



**I. Name of the issuer and its predecessors**

**Appalachian Mountain Brewery, Inc. – Dec. 18, 2013 to present.**

North Carolina Natural Energy, Inc. – Dec. 7, 2011 to Dec. 18, 2013

Remodel Auction Incorporated – June 2, 2009 to Dec. 7, 2011

Amstar Financial Services, Inc. – August 25, 2003 to June 2, 2009

America's Senior Financial Services, Inc. – December 11, 1997 to Aug. 25, 2003

Phoenix Management Associates, Inc. – February 26, 1990 to December 11, 1997

**II. Address of the issuers principal executive offices**

**Company's Registered Headquarters –**

20810 West Dixie Highway

North Miami, FL 33180

Email: sean@amb.beer

Website: www.amb.beer

Phone: 1- (828) 263-1111

**IR Contact**

See OTC Markets Profile page

**III. Security Information**

Trading Symbol: HOPS

Exact title and class of securities outstanding: Common (Designation, Rights and Preferences: See Articles of Incorporation)

CUSIP: 037703105

Par or Stated Value: .001

Total shares authorized: 130,000,000 as of: June 30, 2018

Appalachian Mountain Brewery, Inc.

OTC Pink Basic Disclosure Guidelines (June 30, 2018)

Total shares outstanding: 8,038,115 as of: June 30, 2018  
Additional Class of Securities: Preferred B (Designation, Rights and Preferences: See Articles of Incorporation)

Par or stated Value: Par Value .001  
Total shares authorized: 60,000,000 as of: June 30, 2018  
Total shares outstanding: 8,125,724 as of: June 30, 2018

Additional Class of Securities: Preferred A (Designation, Rights and Preferences: See Articles of Incorporation)  
Par or stated Value: Par Value .001  
Total shares authorized: 10,000,001 as of: June 30, 2018  
Total shares outstanding: 9,999,991 as of: June 30, 2018

#### Transfer Agent

Action Stock Transfer Corp.  
2469 E. Fort Union Blvd.  
Suite 214  
Salt Lake City, UT 84121

Phone: (801) 274-1088  
Fax: (801) 274-1099  
www.actionstocktransfer.com  
jb@actionstocktransfer.com  
This transfer Agent is registered under the Exchange Act

#### **List any restrictions on the transfer of security:**

Common Stock is registered in Depository Trust Clearing Corp. as of September 30, 2014 to present.

#### **Describe any trading suspension orders issued by the SEC in the past 12 months.**

None

#### **List any stock split, stock dividend, recapitalization, merger, acquisition, spin-off, or reorganization either currently anticipated or that occurred within the past 12 months:**

None

#### **IV. Issuance History**

List below any events, in chronological order, that resulted in changes in total shares outstanding by the issuer in the past two fiscal years and any interim period. The list shall include all offerings of equity securities, including debt convertible into equity securities, whether private or public, and all shares or any other securities or options to acquire such securities issued for services, describing (1) the securities, (2) the persons or entities

to whom such securities were issued and (3) the services provided by such persons or entities. The list shall indicate: See previous disclosures.

## **V. Financial Statements**

Provide the financial statements described below for the most recent fiscal year end or quarter end to maintain qualification for the OTC Pink Current Information tier. For the initial disclosure statement (qualifying for Current Information for the first time) please provide reports for the two previous fiscal years and any interim periods. The consolidated financial statements for Appalachian Mountain Brewery, LLC, FarmToFlame, LLC and (DBA) Appalachian Mountain Cidery under AMB, LLC. hereby referenced as Appalachian Mountain Brewery, Inc., are from AMB's Period Ending June 30, 2018. See the Company's attached, Consolidated, unaudited Balance sheet; Statement of income; Statement of Cash Flow, and Financial notes for the Period Ending June 30, 2018 posted on OTC Markets Disclosure Service.

## **VI. Describe the Issuer's Business, Products and Services**

Describe the issuer's business so a potential investor can clearly understand the company. In answering this item, please include the following:

### **a) Description of the issuer's business operations;**

**Appalachian Mountain Brewery, Inc. operates (2) two Wholly-Owned Subsidiaries:**

**1. Appalachian Mountain Brewery, LLC. (AMB)**

**2. FarmToFlame, LLC. (F2F)**

**3. Appalachian Mountain Cidery (AMC) as DBA under Appalachian Mountain Brewery, LLC.**

### **Overview**

We, together with our (2) two wholly owned subsidiaries below, own and operate Appalachian Mountain Brewery, Inc.

