

25 Best Washington State Breweries

October 25, 2018
VacationIdea
By: Staff Writer

Washington is home to many breweries of all sizes. Most of the breweries spread throughout the state are craft breweries that are locally owned and run, giving them a great deal of character. There are breweries for all tastes, whether you prefer traditional brewing methods and flavors or like to try new things.

1. Ghost Runners Brewery

Ghost Runners Brewery has ten barrels and was founded in 2012. They have a core selection of their own handcrafted ales as well as seasonal exclusives that you can enjoy in the tasting room or at restaurants and bars in the area. Every brew is handcrafted to feature premium hops, high-quality grain, and a reputation for quality and consistency. The brews have running-themed names as the brewery wants to celebrate the fun of running. Some brews you may spot on tap include PROST! (Marzen), Sasquatch Finest (harvest saison), Chasing Fluffy Pink Unicorns (raspberry gose), Track Star IPA, Pre-HO!ptaine (imperial IPA), Boston (double American red ale), the award-winning Phantom Rojo (imperial red ale), award-winning Elite (Belgian style golden ale), 5K in Paradise (IPA), Cross Country (red style Kolsch), and Running with Scissors (New England style IPA). There are also two barrel aged beers from the brewery. Visit the taproom any night or head there for Thursday night trivia.

4216 NE Minnehana St #108, Vancouver, WA, Phone: 360-989-3912



2. Stoup Brewing

Stoup Brewing is the combined effort of co-founders with a passion for crafting beer and gastronomy, respectively. You can find a list of the beers on tap on the Stoup Brewing website as well as which brews are fermenting at the moment. At the time of writing, these included American Pale Ale, Robust Porter, Bavarian-Hefeweizen, Azeldo IPA, Brute IPA, Berliner Weisse, Centennial Fresh Hop, Citra IPA, German Style Pilsner, Dunkelweizen, NW Red, Pistol Fingers IPA, VicSecret IPA, Mosaic Pale Ale, and User Your Melon Pale. For those who want to take large amounts of the beer home, Stoup Brewing also offers keg sales. The brewery does not have its own kitchen, but they keep a rotation of delicious food trucks outside. If there is not a food truck when you visit the brewery, you are welcome to bring in outside food, but when the trucks are present, Stoup Brewing prefers you support the trucks.

1108 NW 52nd St., Seattle, WA, Phone: 206-457-5524

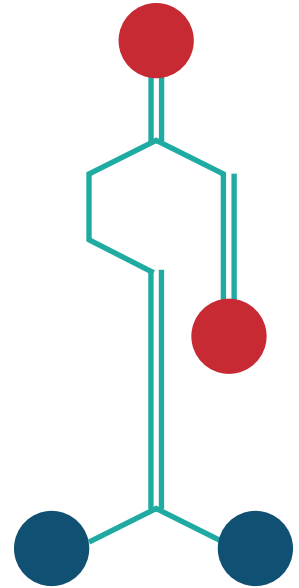
3. Hale's Ales

Hale's Ales is the Pacific Northwest's longest-running brewery, owned and operated by its namesake Mike Hale since 1983. The Seattle favorite brewery is known for its world-class ales produced according to traditional English brewing methods, crafted with locally-sourced hops and flavor ingredients. Small-batch ales are produced throughout the year in open fermentation tanks, featuring English and Belgian-style yeast strains. Year-round favorites include the company's Pale American Ale, Mongoose IPA, El Jefe Weizen, Troll Porter, and Cream Hale's Special Bitter. Visitors can stop in at the company's tap room throughout the week for samples and pints, including experimental selections like bourbon barrel-aged variants and styles released under the company's Leary Way limited brewing series.

4301 Leary Way NW, Seattle, WA 98107, Phone: 206-782-0737

4. Reuben's Brews

Adam and Grace began Reuben's Brews following the birth of Reuben, their first child. They are originally from the UK and the brewery opened in 2012, going on to win many awards around the world for their brews. They have recently expanded their sour and oak aged wild program with the release of their very first oak-aged wild beer. Brettania features boysenberry and blackberry and Reuben's also released the brett Belgian Pale Pillars of Gold and brett IPA Tropical Fruit. At any moment, you will find 24 taps of beer with a rotating selection to choose from. Reuben's updates the tap list on their website weekly and at the time of writing, it included Life on Mars, Autumn Harvest, Gose, Pillars of Gold, Cask Festbier, Festbier, Crikey IPA, Triumvirate, Altbier,



Robust Porter, and more. There is also a guest cider and “guest” gluten-free cans for those with dietary restrictions or who do not like beer. The taproom is kid-friendly and has soda, juice, root beer, and more. The taproom does not serve its own food, but Reuben’s encourages you to bring your own food. Or you can check out one of the food trucks that are there on a rotating schedule most afternoons except Mondays or order pizza with a discount.

