



20 Hottest US Openings Of 2013 - Zagat

Best New Bar - Do512 Readers Choice Survey

Best Place For People Watching - Austin Monthly

Best New Brewery - Austin Beer Guide

The Thrillist 47: Coolest Bars and Restaurants in Town - Thrillist.com

The Austin Heatmap - Eater.com

Top 10 Must Try, No Hype Places - Austin Chronicle

The Roaming Gnome's Austin Top Ten - Travelocity

## **The Austin Beer Garden Brewing Co. aka The ABGB**

We believe that great music, great food, and great times with friends are all made better when accompanied by well-made, hand-crafted beer.

So, our truth: Beer Makes It Better.

We are building on this truth by turning it into an active philosophy... to see how we can better our community through the power of our beer (and our stage, our food, and our people).

We welcome all with open arms. We spread them extra wide for potential partners: local artists and musicians, people with great ideas for Austin, bike-riders, local farmers and purveyors, festivalgoers, Barton Springs-swimmers, folks who love dogs, patrons of live music, Frisbee golf-enthusiasts, co-hosts of unforgettable parties, and especially, everyone who loves great beer.

### **SPACE:**

1305 West Oltorf  
Austin, TX 78704

Total interior capacity: 299  
Seats: @190

Outside patio and beer garden can accommodate 200+. Multiple options for outdoor staging and backline.

Parking: 80+ spots on-site.

Transportation: Easy, front door access to Capital Metro. Large bike rack. Cabs.

### **BEER:**

We serve the beer we make. Proudly. Up to 10 different beers on tap. We have a nice wine list. We serve cider, kombucha, bottled sodas, iced tea and water. No hard liquor license.

### **FOOD:**

Full kitchen. A simple, dynamic menu featuring hand-crafted pizzas, salads and sandwiches, and based on in-season ingredients and partnerships with local farmers and artisan food businesses.

### **STAGE:**

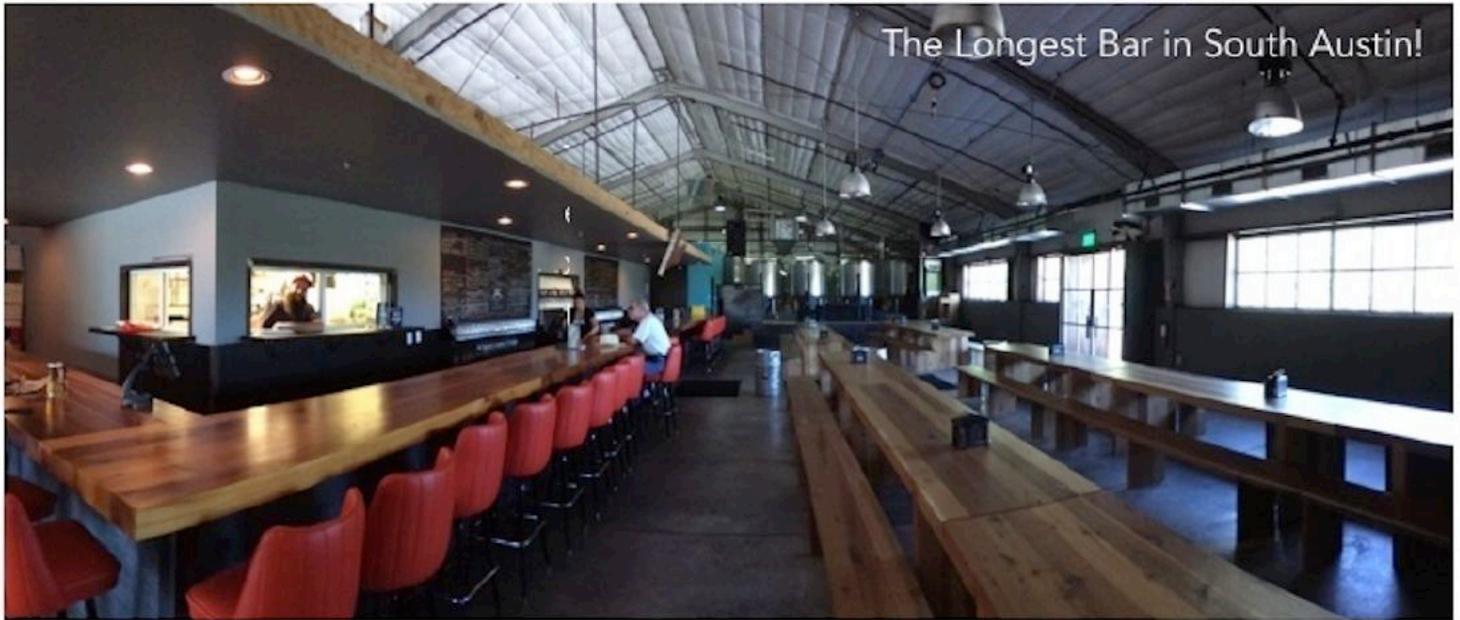
Our 22'x10'8" stage's unique backdrop is the brewery's fermenters. Full PA, using a 24-track digital board (ProSonus StudioLive 24.4.2). Up to 6 monitor mixes and all necessary mics. LED lighting with additional rigging space available.



