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Modern Times won two categories in our 2017 reader poll: Best Brewery, and Best Artwork. Here are some of the beers in the works for 2018.

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Bianca At Prosciutto Pizza by Chef Tommy Morstad at Blind Lady Ale House. Photo by Keaton Henson
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UNIQUE FERMENTATIONS
BLACKBERRY CRUISER
BLACKBERRY LEMON ALE
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### LOCAL EVENTS

**FEBRUARY 2018**

**FRIDAY 2/2, 2/9, 2/16, 2/23**
- Hops on the Harbor Beer Pairing Dinner Cruise with Thorn Street Brewing

**FRIDAY 2/2**
- Firkin Friday with Ninkasi Brewing at Hamiltons Tavern
- Live Music: Soul Ablaze at ChuckAlek Biergarten

**SATURDAY 2/3**
- 5th Anniversary & Sour Saturday at Fathom Bistro Bait & Tackle
- Take Flight Yoga at Machete Beer House
- BrewFit Event at Council Brewing Co.

**SUNDAY 2/4**
- Super Sunday Cellar-bration at Stone Brewing World Bistro & Gardens Escondido
- Hoppy Yoga at Culture Brewing OB

**MONDAY 2/5**
- Seize Sip Serenade at Second Chance Carmel Mtn.

**TUESDAY 2/6**
- Rip Current Tap Takeover & Brewery of February at Brewers Tap Room

**WEDNESDAY 2/7**
- Artifex Brewing Cask &Feat. Beers at Regents Pizzeria
- Keep the Glass Night with Sudwerk Brewing at Plan 9 Alehouse

**THURSDAY 2/8**
- Andrea’s Truffles and Beer Pairing at Mission Brewery

**FRIDAY 2/9**
- Barrel-Aged German Chocolate Cake Release at Coronado Knoxville
- Pint Night with Big Sky Brew Crew at Hamiltons Tavern
- 3rd Annual Anti-Romance Party at Duck Foot Brewing
- Live Music: You and I at ChuckAlek Biergarten

**SATURDAY 2/10**
- Second Saturday with Karl Strauss at Hamiltons Tavern
- Keep A Breast 9th Annual Brewbies Festival 2018 at Bagby Beer
- DIY Valentine Gift Workshop at Second Chance Carmel Mtn.
- 2018 Beer & Chocolate Brewery Dinner at Rock Bottom La Jolla
- Surf Check Alley Can Release at All Pizza Port Pubs

**SUNDAY 2/11**
- San Diego Fermentation Festival at Leichtag Commons Encinitas
- 2nd Sundays Painting Class at Second Chance Carmel Mtn.
- Valentine’s Day Beer & Chocolate Pairing at Kilowatt OB
- The BLVD Mardi Gras Crawl at Eppig Brewing & More
- Succu-hearts in Ocean Beach at Culture Brewing OB
- Andrea’s Truffles and Beer Pairing at Kilowatt OB
- Take Flight Yoga at Belching Beaver OB
- Hoppy Yoga at Culture Brewing OB

**MONDAY 2/12**
- Pariah Brewing Pairing Dinner at Garlic Shack

**WEDNESDAY 2/14**
- Benchmark Brewing Cask & Feat. Beers at Regents Pizzeria
- Andrea’s Truffles Collab with Mastiff at North Park Beer Co.
- Andrea’s Truffles and Beer Pairing at Eppig Brewing
- Andrea’s Truffles and Beer Pairing at Hamilton’s Tavern

**FRIDAY 2/16**
- Firkin Friday with AleSmith My Bloody Valentine at Hamiltons Tavern
- Kern River Brewing Flights at Holiday Wine Cellar
- Live Music: Tim Norton at ChuckAlek Biergarten

**SATURDAY 2/17**
- Live Music: Latin Tribal Rock at Border X Brewing

**SUNDAY 2/18**
- SD Jewish Film Festival “Brews & Views” at Wavelength Brewing Co.

**TUESDAY 2/20**
- One-Hit-Wonder Music Trivia at 32 North Brewing

**WEDNESDAY 2/21**
- 32 North Brewing Cask & Feat. Beers at Regents Pizzeria
- Keep the Glass Night with Sixpoint Brewery

**THURSDAY 2/22**
- Yeast Essentials 2.0 (Day 1) at White Labs

**FRIDAY 2/23**
- Girl Scout “Cookies on Tap” (Day 1 of 3) at Stone / AleSmith / Mike Hess
- Yeast Essentials 2.0 (Day 2) at White Labs
- 3rd Annual Beer Tasting and Corn-Hole Tournament at AleSmith Brewing
- Live Music: Dale Desmuke at ChuckAlek Biergarten

**SATURDAY 2/24**
- Girl Scout “Cookies on Tap” (Day 2 of 3) at Stone / AleSmith / Mike Hess
- XI Anniversary Beer Fest & Beer Garden (Day 1) at TapRoom Pacific Beach
- Modern Times’ 2nd Annual Carnival of Caffeination at Broadway Pier
- Winter Brew Fest at Fleet Science Center
- Beer Flavored Beer: Benchmark 101 at Benchmark Brewing