5010 14th Avenue NW, Seattle, WA, Phone: 206-784-2859

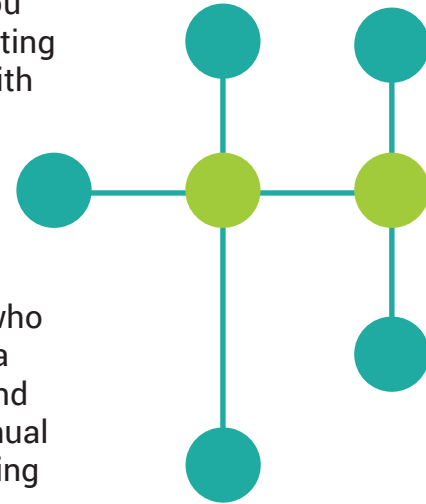
5. Black Raven Brewing Company

Black Raven Brewing Company was created by beer lovers who wanted to brew beer that they would appreciate. They have a selection of award-winning beers that are available year-round plus seasonal beers you will not find anywhere else. The annual production capacity for the brewery is 12,000 barrels, including space for their cask and barrel programs. When you visit the taproom, you can get a brew as 12, 16, or 20 ounces or take home a 32- or 64-ounce growler. There is also the option of a flight and limited bottle releases. Some of the brews you will find include Beak & Claw Black IPA Pro-Am Collaboration, Beaktweaker Citrus IPA, and award winners like Coco Jones Coconut Porter, Corvus Frambicus American Raspberry Sour, La Mort Bourbon, Morrighan Nitro Stout, Pour Les Oiseaux Wine Barrel Aged Saison, and Corvus Kriekus American Cherry Sour. There is no kitchen at the Black Raven Brewing Company, but they do host a rotating selection of food trucks, work with local food delivery options, and encourage you to bring in your own food. The taproom is open daily with space for 100. Well-behaved pets can join their humans on the seasonal outdoor patio.

14679 NE 95th St, Redmond, WA, Phone: 425-881-3020

6. Burwood Brewing Company

Burwood Brewing Company sits in Walla Walla wine region. The owners are passionate about beer and have experience with brewing and aim to create a space with delicious beer and a friendly, cozy atmosphere. Some of the brews you can find at this brewery include Wet Hop Wally, Citra Pale Ale, The Djuice Unchained, Wally, Hefe Weizen, Ekuanot Pale Ale, Irish Red Ale, Hop Locker IPA, Sticke, Black Beer, Oktoberfest, Pilsner, Witbier, and IPA. Enjoy a drink at the taproom or grab a growler to take with you and enjoy later. The brewery also sells kegs and party taps. If you forget to take home some of the Burwood brews, you can also find them around Walla Walla. The taproom is open on Thursdays from 4 pm to 8 pm, on Fridays from 4 pm to 8 pm, on Saturdays from 12 pm to 9 pm, and on Sundays from 2 pm to 7 pm. This brewery does not serve food, but you can bring outside



food yourself or order it for delivery; there are also food trucks in the summer. The space is also kid-friendly. Check the brewery's schedule for special events like Oktoberfest, music, fun runs, and brew releases.

1120 E Street, Walla Walla, WA, Phone: 509-876-6220

7.Chainline Brewing Company

Chainline Brewing Company sits along the new bicycle corridor in Kirkland and aims to provide those in the area with fine locally-made ales and lagers in the northwest style. The brewery dates back to 2014 and was the first brewery to open along this corridor. They brew on an 11-hectoliter copper brewhouse that came from the Czech Republic, allowing for unique processes and brews that are unusual for the area. In addition to serving brews in the taproom, you can find Chainline's beer at other local restaurants and craft beer establishments. Year-round brews include Polaris Pilsner, Recumbent Red, Tune Up "Juicy" IPA, and Trail Gnome IPA. Seasonal brews include Tom Common's, Apricot Infused Norge-Weisse, Gigantic IPA, Zwickelbier, and Cyclo Festbier. For those who prefer, there is also a hard cider guest tap featuring Locust Original Dry Cider. Take your favorite brew to go in a growler or cans. The taproom is family-friendly and you can bring along your dog as well as he is well-behaved and leashed; ask if the bar has treats for your pooch. Enjoy food from one of the rotating food trucks that are on-site.