Opening Day 8/30/13



Lower Beer Garden



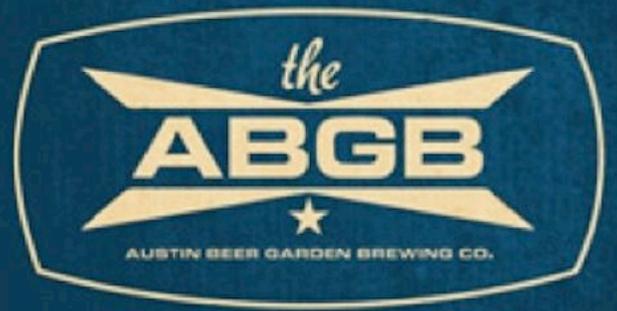
The Longest Bar in South Austin!



Mike and the Moonpies



Main Hall and Lounge  
@3500 sq. ft.



HELL★YES  
*Helles*

DAY★TRIP  
*Pale Ale*

SUPERLINER  
IPA

INDUSTRY  
*Pils*  
★

*Big Mama*  
RED

# The ABGB Hat



IT'S A GOOD HAT...

...FOR GOING FOR A RIDE.



...FOR PAYING THE BILLS.



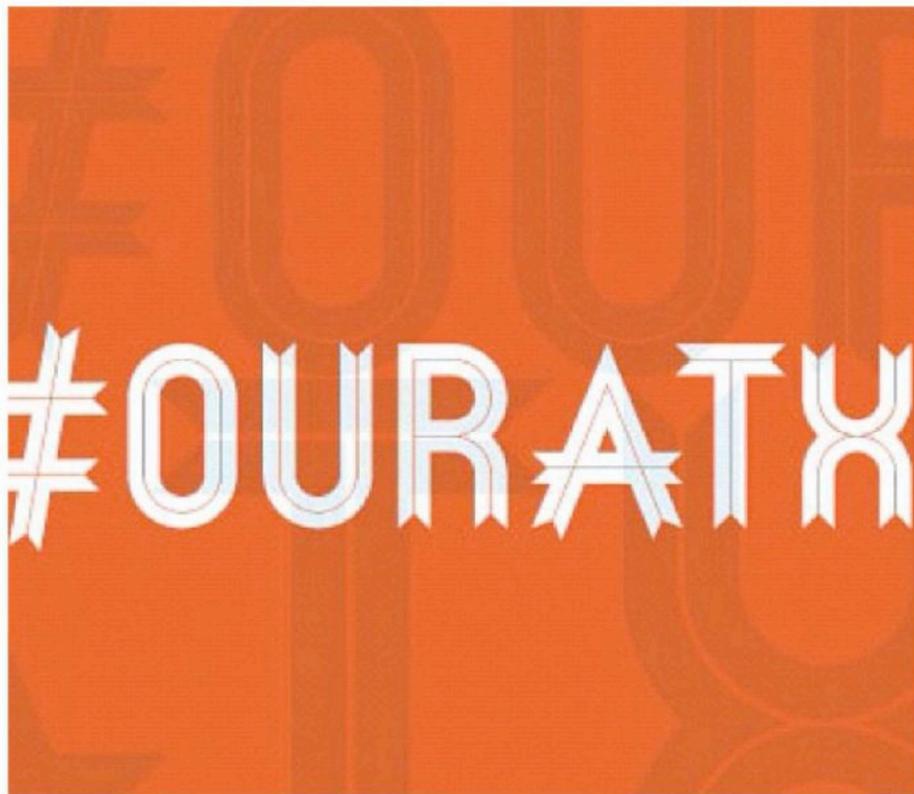
...FOR FIRING UP THE GRILL.



