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Jackson Street Brewing Expands with Exciting New Location in 2025

Sioux City, Iowa — After a decade of brewing up community and craft beer at 607 5th Street, Jackson Street Brewing is thrilled to announce its next big step: a brand-new location just up the block at 901 5th Street, in the historic former Novelty Machine building.

“We’ve always dreamed of growing, and now it’s time,” said Dave Winslow, President and Brewer at Jackson Street Brewing. “After exploring nearly every option in downtown Sioux City, we found the perfect fit just a few doors down. We’re excited to bring something fresh while staying rooted in the neighborhood we love.”

The new space—dubbed Jackson Street Brewing 2.0—will be a vibrant hub for craft beer lovers and community gatherings. Highlights include:

- A welcoming bar and taproom with a laid-back vibe
- A kitchen serving up elevated pizza and pub fare
- A large party room perfect for birthdays, anniversaries, and celebrations
- A spacious all-season patio for relaxing with friends, family, and pets
- A brewing facility for all JSB beer, cider, and seltzer production

The expansion also opens the door to new experiences—from brewery tours and trivia nights to pop-ups with local entrepreneurs and clubs.

But don’t worry—the original 607 5th Street location isn’t going anywhere. It will continue to serve as a creative playground for small-batch brews and will remain home to El Comal/the griddle, the Mexican kitchen dishing out street tacos, burritos, smash burgers, and more.

While JSB 2.0 will focus on flagship brews and distribution, the original spot will keep the experimental spirit alive. “Brewing is about creativity,” said Winslow. “We’ll keep pushing boundaries, trying new ingredients, and having fun with it.”

Jackson Street Brewing plans to open the new location later in 2025.

About Jackson Street Brewing

Born in Dave Winslow's kitchen on historic Jackson Street, Jackson Street Brewing officially opened in 2015 with the help of 100 Kickstarter backers, family, friends, and community support. Known for using locally sourced ingredients, including some grown in-house—JSB has become a staple in Sioux City's craft beer scene. Fan favorites include **Stone Park IPA**, **Colibri Mexican Lager**, **Heidel-Brau Pilsner**, **Fruity Pebbles IPA**, **Hell's Half Acre Stouts**, and **Sioux City Ciders**. The brewery expanded in 2020 and welcomed El Comal/the griddle in 2023. Now, with a second location on the horizon, Jackson Street Brewing is ready to raise the bar once again.