

ERIS Brewery and Cider House
First Cider house and Brewery in Chicago
Owned and Operated by women



4240 W. Irving Park Road, Chicago

Architects: Hatzfeld & Knox

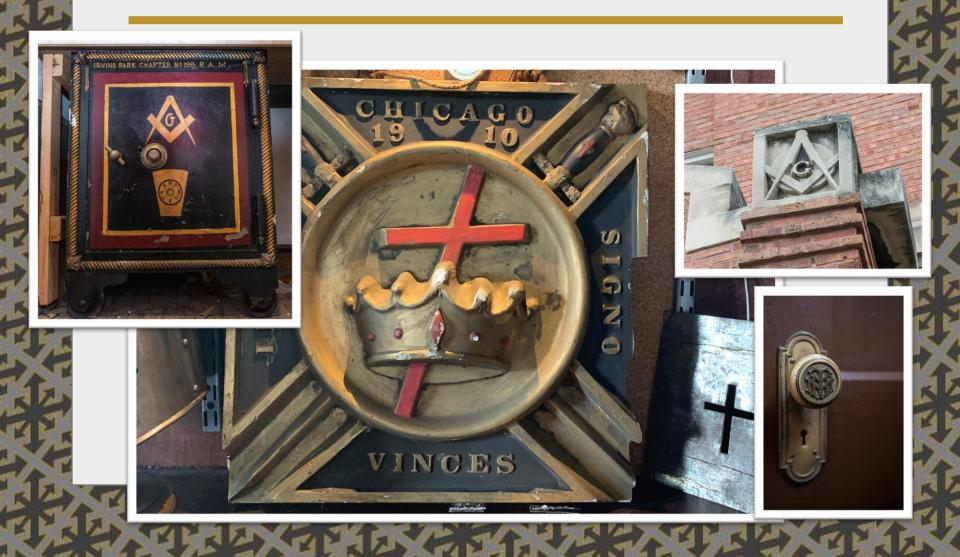
Owners:

1910-1981 Myrtle Masonic Temple Association 1981-2015 Bethel Korean Presbyterian Church 2015-present ERIS Brewery and Cider House

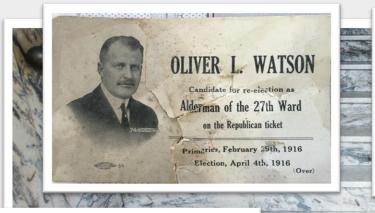
Renovation: WRAP Architecture **General Contractor:** EPIC Builders

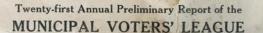
Custom Furniture & Fixtures: Michael Jones, Mass Jones Studio

Myrtle Masonic Temple Association

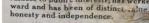


Myrtle Masonic Temple Association





OLIVER 1. WATSON—Finishing first term with good record; voted for "bridge beard," for requiring monthly lists of "sixtyday" man, for removal and prosecution of Nye and Civil Service Commissioners Coffin and Cesty, for securing financial information from school board, for profileting addermen soliciting jobs from public service corporations, and against Cullerton's order violating building ordinance, once of the strongest members of Harbor committee, has brought business experience to bear on the settlement of council questions; performs his duties with faithfulness to public interests; has worke





