

Beer, Bourbon & Cheese!

Greetings!

If you're working on stories about the upcoming NFL Draft in Green Bay this April, we'd like to make you aware of [Badger State Brewing](#). This iconic Green Bay brewery is poised to deliver a true Wisconsin NFL Draft experience – **Beer, Bourbon & Cheese!**

With the NFL Draft bringing thousands of visitors to Green Bay, Badger State Brewing— the closest brewery to Lambeau Field— will be a must-stop destination for locals and tourists alike.

Beer: Throughout the event, we'll be pouring some of Wisconsin's best-selling beers, including [BRW-SKI Light American Lager and Grassy Place Hazy IPA](#), alongside other crowd favorites, from multiple bars across our property. But that's just the start.

Bourbon: Adding to the experience, we have partnered with Wisconsin hand-crafted bourbon and rye maker, [J. Henry & Sons](#), to host an Old Fashioned pop-up bar, offering samples of their exclusive bourbon and rye whiskeys. Guests can also enjoy three different Old Fashioned cocktails available for purchase, showcasing a true taste of Wisconsin.

Cheese: And because no Wisconsin gathering is complete without cheese, [Ron's Wisconsin Cheese](#) will be on-site, serving cheese samples and fresh cheese curds for purchase. What are we most excited about? **A special beer cheese spread crafted just for the event using our very own BRW-SKI Light American Lager.**

Local Food Trucks and **Local Live Music each day of the Draft** will make Badger State more than just a place to grab a beer—it's a **celebration of Wisconsin's craft, culture, and community**. With locally brewed beer, handcrafted Old Fashioneds, and the state's most iconic food all in one spot, we're creating an unforgettable experience for NFL Draft visitors and Green Bay locals alike.