



Contact: Chea Franz
Marketing, PR and Brand Manager
Fort Collins Brewery & Tavern
1020 E. Lincoln Ave.
Fort Collins, CO 80524
Phone: 970-472-1499 ext. 18
Email: Chea@FortCollinsBrewery.com

FOR IMMEDIATE RELEASE
05/3/16

Going Beyond Craft Soda



Fort Collins, CO – Fort Collins Brewery (FCB) and Modern Tavern will be rolling out the launch of their craft soda line in the next few weeks. Flavors will include: Blood Orange Basil, Cherry Vanilla, and Cucumber Lime. The line will be available on draft on May 5th at the Modern Tavern. The Colorado market can also expect to see the craft soda available in cans as FCB's newly installed canning line will help move the trio from FCB's warehouse to store shelves.

The Modern Tavern at FCB is no stranger to house-made soda. Since inception, the restaurant has made their own Root Beer and other sodas but now the restaurant and brewery will be going a different route. "We understood that there are a lot of great brands making Root Beer and with so much of that product in the marketplace, we opted to try something different," said FCB and



Modern Tavern Owner Tina Peters. "The restaurant has been in business since 2011 and since then we've received valuable feedback from our patrons and staff on the the type of flavors we wanted to make."

The outcome includes unique flavors that are both delicious, aromatic, and free of artificial ingredients. FCB's craft soda is made with all natural ingredients, are fewer than 75 calories, has less sugar, are caffeine-free, and are crafted to be enjoyed on their own or as cocktail mixers. "What's great about our craft soda line is that it's a healthier alternative to sugary soda that can take you throughout your day," said FCB Marketing, PR and Brand Manager Chea Franz. "Blood Orange Basil would be refreshing after a morning workout. I could see Cherry Vanilla as a great pick me up in the middle of the work day, and Cucumber Lime really lends itself well as an after dinner cocktail mixer. Regardless, customers can drink confidently knowing that we're providing the best possible ingredients."

All flavors will be available on draft at the Modern Tavern on May 5th. Craft soda fans can expect to see FCB's craft soda line in 6-pack cans at participating liquor and grocery stores within FCB's Colorado foot print.

About FCB:

About FCB: Fort Collins Brewery & Tavern is a family-owned, handcrafted microbrewery and full service tavern in Northern Colorado, established in 2003. FCB offers an outstanding lineup of 50 ales and lagers that can be found on tap as well as in bottles throughout the U.S. FCB is a 2015 GABF® Gold Medal Winner for Oktoberfest in the Dortmunder/German-Style Oktoberfest category. For more information, visit fortcollinsbrewery.com or call 970-472-1499. Brewery tours run Monday - Friday by appointment and Saturday from 12 - 4 p.m. (at the top of the hour). Create - Share - Savor