

Bone Hook Brewing, Motor City Coney Island open in North Naples



On Dec. 16, Bone Hook Brewing Co. started tapping the 20 craft beers it makes on the premises in Creekside Corners, the new retail center on the southeast corner of Goodlette-Frank and Immokalee roads in North Naples.

Customers are already discovering Naples' newest brewhouse, some waiting outside weekdays for the doors to open at 3 p.m., manager Michelle Russell said.

"We sold almost 200 pints of beer even on a slow Monday," Russell said. "We have had lots of merchandise sales with shirts and hats and growlers. It's just been an amazing response."



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Bone Hook Brewing Co. opened the taps on its 20 craft beers this month in the Creekside Corners retail center in North Naples. (Photo: Tim Aten/Naples Daily News)

While many of the India pale ales, pilsners, stouts, sours and other beers brewed by Bone Hook will be regularly made, some smaller batches will be switched out.

“We’ve already gone through six or seven styles of small batches,” Russell said.

Dirty Dave’s IPA, Hooked on Pills, General Cluster’s IPA and Orange Nit Wit have been some of the popular brews so far, as is a Belgian pilsner malt that has the most alcohol per volume at 9 percent, Russell said.

“Liquid Laugh Trippel is not for everybody, but it’s been one of our highest sellers,” she said.



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Bone Hook Brewing Co. makes more than 20 craft beers in fermenting tanks that can be seen through open windows in its taproom at Creekside Corners retail center in North Naples. (Photo: Tim Aten/Naples Daily News)

Each beer takes three to five weeks to make in Bone Hook's three 30-barrel fermenters and three 15-barrel fermenters. Patrons can see the stainless-steel tanks through open windows in the wall separating the taproom in front from the brewing lab that takes up the majority of the space in the local business.

Beers can be ordered in four different sizes: an 8-ounce glass for \$3 or \$4, a standard pour in a 16-ounce glass for \$5 to \$7, a 32-ounce crowler can for \$8 or \$9, and a 64-ounce amber glass growler for \$15 or \$18. Sampler paddles, allowing patrons to taste 5 ounces of four varieties in a beer flight, are \$7.50. In addition to beer, the brewhouse offers wine by the glass.



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Bone Hook Brewing Co. opened the taps on its 20 craft beers this month at its brewhouse and taproom in the Creekside Corners retail center in North Naples. (Photo: Tim Aten/Naples Daily News)

Although it doesn't serve food, Bone Hook has a symbiotic relationship with some local eateries. The brewery plans to distribute its beers to select restaurants in town starting in January, and food may be ordered from neighboring restaurants in the strip center and eaten with an accompanying brew in the taproom or from outdoor tables in front.

"Motor City Coney Island and Komoon have been awesome that you can call and order food and they have been delivering here," Russell said. "Public House will be, too."



The Bone Hook Brewing Co. team includes co-founders John English and Jason Vogel, from left, head brewmaster Josh Deitner, brewery manager Michelle Russell and co-founder Dave Genson. (Photo: Lianne Elliott/Heartfelt Shots)

The brewhouse provides live music 6 to 9 p.m. every Thursday and may launch a happy hour in the new year.

Bone Hook Brewing Co., 1514 Immokalee Road, unit 106, is open 3 to 10 p.m. Mondays through Thursdays, 11 a.m. to midnight Fridays and Saturdays, and 11 a.m. to 10 p.m. Sundays. For information, call 239-631-8522 or go to bonehookbrewing.com.