



Participating Restaurants, Caterers,Food & Beverage Purveyors

**Atlantic Grill [ H ]**  
5 Pioneer Road, Rye, NH  
603-433-3000 | theatlanticgrill.com

**Bad Lab Beer Co. [ W ]**  
460 High Street, Somersworth, NH  
603-842-5822 | badlabbeer.com

**Black Trumpet [ G ]**  
29 Ceres Street, Porstmouth, NH  
603-431-0887 | blacktrumpetbistro.com

**British Beer Company [ N ]**  
103 Hanover St., Portsmouth, NH  
(603) 501-0515 | britishbeer.com

**Calef’s Country Store [ E ]**  
606 Franklin Pierce Hwy.,Barrington, NH  
603-664-2231 | calefs.com

**Chapel + Main Restaurant & Brewery [ R ]**  
83 Main St., Dover, NH  
603-842-5170 | chapelandmain.com

**Dos Amigos Burritos [ P ]**  
15 Portwalk Place, Portsmouth NH  
603-373-6001 | dosamigosburritos.com

**Earth Eagle Brewings [ L ]**  
165 High Street, Portsmouth, NH  
603 502-2244 | eartheaglebrewings.com

**Greenleaf [ V ]**  
54 Nashua Street, Milford, NH  
603-213-5447 | greenleafmilford.com

**Grill 28 [ C ]**  
200 Grafton Rd., Portsmouth, NH  
(603) 766-6466 | peasegolf.com/grill-28

**Luigi’s West End Pizzeria [ T ]**  
801 Islington Street, Portsmouth, NH  
603-431-7500 | luigisportsmouth.com

**Lure Bar & Kitchen [ M ]**  
100 Market Street, Ste. 102, Portsmouth, NH  
603-373-0535 | lureportsmouth.com

**Mr. Kim’s [ S ]**  
107 State Street, Portsmouth, NH  
603-373-6000 | mrkimsrestaurant.com

**New Hampshire Food Bank [ K ]**  
700 E Industrial Park Dr, Manchester, NH  
(603) 669-9725 | www.nhfoodbank.org

**Pete and Gerry’s Organics [ K ]**  
140 Buffum Rd., Monroe, NH  
800-438-3447 | peteandgerrys.com

**Portsmouth Brewery [ O ]**  
56 Market St., Portsmouth, NH  
(603) 431-1115 | portsmouthbrewery.com

**Row 34 [ D ]**  
5 Portwalk Place, Portsmouth, NH  
603-319-5011 | row34nh.com

**SALT Kitchen & Bar [ J ]**  
588 Wentworth Road, New Castle, NH  
603-373-6566 | saltkitchenandbar.com

**Smuttynose Restaurant [ Y ]**  
105 Towle Farm Road, Hampton, NH  
(603) 601-8300 | smuttynose.com/restaurant

**Thirsty Moose Taphouse[ A ]**  
21 Congress Street, Portsmouth, NH  
603-427-8645 | thirstymoosetaphouse.com

**Throwback Brewery [ F ]**  
7 Hobbs Road., North Hampton, NH  
(603) 379-2317 | throwbackbrewery.com

**The Wilder [ I ]**  
174 Fleet St., Portsmouth, NH  
(603) 319-6878 | wilderportsmouth.com

Diplomat VIP

**Stages at One Washington**  
1 Washington St., Dover, NH  
(603) 842-4077 | stages-dining.com

**Anju Noodle Bar**  
7 Wallingford Sq. #102, Kittery, ME  
207-703-4298 | anjunoodlebar.com

**CAVA, Tapas & Wine Bar**  
14 Commercial Alley, Portsmouth, NH  
(603) 319-1575 | cavatapasandwinebar.com

**Earth’s Harvest Kitchen & Juicery**  
835B Central Avenue, Dover, NH  
603-516-7600 | earths-harvest.com

**Enna Chocolate**  
131 Main St., Epping, NH  
978-378-0729 | ennachocolate.com

**Figtree Kitchen & Café**  
14 Hancock St., Portsmouth, NH  
(603) 766-4300 | figtreekitchen.com

**Laney & Lu Café**  
26 Water Street, Exeter, NH  
603-580-4952 | laneyandlu.com

**Otis. Restaurant**  
4 Front Street, Exeter, NH  
603-580-1705 | otisrestaurant.com

Promotional Partners

Portsmouth Sign Co. portsmouthsign.com  
Taste of the Seacoast tasteoftheseacoast.com