### **Appalachian Mountain Brewery, LLC (AMB)**

Appalachian Mountain Brewery, LLC. not only makes seriously delicious craft beer, but focuses its business model on community, sustainability and philanthropy. In 2014 AMB was chosen as winner of Brewbound's Start Up Brewery Challenge and ultimately won Startup Brewery of the Year at the "Start Up Brewery Challenge Boston". AMB was selected to compete, along with 8 other startup breweries and cider companies from all over the country. The Company's CEO gave a presentation outlining AMB's core values and goals for the next several years. AMB presented the "1st Revolution" a collaboration beer between AMB & Blood Sweat and Gears for the panel to sample, provide feedback and analysis. AMB won the popular vote with over 34% of

all votes and the judges picked AMB as the winner of Brewbound's "Start Up Brewery Challenge 2014 Boston".

The 2017 AMB entered into the Great American Beer Festival (GABF) competition and was awarded a Gold Medal for its Boone Creek Blonde in the Blonde Category. There were 293 medals awarded to some of the best commercial breweries in the United States, plus three GABF Pro-Am medals to teams of homebrewers paired with professionals. Winners were chosen out of 7,923 competition entries from 2,217 breweries in 50 states plus Washington, D.C. (a 15 percent and 24 percent increase respectively from the 7,301 entries and 1,783 breweries in 2016). The competition took place in six sessions over a period of three days and was judged by 276 beer experts from 13 countries, including the U.S. In addition to commercial brewery entries, the judging panel also evaluated 118 Pro-Am entries. The competition was made possible with the help of 365 volunteers.

In 2018 AMB competed in the 13<sup>th</sup> Annual Carolinas Championships of Beer in Downtown Hickory, NC and took home numerous Gold Medals for its flagship Boone Creek Blonde, Lager and Belay on Saison V3, with additional Silver Medals for Not An IPA, Daniels Double IPA, Spooty Oaty Pale Ale and Raspise and Bronze Medals for its flagships Long Leaf IPA, Porter and Zero Golf Balls IPA.

In April of 2017, AMB also competed in the 12<sup>th</sup> Annual Carolinas Championships of Beer in Downtown Hickory, NC and took home numerous Gold Medals for Edge of a Dream (Imperial Stout), The Silver (Barrel Aged Imperial Brown Ale), Porter and Wiseman's View (Barrel Aged Belgian Dark Strong) with an additional Silver Medal for Red Cap (Raspberry Sour Ale) and a Bronze Medal for its flagship Boone Creek Blonde Ale.

In 2018, the company entered one of the most recognized beer and cider competitions world-wide called "U.S. Open Beer Championships". The competition is recognized as the only brewery competition to include both professional breweries and award-winning home brewers, resulting in a wide range of innovative styles and flavors. The company was proud to announce that for a second year in a row that AMB's Daniel's Double IPA won the gold medal in the Imperial IPA Category. In 2015, AMB's Blonde Ale won the gold medal in the Blonde/Golden Ale Category, and its Porter won the bronze medal in the Robust Porter category. Additionally, AMB received a silver medal in the "Anything Goes" Specialty Cider category for its Scarlet Rose Cider. The Boone, NC, brewery also earned special recognition by the cider judges for its creativity and imagination. Additionally, in 2015 the AMB "Porter" won the Gold Medal at the Great International Beer Festival. In 2014 AMB has won a silver medal for its Smokey Mountain Schwartz Beer and a Bronze medal for its Crooked Common in the 2014 U.S. Open Beer Championships. Additionally, AMB won two Gold Medals and won the overall categories in the 2013 United States Open Beer Championship for its Blonde Ale and California Common. AMB competed against the biggest and best breweries from around the world where approximately 4,000 beers and ciders competed in 90 categories for aroma, appearance, mouth feel, flavor and overall impression.

Appalachian Mountain Brewery, located at 3,333 feet elevation atop the Appalachian Mountain Range in Boone, NC, is certified by the NC GreenTravel Initiative, a program that recognizes state travel-related businesses that employ healthy environmental practices. AMB is within minutes of world-class destinations such as Grandfather Mountain, Tweetsie Railroad, Beech Mountain, Sugar Mountain, Appalachian Ski Resorts and the Three-Time National Football Champions Appalachian State University. All our operations are

conducted through our wholly-owned subsidiaries, each of which is incorporated or qualified to do business in the states in which it does so.