**SUNDAY 2/25**
- Girl Scout “Cookies on Tap” (Day 3 of 3) at Stone / AleSmith / Mike Hess
- XI Anniversary Beer Fest & Beer Garden (Day 2) at TapRoom Pacific Beach
- Trashy Hour North Park Cleanup at The Homebrewer
- Take Flight Yoga at Belching Beaver OB

**WEDNESDAY 2/28**
- Beachwood Brewing Cask & Feat. Beers at Regents Pizzeria
MARCH 2018
FRIDAY 3/2, 3/9, 3/16, 3/23, 3/30
- Hops on the Harbor Beer Pairing Dinner Cruise with Duck Foot

THURSDAY 3/1
- A Dos Llantas/Team Cretins ALC FUNdraiser at Bay City Brewing

FRIDAY 3/2
- Wet Wood Friday with Ironfire Brewing at Hamiltons Tavern
- Live Music: Orion Bruno Duo at ChuckAlek Biergarten

SATURDAY 3/3
- Beer Leader Education Program at Bagby Beer Co.
- Take Flight Yoga at Karl Strauss Tasting Room

SUNDAY 3/4
- Renaissance at Churchill's Pub & Grille

TUESDAY 3/6
- Societe Brewing Tap Takeover & Brewery of March at Brewers Tap Room

THURSDAY 3/8
- 5th Annual International Women’s Collaboration Brew Day Unite Exotic
- Pink Boots Fundraiser/Collaboration Brew Day 2018
- Taste of Third at Third Avenue Chula Vista

FRIDAY 3/9
- Live Music: The Big Decisions Band at ChuckAlek Biergarten

SATURDAY 3/10
- SD Homebrew Festival & Competition at North Park Observatory Lot
- 7th Annual Taste of Bressi Festival at Boys & Girls Club of Carlsbad
- Best Coast Beer Fest 2018 at Embarcadero Marina Park South

SUNDAY 3/11
- Take Flight Yoga at Belching Beaver OB

Continued on page 36
17 IN ’17
BEST OF SAN DIEGO BEER READER’S CHOICE AWARDS

By Mike Shess

FEBRUARY 2018
We ran an online poll for about two months on our website. After crunching the numbers, we did our best to determine why we thought you, our readers, voted the way you did. Below are our suppositions and a snapshot of the year in beer 2017.

**BEST BREWERY:** Modern Times Beer

Modern Times is unstoppable. We can’t keep up. The Loma Portal-based brewery is ambitiously opening satellite operations in Los Angeles, Anaheim, Portland and Santa Barbara. In 2017, they set the standard for one-off canned releases and hazy hoppy San Diegan beers. Last July, Modern Times began an employee stock ownership plan. No other brewery in town is doing so much so well. Winner of this category in 2015, we had the sneaking suspicion that this brewery was just finding its legs. Now, we know that Modern Times is just getting warmed up.

**BEST BEER ARTWORK:** Modern Times Beer (Pictured)

Take beer out of the equation and Modern Times is an impressive marketing machine in its own respect. The branding and artwork has been top tier since the brewery’s inception - cans especially. When the brewery began dropping tons of specialty releases, we started to see the cans elevate away from mere vessels of beverage containment into bonafide art. Last year, we consistently saw fresh, awesome design handiwork appear from this brewery. Where other breweries just slap a sticker on a blank can, Modern Times made every one-off release that much more unique by giving as much attention to the can’s design as to the beer within.

**BEST BREWPUB:** TIE between Karl Strauss and Pizza Port

A first for this feature, Karl Strauss and Pizza Port tied in votes for this category. We’ll take it, as both businesses operate classic, distinct examples of a San Diegan brewpub. Aesthetically, a Karl brewpub is slick and low-key sophisticated with casual upscale fare, while Pizza Port is a flip-flopped, family-friendly endeavor that focuses on pitchers and pizza. It’s nice to have a brewpub for all moods; sometimes we want Banh-Mi’s and Aurora Hoppyalis, or sometimes we want cheesy Beer Buddies and pitchers of Ponto.

**BEST OVERALL #SDBEER:** AleSmith .394

Brewed with inspiration and feedback from the greatest Padre of all time, .394 Pale Ale is a mid-strength 6% hoppy, yet balanced San Diegan ale named after Tony Gwynn’s legendary batting average for the 1994 season. AleSmith did a great job getting this beer brewed and distributed, with classic Friars colors to boot. This Pale is delicious, has a great story, and is easy to find, which makes it a solid go-to for many local beer drinkers.

**BEST IPA:** Alpine HFS

The abbreviation stands for “Holy *ucking *hit,” which is an understandable reaction upon tasting this outstanding example of a local IPA. From Alpine’s head brewer Shawn McIlhenney, this is “the beer that named itself,” he continues: “We got exactly what we wanted out of the beer: huge hop aroma, light body and immense drinkability.” Winner of a 2016 bronze medal at the Great American Beer Festival in the American-style strong pale ale category, we recommend hunting this tasty hop treat down and trying it for yourself to see why it’s our reader’s choice for the Best IPA in the land of 1000 IPAs.

**BEST LAGER:** Normcore by Burning Beard

You can’t hide in a Pilsner. Any off-flavors or flaws will be revealed in the style’s subtle profile; it’s a tough beer to make. Burning Beard knocked it out of the park with Normcore Pils, which wouldn’t be out of place on a tap in Plzeň. The East County beer scene really started to come together when the ‘Beard came around and started producing such quality brews as this.

