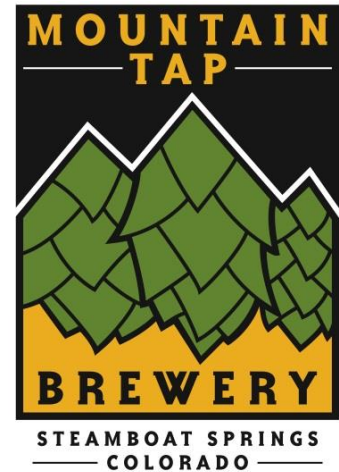


Media Information:

Wendy Tucciarone

wendyt@mountaintapbrewery.com

970-846-2196



For Immediate Release

Mountain Tap Brewery First Business to Open at 910 Yampa

Steamboat Springs, CO... Mountain Tap Brewery's taps began flowing and oven, burning on Yampa Street on July 7, 2016. The brewpub is the first business to open at 910 Yampa, the former home of Yampa Valley Electric Association. Craft beer industry veteran Rich Tucciarone is co-owner and brewmaster and brings more than 20 years of professional brewing experience to Steamboat Springs.

Mountain Tap Brewery eventually will serve 12 unique house-crafted beers at once. It opened with five beers on tap, and several varieties have been added in the brewpub's first two weeks of operation.

"It will take us a bit to fill the tap manifold," said Tucciarone. "The beer has been flying over the bar. Already I have had to brew a second batch of house favorites Current IPA, Picking Hops and Passionate Pedal. Those are in the tanks and should hopefully be ready before – or soon after – we run out of the first batches."

Other beers currently on tap include Camp Clean dry hopped brown ale, Mountain Macaroon brewed with toasted coconut, Chasing Sunset golden ale and most recently debuted Paddlers' Porter. Locals' Lager, a crisp, hoppy pilsner, is next in line.

"We named our porter in honor of local stand up paddleboard maker Hala," said Tucciarone. Water is critical to the brewing process, and a paddle is a very useful tool for stirring the mash (porridge-like mixture of cracked grain and water). "I reached out to Hala to see if the company had an old paddle I could use, and they hooked me up with a sweet one that is just the right size and weight. The porter was the first batch I stirred with the paddle. And with the Yampa River practically in our front yard, we decided it was appropriate to name this beer Paddlers' Porter."

In addition to handcrafted ales and lagers, Mountain Tap Brewery offers a full menu of items cooked in its centerpiece wood-fired oven. Just about every menu item has spent some time in the oven, the main cooking mechanism for the kitchen. While Neapolitan pizzas have been the biggest sellers, the small plates, salads, entrees and unique desserts also have been met with enthusiasm.

"One of our most popular desserts is the Campfire S'more," continued Tucciarone. "Imagine a rich chocolatey cookie made by local Smell That Bread bakery, topped with our homemade marshmallow fluff and buttery graham cracker crumble, then toasted to perfection in the wood oven. It takes campfire s'mores to an entirely new level and has been just as popular with adults as kids!"

Mountain Tap Brewery hopes to position itself as the spot for residents to frequent and already has local support, thanks in part to its Token Tuesday program. Each month Mountain Tap Brewery selects four local nonprofit organizations. On Token Tuesday, each guest receives a wooden token for every craft beer they purchase. Before leaving Mountain Tap Brewery, they select which of the four organizations they want to

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support by depositing their token in that organization's Token Tuesday box. At the end of the month, Mountain Tap Brewery empties the boxes, adds up the tokens for each organization and presents each one with \$1 for every token they received.

Construction fencing related to the City's Yampa Street improvement project was erected in front of Mountain Tap Brewery on Tuesday, but the staff is confident that residents and visitors will find the brewpub in spite of the detours.

"We've been living construction for the past five months since we broke ground on our project on February 1," said Tucciarone. "I guess we're used to it! With our position on Yampa Street just over the Ninth Street bridge, we're hopeful we'll continue to pack the house. We appreciate all that the construction crews are doing to move the project along, and Yampa Street is going to be a magnificent place to do business when the project is finished!"

Mountain Tap Brewery is currently open Tuesdays through Thursdays from 3:30 to 10 p.m.; Fridays, Saturdays and Sunday from noon to 10 p.m.; and closed on Mondays to enable the staff to enjoy all that the Yampa Valley has to offer!

For more information on Mountain Tap Brewery, visit www.mountaintapbrewery.com or call 970-879-6646.

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