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Get a Taste for the Stevens Point Area

Discover the true local flavor for the Stevens Point area, by following your fork or mug. The culinary creations that call Portage County home encompass homegrown flavors with a unique twist.

Can't Miss List:

1. Tucked into the [Stevens Point Area Co-op](#), don't overlook the [Earthcrust Bakery](#). Besides meeting most of their electrical needs with solar power, they use local dairy products, eggs, honey and vegetables. (Before leaving town, don't miss out on a stop at the [Main Grain Bakery](#), and its classic wall of well-loved recipe cards before snagging a sweet or savory treat.)
2. In the mood for a traditional Wisconsin Supper Club? Check out the [Sky Club](#), known as home to the first refrigerated salad bar. Enjoy the ambiance and décor, with a distinct supper club flair known as a Wisconsin institution. After dinner save room; Sky Club is one of the few places where you can still enjoy the classic after dinner drinks like Grasshoppers, Brandy Alexanders, and Pink Squirrels.
3. Craving something sweet? Try the homemade pie at [Cozy Kitchen](#), which is definitely worth the stop. **Insider tip:** The mural on the outside of the building was painted by local artist Greg Luedtke. Looking for something more than your usual run of the mill flavors? Visit King Cone (open seasonally), with locations both in Plover and Amherst. Here you can explore around 30 homemade ice cream flavors, made right here in Portage County. Can't decide what to get? Ask to split a scoop to try two flavors, or opt for their popular award winners like Lemon Pie, Butter Pecan Kruncher or Caramel Apple Sucker.
4. To really get a taste for the area, make the drive to [Mullins Cheese](#), located north of Stevens Point, near Lake DuBay. Celebrating their third generation in cheese making, their gift store offers over 75 different varieties of fresh made cheeses. Be sure to pick up a bag of fresh (still warm) cheese curds!
5. Looking for upscale dining with a twist? Check out [Father Fats](#) or [Christian's Bistro](#), both with chefs dedicated to using local and fresh products from the area, when possible. **Insider Tip:** For a change of scenery, try [PJ's](#) the new restaurant at the renovated SentryWorld, for an interesting local twist on classic cuisine.
6. Want to find more local goodies, outside of the growing season? Check out the indoor farmers market, [Market on Strongs](#), featuring a number of Wisconsin products. Or, grab a copy of the [Farm Fresh Atlas](#) through the Central Rivers Farmshed to find your own local producer. And, starting in November 2016 – head to the [winter farmer's market](#) complete with breakfast.

A Tasty Craft

Craft brewing, winemaking and distilling is a delicious way to explore the local flavors. Four distinct breweries a winery and a distillery in the Stevens Point area offer many places worth exploring, and a taste.

Can't Miss List:

1. The [Stevens Point Brewery](#), a local favorite since 1857, is one of the oldest continuously operating breweries in the United States. Schedule a tour to walk through the brew house, aging

cellar, bottling house, and warehouse to watch the history in action. After the tour, visit the hospitality room for samples of their best brews and specialty sodas.

2. To explore more Wisconsin flavors, try [O'so Brewing Company](#) in Plover. O'so recently opened a Tap House, with large viewing windows into the working brewery, featuring 40 Wisconsin beers on tap, open Monday through Saturday. For a closer look, grab a tour on Saturday afternoons, for a small donation to a local charity. **Insider Tip:** Over 21? Try a beer served on a Nitro tap, for an interesting change in texture and flavor.
3. More local craft beer can be found at [Central Waters Brewing Company](#) in Amherst. The brewery powered by more than 1,000 square feet of solar panels, and is recognized in the Wisconsin Department of Natural Resources Green Tier program, supports renewable energy sources in other ways. Their beer, 'Shine On', which is made with Wisconsin grown, organic barley, helps support the Midwest Renewable Energy Association. Their tap room is open to the public on Friday and Saturday evenings. **Insider Tip:** If you want a closer look, grab a tour available on most Friday's and Saturday's at 5:00 p.m.
4. Want to try something new? [Kozy Yak](#) is the newest brewery located in downtown Rosholt. Come in and learn about their specialty beers and their connection to historical events. During your visit don't overlook the wines, many of which are blended with other local fruits, available by the glass. **Insider Tip:** While tasting the latest specialty beer order a bite to eat from their menu and try their German style malt beer pretzel, specialty pizza's and other creations.
5. Interested in the craft distillery movement and the art of the cocktail? Then you will definitely want to check out [Great Northern Distilling](#), located in Plover. Visit this craft distillery to sample their potato vodka, herbalist gin, old fashioned brandy, four-grain whiskey and jezynowka (blackberry brandy, a local favorite). They elevate the cocktail to an art form, in their mixology bar, where you can get a taste before or after a tour.
6. The newest addition to the Central Wisconsin Craft Collective, is [Sunset Point Winery](#). Raise your glass and try this new local flavor. This winery, located in downtown Stevens Point, offers tours and has a tasting room with charming hardwood floors and lofted ceiling with skylights.

Cocktails with a Twist

On the rocks, neat or with a splash of water, in the Stevens Point Area, you'll want to check out these great cocktail spots.

1. For margarita's or old fashioned with a twist, check out Father Fats Public House in Downtown Stevens Point. This is a small plates restaurant that uses locally sourced ingredients. They specialize in changing menus (in both the restaurant and bar) to keep it fresh and seasonal, like their White Peach Old Fashioned or the Strawberry & Lime-Basil Margarita. **Insider Tip:** The owner Christian Czerwonka is a classically trained chef who used to work for Emeril. He has two restaurants locally, including Father Fats and Christian's Bistro.
2. For a classic old fashioned, plan a trip to the Sky Club in Plover. Enjoy a staple of the supper club scene, the Old Fashioned before dinner and even purchase the iconic mix from the Sky Club before you leave to savor this Wisconsin institution at home.
3. For another twist, don't miss the cocktails direct from the source at [Great Northern Distilling](#). Their first product, Potato Vodka, using potatoes grown in central Wisconsin. There is no dull drink here; they specialize in custom cocktails with a rotating menu, at their mixology bar. **Insider Tip:** They make all of the add-ins from scratch, like their ginger beer to the infused vodka. The drink menu is constantly changing.