Our primary location for the brewery and taproom is a 3,700 square foot facility located at 163 Boone Creek Drive, Boone, NC with an outdoor activity area, a covered porch and 120-foot outdoor bar. During the winter, the porch is enclosed and heated and left open during the summer to enjoy the low humidity air due to the high elevation. The company is currently open to the public 7 days a week for lunch and dinner. All patrons 21 years of age and up are allowed by law to responsibly sample 16 different beers and 8 different ciders on tap at any given time. We serve a variety of craft beverages that the company produces in the following formats: 16-ounce pints, 8-ounce half-pints and 4-ounce flight glasses as well as serve full and partial flights in 4-ounce pours. At our taproom we also have options for our patrons to take home with them. We offer our award-winning core line of craft beers in 4 pack 16-ounce cans and 6 pack 12-ounce cans, (1) Boone Creek Blonde, (2) Porter and (3) Long Leaf IPA, (4) Spoaty-Oaty Pale Ale as well as specialty can releases in 12 and 16-ounce cans as they become available. Our customers can also purchase to take home (1) 64-ounce Growlers, (2) 32-ounce Growlers, (3) 1/6 and 1/2-barrel kegs with tap rental if needed, deposits apply. Our brew system is a 10 barrel or 310-gallon JV Northwest all-American made system. It's made of high-grade stainless steel, the standard for breweries across the world for its ease of use and durability. It's accompanied by eight (20) barrel jacketed fermenters and four (20) barrel jacketed brite tanks and two (10) barrel single wall brite tank. The company recently installed and commissioned a CODI Fully Automated Can Line for its packaging of can products. AMB believes that every company has a duty to be conscious, ethical entities within the community they serve, and we strive to do so. We understand how important the ecology and environment are to the people of the High Country and we employ cutting-edge and tried-and-true technologies to protect our natural environment. Some of the ways the company fulfills this stewardship is thru (1) Solar Panels, our electricity demands are offset by 5kw array of highly efficient solar panels mounted on our southwest-facing roof. These panels convert sunlight directly into electricity for our tasting room and the FarmtoFlame food truck, (2) Rain Gardens were installed with the help of the New River Conservancy and Watauga River Partners, additionally, AMB has restored the riparian zone of the Boone Creek and Hodges Creek. We've planted native North Carolina plants, restored the creek bank, and created a rain garden in front of the brewery, (3) Grain Exchange Program with our local farmers - Our brewers strive to create a sustainable brewing process, to do this we've teamed up with several local farms and donate the spent grain for cattle feed. This helps us divert the grain from ending up in landfills and helps local farmers make ends meet and (4) Bike Stations - To help facilitate alternative transportation we've constructed a covered bike barn as part of AMB's tasting room. AMB wants to support a healthy, sustainable lifestyle for our customers and also support the Town of Boone's 2030 Town Transportation Model. Our brewing facility is leased to the company from AMB Holding Company, LLC, wholly owned by our CEO, Mr. Sean Spiegelman. [www.amb.beer](http://www.amb.beer)

### **Appalachian Mountain Cidery (AMC)**

Appalachian Mountain Cidery (AMC) DBA under Appalachian Mountain Brewery, LLC. is a wholly-owned subsidiary of Appalachian Mountain Brewery, Inc. AMC has leased approximately 3,300 square feet of production and operational space. The company began production and operations of its hard cider line using a variety of apples as well as locally sourced North Carolina apples for certain varieties when available. The

company is currently serving up to (8) eight different hard cider varieties at the AMB Taproom. The company prides itself on innovation and produces a cider line which is comprised of a small batch reserve (High Country Hard Cider), a core line of (3) three ciders (Dry-Hopped, Scarlet Rose and Mystic Dragon) as well as a small batch rotational series producing up to (4) four different ciders a month. AMC is currently operating (4) 10-barrel fermenters, (1) 60-barrel fermenter, (2) 30-barrel fermenters and (1) 30-barrel jacketed brite tank. The company offers some of its core line in 6 pack 12-ounce cans. The company recently installed and commissioned a CODI Fully Automated Can Line for its packaging of can products. AMC has been officially certified by ASAP (Appalachian Sustainable Agriculture Project) [www.asapconnections.org](http://www.asapconnections.org) and [www.appalachiangrown.org](http://www.appalachiangrown.org) as a AG Partner. This is a prestigious accomplishment for AMC to become officially certified as a Western North Carolina grown and produced product. In 2017, AMC entered the U.S. Open Cider Championship where Cideries from Washington to the United Kingdom sent in over 240 ciders representing 20 different styles for 2017 U.S. Open Cider Championship. Judging in the U.S. Open Cider Championships is blind, and the judges do not know what ciders they are tasting. AMC won a silver medal for its “Mystic Dragon” cider in the “Hopped/Herbal” category as well as a Judges Award for “Top Ten Most Creative Cider Names in both 2017 and 2016 competitions”. The company also entered into the 2015 U.S. Open Beer Championship, held two years ago in Ohio. There were breweries from 13 countries competed, and nearly 4,000 beers and ciders were entered across 90 different categories. The competition is recognized as the only brewery competition to include both professional breweries and award-winning home brewers, resulting in a wide range of innovative styles and flavors. AMC received a silver medal in the “Anything Goes” Specialty Cider category for its Scarlet Rose Cider. The Boone, NC, brewery also earned special recognition by the cider judges for its creativity and imagination. [www.amb.beer](http://www.amb.beer)

