Jackie O’s wins several awards from RateBeer.com, including best pub, taproom, and brewery in Ohio. Their imperial stout aged on ground coffee beans, Iced Coffee Apparition, is also rated as the top beer in the state. Little Fish wins best new brewery from the same website.

Jackie O’s releases Who Cooks For You, a hazy pale ale named after the call of a local barn owl, as a limited seasonal beer. They also brew their most beer ever in a single year, adding up to 13,800 barrels.

O’Hooly’s Irish Pub on Union Street closes its doors. Art Oestrike and Brad Clark, alumni of Ohio University, purchase the bar and its brewing equipment, which can produce only 300 barrels of beer per year.

Art’s mother, Jackie Oestrike, dies six months after the purchase. To honor the memories of both O’Hooly’s and Art’s mother, the owners name their brewery Jackie O’s. They create the first line of iconic Jackie O’s brews that are still around today.

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Art and Clark purchase the bar next door to the public house, expanding their brewing capacity to 800 barrels per year. They also up-size their kitchen and create a dining menu with a larger variety of offerings.

Jackie O’s owners buy a nearby farm, further committing to local sourcing and boosting the economy of Southeast Ohio. The food grown here supplements several of Jackie O’s brews and menu offerings.

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Jackie O’s is named as one of the top 100 breweries in the world by RateBeer.com. They add Who Cooks For You to their year-round menu, and it quickly rises to their second-most popular beer behind the tried-and-true Mystic Mama. No matter what turns their timeline takes, Jackie O’s will always have one constant to rely on — their beer.

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High demand for Jackie O’s beer leads to the owners purchasing yet another production space located a mile from the brew pub. This facility is capable of brewing up to 3,200 barrels of beer per year.

The Jackie O’s tap room officially opens two years after Art and Clark purchase the building. In addition to the production facility, the owners open a bar at this location, making it the third Jackie O’s pub in Athens.

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Art and Clark never thought they would see the day when they would out grow the production facility on Campbell Street, but alas, it came. This year they add on to the existing space, increasing their brewing capacity to 30,000 barrels a year. Restorations at the public house are complete and it reopens.

Two new breweries, Little Fish and Devil’s Kettle, open within Athens city limits. Although Jackie O’s is no longer the only brewery in town, it is still the largest. Art said the three businesses are very friendly toward one another and often share customers.