



### **Our New Midtown West Location: Open...Any Day Now**

We're pleased to announce the opening of our seventh restaurant later this month, a **Midtown West** branch located at **625 Eighth Avenue** (41<sup>st</sup> Street; 646-214-1000). Soon Midtown West residents, office workers, and Port Authority Bus Terminal commuters will have what their neighborhood sorely needs: its very own Heartland, complete with award-winning beers, inexpensive American comfort food, comfortable surroundings, and warm service.

The cozy interior of this new 160-seat Heartland will feature a 27-foot-long copper mural lined with famous quotes about beer, 44 beer barrels perched above a mahogany bar, and a wide assortment of "brewiana" on the walls. You'll know you've arrived at the right place when you see the eye-catching Heartland Brewery clock that hangs off the building, reminiscent of ones formerly found in front of old New York City hotels.

As always, on tap at this new Heartland are our six "classic" award-winning craft beers, plus up to six more seasonal beers and all of our homemade sodas. As most of you know, all our beers (and sodas) are made by Brewmaster Kelly Taylor at our brewery in Fort Greene, Brooklyn.

Foodwise, the Midtown West location's menu will showcase many dishes that have long been popular specials at the other Heartlands, but will now be permanently on this location's menu: **Shepherd's Pie**, a **Corned Beef Reuben**, **Romano-Crusted Chicken Salad**, and more. Burger connoisseurs will also be pleased to learn that this new Heartland will offer several signature items from our acclaimed **HB Burger**, including: the **HB Beef, Turkey and Tuna Burgers**.

To get to the restaurant by subway take the: A, C, E to the 42nd St./Port Authority stop. We hope to see you there!

### **February and March Seasonal Beers**

If anyone is qualified to collaborate on a great coffee beer it's Heartland Founder Jon Bloostein and his brother, Oren, the owner of Oren's Daily Roast. These two "brews brothers," along with Heartland Brewmaster Kelly Taylor, have created a killer **Sumatra Porter** (5.5% abv.) that's been an instant hit. Made with coffee-accented malts from England and fresh-roasted Sumatra beans, this earthy porter has a light chocolate and coffee aroma and chicory taste.



Other February seasonals include our spicy and robust **Belgian Cornhusker Lager** (5% abv), which is fermented with Belgian wheat; our **Not Tonight Honey Porter** (6.5 % abv), an ebony-and-garnet-hued brew with hints of fresh clover honey and blackstrap molasses; and our **Full Moon Barley Wine** (10% abv), a full-bodied, tawny-colored beverage packed with English malt and American hops; look for a rich toffee sweetness and a long, long finish.



In March look for **Kelly's Irish Red** (5.5% abv), a rich, red St. Patrick's Day favorite made with lots of caramel malt and poured "Irish style" for a creamy texture; **Betty's Blueberry Lager** (4.5% abv), a crisp, dry brew with notes of blueberry and plum; and our **Belgian Special Porter** (8.5% abv), showcasing distinct chocolate, coffee, and caramelized pecan flavors.