### **FarmToFlame, LLC (F2F)**

FarmToFlame, LLC is a wholly owned subsidiary and its primary function is to service AMB's taproom. It is a food truck that features a unique wood fired oven in the truck. This allows AMB to enhance its experience for customers with a casual dining experience that balances innovation and sustainability. AMB is committed to the impact it has on not only the environment but also the agricultural community it supports. FarmToFlame operates by setting an example for other companies and individuals to follow by supporting the agricultural community and investing in future farmers thru school partner programs. Currently open 7 days a week for lunch and dinner at AMB. FarmToFlame continues to consider expansions thru-out North Carolina of AMB branded gastropubs in 2018 and beyond. FarmToFlame, LLC. has been officially certified by ASAP (Appalachian Sustainable Agriculture Project) [www.asapconnections.org](http://www.asapconnections.org) [www.appalachiangrown.org](http://www.appalachiangrown.org) as a AG Partner. This is a prestigious accomplishment for F2F and becoming officially certified as a Western North Carolina grown and produced product. [www.f2flame.com](http://www.f2flame.com)

- The food truck runs on bio-diesel from High Country Biofuels when applicable.
- Our truck is powered by solar when parked at AMB by (20) 240-watt solar panels.
- Our utensils and containers decompose within 50 days, goal of zero landfill waste in 2019.
- Sources its products that go into its menu within 150 miles of Boone, NC. (when applicable/available)

· Donates to local farms, causes that affect our farming community and invests in programs designed to educate younger generations about food and agriculture thru its Flame to Farm Program.

**b) Date and State (or Jurisdiction) of Incorporation:**

The Company was initially incorporated February 26, 1990, in the State Florida, under the name Phoenix Management Associates, Inc. As of December 18, 2013, the Company became Appalachian Mountain Brewery, Inc.

**c) The issuer's primary and secondary SIC Codes:**

Primary 2082 Malt Beverage, Secondary 5181 Beer and Ale.

**d) The issuer's fiscal year end date:**

December 31<sup>st</sup>.

**e) Principal products or services, and their markets:**

We, together with our (2) two wholly owned subsidiaries below, own and operate Appalachian Mountain Brewery, Inc.

- 1. Appalachian Mountain Brewery, LLC (AMB)**
- 2. Appalachian Mountain Cidery (AMC) DBA under Appalachian Mountain Brewery, LLC**
- 3. Farm2Flame, LLC (F2F)**

**Appalachian Mountain Brewery, LLC - (AMB):**

Our primary location for the brewery and taproom is a 3,700-square foot facility located at 163 Boone Creek Drive, Boone, NC with an outdoor activity area, a covered porch and 120-foot outdoor bar. During the winter, the porch is enclosed and heated and left open during the summer to enjoy the low humidity air due to the high elevation. The company is currently open to the public 7 days a week for lunch and dinner. All patrons 21 years of age and up are allowed by law to responsibly sample 16 different beers and 8 different ciders on tap at any given time. We serve a variety of craft beverages that the company produces in the following formats: 16-ounce pints, 8-ounce half-pints and 4-ounce flight glasses as well as serve full and partial flights in 4-ounce pours. At our taproom, we also have options for our patrons to take home with them. We offer our award-winning core line of craft beers in 4 pack 16-ounce cans and 6 pack 12-ounce cans, (1) Boone Creek Blonde, (2) Porter and (3) Long Leaf IPA and Spoaty-Oaty Pale Ale, (5) Porter as well as specialty can releases in 12 and 16-ounce cans when available. Our customers can also purchase to take home (1) 64-ounce Growlers, (2) 32-ounce Growlers, (3) 1/6 and 1/2-barrel kegs with tap rental if needed, deposits apply.

Our brew system is a 10 barrel or 310-gallon JV Northwest all-American made system. It's made of high-grade stainless steel, the standard for breweries across the world for its ease of use and durability. It's accompanied by eight (20) barrel jacketed fermenters and four (20) barrel jacketed brite tanks and two (10) barrel single wall

brite tank. The company recently installed and commissioned a CODI Fully Automated Can Line for its packaging of can products.

AMB believes that every company has a duty to be conscious, ethical entities within the community they serve, and we strive to do so. We understand how important the ecology and environment are to the people of the High Country and we employ cutting-edge and tried-and-true technologies to protect our natural environment. Some of the ways the company fulfills this stewardship is thru (1) Solar Panels, our electricity demands are offset by 5kw array of highly efficient solar panels mounted on our southwest-facing roof. These panels convert sunlight directly into electricity for our tasting room and the FarmtoFlame food truck, (2) Rain Gardens were installed with the help of the New River Conservancy and Watauga River Partners, additionally, AMB has restored the riparian zone of the Boone Creek and Hodges Creek. We've planted native North Carolina plants, restored the creek bank, and created a rain garden in front of the brewery, (3) Grain Exchange Program with our local farmers - Our brewers strive to create a sustainable brewing process, to do this we've teamed up with several local farms and donate the spent grain for cattle feed. This helps us divert the grain from ending up in landfills and helps local farmers make ends meet and (4) Bike Stations - To help facilitate alternative transportation we've constructed a covered bike barn as part of AMB's tasting room. AMB wants to support a healthy, sustainable lifestyle for our customers and support the Town of Boone's 2030 Town Transportation Model. Our brewing facility is leased to the company from AMB Holding Company, LLC, wholly owned by our CEO, Mr. Sean Spiegelman. [www.amb.beer](http://www.amb.beer)