503 6th St S, Kirkland, WA, Phone: 425-242-0923

8.Fortside Brewing Company

Fortside Brewing Company was created to strengthen the culture of craft beer in SW Washington, which is considered the "Fort"-side of the Columbia River, hence the name of the brewery. The brewery creates beers that people enjoy smelling, tasting, and experiencing, always with local ingredients. Try a beer in the taproom or take a crowler, growler, or keg to go. Just some of the brews from Fortside you may or may not find on tap include Kanaka Ale, Big Beast, Lupinator, Couve-toberfest, Double Baked, Cocoa-Fied, Barrel-Fied, Hop Gold, and Orange Whip. The taproom is comfortable and inviting as well as kid-friendly and dog-friendly so no one has to get left behind. The taproom is open Tuesdays to Thursdays from 4 pm to 10 pm, Fridays from 2 pm to 10 pm, Saturdays from 1 pm to 10 pm, and Sundays from 1 pm to 8 pm. On Thursdays, Fridays, and Saturdays, you can get food from Mad Dogs Gourmet right on site. They specialize in gourmet all-natural hot dogs, including beef and turkey dogs, organic chicken apple sausage, pork bratwurst, certified angus hamburgers, and house-made veggie patties.

2200 NE Andersen Rd, Vancouver, WA, Phone: 360-524-4692



9. Holy Mountain Brewing Company

Holy Mountain Brewing Company is in Seattle's Interbay neighborhood and was founded in 2014. The brews have always been influenced by oak and there are many oak barrels, fouders, and puncheons for primary fermentation and long-term aging. The brewery uses hops from Yakima Valley, among the best producers in the world. Instead of featuring year-round brews, Holy Mountain always has a changing lineup that includes oak-influenced beers as well as hop-forward lagers and ales. At the time of writing, the beers on tap at Holy Mountain Brewing Company included pale ales, a London-style porter, a Kolsch-style ale, Foudre-aged saisons, a double oatmeal brown ale aged in bourbon barrels, a helles lager, a brett saison, a Belgian-style white ale, and a table beer. Or you can get a bottle of an oak aged saison or an ale aged in oak on Riesling grapes to have there or one of the three choices of bottles to go. The taproom is open on Mondays through Thursdays from 3 pm to 9 pm, on Fridays and Saturdays from noon to 10 pm, and on Sundays from noon to 9 pm. The taproom is not kid-friendly or pet-friendly, but you can bring kids along if you are just picking up a growler.

1421 Elliot Ave W, Seattle, WA

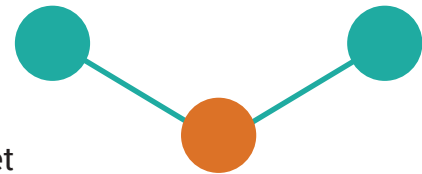
10. Iron Goat Brewing

Iron Goat Brewing recently opened a new taproom to meet demand with an inviting atmosphere, delicious food, and great beer. In the taproom, you can find not only the main beers from the brewery but also some unique ones you will not find anywhere else. Some of the standard beers worth trying include Brick & Steel IPA, Paul's Pale Ale, Goatmeal Stout, Head Butt IPA, The Impaler Imperial IPA, Bleating Red Ale, Trashy Blonde, and Goatorade. Keep an eye out for seasonal brews as well, including Blackberry Apricot Sour Ale, Goatnik Russian Imperial Stout, Irish Kate Imperial Red Ale, and Gruff Goats Tripel. The taproom also has a food menu with items like pizza, sideboards, sandwiches, salads, bowls, and soups. All pizzas feature dough and sauce made in-house. There are also delicious small plates like bruschetta with rotating toppings, house-made pretzels, olives, a charcuterie board, and a brat and pickle board. Finish it up with a root beer or beer float or crème brûlée.

1302 W Second Ave., Spokane, WA, Phone: 509-474-0722

11. Lazy Boy Brewing

The Lazy Boy Brewing taproom is right inside the brewery, so you get to watch the brewing take place as you enjoy your drink. At any given moment, there are ten Lazy Boy beers on tap. While you can find year-round brews throughout the area, there are also



specialty and seasonal beers that are only available in the taproom. You will always find Lazy Boy IPA, Amber, Bavarian Hef, and Citra Tonic IPA on tap. Other brews include Peach Hef, Hazy IPA, Oatmeal Stout, Triple IPA, Summer Rye, Golden Ale, Double Trouble IPA, and Norwegian Death with Chocolate. There is also a guest cider tap that rotates plus bottled rotating ciders and bottled Lazy Boy beers. There is no kitchen at Lazy Boy Brewing, but you can get a snack like popcorn. You can also bring your own food with you. The space is dog-friendly and kid-friendly and also sells gear like shirts. The taproom is open on Tuesdays and Wednesdays from 3 pm to 9 pm, on Thursdays and Fridays from 3 pm to 10 pm, on Saturdays from 2 pm to 10 pm, and on Sundays from 1 pm to 7 pm.