**BEST BARREL-AGED:** AleSmith Speedway Stout

AleSmith’s big, beefy, barrel-aged 12% ABV beast of a beer is both well known and respected. Roasty and toasty with espresso and chocolate notes in abundance, the beer in its original format is already dangerously quaffable. When aged in a barrel, the beer becomes even more drinkable. First brewed in 1997, the first bottle release of a Speedway specialty variant was in 2005, and AleSmith has been at the forefront of humans-waiting-in-line-control for bottle releases ever since. The first barrel-aged Speedway varietal releases began drawing crowds of nearly 700, with people camping out in cars or tents, flying in from around the country, or enlisting elderly relatives to stand in line in order to snag another bottle.

**BEST ONE-OFF:** Lost Abbey Ghost in the Forest

Aged for 18 months in oak foeders, or large wooden fermentation vessels, this blonde beer was spiked with the venerable Brettanomyces. “When we first got these massive foeders, we knew we were going to have to be patient and let the oak work its magic,” said Tomme Arthur, COO. “We’ve since added three additional vessels, creating our own ‘forest’ and we’re really excited to start blending these beers into future creations.” This wild, oaky beer boasts lemon and tropical fruit flavors. Bottles are still available online at LostAbbey.com or in the tasting room.

**BEST COLLABORATION:** Capital of Craft

The Brewers Guild corralled member breweries that had been open for 20 years or more for a brew day at Coronado Brewing Co’s Knoxville production facility prior to San Diego Beer Week 2017. The result: a collaboration beer between AleSmith, Coronado, Karl Strauss, Ogg’s, Pizza Port, San Marcos Brewery, and Stone Brewing. Local hops from Star B Ranch and yeast from Miramar’s White Labs were also used. The result? The San Diegost of San Diegan beers. A 7% IPA, this beer hit draft handles for San Diego Beer Week 2017.

**BEST NEW ESTABLISHMENT:** Bar Sin Nombre

The Bar with No Name opened for San Diego Beer Week 2017 with a tap list that both bewildered and excited. Owner Tony Raso is no newcomer to tasty beer nor Chula Vista. As a member of the La Bella Pizza and Beer Garden family, Tony honed his chops as Beverage Director of Honolulu’s well respected Real A GastroPub, before returning to his native South Bay to work on Bar Sin Nombre. Flexing the connections he made bringing tasty beer to Hawaii, Bar Sin Nombre’s taplists have consistently been awe-inspiring collections of seldom-seen and tough-to-get kegs from around the globe. Along with Manhattan, Machete, and Third Ave Alehouse, Bar Sin Nombre is a stellar addition to the stellar beer bars of the #SouthBayUprising movement.

**BEST BOTTLESHOP:** Bottlecraft

Our readers loved Bottlecraft in 2017 (and in 2016). It’s not hard to understand why. Most bottle shops are simply liquor stores with glorified beer selections (nothing wrong with that), but Bottlecraft has never been anything except a beer store. And what a beer store. Killer curated can and bottle inventories and on-premise licenses means it’s a beer bar / shop hybrid where you can drink tap drafts and / or pop bottles. Early in the year, the empire that
was born in Little Italy in 2010 expanded to add its fourth San Diegan location in Solana Beach.

**BEST HOMEBREW SUPPLY: The Homebrewer**
The Homebrewer began life as Home Brews and Gardens and was located in the current Thorn Street Brewing location. In early 2012, George Thornton set off on his own to open The Homebrewer on El Cajon Boulevard in North Park. The little shop has developed handsomely in its six years of existence and has earned our reader’s choice of Best Homebrew Supply store in San Diego for the past two years. Home to a friendly and knowledgeable staff, keen selection, frequent and fun educational events, and an attached brewery with tasting room, this store is grooming the next generation of professional San Diego brewers.

**BEST BEER SELECTION AND TAP ROTATION: The Brew Project**
The Brew Project delivers on its promise of “A Brewery Tour Under One Roof”, offering 26 taps from all across the county, with effort is made to reach out to oft-overlooked breweries. Thus, you’ll see smaller and newer breweries nestled into the coldbox of this craftsman home off 6th Avenue in Hillcrest, an area of town not known for its beer. The Brew Project is spreading the gospel of local beer in their own funky way. It’s a neat spot that, while outside of the traditional beer zones of North Park, Miramar, or Vista, could hold its own in any of the beerier parts of town.

**BEST EVENT: Collabapalooza**
The first ever Collabapalooza festival was organized by Karl Strauss and took place in the parking lot behind the Observatory in North Park during SDBW 2017. In the months prior, Karl Strauss reached out to dozens of local breweries, asking them to brew collaboration beers. Perhaps most notable was Karl’s olive branch to longtime rival Stone Brewing, the result of which was an Australian-hopped collaboration beer called Hug It Out Mate. Readers will be hoping that Karl Strauss brings Collabapalooza back as an annual event during SD Beer Week.

**BEST BEER BAR: Hamilton’s**
A reader favorite every year since we’ve started this poll in 2014, Hamilton’s hardly needs an introduction. This bar is a windowless cave where time, light, and the outside world are filtered out once you step through the door. Within, the focus is on the beer you are drinking and who you are drinking it with. It’s a neighborhood tavern at its soul, with a fresh cask tapped every Friday for Firkin Fridays, and every Second Saturday of the month features a brewery tap takeover and complimentary food. Like the Haji, the beer faithful should once in their lifetime participate in the Hamilton’s Fling, a frisbee golf tournament and fantastic beer party that takes place during San Diego Beer Week.