### **Products (March 2018 began transition into 6 pack 12-ounce cans for all core products):**

Appalachian Mountain Brewery, LLC currently packages 4 core craft beers available in 4 pack 16-ounce and 6 pack 12-ounce cans as well as draft which are: (1) Long Leaf IPA, (2) Boone Creek Blonde, (3) Porter, and (4) Spooty-Oaty Pale Ale and a (8) pack 16-ounce variety pack (Pioneer Pack) and the same in a (12) pack 12-ounce variety pack of all the beers above. A brief description of each of our core craft beers is listed below.

#### **Long Leaf IPA - 2018 Carolinas Championships of Beer Bronze Medal**

Here's to the land of the Long Leaf Pine, the summer land where the sun doth shine, where the weak grow strong and the strong grow great, here's to "Down Home" The Old North State. Taking its name from the toast of the Old North State, this smooth and crisp amber IPA cheers with a white head, citrus aroma, and an intense, resins hop flavor that will linger on your palate...

#### **Boone Creek Blonde – 2017 GABF Gold Medal, 2018 Carolinas Championships of Beer Gold Medal, 2017 Carolinas Championships of Beer Bronze Medal and 2013 and 2015 U.S. Open Beer Championship Gold Medal**

An ode to the American Blonde, this award-winning light bodied ale is a beer for all seasons. The Honey Badger is brewed with orange zest to add additional citrus notes to complement the light hop aroma. The clean and crisp mouthfeel is followed by just a hint of sweetness from local North Carolina wildflower honey. While best enjoyed by a cool mountain river in the summer, this blonde is delicious no matter where, no matter when.



**Porter – 2018 Carolinas Championships of Beer Bronze Medal, 2017 Carolinas Championships of Beer Gold Medal and 2015 Great International Beer Festival Gold Medal and U.S. Open Beer Championships Bronze Medal**

Like Daniel Boone, this AMB flagship is a legend in the High Country. This brown porter is overflowing with dark aromas and has a creamy, persistent, tan head. Delve deeper and you will find a perfect balance between traditional English hops and the complex malt flavors, with a smooth balance between chocolate and coffee. You may not always drink gold, but when you do make sure it's Black Gold.

**Spoaty-Oaty Pale Ale - 2018 Carolinas Championships of Beer Silver Medal**

This is a smooth take on the American classic pale ale. It is brewed with a heavy nose of oats, which makes for a creamy mouthfeel, balanced by Citra and Amarillo hops for a unique hop forward flavor and aroma. Smells sweeter than a plate of yams... with extra syrup.

In addition to the four core craft beers listed above, AMB produces approximately 40 new beers each year as part of its Small Batch Series.

**Appalachian Mountain Cidery (AMC)**

Appalachian Mountain Cidery (AMC) DBA under Appalachian Mountain Brewery, LLC. is a wholly-owned subsidiary of Appalachian Mountain Brewery, Inc. AMC has leased approximately 3,300 square feet of production and operational space. The company began production and operations of its hard cider line using locally sourced North Carolina apples for different products as applicable. The company is currently serving up to (8) eight different hard cider varieties at the AMB Taproom. The company prides itself on innovation and produces a cider line which is comprised of a small batch reserve (High Country Hard Cider), a core line of (3) three ciders (Dry-Hopped, Scarlet Rose and Mystic Dragon) as well as a small batch rotational series producing up to (4) four different ciders a month. AMC is currently operating (4) 10-barrel fermenters, (1) 60-barrel fermenter, (2) 30-barrel fermenters and (1) 30-barrel jacketed brite tank. The company recently installed and commissioned a CODI Fully Automated Can Line for its packaging of can products. AMC currently packages its core line in (6) six pack 12-ounce cans. AMC has been officially certified by ASAP

(Appalachian Sustainable Agriculture Project) [www.asapconnections.org](http://www.asapconnections.org) and [www.appalachiangrown.org](http://www.appalachiangrown.org) as a AG Partner. This is a prestigious accomplishment for AMC to become officially certified as a Western North Carolina grown and produced product. In 2017, AMC entered the U.S. Open Cider Championship where Cideries from Washington to the United Kingdom sent in over 240 ciders representing 20 different styles for 2017 U.S. Open Cider Championship. Judging in the U.S. Open Cider Championships is blind, and the judges do not know what ciders they are tasting. AMC won a silver medal for its "Mystic Dragon" cider in the "Hopped/Herbal" category as well as a Judges Award for "Top Ten Most Creative Cider Names in both 2017 and 2016 competitions". The company also entered the 2015 U.S. Open Beer Championship, held last year in Ohio. This year, breweries from 13 countries competed, and nearly 4,000 beers and ciders were entered across 90 different categories. The competition is recognized as the only brewery competition to include both professional breweries and award-winning home brewers, resulting in a wide range of innovative styles and flavors. Appalachian Mountain Cidery received a silver medal in the "Anything Goes" Specialty Cider category for its Scarlet Rose Cider. The Boone, NC, brewery also earned special recognition by the cider judges for its creativity and imagination. [www.amb.beer](http://www.amb.beer)

