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FOR IMMEDIATE RELEASE

East Point's First Brewery Announces Forthcoming BrewPub Opening with Community Partners

Arches Brewery and Others Joins Atlanta Utility Works in First of its Kind Brewing and Eating Destination in the Heart of East Point

East Point, GA. - May 31, 2024 –

Just a year after completing first phase renovations of Atlanta Utility Works, a historic factory turned brewery and events venue, Cultured South Fermentation Co. announces a forthcoming brewpub and tasting room to open late summer with community partners, most notably Arches Brewing, from nearby Hapeville.

Cultured South, makers of Georgia's first non-alcoholic kombucha tea brand, Golda Kombucha restored the former farm equipment factory in order to expand its operations and produce their newly premiered GrandMother Hard Kombucha. Now, the company, led by founder and East Point resident, Melanie Styles, announces its filed for a building permit with the city of East Point to embark on construction of a full-service restaurant and bar featuring Arches Beer, Golda Kombucha and GrandMother Hard Kombucha all on draft with a food kitchen for regular service.

Atlanta Utility Works welcomes strategic partners into the facility that Styles has carefully cultivated to create a dynamic food and drink location, unique to the Tri-Cities area. Arches Brewing, the eight-year-old beer company previously headquartered in nearby Hapeville is moving its brewing and taproom operations to combine with Atlanta Utility Works. The co-located taproom will pour over 20 taps at the main bar exclusively serving Arches Beer, Golda non-alcoholic kombucha and Golda's GrandMother Hard Kombucha, all brewed on site in a state-of-the-art brewery adjacent to the taproom. The brewpub team will also serve garden-to-glass cocktails and Cultured South will operate daily food service from a kitchen located on site.

Another partner, “Good As Burgers (GAB’s)”, the highly sought after vegan food truck with roots in East Point will serve vegan burgers, sloppy joes and fries from a separate 100% vegan kitchen located on site for dine-in and to-go options.

Other partners include non-profit groups “Market 166” and “A Sip of Paradise Garden”, two local agriculture focused non-profit organizations that will further Styles’ vision of bringing the historic farm equipment factory back to its roots in farming and agriculture.

East Point’s own Market 166, a local grocery co-op will curate a section of Georgia made packaged food goods for retail sale within the taproom while East Atlanta born “A Sip of Paradise” will coordinate raised bed gardens and landscaping around the property in their mission to supply local bartenders with fresh herbs and fruits to use in bar programs at Atlanta Utility Works and other drink programs around the metro Atlanta area.

Conveniently located less than 5 minutes from Atlanta’s Hartsfield Jackson International Airport, walking distance from the East Point MARTA bus and rail transit station, and 8 miles to the heart of the city of Atlanta, Atlanta Utility Works is the ideal space for any type of event. Since purchasing the property in 2021, the facility, only open for private and public events thus far, has hosted everything from weddings, corporate events, dance parties, music shows and community events of all kinds.

For more information on scheduled events, booking inquiries, and to keep up with the progress of the forthcoming brewpub, please visit the website below.
<https://www.atlantautility.works/>

ABOUT ATLANTA UTILITY WORKS

Spanning over two acres, the Atlanta Utility Works development honors the name of the former foundry and agricultural manufacturing plant that existed there from the late 1890’s to the 1990’s. Located minutes from Hartsfield-Jackson Atlanta International Airport, an eight-minute walk from MARTA’s East Point Station, and just south of the heart of Downtown Atlanta, Atlanta Utility Works adds fun and enjoyment into the vibrant East Point community, including regularly scheduled weekly activations and special events. Now accepting bookings, the “Foundry Ruins” event space at Atlanta Utility Works is the former site’s foundry now re-imagined into an outdoor event space. With renovations of the site to come over time, AUW is posed to be a food and drink destination hub for the community.

Atlanta Utility Works is located at RN Martin St., between Irene Kidd Pkwy. and Washington Rd., 2903 RN Martin St., East Point, GA.

To learn more about the Atlanta Utility Works or the Foundry Ruins event space please visit the website:
www.AtlantaUtility.Works

ABOUT CULTURED SOUTH FERMENTATION CO.