**BEST BEER RESTAURANT: Urge American Gastropub**
Urge started in Rancho Bernardo in 2010 with 54 taps and an immense bottlist. Since then, they’ve expanded the empire significantly under the 3LB (3 Local Brothers) brand to two other locations, in Oceanside and San Marcos. Both of those spots include breweries, and 3LB also run a bottle shop / deli / pizza parlor / coffee shop named Brother’s Provisions. Oceanside’s Urge has a speakeasy called 101 Proof in addition to a production brewery, and San Marcos has a full-fledged bowling alley adjacent to their own brewhouse. A venerable empire, Urge is expanding with a new tasting room in Carmel Valley this year.

**BEST BREWER: Travis Smith**
Our reader’s choice winner of 2014, Travis curried favor with our readers and San Diegan beer lovers once again in 2017 with a bundle of tasty new releases. Travis’ brewery, Societe, released five new beers in one weekend last year: The Fiddler IPA, The Statesman Pale Ale, The Bachelor Single Hop IPA w/ Cashmere, The Damsel Belgian Table Beer, and The Thief, a bottled feral (wild) beer with local Grenache blanc grapes. Travis cut his chops brewing at The Bruery and Russian River for many moons, and Societe was founded over beers at O’Brien’s. Together with co-founder Douglas Constantiner, Societe has developed handsomely into the 16,000 square foot flavor powerhouse we see today.
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- Port Brewing Co.
- Societe Brewing Co.
- Saint Archer Brewing Co.
- Stone Brewing Co.

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ROUND 1: Citrus fruit Medley w/ chocolate vinaigrette, paired with New Garde Belgian Witbier

ROUND 2: Homemade peanut butter ice cream w/ toffee & caramel, paired with Surfer’s Solitude Red Ale

ROUND 3: Slow oven roasted short ribs served over chocolate infused hash browns, paired with Wicked Elf-Bier De Noel

ROUND 4: Chicken breast in mole w/Spanish rice, paired with Simcoe S.M.A.S.H IPA

ROUND 5: Rich Chocolate moose pie w/homemade cherry sauce paired with Bourbon barrel aged imperial oatmeal stout w/ Madagascar vanilla beans & cacao nibs

ANDREA’S TRUFFLES EVENTS

In business since 2012, Andrea’s Truffles collaborates with, and distributes to, a variety of local breweries and beverage businesses.

THURSDAY, FEBRUARY 8:
- Truffle and Beer Pairing at Mission Brewery (5 p.m.)

SUNDAY, FEBRUARY 11:
- Truffle and Beer Pairing at Kilowatt Brewing OB (1 - 3 p.m.)

WEDNESDAY, FEBRUARY 14:
- Mastiff Kitchen Collaboration at North Park Beer Co. (7 p.m.)
- Truffle and Beer Pairing at Eppig Brewing (5 p.m.)
- Truffle and Beer Pairing at Hamilton’s Tavern (Time TBD)
- Thursday, February 15:
  - Educational Beer and Chocolate Pairing at White Labs (6 - 7:30 p.m.)

SO RICH! CHOCOLATE EVENTS

In addition to these events at wine and mead spots, So Rich! is available at three Stone locations, Wild Barrel Brewing, and North County Wine Company.

COOKIES ON TAP

Three official brewery partners share a portion of pairing proceeds with Girl Scouts of San Diego during these Friday, February 23 to Sunday, February 25 events.

STONE BREWING (KETTNER, OCEANSIDE, ESCONDIDO, LIBERTY STATION)
- Savannah Smiles w/ Stone White Ghost Berliner Weisse
- Samoas w/ Stone Exalted IPA
- Trefoils w/ Stone Scorpion Bowl IPA
- Tagalongs w/ Drew Curtis / Wil Wheaton / Greg Koch Stone Farking Wheaton w00tstout (2016)

ALESMITH BREWING CO.
- Trefoils w/ Spezial Pils
- Savannah Smiles w/ X – Extra Pale Ale
- Do-si-dos w/ Nut Brown
- Thin Mints w/ Decadence 2017 – Imperial Oatmeal Stout
- Samoas w/ Hawaiian Speedway Stout

MIKE HESS BREWING NORTH PARK
- Thin Mint w/ Steel Beach Lager
- Trefoil w/ Festivus Altbier
- Savannah Smiles w/ Grapefruit Solis IPA
- Do-si-dos w/ Habitus Double IPA
- Samoas w/ Tangerine IPA

MIKE HESS BREWING MIRAMAR
- Do-si-dos w/ Claritas Kolsch
- S’mores w/ 8 West Orange Honey Wheat
- Trefoil w/ Grazius Vienna Cream Ale
- Savannah Smiles w/ Habitus Double IPA
- Thin Mint w/ Umbrix Stout

MIKE HESS BREWING OCEAN BEACH
- Savannah Smiles w/ My Other Vice Berliner Vice
- Toffee Tastic w/ Grazius Vienna Cream Ale
- Trefoil w/ Hooligan Irish Stout
- Thin Mint w/ Tangerine IPA
- Samoas w/ Umbrix Stout
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When former Stone brewmaster Lee Chase opened the doors to Blind Lady Ale House back in 2009, neither it nor its Normal Heights environs looked all that different than they do now, but the beer-and-food landscape was worlds different back then. Craft beer was on the rise and, slowly but surely, eateries celebrating that liquid medium were popping up around San Diego, but finding a restaurant that put equal focus on beer and food was a bit challenging. The arrival of Blind Lady (or BLAH as it’s affectionately known), a seemingly simple spot offering artisanal Napoletana pizza and an epic assemblage of ales and lagers, gave foodies and beer nerds alike a dependable, approachable and very welcome haven.