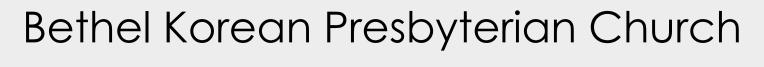


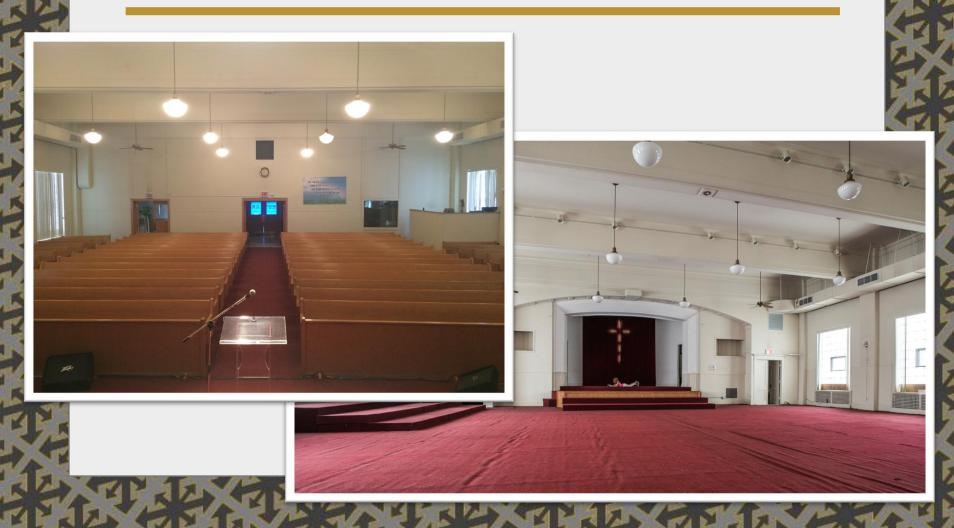




Bethel Korean Presbyterian Church







The Renovation: timeline



2.2014 business plan, financing, licensing

7.2015 building purchase

7.2016 construction begins

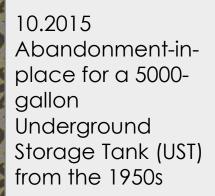


2.2018 ERIS opens



The Renovation: environmental remediation

9.2015 Removal of asbestos pipe lagging and floor tile









- (1) Maintenance
- (2) Building Code / Landscaping Ordinance
- (3) Infrastructure
- (4) Day-to-Day Operations
- (5) Cosmetic: Love of Historic Proportions

Tear off and replace roof (1)

Tuck pointing (1)

Replace several damaged windows (1)

Create ADA entrance (2)

Remove fire escape (2)

Add entry vestibule/wind barrier (2)

Build trash enclosure (2)

Create planting areas (2)

Replate ornamental fencing (2)

Improve lot drainage (2)

Increase size of water service (3)

Upgrade gas service (3)

Increase electrical supply (3)

Relocate sewer connection (3)

Add materials lift (4)

Add service entrance to patio (4)

Add patio seating area (4)

Add business signage (4)

Add lighting (4)

Enlarge windows (5)



Restoring the windows to their original proportions created an amazing dining room space, flanked by fifteen feet of natural light on east and west sides.



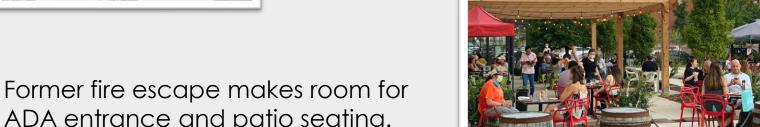












ADA entrance and patio seating.



Add 2 fire-rated staircases (1)

Add elevator (1)

Add sprinkler system (1)

Add bathrooms per occupancy (1)

Create grade-level lobby for ADA entrance (1)

Replace mechanicals (2)

Create beer brewing, fermentation, and serving tank areas (3)

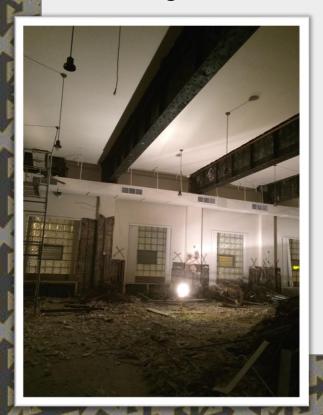
Create cider fermentation, blending, and serving tank areas (3)

Create commercial and prep kitchens (3) Structural support for commercial kitchen (3) Create guest lounge, bar, and dining room (3)

Create merchandise area (3)

- (1) Building Code
- (2) Infrastructure
- (3) Day-to-Day Operations

Our architects encouraged us to remove the plaster covering steel girders in what was to become the main dining room.



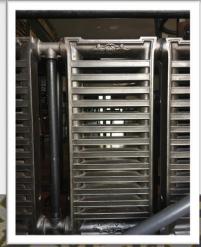




Bar front is walnut panel radiator covers, salvaged from a neighborhood bank before it was torn down.







When possible, salvaged materials were repurposed; radiators as railings.



Floor joists created a drink rail, booths, and most tables in the dining room. Original floor in dining room.

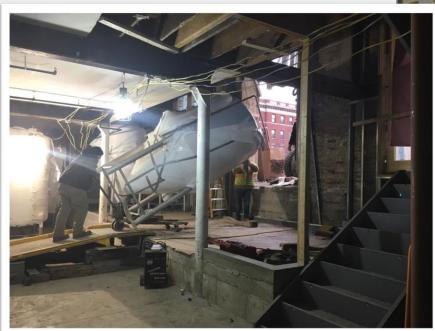


Original light fixtures needed rewiring, a good cleaning, and coat of paint.