**Products:**

Appalachian Mountain Cidery (AMC) produces (1) one Small Batch Reserve Cider as well as a core line up of (3) three hard ciders. (1) High Country Hard Cider “Reserve”, (2) Dry-Hopped Cider, (3) Scarlet Rose and (4) Mystic Dragon as well as every month the company produces approximately (4) four new hard cider varietals are usually available on draft at the AMB Taproom. Typically, there are (8) eight different hard cider varietals on draft at the taproom. AMC currently packages the core line of craft hard ciders in (6) pack 12-ounce cans.

**Mystic Dragon – Silver Medal in the 2017 and 2016 U.S. Open Cider Championship**

A Mystical infusion of green tea, rhubarb, and strawberries to give this cider a sweetness while drying it out slightly making one crave just one more sip. It’s a perfect complement to spicy foods and has an ability to make any occasion become a fabulous memory.

**Scarlet Rose (a.k.a Sinful Plum) – Silver Medal in the 2015 U.S. Open Beer Championship**

When you first set eyes on the Scarlet Rose, you’ll notice it’s rosé, plum-blush hue followed by the alluring aroma of cinnamon. Dive into this semi-dry cider, and you’ll enjoy a delicate blend of fruity plum and apple notes with a warm caress of cinnamon in the finish.

**Growth Strategy and Revenue Model for Beer and Cider – Distribution and Strategic Partnerships**

Appalachian Mountain Brewery, Inc. signed a Master Distribution Agreement (MDA) effective April 1, 2015 with Craft Brew Alliance (CBA) whereby AMB now distributes its beer and cider exclusively thru CBA wholesalers. CBA wholesalers have the foot print capabilities for nationwide distribution of AMB products. The MDA with CBA also brings with its national wholesale distribution network the ability to gain access to the international market thru over 23 different countries thru the AB Inbev network. The company believes this distinct distribution agreement is a competitive advantage in the craft beer and cider market. As part of the distribution arrangement, CBA will market, sell, and distribute Appalachian Mountain Brewery’s award-winning craft beers to include Long Leaf IPA, Boone Creek Blonde Ale, Porter and Spoaty-Oaty Pale Ale and Porter as well as other beers and ciders from the companies Small Batch Series, exclusively through CBA wholesalers. Currently the beers being distributed are available in bars, restaurants, clubs, craft beer shops, supermarkets and chain retail accounts. Where applicable the company’s products are available in 4 pack 16-ounce and 6 pack 12-ounce cans, 1/2-barrel, 1/6 barrel and 22-ounce bottles. The beer is brewed at Appalachian Mountain Brewery’s facility in Boone, NC and Portsmouth, NH. All of AMB’s craft line up will be available at the taproom in draught and 16 oz. can packages. Additionally, AMB and CBA have signed an agreement for an Alternating Proprietorship (Alt. Prop) to leverage CBA’s brewing capacity in Portsmouth, New Hampshire to increase production of Appalachian Mountain Brewery’s core craft beer lineup to make them available to consumers throughout the Appalachian region, currently AMB’s distribution footprint spans the entire state of North Carolina. As of April 2018, the company has completed its transition into 12-ounces cans for all its core beer line up. AMB has expanded into the surrounding states of South Carolina and Tennessee with distribution of only core beer line up of products not including any Cider products.

## FarmToFlame, LLC

FarmToFlame, LLC is a wholly owned subsidiary and its primary function is to service AMB's taproom. It is a food truck that features a unique wood fired oven in the truck. This allows AMB to enhance its experience for customers with a casual dining experience that balances innovation and sustainability. AMB is committed to the impact it has on not only the environment but also the agricultural community it supports. FarmToFlame operates by setting an example for other companies and individuals to follow by supporting the agricultural community and investing in future farmers thru school partner programs. Currently open 7 days a week for lunch and dinner at AMB. FarmToFlame continues to consider expansions thru-out North Carolina of AMB branded gastropubs in 2018. FarmToFlame, LLC. has been officially certified by ASAP (Appalachian Sustainable Agriculture Project) [www.asapconnections.org](http://www.asapconnections.org) [www.appalachiangrown.org](http://www.appalachiangrown.org) as a AG Partner. This is a prestigious accomplishment for F2F and becoming officially certified as a Western North Carolina grown and produced product. [www.f2flame.com](http://www.f2flame.com)

- The food truck runs on bio-diesel from High Country Biofuels when applicable.
- Our truck is powered by solar when parked at AMB by (20) 240-watt solar panels.
- Our utensils and containers decompose within 50 days, goal of zero landfill waste in 2018.
- Sources its products that go into its menu within 150 miles of Boone, NC. (when applicable/available)
- Donates to local farms, causes that affect our farming community and invests in programs designed to educate younger generations about food and agriculture thru its Flame to Farm Program.