Tommy Morstad was sous to then exec-toque Aaron Lamonica in those early days, a time he refers to as the most special moments of his career. This, even though he proceeded to earn numerous awards after moving on to cook for Daniel Reed Hospitality in Savannah, Georgia in 2011, before returning to San Diego to work for Blue Bridge Hospitality in 2013. It’s the affection he harbored for BLAH that led him to accept an invitation to return, this time as executive chef. He’s been in charge ever since and, though much time has passed, not much has changed in the back of the house either. The past nine years have been more a period of refinement than revamping.

“Pretty much everything we do now, we were doing day one, but we are doing it better and more efficiently now,” says Morstad, who says the best part of returning is the like-minded and skilled individuals he gets to work with. BLAH has been a fully-from-scratch, authentic-as-possible operation since day one. From in-house curing of charcuterie meats to the use of DOP Italian products and devotion to supporting local farmers—they have never sourced from Sysco or US Foods—BLAH’s culinary staff has maintained the noble, heartfelt course it charted nine years ago.

“We started out using as many local farms as we could, many of them as they were just opening, and we have continued that tradition ever since, developing meaningful relationships with many local farmers,” says Morstad. Among those purveyors were Suzie’s Farms, Sage Mountain Farm, Wild Willow Farm, Stehly Farms, Be Wise Ranch, Life’s a Choke Farm, New Roots Community Farm and Crow’s Pass Farm. “We’ve always strived to be true to the community and our neighborhood by serving fresh, sustainable local food in a casual setting at accessible prices.”

Though, for many, BLAH’s initial draw was a worldly beer list masterfully curated by Chase and company, and eventually beers brewed via the former’s in-house and often outlandish fermentation component, Automatic Brewing Company, patrons quickly fell for the dishes coming from its kitchen. In addition to authentic Napoletana-style pizza, that included an array of vegetarian and vegan dishes that made it easy for people of any dietary ilk to enjoy good food and good beer. In addition to menu compatibility, the communal nature of BLAH’s dining room keeps things light and fun.

“Eating should instigate conversation and drive people together. It’s important to all of us—the staff and the owners—to involve our customers in how we run things here. They guide us and we guide them. It’s a real give and take,” says Morstad, who has decided to go all-in with the give part of that equation by offering three recipes from BLAH’s playbook.

The first is for “vesto,” a vegan pesto that serves as the condiment for a pizza Morstad and Chase say pairs well with The Apprentice IPA from Societe Brewing. The other two are a Green Goddess dressing and pickled carrots, both of which make it into a farro salad the duo likes to serve alongside La Vie En Rose Saison from Pure Project Brewing. Make them yourself or drop into BLAH for a taste of the genuine article, perhaps during their ninth-anniversary festivities, taking place from February 19 to 25.
Green Goddess Dressing

Yield: About 2 cups

¼ cup ½ cup fresh basil leaves
¼ cup ½ cup chives
¼ cup ½ cup Italian parsley
2 Tbsp orange juice
2 Tbsp apple cider vinegar
2 Tbsp cup miso
1 clove garlic
1½ Tbsp Dijon mustard
1½ Tbsp tahini
juice of ½ lemon
½ cup extra virgin olive oil

Place all of the ingredients except for the oil in the bowl of a blender or food processor. Pulse until the ingredients are well blended, then turn the machine on. With the machine running, slowly and steadily add the oil and blend until the mixture is fully emulsified. Serve immediately.

Vesto (Vegan Pesto)

Yield: About 2½ cups

1 ¾ ounces toasted almonds
1 ½ cups canola oil
2 ½ pound fresh basil leaves
2 ½ ounces garlic, chopped
2 Tbsp nutritional yeast
2 ounce white miso
salt and freshly ground pepper to taste

Place the almonds into the bowl of a blender or food processor and pulse until finely chopped, being careful not to grind into a paste or powder. Remove and set aside. Pour the oil into the blender and turn the machine on. Add the basil, a handful at a time, and blend until fine. Repeat until all of the basil has been used. Add the garlic, yeast, miso, salt and pepper, and blend until all of the ingredients are thoroughly incorporated. Fold in the almonds and serve.

Pickled Carrots

Yield: 1¼ pounds

16 ounces rice wine vinegar
16 ounces water
1/3 cup granulated sugar
2 Tbsp salt
2 Tbsp black peppercorns
1 Tbsp juniper berries
1 Tbsp crushed red pepper flakes
1 cinnamon stick
3 star anise
2 whole cloves
1¼ pounds baby carrots

Add the vinegar, water, sugar and salt to a saucepan over medium heat and whisk until the sugar and salt completely dissolve. Add the peppercorns, juniper berries, pepper flakes, cinnamon, star anise and cloves, and bring the mixture to a simmer. Place the carrots in a large, non-reactive bowl. Strain the hot pickling liquid over the carrots. Cover the bowl with a towel and let cool to room temperature, about 1 hour. Refrigerate overnight.

