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Jul 9 (3 days ago) ☆

IRON HILL BREWERY & RESTAURANT



Iron Hill Wilmington Head Brewer Brian Finn – photo credit Steve Legato

FOR IMMEDIATE RELEASE

July 9, 2012

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IRON HILL BREWERY & RESTAURANT **HOSTS WILMINGTON BEER WEEK**

WILMINGTON, DE – Head Brewer **Brian Finn** from [Iron Hill Brewery & Restaurant](http://www.ironhillbrewery.com) (710 Justison Street, [302-472-2739](tel:3024722739)) is thrilled to announce his events for the 2nd annual [Wilmington Beer Week](#), held **Saturday, July 14 through Saturday, July 21**. Key events include: a **“Brewed in Delaware” Beer Dinner** from **Chef Geoffrey Allan**, in collaboration with Iron Hill Newark, Stewart’s, Dogfish Head, Sixteen Mile, Fordham and Twin Lakes; plus the release of the collaboration beer, **Ironyard Stew Double IPA**; as well as an outdoor **Beach Party** on the deck and of course, tons of great beer.

“We’re proud to hail from Delaware, and Wilmington Beer Week is a great way for us to celebrate the amazing brewers across the state that make this tiny corner of the country such an exciting place for brewers and beer lovers alike,” says Finn.

Wilmington Beer Week events at Iron Hill Wilmington will include:

Locals on Tap Day

Stop in and enjoy local beers on tap. We will be pouring Tweeds Tavern Stoudt from Twin Lakes Brewery and Old Court Ale from 16 Miles Brewing Company.

Saturday, July 14; 11 a.m. until 10 p.m.; pay-as-you-go

Spread the Beer Week LOVE!

We are spreading the Beer Week love as we pour pints of Yard's Love Stout and pairing it with our Chocolate Molten Cake, a beer-and-dessert experience you might just fall in LOVE with.

Saturday, July 14; 11 a.m. until 10 p.m.; pay-as-you-go

Collaboration Beer Release: Ironyard Stew Double IPA

This beer, brewed in honor of Wilmington Beer Week with Tim Roberts of Yards, Ric Hoffman of Stewart's, Justin Sproul of Iron Hill Newark and Finn, is a copper-colored, American-style double IPA with full-bodied malt flavor that supports the high levels of hops flavor and aroma.

Wednesday, July 18; 6 p.m. until 8 p.m.; pay-as-you-go

Brewed in Delaware Beer Dinner

This six-course beer dinner will include: **Gazpacho-Shrimp Cocktail** with Old Bay spiced shrimp and traditional tomato gazpacho, paired with **Saison** from Iron Hill Newark; **Colossal Crab Tostadas** with peach and smoked poblano salsa, micro greens and cilantro oil, paired with **Maibock** from Stewart's; **Watermelon Salad** with jicama, chayote, nopales and mango-lime vinaigrette, paired with **Midas Touch** from Dogfish Head; **Barbecued Babyback Ribs** with ancho-honey barbecue sauce and cheddar-jalapeno mac'n'cheese, paired with **Old Court Ale** from Sixteen Mile; **Mesquite-Smoked Prime Rib** with bourbon smashed potatoes and roasted garlic jus, paired with **Doppelbock** from Fordham; and **Bananas Brulee** with chile pepper glaze, vanilla ice cream and chocolate cause, paired with **Tweeds Tavern Stout** from Twin Lakes.

Thursday, July 19; 7 p.m.; \$75 per person, including tax and gratuity

Delaware Beach & Beer!

As the finale event of Wilmington Beer Week, this party will also serve as the official kick-off of the summer season at Iron Hill's outdoor deck. Special beers from Dogfish Head and Iron Hill will be available on draught. Guests are encouraged to don beach gear and enjoy festive decorations, a baby paddling pool, staff dressed as lifeguards and live music from Chorduroy.

Saturday, July 21; 4 p.m. until 1 a.m.; pay-as-you-go

At Iron Hill Wilmington on Sundays, they serve a \$21.95 "Prime Time" Dinner from 1 p.m. until 9 p.m., with a choice of prime rib or seared salmon, plus a garden salad or cup of soup and a pint of house beer or a glass of house wine. Happy Hour is held Monday to Friday from 5 p.m. until 7 p.m., with specials including \$3 house beers and \$4 seasonal beers, seasonal drinks and house wine, served throughout the bar and cocktail areas. Iron Hill also offers a daily take-out special of two pizzas and a growler of house beer to go for just \$25.

Founded by home brewers **Mark Edelson** and **Kevin Finn** and restaurateur **Kevin Davies** in Newark, DE in 1996, Iron Hill Brewery & Restaurant is the region's fastest-growing restaurant group, blossoming from one restaurant and brewery to nine locations across the mid-Atlantic. Each is dedicated to producing and serving top-quality hand-crafted beers and cuisine in a warm and hospitable setting, and all are open seven days a week for lunch and dinner. Their acclaimed beers have accumulated a wealth of awards from the nation's top beer festivals, and their restaurants have earned more than 100 "Best of" nods from local and national publications.

For more information about Iron Hill Brewery & Restaurant, or to make a reservation at any of their locations, please visit www.ironhillbrewery.com, follow them on Twitter ([@IronHillWilm](https://twitter.com/IronHillWilm) and [@IronHillBrewery](https://twitter.com/IronHillBrewery)) and like them on [Facebook](https://www.facebook.com/IronHillBrewery).

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