

FOOD INDUSTRY NEWS

JULY 2026

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SHMOOZEFEST *Moretti's*
 — MINI TRADE SHOW NETWORKING PARTY — Tuesday, Sept. 15
 Moretti's Banquets
 6727 N. Olmstead, Chicago, IL
 5-9 p.m.

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MOODY TONGUE



Chicago's Moody Tongue: The World's Only Michelin-Starred Brewery

Founded in Chicago in 2014, Moody Tongue Brewing Company was built on the philosophy of “culinary brewing,” or the application of a chef's mindset to the brewing process to highlight flavors and aromatics in balanced beers. Approaching their brewery as a kitchen, the team at Moody Tongue focuses on sourcing high-quality, seasonal ingredients

and thoughtfully incorporating them throughout the brewing process to create a selection of beers designed for the dining table.

Led by cousins Jared Rouben (Brewmaster) and Jeremy Cohn (CEO), Moody Tongue has helped redefine how beer can be experienced within hospitality. Over the past decade, the company has grown from a Chicago brewery into

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Whataburger Announces New Prototypes

Whataburger recently introduced two new restaurant design prototypes called **The Legacy** and **The Essential**. Both use wood tones and orange and white stripes, and feature glass and modern materials. The Legacy design contains the classic A-frame with a larger dining room, while the other version leans more into the orange and white stripes. These concepts aim to honor the brand's 75-year history while modernizing layout operations for rapid growth outside of Texas.

– Source: Restaurant Dive



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“Moody” continued from front page ▶

an internationally-recognized hospitality brand, and currently holds the distinction of the only Michelin-starred brewery in the world.

In 2016, Moody Tongue expanded to open The Tasting Room within a 125-year-old glass warehouse in Chicago’s Pilsen neighborhood. The venue served a menu of both year-round and limited-release beers



in an intimate mid-century modern space showcasing a library, which housed the largest collection of beer books in the country. The stylish space quickly garnered critical acclaim and three years later, The Tasting Room earned the 2019 Jean Banchet award for “Best Bar” in Chicago.

Later in 2019, Moody Tongue moved its operations to a new 28,600 sq. ft. space in Chicago's South Loop neighborhood, immediately growing the brewery’s production capacity and housing two world class dining concepts - a casual, à la carte tasting room, The Bar at Moody Tongue, as well as upscale, intimate fine dining restaurant, The Dining Room at Moody Tongue. In 2021, 2022, 2023, 2024 and 2025, Moody Tongue became the first wholesale brewery / restaurant in the world to receive an accolade from the Michelin Guide, earning Two Stars. Since 2023, the brewery has grown to open Moody Tongue Sushi & The Hand Roll Bar (New York City), Moody Tongue Pizza (New York City) and Moody Tongue Sushi (West Palm Beach).

Today, Moody Tongue operates a collection of restaurants in Chicago, New York City, and West Palm Beach, including fine dining, sushi, and pizza concepts - all centered around the relationship between thoughtful cuisine and carefully paired beers. Through each restaurant, the company continues to explore how great beer and great food together can elevate the traditional dining experience.

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