To serve, use a slotted spoon to remove the carrots from the liquid. Store remaining carrots refrigerated in their liquid inside sealed mason jars.

- Recipes courtesy Tommy Morstad, Executive Chef, Blind Lady Ale House
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For a chance at home ownership and a place to affordably raise a family, Heidi Roesli and Rick Logsdon left sunny San Diego for the even sunnier Mesa, Arizona. The year was 1986; Ferris Bueller’s Day Off was dominating at the box office, Chernobyl was having a meltdown, Oprah was debuting a new talk show, and baby Tom Logsdon was born in the high deserts of The American Southwest. The Logsdon’s gave it a go, but, at the tender age of two, Tom and company left the excessive heat and returned back home to “America’s Finest City.” Grandpa Logsdon was waiting near Hilltop Drive in Chula Vista with arms wide open.

A few years passed and Tom found himself as an autoshop gear head and a musician in Bonita Vista High School’s “Music Machine.” After four years of mechanics and music, Tom ended up at San Francisco State University — literally a day after high school graduation. Two years after that, Tom pulled a Kanye, and found himself as a college drop out without a plan, just taking on odd jobs to get by. First as a crewman cleaning and maintaining sail boats. Then, a restaurant busser cleaning tables and floors. It was here that Tom found his passion for food, service... and partying.

“Chefs are the hardest partiers, the funnest people, hardest workers, and, to me, the kind of people I wanted to spend my time with the most as a 20-year-old.” Tom Logsdon shared this brutally honest assessment of what first led to the creation of what has become one of San Diego’s favorite burger joints: The Balboa. By being a busser, Tom was, in essence, interning as a cook. There, he was in the scene, foot in the door, working alongside people who were friends inside and outside the kitchen. The next six years were spent officially in the kitchen. From making omelettes for chic hotel guests at The Horton Grand Hotel, to serving as a trail cook — his favorite role — in The Conservation Corps, Tom embraced opportunities to have fun making food for others.

While at The Horton Grand Hotel, Tom found himself sharing a house with anywhere from six to twelve guys. Some of these roommates were former “Music Machine” members and they found themselves making music nightly. At the end of these jam sessions, this motley crew would pool their monies in an attempt to make dinner. Tom would shop, cook, and clean up this nightly ritual for months, but a lightbulb went off and he decided to start charging for his services. “That’s when I started a guerilla food delivery service I called DOODS FOODS. A house in Golden Hill on 23rd & E was the kitchen. I made a new menu daily. It was delivery only. Our hours were 5 p.m. to 10 p.m. Monday through Friday. Also, craft beer was, allegedly, a part of this delivery service in 2011.”

Doods Foods was based out of this house for eight months, until Tin Can Ale House came calling. A concept ahead of its time, Tin Can Ale House was a bar with a leased kitchen, live music, and a beer program focused on canned craft beer. Tin Can, in need of a business to lease out their kitchen in order to get their hard liquor license, invited Tom (aka Doods Foods) to their space. “In our first month of business we had $2,000 in food sales. I was so excited by the chance to successfully run a business for a month, pay the lease, pay my own rent, and be able to feed myself. It was everything!”

Three years later, Tom had transitioned the concept into what we know as The Balboa today. Now, three years since that metamorphosis, the idea is going strong. “I’ve been amazed that our simple burgers and fries have found support not just from the center city area, but from throughout San Diego County,” said Logsdon, reserving special praise for the local beer industry. “Some of our biggest supporters come from San Diego’s craft beer community. So many craft beer brewers, bartenders, and staff support us. We only have four draft lines, but those lines have independent beer that’s always local and in constant rotation, with enough fresh beer to get people excited. Their support has contributed to our success as well as our ability to grow.”

The Balboa will indeed be growing in 2018, with The Balboa South slated to open in early 2018 on Third Avenue in West Chula Vista’s Downtown Village. “I want to have a greater diversity in beer styles. A bigger stage to showcase more local breweries, in the community I grew up in.”

The Balboa South will be housed in a 4,000 square foot building, with an area of 2,500 square feet open to guests, which is nearly triple the capacity of the Fifth Avenue location. Logsdon’s vision of the “American Neighborhood Pub” will include an expanded menu of vegan, vegetarian, and pescatarian options.

“That last part is most exciting to me, as we will have an opportunity to feature our locally-sourced Opah Burger more frequently throughout the year.”

Though Chula Vista is Tom and company’s next step toward comforting the world with Balboa Burgers, it definitely won’t be the team’s last. When asked about the future, Tom shared that his ultimate goal is to open four to five Balboa Burgers throughout San Diego County. “Like our Chula Vista location, we want to be in smaller cities in San Diego that have that small town U.S.A. feel. Chula Vista is our first step in the direction we want to go in our effort to service the community.”
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If the lifestyle Instagrammers and televised cooking competitions of the world are to be believed, our existence on this earth boils down to a string of opportunities to impress. Every plating is a picturesque tribute to the creative spirit and a celebration of culinary ingenuity. And despite being a certified curmudgeon, I can actually appreciate that. I’m hardly immune to the pleasures of a vibrant swipe of puree or a fanciful dollop of crème fraîche. I can’t really begrudge someone living their #bestlife. Still, something about it does chap my ass.

