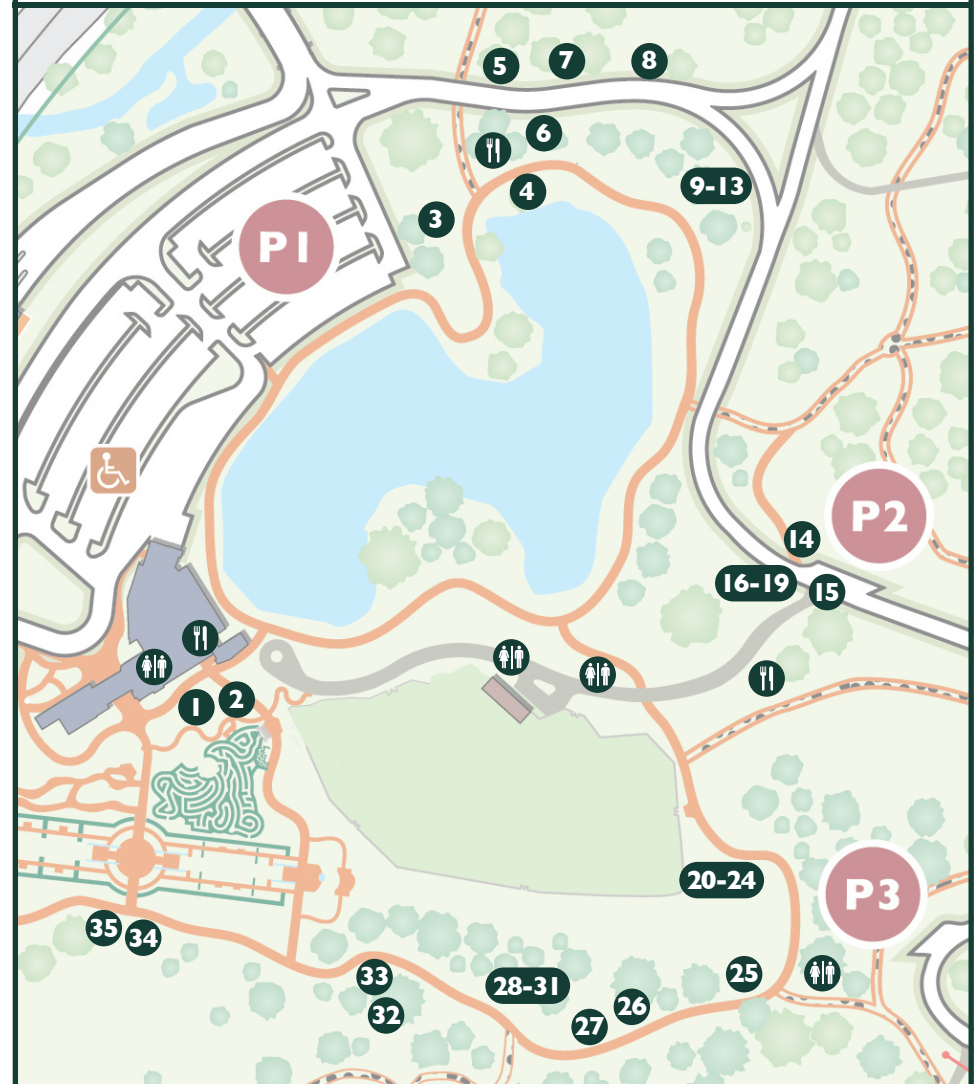


Table 1 • Pipeworks Brewing
Chicago, IL

Rudolph VS Unicorn
(peppermint imperial milk stout)
Forest Fauna (IPA)
Diamond Hands (hazy pale ale)
Petrified Forest (oak double IPA)
Pumpkin Spice Latte (oat ale)

Table 2 • Church Street Brewing
Itasca, IL

Cerbierus #3 (hazy IPA)
Itascafest (Märzen)
Blackberry Vanilla Sour (sour)
Holy Water (blueberry, strawberry
lemonade hard seltzer)

Table 3 • Illuminated Brew Works
Chicago, IL

Der Zauberstab (Kölsch)
War on Xmas (white milk stout with spices)

Table 4 • Midwest Meadwerks
Chicago, IL

Triskelion (raspberry, cherry, and
black currant mead)
R. Maximus (raspberry mead)

Table 5 • Wolfden Brewing Company
Bloomington, IL

Banana Fiasco (pastry stout)
Watcher (amber ale)

Table 6 • Dry City Brew Works
Wheaton, IL

12 Fugitives (lager-style ale)
Pumpkin Pyro (smoked pumpkin porter)

Table 7 • First Forest Brewing
Hodgkins, IL

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

Table 8 • Liquid Love Brewing
Buffalo Grove, IL

Occupied Space (milkshake IPA)
Fly By Night (milkshake stout)
She Said Yes (Sauvignon Blanc
inspired pilsner)