715 100th St SE, Suite A-1, Everett, WA, Phone: 425-423-7700

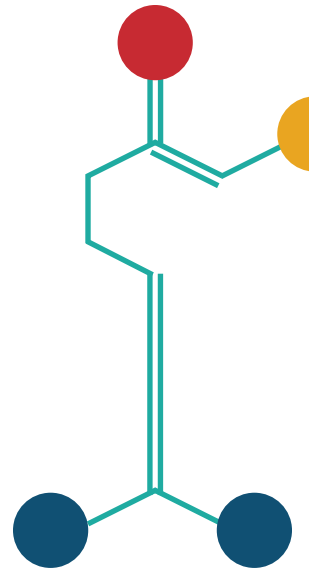
12. Machine House Brewery

Machine House Brewery has two locations, with the main one featuring the brewery in Georgetown and the other in the Central District acting as a taproom. The brewery began in 2013 and has consistently produced cask-conditioned ales. They brew in small batches at their Georgetown brewery, with a focus on British traditions and beers of all styles. Signature ales include Golden Ale, Dark Mild, and Best Bitter. Check their website to see the current seasonal beers on tap, such as Porter, NW Bitter, Mandarin Pale Ale, and Cambridge Bitter. Past seasonal beers have included Single Hop Comet Pale Ale, B-Day Beer – Spelt IPA, Oat Pale Ale, Citra Mosaic IPA, IPA (Wakatu, Motueka, Ella), Cashmere Blanc Pale, Galaxy Pale Ale, Winter Warmer, Blakeney Bitter, Imperial Stout, and Fresh Hop Citra IPA. Be on the lookout for new brews. The Georgetown location always has seven of their cask ales served using traditional hand pumps plus a guest tap and local cider in either bottles or cans. It is kid- and dog-friendly, and encourages you to bring outside food. The Central District location has nine cask ales, four guest taps, and a small food menu plus two TVs. This location is adults-only. Both locations have Wi-Fi.

5840 Airport Way S., Suite 121, Seattle, WA, Phone: 206-402-6025
and 1315 E. Jefferson St., Seattle, WA, Phone: 206-484-8324

13. North Sound Brewing Co.

North Sound Brewing Co. makes unfiltered small batch ales that are inspired by the old world. The brewery was founded in 2010 and gets inspiration from traditional old ales from Ireland and the UK but with a NW twist. Thanks to small batches, North Sound Brewing Co. takes their time to deliver perfect brews. Thanks to the unfiltered nature of the brews, they are more flavorful. Try Hopsolicious IPA, To Hell in a Hop Basket Imperial IPA, 101



Imperial IPA, Baffing Spoon Scottish Ale, Barb's Beer, Big Bend Blonde Ale, Big R Imperial Red, Bitter Rain, Creepy Monkey Barrel-Aged Double Brown, Goosetown Brown, Here's Your Damn Amber, and other beers, some of which are seasonal. Get a 20-ounce pint or a 16-ounce crowler to go. Kegs are also available. You can sip on your beer of choice in the taproom or the beer garden. The taproom is adults-only but dog-friendly and has a rotating tap list that includes nitro beers. Monday through Thursday, the taproom is open from 3 pm to 7:30 pm. It is open on Fridays from 1 pm to 8:30 pm, on Saturdays from noon to 8:30 pm, and on Sundays from noon to 6:30 pm.

17406 State Route 536, Mount Vernon, WA, Phone: 360-982-2057

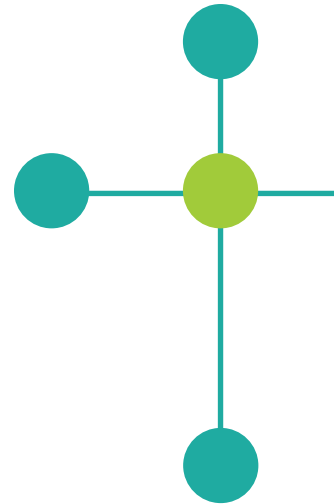
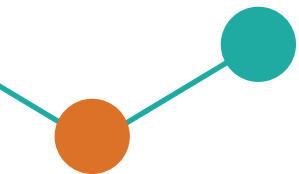
14. Old Ivy Brewery & Taproom