Food can certainly earn the mantle of art, but, as my unrelenting collegiate diet of Hamburger Helper could testify, it doesn’t have to be. When time and circumstances aren’t in your favor, there’s nothing wrong with welcoming the first lukewarm pile of sustenance that crosses your path. We’ve all been there.

Of course, just because life has foisted a suboptimal dining decision on you doesn’t mean all is lost. I’d wager the demographic reading this column is far more likely to have a bodaciously stocked beer fridge than pantry. A well paired beer can unlock the potential of even the humblest dish.

With that sentiment in mind, I contacted several local cuisine-minded folks to share their insights on possible “thoughtful pairings for thoughtless food.” This was by all accounts a tragic waste of their collective genius, however, they gamely proceeded to marry, contrast, and complement flavors to elevate these dining experiences far beyond what they deserve.

McDonald’s “Big Mac” // Karl Strauss Brewing Company
“Wreck Alley Imperial Stout”

The Big Mac is the only item on this list to have once had its own commercial theme song. It is undeniably fast food royalty. However, that distinction is not intended to suggest regality so much as it being the product of a long, uninterrupted line of ill-advised culinary inbreeding. Still, it endures, and we must include it in the conversation.

To tackle this iconic entry, I reached out to Jesus “Chuy” de la Torre, a 17-year veteran chef who had previously graced the kitchen of URGE Rancho Bernardo and presently owns/runs The Good Seed Food Company, a kitchen inside the
shared Serpentine Cider/Lost Cause Meadery space in Miramar's Miralani Makers District. In his estimation, the stout finds a unique synergy with this tiered foodstuff. "The meat flavors pair well with the roasted coffee notes of the beer," he said. "The mouthfeel of the secret sauce adds a creaminess to the beer."

In de la Torre's outlook, the pairing further bridges the flavors with the bright salinity of the pickles punctuating the mix and the absorbent bread bringing it all together. "This pairing works best when you get a biteful of all the components," he said.

In the pantheon of drive thru comestibles, there are few that more clearly signal to the world that you are 100% bereft of fucks to give than Animal Style fries. For the uninitiated, Animal Style fries are delivered with a substantial heap of melted American cheese, grilled onions, and Thousand Island dressing, fittingly served in a disposable trough. It is basically the nutritional equivalent of an anti-salad. It isn’t listed on the official menu, so be prepared to pay $3.40 and a significant chunk of your dignity to get them.

To match with this behemoth foodstuff, I sought counsel in someone whose countless pairing dinners across all stripes of cuisine have long been a University Heights staple. Karen Barnett, the Owner/Executive Chef for Small Bar & Grill, drew upon analogous flavor profiles to produce a recommendation. "Animal Fries remind me of what’s left in your basket after you eat a messy reuben sandwich over your fries," she said. "The maltiness of the Vienna Lager pairs with the fat, while the high carbonation lifts it off your palate for a clean mouthfeel."

As it is no small feat to pair a beer with a dish this substantial, I enlisted as much help as I could get. I was pleased to discover that Keaton Henson, the Chef & Owner of specialty food distribution company Pacific Provisions (and former chef of The High Dive’s monthly pairing dinner series) applied similar logic to suggest a cream ale could function equally well. "The fries are pretty savory with the ‘secret sauce’ and grilled onions, so countering that with a cream ale will round out the palate and complement the cheese," he said.

\[ \text{In-N-Out Burger “Animal Style Fries” // Eppig Brewing “Vienna Lager” or Mother Earth Brew Co. “Cali Creamin’ Vanilla Cream Ale”} \]

\[ \text{Wendy’s “Spicy Chicken Sandwich with Sauce” // New English Brewing “Brewers Special Brown”} \]

\[ \text{Jack in the Box “Tacos” // Societe Brewing Company “The Pupil”} \]

In most cases the quotes around the food items listed above are done in observance of journalistic style guidelines. However, with regards to Jack in the Box “Tacos”, they really serve double duty of adding the incredulous tone that accompanies pantomimed air quotes. These are barely tacos by any definition. Sadly, the culinary world lacks more suitable terminology for a slurry of ground meats, defatted soy grits, and MSG that’s been deep fried in desperation, so “tacos” it is.

Trying to match tacos of this caliber with a craft beer really raises the pairing ante, but thankfully Lucia D’Elia, a Level II graduate of the SDSU Business of Craft Beer Program (including expert instruction on pairings) who has also run pairing events for Julian Hard Cider, was game to try. “These tacos aren’t really traditional, so why not play off what flavors are there? IPAs tend to really bring out the spiciness of food because of how the alpha acid of the hops interact with the capsaicin of the sauce in the tacos.”

Pairing IPAs with spicy food is a well-established guideline, but D’Elia’s selection considered dimensions beyond that as well. “[The Pupil] has a nice dry finish and will help tone down the greasiness that accompanies this particular food,” she said.

\[ \text{(Rigo/Al)Bertos - Carnitas Burrito // Bagby Beer Company & Nickel Beer Company “Lions Pride” English-Style Old Ale} \]

While most of the entries of this pairing series were selected for being somewhat iconic, I’ll confess this one is entirely personal. The siren song of the carnitas burrito has seduced my beer-addled gut on more occasions than I’d care to admit. Sure, in the moment I’ll tell myself “It’s okay – I’ll just do 3 days of continuous cardio later”, but really they are just unbridled porky indulgence.

