

There's a lot Brewing on Long Island

Long Island's Wine Country isn't the only beverage getting global recognition these days., the region's craft beverage trail is booming with over 70 wineries, breweries, distilleries and cider houses open to visitors and locals across the region.

Going Global

Since 1998, Blue Point in Patchogue has been setting the standard for beer in New York and in 2014 the local company was acquired by global beverage and brewing company Anheuser-Busch, with plans to expand Blue Point's operations in Patchogue turning this local favorite into a global head-turner. Seasonal favorites, Pumpkin Ale and Oktoberfest, are must-haves as the leaves begin to turn.

Calling all Foodies

Greenport Harbor Brewing has two brewing locations to choose from – its original on Carpenter Street in Greenport and a new bottling plant/tasting room in Peconic. With the new restaurant at the Peconic location officially open for business, it's where you'll find us this fall boasting bites by acclaimed chef Vincent Purcell including Duck Spring Rolls, the Naked Lobster Roll, and Fish & Chips battered with the brewery's own Tidal Lager. Seasonal favorite for pairing - Leaf Pile Ale.

Cider is the New Craft Beer

Situated at the gateway of the Long Island Wine Region is the new Riverhead Cider House offering Long Islander's a wide variety of naturally harvested apple ciders, local beers and wines alongside fresh local produce and bites supporting Long Island's "Farm to Fork Revolution." Cider Master Greg Gove is producing ciders with New York-grown apples in three signature flavors: Benjamin's Best, Razmatazz and Reserve. The crisp beverages are served up in an 8,000-square-foot tasting room with two floor-to-ceiling fireplaces, rustic décor and two dueling, self-playing pianos.

Trending: Fresh Hops

Since 2011, Port Jeff Brewing Company has been serving craft brews to the waterfront village of Port Jefferson. The nautical-themed small-batch brewery releases a special Fresh Hop Ale in the fall, a unique recipe that uses fresh hops instead of dried. The beer is designed with a minimal of specialty malts so the drinker can truly taste the hops. Open daily the tasting room is kid and dog friendly and offers tours on Saturdays at 4:00pm for interested brew masters in training.