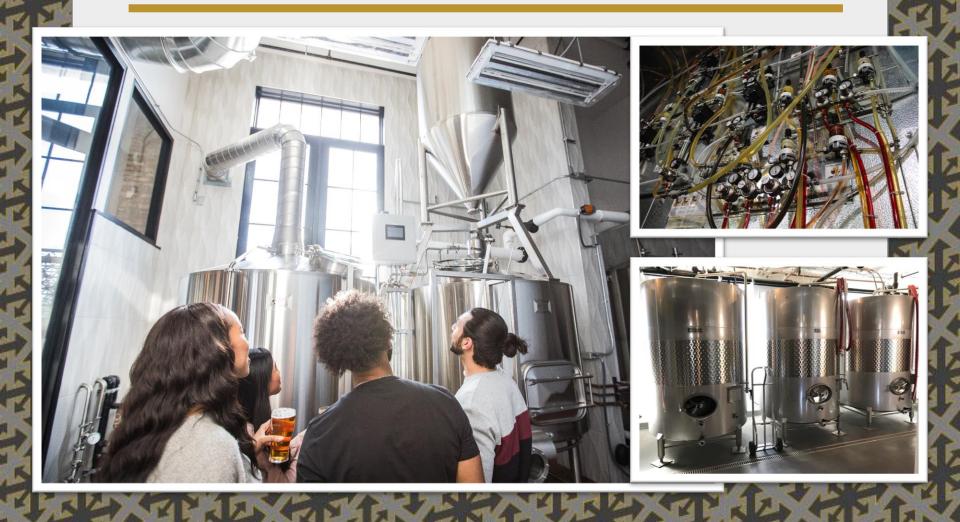


Art installation makes use of 6' hoops from a rooftop water tower. Light fixtures below are burners from Vulcan stove abandoned by seller.





Riggers bring our tanks into the building.



Did we mention we make incredible food for vegans, meat lovers and gluten intolerant?

















ERIS ferments cider and brews beers

















ERIS focus is on educating and relating guests about Cider



Modern Cider

Made with culinary/table apples. (grocery store apples)

Peterson Farms from Shelby MI – 20,000 gallons 2021.

These ciders are generally lower in tannins, higher in acidity, and their flavor is bright and refreshing.

McIntosh, Golden Delicious, Gala, Granny Smith, Fuji

There is only (4) cider companies in Chicago

ERIS Wholesale



PEDESTRIAN

DRY APPLE HARD CIDER

Modern Cider, Semi-Dry Category

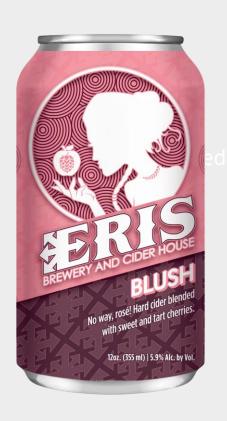
5.6% ABV

A brilliant, green gold hue, lemongrass

Aroma, apple forward, wine like nose, sparkling.

Ripe apple, crisp, and slight dry finish.

ERIS Wholesale



BLUSH

CHERRY HARD CIDER

Modern Cider, Semi-Dry, Fruit Category

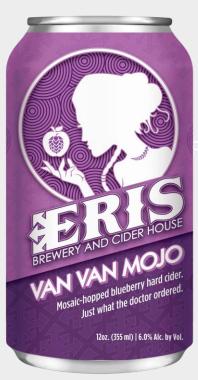
5.9% ABV

Blush like rose color, rose-gold, slight peach.

Aroma cherry and ripe stone fruit, sparkling

Tart and sweet cherry hints that leave a nice dry apple finish.

ERIS Wholesale



'edestriar

VAN VAN MOJO

BLUEBERRY MOSAIC HOPPED HARD CIDER

Modern Specialty Cider, fruit and hops

6.0% ABV

Striking berry color, hues of purple, burgundy and rose.

Floral and enticing Mosaic hops with an earthy blueberry. aroma, sparkling

Savory and brite blueberry finish. Bold, hoppy and unique.

ERIS as a Pub and Restaurant