Participating Breweries

**Smuttynose Brewing Co. [ Y ]**  
Hampton, NH | smuttynose.com

**Smuttlabs [ G ]**  
Hampton, NH | smuttynose.com

**The Portsmouth Brewery [ O ]**  
Portsmouth, NH | portsmouthbrewery.com

**603 Brewery [ D ]**  
Londonderry, NH | 603brewery.com

**Bad Lab Beer Co. [ W ]**  
Somersworth, NH | badlabbeer.com

**Chapel + Main Restaurant & Brewery [ R ]**  
Dover, NH | chapelandmain.com

**Deciduous Brewing [ J ]**  
Newmarket, NH | deciduousbrewing.com

**Earth Eagle Brewings [ L ]**  
Portsmouth, NH | eartheaglebrewings.com

**Garrison City Beerworks [ E ]**  
Dover, NH | garrisoncitybeerworks.com

**Great North Aleworks [ K ]**  
Manchester, NH | greatnorthaleworks.com

**Great Rhythm Brewing Co. [ P ]**  
Portsmouth, NH | greatrhythmbrewing.com

**Liar’s Bench Beer Co. [ T ]**  
Portsmouth, NH | liarsbenchbeer.com

**Loaded Question Brewing Co. [ U ]**  
Portsmouth, NH | loadedquestionbrewing.com

**Martha’s Exchange Brewing Co. [ N ]**  
Nashua, NH | marthas-exchange.com

**Moat Mountain Brewing Co. [ C ]**  
North Conway, NH | moatmountain.com

**North Country Hard Cider Co. [ S ]**  
Rollinsford, NH | northcountrycider.com

**Northwoods Brewing Co. [ M ]**  
Northwood, NH | northwoodsbeer.com

**Schilling Beer Company [ H ]**  
Littleton, NH | schillingbeer.com

**Stoneface Brewing Co. [ I ]**  
Newington, NH | stonefacebrewing.com

**Throwback Brewery [ F ]**  
North Hampton, NH | throwbackbrewery.com

**Tuckerman Brewing Co. [ V ]**  
Conway, NH | tuckermanbrewing.com

**UNH Brewing Science Laboratory [ Q ]**  
Durham, NH | colsa.unh.edu

**Woodstock Inn Brewery [ A ]**  
N. Woodstock, NH | woodstockinnbrewery.com

DIPLOMAT VIP BEERS • MAIN EVENT BEERS

**603 BREWERY**  
**Commons Crusher** American light lager. A light, dry, crisp lager with a touch of floral notes. **603 IPA** 7.3% IPA with notes of tropical fruit, lime, orange and melon. Mild sweetness finishing off with a softer mouthfeel.

**BAD LAB BEER CO.**  
**Belgian Tripel** Brewed with lemongrass and ginger. **Upper Narrows, New England IPA** Aroma: mango, ripe orange, stone fruit and floral. Flavor: Pineapple, mango, sweet bready oats, orange zest, ripe melon, subtle pine & vegetal/grassy notes. **Dunkel** Munich dark lager with notes of chocolate and toffee.

**CHAPEL + MAIN RESTAURANT & BREWERY**  
**Gallagher Watermelon Gose**

**DECIDUOUS BREWING**  
**Double Shine** Double Fruited Sour Ale, fruited with blood orange & lychee.

**EARTH EAGLE BREWINGS**  
**Piscataqua Lager** An American Lager.

**GARRISON CITY BEERWORKS**  
**Isosceles** A New England style Double IPA; hazy and heavily dry-hopped with Citra, Mosaic and Vic Secret. They give off flavors of citrus and tropical fruit, very smooth body from a high amount of oats used. **Kokomo Fog** Our New England take on a beach drink: A Session IPA featuring a major dry-hopping on a soft, light IPA, with pineapple additions after fermentation.

**GREAT NORTH ALEWORKS**  
**Marzen Rover** An amber Lager. **RVP** A robust vanilla Porter.

**GREAT RHYTHM BREWING CO.**  
**Citrillia** A double dry-hopped NEDIPA featuring Motueka, Citra and Simcoe hops. **Squeeze** A mosaic-hopped IPA. A blast of tangerine and papaya in every ounce.

**LIAR’S BENCH BEER CO.**  
**Franklin Oyster Stout** With nearly 100 Great Bay oysters incorporated in both vorlauf and boil, this stout pairs a subtle brine with big chocolate and a silky mouthfeel. **Lewd, Crude, Rude Oud Bruin** Our ode to the Flemish Brown born of the Flanders region in Belgium. Amber brown with deep stone fruit aromatics, a tart start and a dry finish.

**LOADED QUESTION BREWING CO.**  
**Cross Currant** A Kettle Sour with lactose and black currants. **Wildling Sustenance** A British mild with smoked cherry malt. **Sparkletoes IPA** A Double-ish IPA with Amarillo, Citra and Mosaic hops.

**MARTHA’S EXCHANGE BREWING CO.**  
**Smoked Porter** Rich and full bodied. Flavors include roasted malts, baker’s chocolate, espresso bean and a creamy smokiness from Bamberg malt smoked over beechwood. There is a clean, earthy finish from the hops.

