

TRIUMPH ON TAP

ADAM RECHNITZ IGNITED THE BREWPUB MOVEMENT IN NEW JERSEY 20 YEARS AGO WITH HIS TRIUMPH BREWING COMPANY. NOW, ITS THIRD LOCATION IN RED BANK IS SET TO OPEN EARLY NEXT YEAR

BY NUBIA DUVALL WILSON



Bars serving craft beers micro-brewed in-house is a booming trend across New Jersey, but not many people know the concept was pioneered by trained brewer Adam Rechnitz. For more than a year, Rechnitz lobbied for the “brewpub law,” which enables establishments to legally brew and serve its own beer to customers, and in 1994, he was the first in the state to receive his license. In March of 1995, he opened Triumph Brewing Company in Princeton, with a restaurant serving lunch and dinner.

Brewing at Triumph is a highly technical, two-to-four-week process for each of the seven styles on tap. The business maintains a head brewer as well as a director of operations who manage the brew team as they check levels, gravity and alcohol by volume numbers, and inspect the product daily. Even the server and host team is required to take classes based on an in-house educational series that includes extensive testing.

Beer changes seasonally, from German pilsners to Scotch ales and oatmeal stouts. In a nod to traditional London pubs, some are poured through a “beer engine.”

“Our British-style ales are served cellar temperature on this hand pump, offering a non-carbonated, smoother and warmer drinking experience,” said Triumph’s Eric Nutt.



Triumph Brewing Company

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A flagship pour is the Pacific-Northwest style Amber Ale, featuring a sweet malty taste and a bite of Cascade hops. Autumn offerings include the Bengal Gold IPA (with a hefty six percent alcohol), Oktoberfest, and Pumpkin Ale brewed with a blend of spices.

“Our IPA is popular because it’s balanced...not heavily hopped. People appreciate tasting nuance instead of just a mouth full of hops,” Nutt explained.

A pub experience is not complete without food, and Triumph is famed for its upscale American fare. Although the menu changes seasonally, mainstays include the Triumph Burger made from pineland farms grass-fed beef, beer-battered fish and chips, and short rib with rutabaga polenta and caramelized pears. A favorite appetizer is the Cozzie Piggies with puff pastry, fennel sausage, and bacon tomato jam, and occasionally the restaurant offers a sampler of four cheeses paired with four beers on tap. •