“Whoso would be a man must be a nonconformist. He who would gather immortal palms must not be hindered by the name of goodness, but must explore if it be goodness. Nothing is at last sacred but the integrity of your own mind.”

– Ralph Waldo Emerson
Celebrating 20 Years with Higher Math

100% sold out to distributors before release

Target Retail: $216 per case
Pennsylvania Tuxedo
100% sold out before release
Target Retail: $53 per case

DFH/Woolrich Collab
Flannel shirt already top 2 seller (of 19) for Woolrich
“Being good in business is the most fascinating kind of art. Making money is art and working is art and good business is the best art.”

– Andy Warhol
“The source of the aspiration to benefit otherness, the awakened mind, that has more concern for others than ourselves is compassion.”

– Dalai Lama
“Over the past five years, a growing group of brewers have become as well known and beloved for their personas as for their stellar beers. Perhaps the most well known among them is Sam Calagione...[who’s] widespread recognition goes back to 1995, when locals in Rehoboth Beach, Delaware, first began lauding the fantastic “off-centered” beers he produced at the smallest commercial brewery in America. Twenty years later, Dogfish Head now distributes about a quarter of a million barrels of beer each year throughout more than 30 U.S. states.”

“Craft Beer and the Rise of the Celebrity Brewer”
September 24, 2015

“In an effort to reinvent oyster stout, a traditional, Victorian-style dark beer, Sam Calagione dropped more than a dozen lobsters harvested near Dogfish Head, Maine, in a boil kettle. The resulting Choc Lobster, which Mr. Calagione said “tasted like the best parts of the ocean: briny and intense,” won silver medal at the 2014 Great American Beer Festival...Only the company’s Beer for Breakfast—brewed with coffee, maple syrup and scrapple, a mushy loaf of ground pig livers and hearts—sold out faster. Beer for Breakfast and Choc Lobster are so popular, Mr. Calagione said the brewery is mixing them to create “the first surf and turf, black and tan.”

“Top Craft Brewers Selling Their Own Liquor”
August 15, 2015
#1 Dogfish Head, Milton, Del.

“It is no surprise that Dogfish Head Craft Brewery has climbed to the top spot on our list. Since 1995, this brewery has been creating craft beer that is approachable and relatable to all tastes. Their dedication to quality is what garners them such a respectable reputation in the Rehoboth Beach area and around the country. Try their year-round Belgian-style white beer Namaste, made with “dried organic orange slices, fresh-cut lemongrass, and a bit of coriander,” for a refreshing beer that will totally confirm why America thinks of Dogfish Head as the top brewery in the country.”

“50 Best Craft Breweries in America”
July 28, 2015

Dogfish.com Ranked #3 Most Influential Beer Website in the World

“Beer Bloggers & Writers Conference”
January 5, 2015

Over 1M fans/followers across social media & email

FANS

368K
249K
149K

The Daily Meal
All the food that’s fit to eat
"Celebrity chef and restauranteur Mario Batali will unveil an experimental beer on the first episode of a new reality web series called That's Odd, Let's Drink It, hosted by Dogfish Head Craft Brewery founder Sam Calagione... Known for its "off-centered" beers, Dogfish Head has brewed beer with everything from moon rocks to lobsters. And these are no marketing stunts. Its Choc Lobster beer even won the silver medal at last year's Great American Beer Festival."

“Dogfish Head Taps Mario Batali for New Beer Reality Show”
October 12, 2015

Pallet Magazine
A new premium print publication for those who like to think and drink.
Record Store Day

Holiday Programs

It's Punkin Season!

IPAs for the Holidays!
“As for me, I am tormented with an everlasting itch for things remote. I love to sail forbidden seas, and land on barbarous coasts.”

– H. Melville
“Craft brewer Dogfish Head has made its reputation by coming up with beers that burst through traditional style expectations. So, in hindsight, it’s not surprising that when the brewer launched a spirits division 13 years ago, it blazed new paths—using ingredients like local honey in its rum and hops in its gin...By moving the production facility to its production brewery...it will be able to produce tens of thousands [of cases] per year, and could go as high as 100,000.”

“Top Craft Brewers Selling Their Own Liquor”
August 15, 2015
Rehoboth: Our Original Location

Brewings & Eats 2.0 - Opening Fall '16

Chesapeake & Maine - Opening Feb '16
“Before we knew it, we were back at the inn, sitting around the fire. For an hour, Sam entertained about two dozen of us — guests and a few Dogfish employees. Whenever folks joined, he’d call out, “Hello, new friends! I’m Sam from Dogfish! What are your names?” He poured beer samples, talked about new brews, quoted Ralph Waldo Emerson and answered questions from devotees about beer and company culture.”

“Brew and beach time warm the soul in Delaware’s Dogfishland”
December 11, 2014
Dogfish Head Alehouses

Gaithersburg, MD
Falls Church, VA
Fairfax, VA

Eataly | Birreria Locations

New York, NY
Chicago, IL
Roma, IT
USA
“Enjoy every sandwich.”

– Warren Zevon