I COULD GO FOR A BEER.



...AND DOING WHATEVER IT IS YOU LOVE TO DO.



The ABGB



The ABGB  
3,640 like this · 4,353 were here · 434 talking about this

by Others



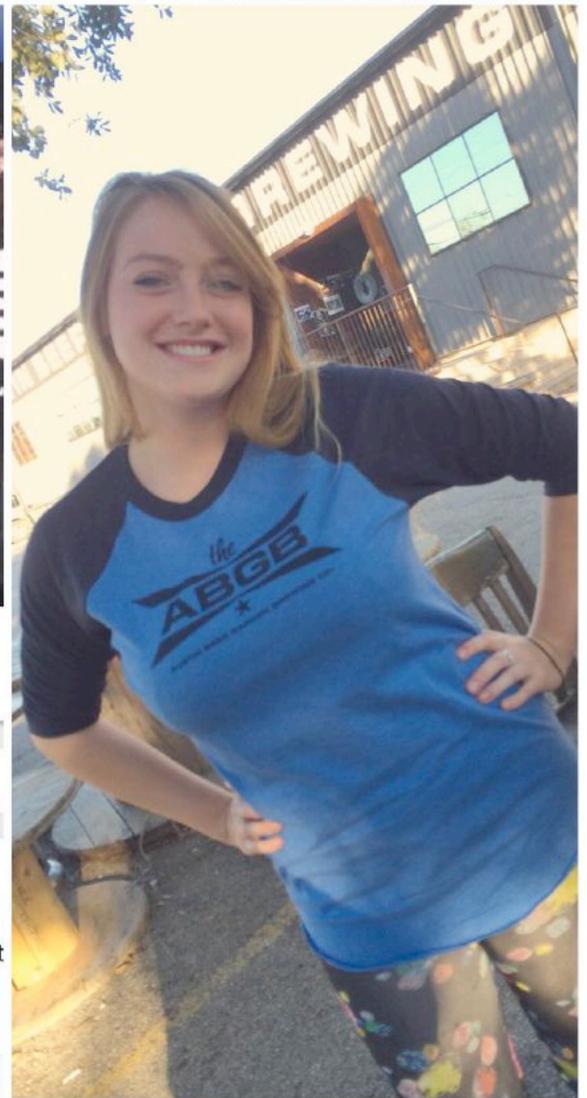
The ABGB via Joellen Peters

10 hours ago

Between giving last night's show a Soundcheck shout out, and putt in this good good company, we need to say thanks to the **Austin Chronicle** for all the love this week!