**MOAT MOUNTAIN BREWING CO.**  
**Imperial Stout** Pours pitch black, crowned by a prolific creamy espresso head. Notes of dark chocolate, coffee, toasted grains, dark fruit, molasses and subtle vanilla. Rich mouthfeel, balanced yet bold. **Opa’s Oktoberfest** Mildly sweet nose of toasted break, dried grass and faint spices. Malt forward profile. Caramel-like flavors. Smooth, yet crisp with roasted malt, biscuit and nuts. Medium body. **Ooh La La! Lemongrass Wit** Ginger dominates the aroma but yields to lemongrass. Complex flavor of yeast on the palate. Copious amounts of wheat create a soft mouthfeel. Slight haziness of crisp refreshing beer.

**NORTH COUNTRY HARD CIDER CO.**  
**Pollination** Fermented with apple blossom honey. **Fire Starter** This is a spiced cider that uses cinnamon, habanero peppers and pomegranates.

**NORTHWOODS BREWING COMPANY**  
**Cave Lite** Lida Kurek fermented robust Porter. **Fire Pineapple Koosh** A dry hop Sour, assertively tart with a strong pineapple flavor.

**PORTSMOUTH BREWERY**  
**Cucumber Gose** This ancient German Wheat Ale was originally made in Leipzig, Germany - where they are known for their salt mines, so the water source has a natural salinity to it. To re-create this beer we added salt as well as coriander to the kettle, making it a very session-able beer with a refreshing finish. Then, cucumbers are added late in the fermentation for a delicious twist. **S.M.A.S.H Lager** Simple and delicious as it gets! Single Malt And Single Hop lager beer. Crisp, clean and easy drinking.

**SCHILLING BEER CO.**  
**Eulenspiegel** Eulenspiegel is a Bavarian-style Bernsteinfarbenes [Amber] Hefeweizen with 5.6% abv. It is more complicated and rich than traditional Hefeweizen, named for Till Eulenspiegel, a prankster of German folk tradition. This flavorful, amber-colored, and medium-bodied specialty wheat ale is laden with ester-y notes of banana, vanilla, and caramel. **Konstantin** Austrian-style Märzen.

**SMUTTLABS**  
**Kung Fu Hobo** A track-side Kölsch offers a light biscuit aroma with a hint of yeast. The first sip showcases subtle notes of lime and citrus with mild malts sweetness, a light body and a tempered bitter finish. A perfect beer after a long day of meditation and roundhouse kicks. **Siamese Gorilla** Thai-Irish Red Ale with lemongrass, kaffir lime and ginger. Siamese Gorilla boldly fuses citrus and sweetness into a tongue-bending arm-wrestle of subtle yet complex flavors. Fearless and brash, creamy and fluffy; it’s an angry, two-headed primate with the innocent heart of a teddy bear. **Lemon Charger** American IPA brewed with Centennial & Lemondrop hops. This beer pours a striking soft golden color with a fluffy, cloud-like white head. Huge lemon and green tea aromas pour out from the Lemondrop hops along with intense citrus and pine notes.

**SMUTTYNOSE BREWING CO.**  
**Plum Cinnamon Sour** Lactic fermentation gives this beer a wonderful tart acidity, while the plum adds a ripe, juicy flavor. A healthy touch of cinnamon balances the sweet notes, giving you just the right amount of kick. **Smokin’ Peach Sour** This flavorful brew contrasts a tart peach pop balanced against a smoky malt backbone.

**STONEFACE BREWING CO.**  
**Pellicle Pillows** A mixed fermentation Sour aged in Chardonnay barrels for one year and bottle conditioned for an additional four months. Slightly funky with a bright, firm acidity. **Laser Background** This experimental IPA is all business in the front with its soft malt character, but the party in the back features huge additions of Denali and Citra hops. Expect a pineapple, papaya and orange citrus hop profile sure to make your collar(s) pop!

**THROWBACK BREWERY**  
**Colin’s Carrot Cake Brown** This smooth, light chestnut-brown colored ale is brewed with 75 pounds of carrots from our farm, golden raisins and cloves. Cinnamon sticks and vanilla beans were used to make the Flag Hill’s spiced rum. All of these goodies result in a beer with aromas of cinnamon and spice with flavors of spice cake, sweet malt and raisin with a dry warming finish. Contains lactose.

**TUCKERMAN BREWING COMPANY**  
**Fall Line** A rich copper IPA with a robust initial rye flavor. Spicy bitterness up front gives way to a smooth and dry malt finish. The perfect brew for the start of the fall season. **1866** A special edition English mild, session ale brewed for UNH. A traditional mild ale with light and sweet toasty notes followed by a smooth malt finish. Brewed with premium English malts and East Kent Goldings hops to create the classic flavor of a historic style English mild ale.

**UNH BREWING SCIENCE LABORATORY**  
**Wildcat Wheat Saison** This Saison gets a hint of sweetness from honey malt and just a pinch of tart, earthy notes from elderberries that were harvested from the Strawberry Banke Museum herb garden and added during fermentation.

**WOODSTOCK INN BREWERY**  
**Lost Time** Galaxy dry-hopped, hazy pale ale. **Autumn Ale & Double Pigs Ear Brown.**

Thanks to Our Generous Contributing Partners