The Old Ivy Brewery and Taproom gets its name from the climbing vines on the exterior of the patio. This vine actually came to Vancouver in 1947 from Hilltop Farm close to Forest Grove, where it arrived from Germantown, Pennsylvania, in 1848. The brewery itself was remodeled in early 2014 as a 7-barrel custom brewhouse. When you visit the taproom, you can try Evergreen, 3 States Away IPA, Hazy Like a Fox, Patio Pale, The Black Eyed PA, The Big Newton, Corn Star, Bettin Lucky Lager, My Favorite "Marzen," or Rediculous. Guest taps include hazy IPAs, Belgian-style saisons, robust porters, and lambics from the region. You can also find some meads and ciders if beer is not your beverage of choice. In addition to the vast range of brews, there is also an extensive food menu with as many items made from scratch using local ingredients as possible. You will find wings, mussels, and spinach artichoke dip to start along with taco Tuesdays, soups, salads, sandwiches, burgers, and specialties like blackened catfish and mac and cheese. Opt for a beer float or brownie at the end of the meal.

108 W Evergreen Blvd, Vancouver, WA, Phone: 360-993-1827

15. Perry Street Brewing

Perry Street Brewing is a neighborhood brewery as well as taproom in Perry District. They pride themselves on offering an extensive rotating tap list, a list of local wines, and multiple non-alcoholic options. Try out one of their delicious beers like Hazy Fresh Hop IPA, Simcoe Fresh Hop IPA, and a single malt fresh hop pale. Check out new releases and more via the brewery's Facebook page. The taproom is family-friendly and there is a full kitchen menu with specialty fare for lunch and dinner made from scratch. The food menu includes rotating street tacos, hummus and veggies, sliders, pub pretzels, a cheese and charcuterie board, salads, wraps, chile lime chicken, citrus pork, turkey bacon, and kid-friendly food. If you don't want a beer, you can enjoy a



gluten-free brew, French press coffee, tea, soda, or one of several wines and ciders.

1025 S. Perry Street #2, Spokane, WA, Phone: 509-279-2820

16. Populuxe Brewing

Populuxe Brewery is independent, owned and operated by its brewer. It was founded in 2012 following years of home brewing. Populuxe Brewing has as many as nine beers on tap at any given moment, with the ability to check an up-to-date on-tap list on social media. Some of their most popular brews include American Blonde, Beer Snob Brown, Cinderblock CDA, Citra/Red, and Populuxe IPA, Burke-Gilman Bitter. Throughout its history, Populuxe Brewing has regularly hosted live music, family happy hours, local artists, and food trucks. Weekly events include Pop Trivia on Mondays, mug club Mondays, and Cask Night on Thursdays. It also has the largest beer garden in Ballard. Whether or not a food truck is present, guests are welcome to bring their own food or order something for delivery. There is also room to host events at Populuxe.

826 NW 49th St, Seattle, WA, Phone: 206-706-3400

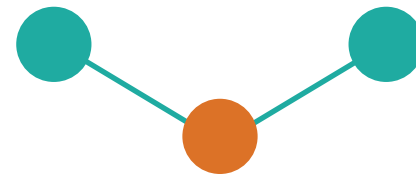
17. Postdoc Brewing Company

Postdoc Brewing Company is conveniently located by the east entrance of Marymoor Park, making it easy to go for a drink before or after exercising, picnicking, walking your dog, or just enjoying the park. It opened in late 2013 following homebrewing as one of the co-owners earned his PhD in Biochemistry. You can find an updated tap list on the brewery's website. At the time of writing, some options included Hogus Maximus Barriculus (triple IPA), Hydrogen Blonde, Case Study Hazy Double IPA, Alpha Factor IPA, 2016 Rye Barrel Aged Demon Star, Kilty MacPumpkin, Southern Passion Golden Ale, Cream Session Coffee Porter, and NITRO Kilty MacSporran. The brewery has various gourmet snacks on hand for customers to buy, but they also welcome you to bring in food or order something for delivery. They even have menus available at the bar. There are also regular food trucks, which can you can find scheduled on the events page of Postdoc Brewing Company's website. Or plan on visiting during Taproom Trivia Tuesdays or a special event.

17625 NE 65th ST Suite 100, Redmond, WA, Phone: 425-658-4963

18. Rail Side Brewing

Rail Side Brewing makes their brews with the finest yeast, hops, and barley, without any additives or chemicals to provide great beer. They have both year-round and seasonal beers, spanning a range of options. Just some of the brews you may find on tap at



Rail Side Brewing include One 10 Wheat (wheat ale), Wig Wag Wit (Belgian witbier), Slack Action Kolsch, Railside Pale Ale, Railside Oktoberfest (Bavarian Marzen), Danny Boy Red Ale (Irish red), Hayburner Harvest Ale (American ale), and Pilsner. There are also IPAs, blond bocks, pale ales, imperial IPAs, Belgian dubbels, and lagers, among others. While at Rail Side Brewing, enjoy a starter like chips and salsa or brew house nachos. Or get a full meal with options like sandwiches and pizzas with the dough hand-made daily. Visit the brewery on Tuesdays through Thursdays from 3 pm to 9 pm or on Fridays and Saturdays from 3 pm to 10 pm.

