Worth Brewing Company

November 2026

Quick Beer Menu

If It's Not Hand Crafted, It's Not Worth Brewing



Don’t Worry—The Great Beer Isn’t Going Anywhere!

While we will certainly miss having Peter at the helm, there’s no need to worry about your favorite Worth Brewing beers!

For months, Peter has been working side-by-side with our new brewer, Dan, passing along the knowledge, techniques, and attention to detail that have made Worth Brewing beer what it is today. Dan is officially up to speed and ready to keep the brewhouse running strong.

And here’s the best part: you’ve already been drinking Dan’s beer! The beer Dan has been brewing has been on tap for weeks now. Our goal is

simple: to continue bringing you the same high-quality beer you know and love, brewed according to Peter's time-tested recipes and standards.

Peter may be retiring, but the tradition of great beer at Worth Brewing Company is in good hands—and the beer will keep flowing!
Stay tuned for our December newsletter, when we'll officially introduce you to Dan and give you a chance to get to know the newest member of our brewing team!



The perfect gift for the hard-to-shop-for person in your life? Make it local—and delicious!

Pick up a Worth Brewing Company Beer Bread Mix Kit and pair it with one of our locally brewed beers for a gift that's as fun to give as it is to enjoy. Simply add your favorite Worth Brewing beer to the mix, pour melted butter over the whole thing, bake, and enjoy the warm, irresistible aroma of fresh beer bread straight from the oven.

Whether you're shopping for a beer lover, a foodie, a host, or someone who already seems to have everything, this is a thoughtful and uniquely local gift that supports small business and brings a little taste of Worth Brewing Company home.

It makes a fast, easy, and tasty party appetizer too! Pair Worth Brewing Company Beer Bread with any dip and you've got a unique holiday gathering offering!

Local beer + local bread = one seriously good gift!

November Beer Spotlight



Brunhilde 2025:

Brew date: 11-3-24

Dark brown with red hues. Brght with malt, slight fruit in nose. Smooth with alcohol notes emerging as it warms. Dark berries with stone fruit. Clove, blackberry. Finishes dry and malty.

OG: 1098
ABV:12.2
IBU: 25

Brunhilde 2026:

Brew Date: 8-9-26

Medium dark brown with slight haze. Yeast and spice in the nose. Pepper and clove. Caramel and dark chocolate. Dark fruit, plum, banana. Malty finish.

OG: 1094
ABV:11.7
IBU: 25





November Food/Event Schedule

Events

Yoga with Nikkole
Thursdays at 5:30pm in the Beehive Ballroom

Pub Quiz
Thursday, Nov. 19, 7pm

Brewery Book Club
TUESDAY Nov. 24, 7pm
NOTE DATE CHANGE

Sip & Stitch Club
WEDNESDAY 11/18, 5pm
NOTE DATE CHANGE

Bag League in Beehive Ballroom Wednesdays at 6pm! See Facebook for more info

Food

Worth Pizza Kitchen
5pm-7pm
November 6 & 7
November 13 & 14
November 20 & 21
November 27 & 28

Smokin' Mana's Food Truck
November 12th
5pm - 7:30pm

Bring your own tailgating treats on Sundays and have a Sunday Funday while watching your favorite game in the taproom all fall/winter!

Worth Pizza Kitchen
Nov. Specialty Pizzas

November 6 & 7 Hawaiian Pizza
(ham and pineapple)

November 13 & 14 : BBQ Chicken Pizza
((BBQ sauce, chicken, onion, banana peppers)

November 20 & 21: "The Boss" Pizza
(Brendan's Favorite! sausage, pepperoni, giardiniera [house-made pickled veggie mix])

November 27 & 28: Crab Rangoon Pizza
(cream cheese, imitation crab, green onion, sweet chili sauce, crispy wanton strips)

Fridays & Saturdays 5-7pm







GENTLE YOGA



Increase flexibility, strength, focus, balance, mood, reduce stress

Thursdays 5:30pm

Worth Brewing
Bee Hive Ballroom

60 minutes, mat based yoga, sitting/standing, gentle for joints
Bring your own yoga mat
Mats available to rent $5

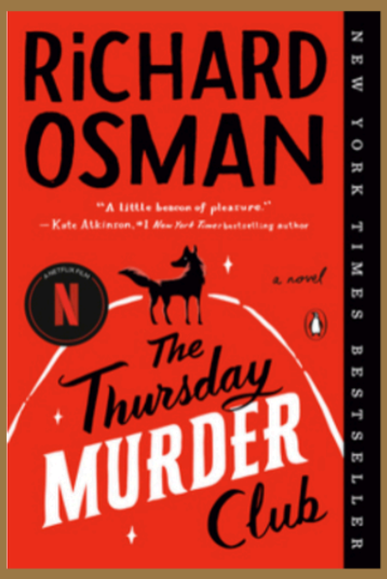
WALK-INS WELCOME

$15/class, $45/4, $120/10
moozicluva@yahoo.com
@facebook.com/nikkole.koenig



Books A-Brewin' Upcoming Reads

Contact manager@worthbrewing.com to join.
Books provided by public library, no cost



TO DISCUSS:

NOVEMBER 24

NOTE ATYPICAL DATE



STAY TUNED FOR 2027 WORTH BREWING COMPANY FESTIVAL DATES!





Stay with us in the Airbnb!

Check out our cozy, retro apartment for your next family visit. 2 BR, sleeps 5.

Airbnb Bed & Brewery

Beehive Ballroom for your special event

Please take a moment to look around the Beehive Ballroom on your next Tap Room visit. It is the crown jewel of the award-winning historic restoration of the IOOF-Erickson Building.

Beehive Ballroom

Worth Brewing Company

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Reach Out To Us

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