Top 10 Must-Try, No-Hype Places: Top 10



# Perfecting the Craft

**Brian Peters and Amos Lowe are brewing up good things at Austin's newest brewpub, the ABGB.**

By Jane Kellogg, Photo by Rudy Arocha

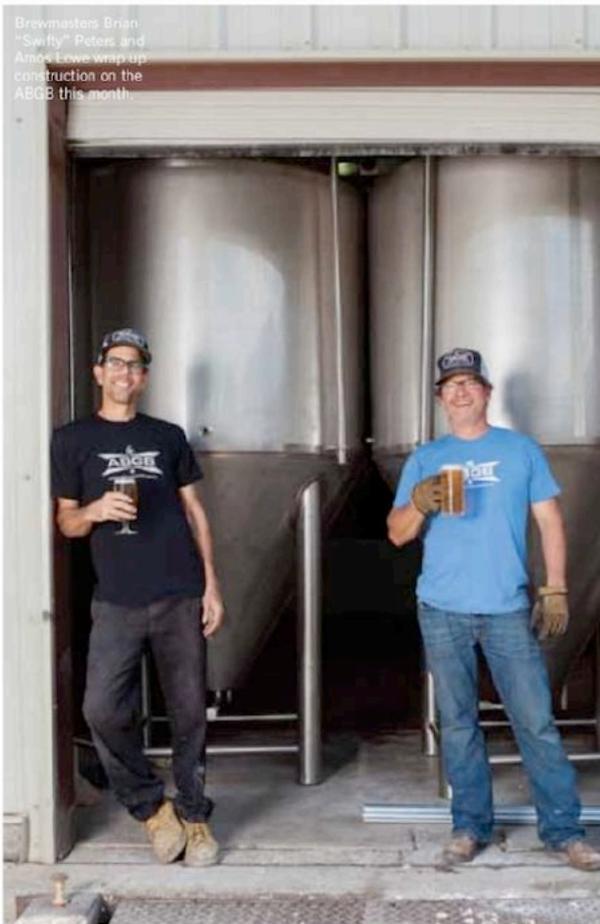
It's a dream that's been fermenting in the minds of one of Austin's pioneer craft brewers for some time now: a German-style brewpub and beer garden, nestled in the heart and soul of South Austin.

After almost a year of planning and months of construction, the much-anticipated Austin Beer Garden Brewing Company—or the ABGB, for short—is finally ready to open its doors. Admittedly, the name doesn't quite roll off the tongue as easily as their in-house craft brews. But it's the product of a perfect union—Amos Lowe, the mastermind behind the idea and ultimately its construction, and Brian “Swifty” Peters, a veteran in the brewing world and a legend among aspiring home brewers.

The two men share similar backgrounds—both are established engineers—but Swifty got a head start in the world of craft brewing, making his first home brew batch in 1989. A failure analysis engineer for GM, Peters came to Austin in 1991 to work for AMD. “I was home brewing out of sheer boredom,” he tells me. “Back then that was the hobby du jour.” Like most home brewers, Swifty dreamed that he could make a living out of it, and make a living he did. He left his high-paying job in 1996 and partnered up with Chip McElroy to start Live Oak Brewing Company.

Live Oak quickly became a wild success—to this day the Austin brewery churns out award-winning pilsners in the old-world style of brewing practiced in Germany and the Czech Republic. It was, he says, a learning experience. Unfortunately, while the beers were well received, Peters's partnership fell to the wayside. So Swifty moved on to brew at the now-defunct Bitter End with Tim Schwartz

Brewmasters Brian “Swifty” Peters and Amos Lowe wrap up construction on the ABGB this month.



(an evangelist of Texas craft beer, currently owner/brewer for Real Ale Brewing Company). It was at the Bitter End that Peters finally crossed paths with Lowe, a stressed-out engineer who was itching to find a happier—and hoppier—career.

“I was his disciple,” Lowe tells me. “I bothered Swifty every day and made him teach me how to make pils, because nobody was making it.” They brewed together on Fridays, while Lowe continued his day job at CTA Architects and Engineers. “I was bored. I wasn't happy. I was working a lot of hours, and finally,” Lowe says, “I had an epiphany.” In 2007 Peters joined Uncle Billy's Brew and Que as head brewmaster, and Lowe fol-

lowed suit in 2010.

The pair took home national awards for brews like Uncle Billy's Bottle Rocket Lager and Hell in Keller, a crisp, German-style, unfiltered pils. But despite all the accolades, their excitement for running the tanks at someone else's company was wearing thin. So in 2012 the pair left their separate brew posts and began a new journey: the ABGB.

