

Talking Cursive Brewery FAQs

The following are questions that we frequently get about our brewery and tasting room. If you have a question that is not answered below, feel free to reach out via email at Info@TalkingCursive.com or call us during operating hours at (315)907-6060.

The Tasting Room

Where do I park? Parking is available at the nearby Washington Street Garage and the Federal Lot, while there is also metered on-street parking just west of our entrance on Eri Blvd W and behind our building on W Washington St. For a complete map of parking options, please refer to the downtown Syracuse [parking map](#).

I'm having a birthday party on Saturday night; can I reserve a table? Yes! Reservations are recommended, especially for parties larger than four. To place a reservation, please call our Tasting Room during our normal open hours at (315) 907-6060.

Can we do a private/catered event? We are available most Sundays and Mondays for private parties up to 50 people. We do not normally book private events during Tasting Room hours.

Do you have outdoor seating? We have a small outdoor seating area in warmer weather.

Are children allowed? Yes, well behaved children accompanied by a parent or legal guardian are welcome.

Are dogs allowed? We love dogs! Unfortunately, we also prepare food here, so per Health Department and ADA guidelines we can only allow service dogs required because of a disability in the Tasting Room. In the warmer months, friendly, well-behaved dogs are welcome in our outdoor seating area.

Is the tasting room handicap accessible? Yes, there is a ramp from street level to the tasting room area and there is an ADA compliant section at the end of the bar.

Do you have bathrooms? Of course!

Do you have TVs? I want to watch the game! We believe the tasting room is a place for conversation and connection, so our TVs are typically tuned into our community, product, and education displays.

Do you have brewery tours? Our brewery is very small, so we do not conduct formal tours. If you would like to view the brewery, please ask a beertender if someone is available to give a short tour. Note: you must have close toe shoes to enter the brewery area.

Do you have WiFi? Yes, the username and password are posted in the tasting room.

Food and Beverage

Do you serve food? Yes! We have a small menu and a rotation of weekly specials. **The updated menu is available here**, while weekly specials are frequently updated on [Facebook](#) and [Instagram](#).

Do you have vegetarian options? Yes, we do. We offer vegetarian pizza options, as well as a vegan charcuterie board with house-made hummus.

Are your beers gluten-free? Our beers are not gluten-free, but we do offer NYS ciders, seltzers, wine, and cocktails for our GF customers.

Do your beers contain sulfites? We do not add sulfites as a preservative to our beer. Any sulfur formation is the result of fermentation. The exception to this is our Grape Ales. Sulfites are often added to the grape juice that we brew with prior to our purchasing it, so most of our Grape Ales will contain some sulfites. Our average usage of grape juice in Grape Ales is 10-15%.

Do you serve wine? We offer a selection of wines from Thousand Island Winery available.

Do you serve liquor? We offer a rotating selection of craft cocktails featuring NYS liquors. Most liquors will also be available neat or on the rocks.

Do you offer non-alcoholic beverages? We have a small selection of soft drinks and juice boxes.

Do you serve flights? Yes, we serve flights of four 4-ounce pours. Individual tasters are available for purchase as well. We also allow you to try a free 1-ounce sample of most of our beers.

Where can I get your beer? Our tasting room is the best place to consistently purchase our beer, although you may find us on tap or in craft beer package locations across Central and Upstate NY. We also participate in a number of craft beer festivals and events; see our **Facebook** and **Instagram** for what's happening near you!

Do you have beer to go? Yes! Many of our beers are available in singles, 4-packs or large format bottles. These may be purchased in person at the bar or picked up after ordering through our **online store**.

Do you fill growlers? Unfortunately, no. For the sake of consistent quality and cleanliness, we will sell 4-packs and singles of our beer when available, and will otherwise provide 32oz crowlers of most draft beer.

I live in Florida and have heard great things about your beer, can you ship me some? At this time, we aren't currently able to ship beer.

Do you brew your own beer? Talking Cursive beer is brewed onsite on our 7 BBL Alpha Brewing System.

Are you a NYS farm brewery? We are dual licensed as a microbrewery and a NYS Farm brewery. This allows us to serve you NYS wine, ciders, and spirits, while also allowing us to brew some beers that utilize specific ingredients not currently grown in New York State such as specialty malts and proprietary hops.

How do I know if a beer qualifies as a farm beer? Currently, NYS beers must incorporate usage of at least 60% of New York hops and malt to qualify as a NYS farm beer. Beers with this distinction will be labeled clearly on both in house menus and on [Untappd](#). You can also ask any staff member which beers qualify as NYS farm beer. In accordance with NYS law, our guest taps are all NYS farm beers.

I own a store/bar/restaurant and would like to carry your beer. How can I do that? If you are located in New York State, please contact our Sales Manager at Sales@talkingcursive.com. We do not currently distribute outside New York State.

We're hosting (insert beer festival / event name here) - can you send us your beer? Please contact our Director of Brewing Operations at ajbrooks@talkingcursive.com. We have limited production so we cannot attend all events we would like to. Preference is given to paid events and events where actual brewery staff is serving the beer.

What is the significance of the names on your fermenters? Our fermenters are named after former brewers / brewery owners in Syracuse. Ashbel (Kellog) and Davenport (Morey) owned a brewery on our current site 200 years ago when Erie Blvd was the Erie Canal. George (Zett), Herman (Bartel), and Thomas (Ryan) were all prominent brewery owners in the 19th and 20th Centuries.

Community

How can I get a donation for my organization? We regularly donate to local non-profit organizations. To request a donation of any kind, fill out the donations form on our website home page. Please understand that due to the high volume of requests we receive, donations are limited and not all requests can be honored.

I'm interested in doing a story about Talking Cursive Brewing Company. Can someone help me get information? For any media requests, please send an email to Info@TalkingCursive.com and we will get back to you!

Thank you for your interest in Talking Cursive Brewing Company. We look forward to serving you!

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