### **Products (Example):**

The FarmtoFlame food truck features a wood fire oven on the truck allowing the company to create wood fired pizzas, Stromboli, tacos, appetizers, salads and desserts.

**3 Cheese - Truck Made Cheese Blend and Marinara.**

**Buffalo Soldier** - Truck made Buffalo Sauce, Aged Blue Cheese Crumbles, Locally Raised Bacon, truck made cheese blend, Chicken, and Tropea Red Onion.

**Veg Out** - Wild Mushrooms, Marinara Base, Market Fresh Veggies, truck made cheese blend, Onions, Mixed Bell Peppers, Sliced Tomatoes, Olives, and Spinach, Topped with Local Honey Balsamic Glaze.

**Philly Cheese Steak** - Thin Sliced Ribeye, sautéed Peppers, Onions, Mushrooms, and our truck made cheese blend.

**Italian** - Ricotta, Marinara, Salami, Pepperoni, Basil, Oregano, and our truck made cheese blend

**The Shitchyeah** - Honey Badger Blonde Tangy Habanero BBQ Sauce, Chicken, Bacon, Diced Pineapple, Ricotta, and Truck Made Cheese Blend.

**Mayan Hawaiian** - A refreshing pizza with pineapple pico de gallo, topped with our tangy black gold bbq sauce, and fire roasted chicken.

**Farmer Featured Pizza of the Month – Changes Monthly and uses a local farmer’s products in the pizza**

Filet Au Poivre Pizza - Thinly sliced filet from Circle W Farms paired with fire roasted red peppers, onions, mushrooms, shaved asparagus, and topped with a black gold porter Au poivre sauce.

## **Quality and Ingredients**

Appalachian Mountain Brewery and Appalachian Mountain Cidery uses only the freshest ingredients during its brewing and cider making process, most of these items which are sourced from a variety of regions. The ingredients used in the crafting of our beers and ciders vary in each beer and cider. In making our beers we use the basic ingredients which are barley, hops, water and yeast. In making our ciders we source local North Carolina apples when applicable and use yeast as well which makes up the main components in hard cider. We strive to use as much local ingredients as possible which assures the company only the highest quality products coming out of our Appalachian Mountain Brewery and Appalachian Mountain Cidery craft line up.

The Farm2Flame wood fired food truck creates a casual dining experience that balances innovation and sustainability. We are committed to sourcing the highest quality ingredients for our flour, homemade sauces, meats, cheeses and vegetables. It all affects the impact we have on the environment from being conscious of how we operate the food truck, brewery and cidery, we are working hard at setting an example for other companies and individuals to follow and we’re proud of it.

## **VII. Describe the Issuer’s Facilities:**

Our primary location and corporate offices for the brewery, tap room, and business office is a 3,700-square foot facility located at 163 Boone Creek Drive, Boone, NC 28607 with an outdoor activity area, a covered porch and 120-foot outdoor bar. During the winter, the porch is enclosed and heated and left open during the summer to enjoy the low humidity air due to the high elevation. Our brew system is a 10 barrel or 310-gallon JV Northwest all-American made system. It’s made of high-grade stainless steel, the standard for breweries across the world for its ease of use and durability. It’s accompanied by eight (20) barrel jacketed fermenters, and four (20) barrel jacketed brite tanks and two (10) barrel single wall brite tank. The company believes that the

primary location and corporate offices to be adequate and expect that the company will be able to continue to fully utilize its facilities for increasing efficiency and capacity into the near-term future. The company continues to reassess its needs based upon future growth of the company. Our brewing facility is leased to the company from AMB Holding Company, LLC, wholly owned by our CEO, Mr. Sean Spiegelman. This lease is a 5-year lease with multiple options for extending the lease.

Appalachian Mountain Cidery (AMC) DBA under Appalachian Mountain Brewery, LLC, located at 289 Daniel Boone Drive, Boone, NC 28607. AMC is a wholly-owned subsidiary of Appalachian Mountain Brewery, Inc. AMC has leased approximately 3,300 square feet of production and operational space. The company began production and operations of its hard cider line using locally sourced North Carolina apples when applicable. The company is currently serving up to (8) eight different hard cider varieties at the AMB Taproom. The company prides itself on innovation and produces a cider line which is comprised of a small batch reserve (High Country Hard Cider), a core line of (3) three ciders (Dry-Hopped, Scarlet Rose and Mystic Dragon) as well as a small batch rotational series producing up to (4) four different ciders a month. AMC is currently operating (4) 10-barrel fermenters, (4) 10-barrel single wall brite tanks and (1) 20-barrel jacketed brite tank, (1) 60-barrel fermenter, (2) 30-barrel fermenters and (1) 30-barrel jacketed brite tank. AMC packages its core line in (6) six pack 12-ounce cans. The company recently installed and commissioned a CODI Fully Automated Can Line for its packaging of can products. The company believes that the primary location and corporate offices to be adequate and expect that the company will be able to continue to fully utilize its facilities for increasing efficiency and capacity into the near-term future. The company continues to reassess its needs based upon future growth of the company. The company leases the property from John Greene of Hardin Creek, Inc. This lease is a 5-year lease with multiple options for extending the lease.