Cultured South is the umbrella company focusing on live probiotic foods and drinks. Located in the Lee+White Development and overlooking the BeltLine trail on Atlanta’s Westside since 2018 is Cultured South Fermentation Company’s first flagship location, a day-time cafe and kombucha taproom. The kombucha tap room houses a retail shop, a quaint event space, and a fermentation kitchen producing the company’s line of fermented packaged foods. Just like Golda Kombucha, the taproom is for the community,

by the community, offering products that are locally made, healthy and most importantly delicious. Cultured South is located at 1038 White Street. For more information, please visit www.culturedsouth.com

ABOUT GOLDA KOMBUCHA AND GRANDMOTHER HARD KOMBUCHA

Founded in 2013, Golda Kombucha is Georgia's first and finest sparkling kombucha tea. After experimenting with her grandmother, Golda's kombucha recipe and fruit and herb flavor profiles in her home kitchen, founder Melanie Wade Styles debuted Golda Kombucha to the public at local farmers markets and craft fairs around Georgia. Today, the teas are available on tap, in ready-to-drink cans, and in growlers at dozens of restaurants, bar and grocers throughout the Southeast, including in Kroger, Whole Foods and Food Lion stores. In 2023, Styles conceptualized GrandMother Hard Kombucha, Georgia's first Hard Kombucha brand after expanding her brewery operation to East Point, GA. Visit www.GoldaKombucha.com and www.DrinkGrandMother.com to learn more about Georgia's oldest kombucha tea brand.

ABOUT ARCHES BREWING

Arches Brewing is a craft brewery located just south of Atlanta, near the Hartsfield-Jackson International Airport. We focus on bringing the best of old-world tradition and modern brewing practices together to offer a wide variety of beer selections. Our founders brewed their first batch in 2005 with the idea that beer could be made better through chemistry. We have a strong emphasis on classic lagers, but also brew many American styles along with several Euro-inspired ales. We believe that doing things the old way, while it may take longer, makes for a cleaner, more complex, and delicious end result. Find Arches beer at your local grocery store, bar or online at: www.archesbrewing.com

ABOUT MARKET 166

Market 166 Grocery and Kitchen Co-op is a community-led enterprise to bring a locally-owned and operated grocery store to East Point and nearby areas. We are more than a grocery store – We will expand access to nutritious, quality, affordable, and diverse foods; invest in our community by partnering with local and underrepresented farmers and producers; cultivate a hub for community gatherings, connections, and innovations; and engage and empower our neighbors about nutrition, healthy living, and community wellbeing.

ABOUT A SIP OF PARADISE GARDENS

A Sip of Paradise Garden is where the spirit of hospitality meets the serenity of nature. The non-profit organization is dedicated to providing a brave and safe space for bartenders and hospitality professionals. Established with a passion for sustainability and wellness, A Sip of Paradise offers a range of programs and engaging events designed to enrich the lives of our members.

A Sip of Paradise Garden provides horticultural therapy, employment resources, and health and wellness programs for bartenders and the greater hospitality community to recharge their minds, bodies and spirits. We envision a community of hospitality professionals that will maintain economic independence and access to sustainable food sources to help transform their wellness and improve their quality of life.

Visit more at: www.asipofparadisegarden.org

ABOUT GAB'S

Our founder & C.E.O. Cornoy Watkins, has an amazing palate for great food and an exceptional business sense. From having his hands in multiple industries from music to health & wellness, and now to have dived into the restaurant industry Cornoy along with his partners expertise have the mindset, drive, determination to be extremely successful in this niche market. Cornoy developed and perfected all the recipes on the menu. Our GABS sauce is a huge hit amongst our customers, and makes it hard for another competitor to duplicate what we have created. Talia is the Chief Marketing Officer and has constantly driven sales up month to month since we opened business, using her marketing and public relations expertise to keep GAB'S thriving. Jevon Kinloch is our COO, and makes sure all locations operations are running smoothly, thus keeping our customers happy and taste buds overjoyed. The legendary, talented, and beautiful Tionne "T-Boz" Watkins is our creative director and makes sure the world knows the name Good As Burgers. More info about our dream team is listed below. Learn more about GAB'S at: www.goodasburgers.com

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