309 NE 76th Street, Vancouver, WA, Phone: 360-907-8582

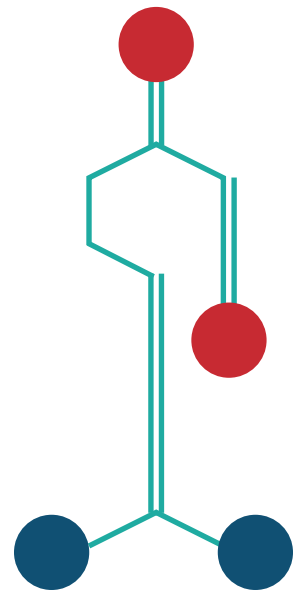
19. River Mile 38 Brewing Co.

River Mile 38 Brewing Company used to be known as Drop Anchor Brewery and creates fresh quality beers crafted by their brewers based on their own recipes. All signature beers are made from scratch with highest quality and freshest ingredients. You will find delicious brews like Six Spot Export Lager, Hard Over Hefeweizen, Scottish Pale Ale, Provocative Porter, Broken Hose Amber, Aye Aye IPA, and Scarlet Peach Ale. The taproom is friendly and a great place to socialize or watch the docks. The tasting room's hours vary based on season. After Labor Day, their winter hours include Fridays and Saturdays from 4 pm to 8 pm plus special days for special events and boat clubs. Summer hours start after Memorial Day and include extended hours until 9 pm on Fridays and Saturdays plus Thursday hours of 4 pm to 8 pm. Check the schedule for live music, food, and more.

285 Third Street, Cathlamet, WA, Phone: 360-355-4662

20. Schooner Brewing Company

Schooner Brewery is in the heart of Seattle's SODO neighborhood. It has been independently owned and operated for more than 11 years. You can find a vast range of brews, including farmhouse ales, barrel aged sours, lagers, NW IPAs, and everything in between. The tap list has over 20 options at any given moment, including draft wine, ginger beer, and hard seltzer in addition to beer. Just some samples of what you may find on tap include 3 Grid IPA, Hopvine IPA, Evergreen IPA, Who Dat Tart IPA, Seamstress Union Raspberry Wheat, Summer Ale, Grinderface Barley Wine, Schwartz Beer, Caliente Golden Ale, Profanity Hill Porter, San Juan Huckleberry Hard Seltzer, rotating ciders, and Proletariat red, white, or rose wines. You can visit the tasting room any day of the week and feel free to bring along your family. Pass the time while you sip your beer with shuffleboard or giant Jenga. Bring an appetite since there is a brunch menu and a kids' menu in addition to the extensive deli menu with ready-to-go and fresh from the grill sandwiches. There is also a main menu with multiple



appetizers and entrees like beer battered fish and chips, burgers, gnocchi, Asian noodle salads, seared polenta, street tacos, and King Street brown ribs.

3901 1st Ave S, Seattle, WA, Phone: 206-432-9734

21. Top Rung Brewing Company

Top Rung Brewing Company was started by two firefighters who pursued their passion for beer in their free time. After several years, they entered a HoseChaser Blonde in a competition, winning first place. From there, they slowly turned the hobby into a business, opening the brewing company in 2014. Now, it is a 10-barrel production brewery complete with a tasting room. The tasting room is designed to be family-friendly with a pet-friendly patio. You can get snacks or a warm pretzel in the tasting room, bring in your own food, order food for delivery, or take advantage of a food truck, with Wicked Pies Pizza making appearances every Thursday and Saturday plus two Wednesdays a month. The taproom is open on Wednesdays to Fridays from 3 pm to 9 pm, on Saturdays from noon to 9 pm, and on Sundays from noon to 6 pm. Every Thursday is a Thirsty Thursday – Randall Night with special infusions in one of their beers.