## **VIII. Officers, Directors, and Control Persons**

The goal of this section is to provide an investor with a clear understanding of the identity of all the persons or entities that are involved in managing, controlling or advising the operations, business development and disclosure of the issuer, as well as the identity of any significant shareholders.

**A) Names of Officers, Directors, and Control Persons.** In responding to this item, please provide the names of each of the issuer's executive officers, directors, general partners and control persons (control persons are beneficial owners of more than five percent (5%) of any class of the issuer's equity securities), as of the date of this information statement.

1. Sean Spiegelman – Executive Officer, Director and Control
2. Stephanie Spiegelman – Control
3. Nathan Kelischek – Control
4. Fordee CA Trust – Control
5. Qualstar Capital Corp. – Control
6. Clinton Walker - Control

**B) Legal/Disciplinary History.** Please identify whether any of the foregoing persons have, in the last five years, been the subject of:

1. A conviction in a criminal proceeding or named as a defendant in a pending criminal proceeding (excluding traffic violations and other minor offenses);

None

2. The entry of an order, judgment, or decree, not subsequently reversed, suspended or vacated, by a court of competent jurisdiction that permanently or temporarily enjoined, barred, suspended or otherwise limited such person's involvement in any type of business, securities, commodities, or banking activities;

None

3. A finding or judgment by a court of competent jurisdiction (in a civil action), the Securities and Exchange Commission, the Commodity Futures Trading Commission, or a state securities regulator of a violation of federal or state securities or commodities law, which finding or judgment has not been reversed, suspended, or vacated; or

None

4. The entry of an order by a self-regulatory organization that permanently or temporarily barred suspended or otherwise limited such person's involvement in any type of business or securities activities.

None

**C) Beneficial Shareholders.** Provide a list of the name, address and shareholdings or the percentage of shares owned by all persons beneficially owning more than ten percent (10%) of any class of the issuer's equity securities. If any of the beneficial shareholders are corporate shareholders, provide the name and address of the person(s) owning or controlling such corporate shareholders and the resident agents of the corporate shareholders.

**Name and Address**

Sean Spiegelman  
163 Boone Creek Drive  
Boone, NC 28607

**Number of Shares Beneficially Owned and Percentage**

Sean Spiegelman	7,200,000 Common	89.57%
	1,000,000 Preferred B	11.9%
	9,998,889 Preferred A	99.9%

CEO, President and Chairman

**Name and Address**

Stephanie Spiegelman  
163 Boone Creek Drive  
Boone, NC 28607

**Number of Shares Beneficially Owned and Percentage**

Stephanie Spiegelman	2,000,000 Preferred B	23.8%
----------------------	-----------------------	-------

## **IX Third Party Providers**

Please provide the name, address, telephone number, and email address of each of the following outside providers that advise your company on matters relating to operations, business development and disclosure:

### **Legal Counsel**

Moffatt & Moffatt, PLLC  
P.O. Box 233-DTS  
Boone, North Carolina 28607  
(828)-278-9123  
moffattandmoffatt.com

### **Accountant and Registered Agent**

ARS & Associates  
Rob Socol  
20810 West Dixie Highway  
North Miami Beach, FL 22180  
Phone: (305) 653-7350 Ext. 204  
Fax: (305) 653-5205  
Email: rob@arsaccounting.com  
Website: www.arsaccounting.com

### **Auditor**

None

### **Investor Relations Consultant**

See OTC Markets Profile

**Other Advisor:** Any other advisor(s) that assisted, advised, prepared or provided information with respect to this disclosure statement.

None

## **X. Issuer Certification**

The issuer shall include certifications by the chief executive officer and chief financial officer of the issuer (or any other persons with different titles, but having the same responsibilities).

The certifications shall follow the format below:

I, **Sean Spiegelman** certify that:

I have reviewed this Annual/Quarterly Disclosure Statement of Appalachian Mountain Brewery, Inc.;

Based on my knowledge, this disclosure statement does not contain any untrue statement of a material fact or omit to state a material fact necessary to make the statements made, in light of the circumstances under which such statements were made, not misleading with respect to the period covered by this disclosure statement; and

Based on my knowledge, the financial statements, and other financial information included or incorporated by reference in this disclosure statement, fairly present in all material respects the financial condition, results of operations and cash flows of the issuer as of, and for, the periods presented in this disclosure statement.

Date: June 30, 2018

/s/ Sean Spiegelman, CEO