The space pays homage to the legendary Armadillo World Headquarters: Outside, makeshift cable-spool tables, are scattered about under the shade trees, reminiscent of the ones the old 'Dillo used to have. Twelve-foot-wide glass windows

## Growing Pains

At nearly two acres, the ABGB's grounds are optimistically large. Part of the reason why Peters and Lowe fought so hard for the expansive property is because of its potential to house both a brewpub and a craft brewery. Now, if you're up to speed on Texas law, you know that currently brewpubs like the ABGB are prohibited from bottling their masterpieces and distributing it to retailers if they're selling it on tap in-house. Conversely, Texas breweries can't sell their own beer for on-premise consumption. It's a silly law that has stunted the overwhelming growth of Texas's craft brew industry, conservatively estimated at contributing more than \$608 million to the Texas economy in 2011 alone, according to a study commissioned by the Texas Craft Brewers Guild. But a package of craft beer bills have slowly been making their way through the legislative channels, and if the bill passes and heads to Governor Rick Perry's desk like it's supposed to this summer, the ABGB has the potential to be a whole lot more than a good place to kick back with a cold one.

## REBUILDING A LEGACY

In the 10 years the old Armadillo World Headquarters managed to keep its rusty doors open, it made such an impact that—more than three decades later—people are still waxing nostalgic. Built out of a former National Guard Armory just south of the river, the establishment was called many things—“unglamorous,” “an ugly

hippie hole”—but in reality it was a laid-back, living-room setting where rednecks and hippies of all backgrounds could find common ground. It was ground zero for the burgeoning Live Music Capital of the World—one year after the 'Dillo opened, 12 more music venues in Austin followed suit. The stories behind the laundry list of iconic artists who performed in

this intimate setting are almost unbelievable: Tickets to Bruce Springsteen were sold at a dollar; Frank Zappa only set you back three. The Police, the Clash, BB King, Ray Charles, ZZ Top, Van Halen, Randy Newman, Linda Ronstadt—you name 'em, they all played there. It was an exciting time in music, but the 'Dillo was more than that. It found a way to

bring together the opposite ends of Austin's great spectrum of citizens, providing a venue for them to talk and get to know one another over jalapeño nachos and \$1.50 pitchers of Shiner.

The ABGB hopes to recreate that old feeling. In some ways, they mean literally. The outdoor beer garden is outfitted with the same makeshift cable-spool

tables, while the building itself mimics the industrial look of the former armory in its prime. The differences, of course, lie behind the bar. But all Swifty and Lowe aim to do is bring good beer into the mix—the good conversation and good feelings brewing in this vacuum of a community venue, well, that's dependent on the patrons.

pour in natural light, flanked with tin walls and outfitted with long, beer hall tables—enough to seat 150—handcrafted out of Russian red cedar by local artisan and friend Travis Norman. You won't find a single television inside these doors; the layout is intended to steer the table's focus toward the conversation. The menu, of course, is focused on the beer—but the kitchen cooks up thin-crust pizza and sandwiches with fresh ingredients delivered daily from Johnson's Backyard Garden. From the beer hall, you have a clear shot of the four ferment-

ers (A - B - G - B), blocked off only by an oversized glass wall. And off to one side is a generously sized stage, which hosts live tunes weekly.

Meanwhile the cold room, hidden behind the bar, houses nine 15-barrel tanks and two half-size tanks for serving the finished beers directly to the taps. “They're like giant kegs,” Swifty says proudly. Of the 10 beers made in-house, the first five are recipes they've mastered: Hell Yes Helles, Day Trip Pale Ale, Superliner IPA, Industry Pils and Big Mama Red. But these brewmasters are most excited for

the freedom they now have to create whatever they damn well please. “I'm gonna be doing all kinds of zany stuff,” Peters says. “We'll do a sour series, all kinds of barrel-aged series—it will be constantly rotating. It might last three days; it might last one day. And then we'll have a new one the next week.” They've even set aside a few tanks that are purely for experimenting. It's a playground for Peters and Lowe as much as it is a new playground for the capital city's beer-loving crowd.

1305 W. Oltorf St., [theabgb.com](http://theabgb.com) ATXMan 7/13