8343 Hogum Bay Lane NE, Lacey, WA, Phone: 360-915-8766

22. Two Beers Brewing Co.

Two Beers Brewing Co. was founded in 2007, located in a 104-square-foot storage unit. For over a decade, the brewery has been making and distributing beer throughout the region, focusing on crafting creative and delicious beers made with high-quality northwest ingredients. Year-round brews from Two Beers Brewing Co. include Wonderland Trail (India Pale Ale), Immersion Amber (Northwest-Style Amber Ale), Pilchuck Pilsner (Czech-Style Pilsner), Sodo Brown (American Brown Ale), EVO IPA, and Crooked Belgian Wit. Seasonal brews include Topsy Toboggan (Winter Ale), Day Hike (Summer Session Ale), Fresh Hop (India Pale Ale), Overhang (Imperial Porter), Fall Line (Russian Imperial Stout), Lima Loca (Mexican Lager), Mango Passionfruit (India Pale Ale), and The Other Coast (Hazy IPA). The tasting room of the brewery is called The Woods and they share it with the Seattle Cider Company. The space has 24 taps, an outdoor patio, seating for over 150, darts, and a pool table. It is dog-friendly but adults-only. The Woods features a brick and mortar location of the Bread & Circuses food truck. They serve up reimagined versions of your favorite bar foods, a rotating menu, and both shareable and plated dishes. Take home a growler, bottle, can, or keg.

4700 Ohio Ave S., Seattle, WA, Phone: 206-762-0490



23. White Bluffs Brewing LLC

White Bluffs Brewing has over 28 years of experience and the team feels that everyone should have access to quality beer. The tap list varies and at the time of writing, it included: Nectar of the Gods (NOG) IPA, Belgian Brut IPA, Red Alt, Biere De Mars, Rocktoberfest Lager, Summa Stout, Biere De Garde, Copa De Katy, Bluffdiver IPA, and EAWA Pale Ale. The full selection of White Bluffs Brewing beers includes dozens of options, with six farmhouse ales, ten IPAs, three wheats, three lights, a rye, three darks, a lager, two classics, and one “unique” beer. The taproom is adults-only but also has non-alcoholic beverages such as root beer and soda. Or you can get a glass of wine. If you want a snack, the taproom sells peanuts and pretzels. Or go to the Tom & Paul’s food truck on the outside patio for salads, sandwiches, nachos, fries, and burgers on Wednesdays through Saturdays. Regulars will want to consider joining the mug club for discounts, goodies, and exclusive access to brews.

2034 Logston Blvd, Richland, WA, Phone: 509-578-4558

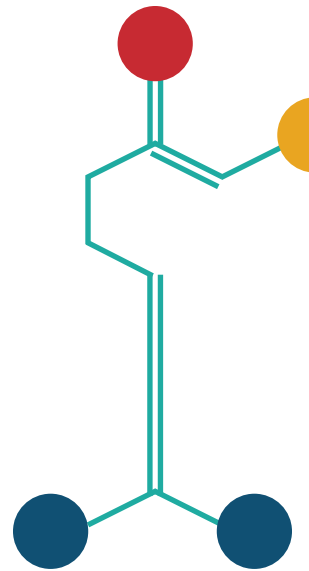
24. Wingman Brewers

Wingman Brewers aims to deliver full-flavored and spirited beers for the region of South Sound. All of their brews are based on the four key ingredients of water, hops, yeast, and barley, with some experimentation thrown in. At any time of the year, you will be likely to find Ace IPA and P-51 Porter. Seasonal brews include Beazle ESB, Coconut P-51 Porter, and Miss-B-Haven Tripel. They also have special, premium brews that they make whenever possible but they tend to run out quickly. These include Pocket Aces 2x IPA and Stratofortress. The taproom is open from Tuesdays to Sundays starting at 2 pm. Fridays and Saturdays, they close at 11 pm or they close at 9 pm the other nights. You will find multiple brews from the company itself along with one or two guest brews and a craft hard cider. Get a pint to drink there or fill up a growler to take home with you. Although there is no food on site, there are frequent food trucks or you can bring something in or order food for delivery. There If you don’t make it to Wingman Brewers during their regular hours, you can also find their brews at stores, bars, and restaurants in the Tacoma area.

509 ½ Puyallup Ave, Tacoma, WA, Phone: 253-256-5240

25. Yakima Craft Brewing Co

Yakima Craft Brewing Co began construction in December 2007 with the first beer sold in June 2008. The brewery takes advantage of being in the Yakima Valley, which is famous for its hop production. They produce high-quality ales and lagers, emphasizing unique character and full-bodied tastes. You can also find their brews throughout Washington and beyond on occasion. You can find an up-to-date tap list on Yakima Craft Brewing Co’s