Table 9 • BubbleHouse Brewing
Lisle, IL

Cran Box (fruited gose)
Barrel Aged Drastically Unrealistic
(barrel aged stout with cocoa nibs, orange,
and cinnamon)
Flitterwochen (Kölsch)

Table 10 • Ike and Oak Brewing Co.
Woodridge, IL

Mt. Fansipan (smoothie IPA)
Glacier Bay (cold IPA)

Table 11 • Elmhurst Brewing Co.
Elmhurst, IL

Barrel-aged Smooth Jammies
(barrel-aged oatmeal cookie stout)
Julius Squeezer (hazy IPA)

Table 12 • Black Horizon
Brewing Company
Willowbrook, IL

Crimson Pact (imperial porter aged
on raspberries and cocoa nibs)
Endless Brilliance (blonde ale with
toasted coconut, marshmallow, salted
caramel, and vanilla)

Table 13 • Oswego Brewing Co.
Oswego, IL

Midnight Harvest (porter)
Kendall Common (kentucky common)

Table 14 • Niteglow Beer Company
Chicago, IL

H02 (hazy pale ale with saison yeast)
R02 (coffee stout with dayglow S01 coffee)

Table 15 • More Brewing Company
Villa Park and Huntley, IL

Blueberry Double Marbles
(double milkshake IPA)
Morever (hazy IPA)

Table 16 • Midwest Coast Brewing
Chicago, IL

Fire Watch (oatmeal stout)
Liberty Two Four (pale ale)
Friendsgiving (strong ale with cinnamon
and nutmeg)

Table 17 • ERIS Brewery and
Cider House
Chicago, IL

BerriMint (mint and strawberry cider)
Peach and Bong (basil and peach cider)

Table 18 • One Allegiance Brewing
Chicago Ridge, IL

Oreo Rambler (American stout)
Campfire Lager (Vienna lager)

Table 19 • Whiskey Hill Brewing Co.
Westmont, IL

Pink Scales (berliner weisse with passion fruit,
dragon fruit, and mango)
Outpost (cream ale with strawberry)

Table 20 • Misbeehavin' Meads
Valparaiso, IN

Caramel Apple (cider)
With a Baseball Bat (cider)

Table 21 • Around The Bend Beer Co.
Chicago, IL

Vixen (cinnamon pistachio cream ale)
Juice Trials (hazy IPA)

Table 22 • Old Irving Brewing Co.
Chicago, IL

Strawberry Della (Kölsch)
Mango Beezer (hazy IPA)

Table 23 • Ravinia Brewing
Chicago, IL

Diversey Station (juicy pale ale)
Steep Ravine (Mid-west IPA)

Table 24 • Twisted Hippo
Chicago, IL

Puffy Parka (dark lager)
The Treasure of Crocodile Bog
(cranberry, pomegranate & lime gose)

Table 25 • Metropolitan Brewing
Chicago, IL

Arc Welder (dunkel rye)

Table 25 • The Conrad Seipp
Brewing Company
Chicago, IL

Seipp's Extra Pale (pre-prohibition pilsner)

Table 26 • 93 Octane Brewing
St. Charles, IL

Swing Lube (Kölsch)
Wake and Bake (mango sour)

Table 27 • Miskatonic Brewing Company
Darien and Naperville (coming soon), IL

Mountain King (hazy IPA)
Watcher in the Woods (dunkel)

Table 28 • Solemn Oath Brewery
Naperville and Chicago, IL

Small Wave (hazy IPA)
City Water (pink lemonade)
We're All Misfits (holiday spiced brown ale)

Table 29 • Cruz Blanca Brewery
Chicago, IL

Mexico Calling (lager especial)
Three Kings (Christmas punch ale)

Table 30 • Kishwaukee Brewing Co.
Woodstock, IL

Brown Ale (brown ale)
Kish IPA (IPA)

Table 31 • Noon Whistle Brewing
Lombard and Naperville, IL

Zades Haze (hazy IPA)
Pinkies Up (wheat)

Table 32 • 2 Fools Cider
Naperville, IL

Black Raspberry (cider)
Apple Sauced (cider)

Table 33 • Casa Humilde Cervceria
Chicago, IL

Media Naranja (pale ale)
Cafecito (coffee porter)

Table 34 • Short Fuse Brewing Company
Schiller Park, IL

Hues of Summer (hefeweizen)
Dark Gourd (pumpkin / yam beer)

Table 35 • Penrose Brewing
Geneva, IL

Goofy Boots (hazy IPA)
Lemon Seltz-up (hard seltzer)