



PIZZA PRETZEL



THE LOCAL FLATBREAD

# Textile Brewing Company

By Danny Fairchild

I'm a recovering beer snob. What does that mean? It means I love trying new beers, have brewed my own beer many times, can speak intelligently about beer, but have Miller High Life in my fridge right now. Beer fandom, like most fandoms, can get pretty toxic. Beer should be about bringing people together. Anybody who turns up their nose at an offered beer, even if it IS Natty Light, should be cursed with too much diacetyl in their next batch of homebrew.

Most times it's the beer snobs who are passionate enough about beer to open a brewery, which is awesome and should be applauded, but so often in these cases, the condescension is literally and figuratively on tap. The only people who feel welcome at such places are other beer snobs. And I guess they deserve a place to go, but also: To hell with those people. How about good beer with a welcoming atmosphere? Is that so hard of a concept? Not for Textile Brewing Company, it isn't. Good beer, good vibes.

Oh, it kind of looks like a beer snob hangout. It's a repurposed building with repurposed furnishings in that kind of industrial theme. The new small breweries typically nod to their pre-Prohibition roots in this way, and I'm all for it. I like my breweries to look like breweries. The

building itself was built in 1908 as an early gasoline engine plant and later became a textile factory, hence the name.

Although it's very industrial, it doesn't feel cold. There's warmth in a cold beer—comfort—especially when with friends, and this place is great to get together with friends...yes, even your beer snob friends...and suck dem suds.

The seating at Textile is varied and plentiful. Lots of seats at the bar, lots of one-party tabletops, and a big long banquet-hall-sized picnic table for many others to sit. We ended up at the banquet table sitting next to and across from people we've never met, and beyond some idle one-off chitchat, we didn't feel like we were intruding or being intruded on. But it felt very warm and communal. Plus, you can more easily see what other people ordered and decide if you want it too.

The beer is the main thing here, and I'll get to that, but I don't want to downplay the food. Cuz this column is usually about food.

The menu will trick you. You might think it a little sparse, but this is first and foremost a brewery. So if you're hungry, you're either getting a pretzel or a flatbread. Now...you might think that the smart move is to get a flatbread for the table and a pretzel all to

yourself. Nope. So very wrong. The pretzels at Textile can feed 2 to 3 people EASY. Maybe even four. The pretzels at Textile are so stupidly big that they can't even jump to conclusions. The flatbread, on the other hand, is all yours. You could share it with a loved one. But only a loved ONE. A loved two is too many.

I've said that this is first and foremost a brewery. So by all rights, all effort could be directed solely on the beer and the pretzels while the flatbread should just be some frozen crap, and we'd consider ourselves lucky to have it. But this is a building where historically people have taken pride in their work. Textile isn't going to serve it to you unless they're proud of it. And holy crap...the pretzels, friends. Those Bavarian baddies pass muster. Or...look, just let me have this one...since they're pretzels they...pass mustard. Heh. Good one, Danny.

The pretzels come with housemade beer cheese for dipping. They use their Snuggly Irish Red Ale in it. Again, more on the beer in a second. There are many different toppings to choose from for your pretzel. We chose the bacon pretzel, not just because I work for Bryce Parks here at *365ink*, but because it has not just bacon, but also Swiss cheese, bourbon-maple seasoning, and a real maple syrup drizzle. I just sold you, didn't I? Granted, Swiss is a bit of a swing for cheese choice on something like this, but damned if it doesn't work. And I cannot stress enough how big these pretzels are. Bigger than a standard dinner plate. And they get a good rise out of the dough, too. This isn't some spindly little weak-armed pretzel. This pretzel could tie YOU in knots. Don't be a hero or take this as a challenge: You're not going to eat this pretzel all by yourself. Well...you shouldn't, anyway. You won't impress anybody. You'll only be an object of pity. In other words: No matter how good it is, and it IS, share it.

You can hoard your flatbread if you really want to get all Smaug up in the joint. And you might just want to. Again, this isn't some frozen sheet they slap in the oven. These things are made FOR YOU, and the amoebic shape it comes in is a testament to how housemade it is. We ordered the Spicy Italian which is billed as "delicious flatbread baked with marinara, chorizo sausage, and mozzarella cheese." You may notice that the flatbread is called the Spicy Italian, but chorizo is NOT an Italian sausage. So what? Shut up and eat it, it's good. Their Bavarian pretzels have Irish red ale in the beer cheese, after all. This is America.





BREWERS MAKING A NEW BATCH OF BEER



SUMMER SONATA

The beers! Whether you're looking for something easy drinking (or a "session" for you beer snobs) or looking for a beer to melt faces, Textile's gotchu. Beer tastes are very subjective (I, for one, love IPAs but can't drink many sour beers even though I love sour things) so I'll just tell you that none of the beers we tried slapped us upside the head and told us to never drink them again. They're all worth trying. I'll leave it to Textile to describe some that were highlights for me. They do a pretty good job.

**Snuggy-** This Irish red ale is smooth and easy going like its name-sake, our friend Snuggy. Slainte!

**Summer Sonata-** Maibock means "May Beer" in German. Like Iowa, Germany has a short spring and this style is a perfect transition from the dark beers (doppelbock) of winter to the light crisp beers of the summer. As is the tradition, this amber lager was allowed to mature and soften for two months. The result is a beautiful balance of malt, yeast, and hops. (I loved the maltiness of this one —Danny)

**St. Bob-** This classic oatmeal stout is in honor of our amazing Uncle Bob who we have never seen drink anything except Beer Light.... until he drank this and loved it. It was Uncle Bob who jokingly added the "Saint" part, but we couldn't agree more. This is a creamy, smooth, lightly-roasted (with no lingering bitterness) American stout.

**Cerberus-** This new brew is a triple dry-hopped Double IPA. The three hops include Barbe Rouge (French), Riwaka (New Zealand), and El Dorado (American). This one also features local honey from Dyersville Bee-keeper, Al Becker!" (Not very citrusy, this was a nice floral IPA. —Danny)

It should be noted that we went on a Tuesday night, and the place was pretty packed. This might be owed to the debut of their comedy night which...well...I'm sure the comedy will only get better.

Ugh! I completely forgot to check out the bathrooms for you! So sorry! But I mean...they renovated darn near everything in there, I imagine the bathrooms are shiny and new. ■



**Textile Brewing Company**

146 2<sup>ND</sup> ST NE, DYERSVILLE, IA  
563-207-0357

TEXTILEBREWS.COM

**Hours:** Sun–Thu: 11 AM–9 PM;  
Fri–Sat: 11 AM–10 PM

**Ordering Options:** Indoor and outdoor seating, carryout

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