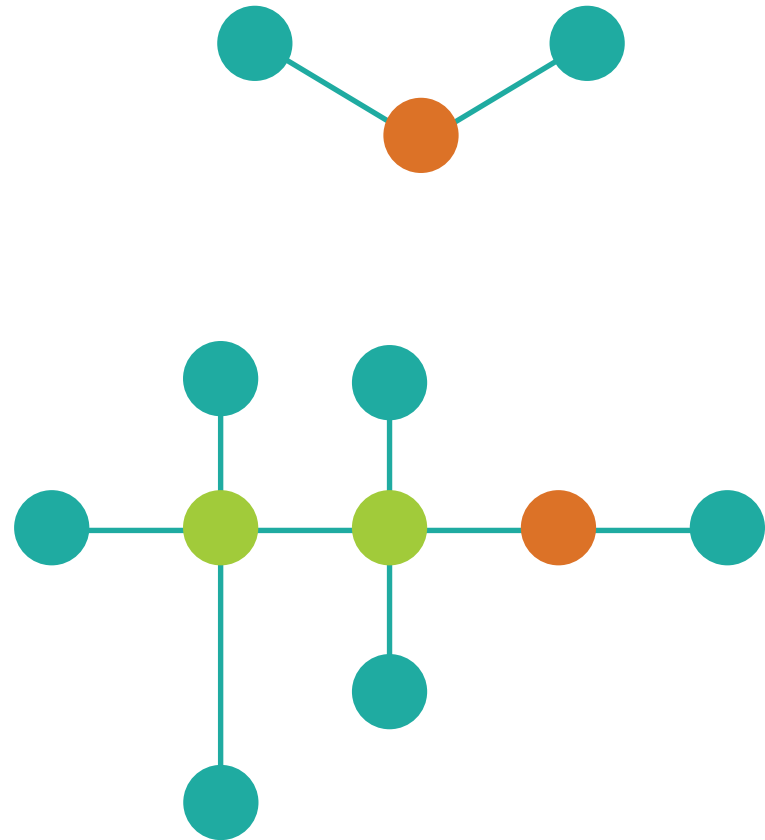


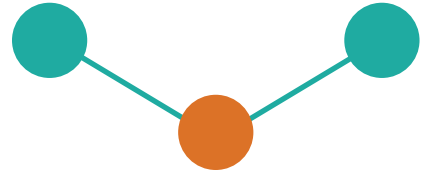
Facebook page. Just some of their brews include Easy Rider (Ale Dry-Hopped), Otra Mas (Pale Ale), 1982 (Amber Ale), Wizard (IPA), Pilsnerd, Not Quite Hazy (Northwest IPA), Red Hazy Skies (NE-Style Red IPA with raspberries), Vitamin R (Gose with Rainier cherries), Juic'ddd (Triple IPA), Oktoberfest, and more. At the time of writing, the 24 total taps included 15 brews from Yakima Craft Brewing. Be sure to check out the brewery's calendar as well for information on upcoming events, such as Spooktoberfest, tap takeovers, brew releases, and more.

2920 River Rd, Yakima, WA, Phone: 509-654-7357

25 Best Washington State Breweries

Ghost Runners Brewery
Stoup Brewing
Hale's Ales
Reuben's Brews
Black Raven Brewing Company
Burwood Brewing Company
Chainline Brewing Company
Fortside Brewing Company
Holy Mountain Brewing Company
Iron Goat Brewing
Lazy Boy Brewing
Machine House Brewery
North Sound Brewing Co.
Old Ivy Brewery & Taproom
Perry Street Brewing
Populuxe Brewing
Postdoc Brewing Company
Rail Side Brewing
River Mile 38 Brewing Co.
Schooner Brewing Company
Top Rung Brewing Company
Two Beers Brewing Co.
White Bluffs Brewing LLC
Wingman Brewers
Yakima Craft Brewing Co





More ideas:

North Jetty Brewing

North Jetty Brewing is a family-owned and operated brewery sitting on the Long Beach Peninsula. The taproom opened in 2014, but the brewery has done commercial brewing since 2012. They have a 10-barrel brewhouse for production brew plus a 5-barrel brewhouse for more creative beers. Enjoy delicious brews such as 0.0 Brut IPA, Field Day Summer Pale Ale, Cape D. IPA, Leadbetter Red Scottish Ale, Semper Paratus Porter, Yellow Boots Kolsch, North Head IPA, Lights Out IPA, Seaview Summer Ale, Another F'ing Raspberry Hef, Atlantic Wave – East Coast Style IPA, Discovery Coast Coffee Stout, and more. The taproom features 18 taps, 16 of which feature North Jetty brews. The guest taps feature rotating Washington ciders. Consider filling a growler to take with you or buying some freshly-filled 16-ounce cans or one of the select bottles available. Check the schedule as North Jetty Brewing regularly hosts fundraisers, trivia, and other community events. Children are welcome at the taproom until 6 pm every day. There is pub food like rotating specials, burgers, and grilled sandwiches from Stanley's Grill.

4200 Pacific Way, Seaview, WA, Phone: 360-642-4234