Such tortilla-encased majesty demands an equally magnificent pairing. Brian Trout, a Certified Cicerone®, BJCP Beer & Mead Judge, and instructor of the Blending & Balancing Workshops, was willing to rise to the occasion. In his estimation, it’s helpful to think how unique dimensions of the beer style would work to both accent and balance the constituent burrito elements. “Beer notes of chocolate, molasses, fig, plum, cherry, and background anise work harmoniously with the carnitas (just imagine rubbing a pork butt with those ingredients),” he said. “The intensity of the beer and burrito stand up to each other in balance, while the higher alcohol helps to scrub the fats on your palate.”

When I disclosed to Brian that I typically slather my burritos with obscene volumes of salsa, he was undeterred in his recommendation. “The flavor interaction of rich malty full body calms the spicy heat,” he said.

\[ \text{So there you have it, budding connoisseurs. If this article has demonstrated anything, it’s that there’s nothing that craft beer can’t improve. It’s only a smidgen of courage and creativity standing between drive-thru desperation and the #bestpairingever. Let me know your thoughts on the pairings: Twitter @iancheesman} \]
• In January 2018, San Marcos’ Wild Barrel Brewing (pictured) celebrated their grand opening, after soft opening in late September. Also, downtown’s The Beer Co. reopened as The Bell Marker, featuring ex-Pizza Port brewer Noah Regnery.

• December 2017 and January 2018 saw multiple brewery closures in San Diego. Kuracali, a sake and beer brewery in San Marcos, closed just before Christmas due to a lack of consistent foot traffic, as well as inconsistent initial batches, according to owner Chuck Perkins. With that said, he has the equipment in storage and would consider re-opening in a new location if possible. Vista’s SpecHops opened to the public in February 2017, and closed on December 31 of that same year. Ownership would not publicly comment. Including these two businesses, eight breweries shuttered in 2017: Kuracali, SpecHops, La Jolla, The Beer Co., Offbeat, On The Tracks, Magnetic, and Wiseguy. And in early 2018, twelve-year-old Oceanside Ale Works abruptly closed due to a partnership dispute and dissolution. However, owner Mark Purciel does plan to re-open in some form.
Beerleaders brew day at Bagby Beer Co.
• Oceanside’s award-winning Bagby Beer Company has just launched a “community beer education program” called Beerleaders. On six Saturdays in 2018, consumers will be able to participate in a full brew day, starting at 7:30 a.m. You’ll learn about recipe design, fermentation, brewing equipment, beer styles, and much more. Lunch with a beer (and a pairing discussion) as well as a “shift beer” during the wrap-up Q&A session are included. The dates (subject to change): 3/3, 4/14, 6/23, 8/11 & 10/13. One Beerleaders event already took place on January 20. Visit BagbyBeer.com/Beerleaders to learn more.

• In January, the San Diego Brewers Guild announced their new Leadership Team and Board of Directors. All incoming board of directors are voted in by SDBG brewery members annually, and officers are appointed by the previous year’s directors. The goal is to build a team that is representative of the varying brewery sizes and beer barrel production found in San Diego.

  **LEADERSHIP TEAM:**
  - **President:** Paul Sangster, Co-founder & Brewmaster, Rip Current Brewing Company
  - **Vice President:** Terry Little, Co-founder & CEO, Bear Roots Brewing Co.
  - **Secondary Vice President:** Lee Doxtader, Co-founder, San Diego Brewing Co.
  - **President Emeritus:** Jill Davidson, Sr. Sales & Brand Development Manager, Pizza Port Brewing Co.
  - **Treasurer:** Bryan Carpenter, Senior Audit Manager, LevitZacks CPA
  - **Secretary:** Todd Colburn, Founder & CEO, Higher Gravity Brand Advocates

  **BOARD OF DIRECTORS:**
  - Candace Moon (aka the Craft Beer Attorney), Partner, Dinsmore & Shohl LLP
  - Dande Bagby, Owner & Director of Pub Operations, Bagby Beer Co.
  - Kris Anacleto, CEO, Booze Brothers Brewing Co.
  - Matt Zirpolo, President, Burgeon Beer Co.
  - Rachael Akin, Co-founder & Brand Czar, Benchmark Brewing Co.
  - Rick Chapman, Co-founder & President, Coronado Brewing Co.
  - Terry Little, Co-founder & CEO, Bear Roots Brewing Co.

  **EXECUTIVE DIRECTOR:**
  Paige McWey Acers

  **LEGAL COUNSEL:**
  David Moore, Attorney, Moore & Skilljan Attorneys at Law

  “I’m thrilled to be serving as president for 2018 and continuing the momentum that Jill, the leadership officers and all SDBG members have helped create in past years,” explains Paul Sangster. “As the ‘Capital of Craft,’ we have much to celebrate in San Diego, ranging from medal-winning breweries to our international reputation and commitment to independence. This year, we’ll be building on our existing programs that help consumers know the importance of independent breweries while also introducing completely new features.”

• Mira Mesa-based Green Flash Brewing Co., which acquired Alpine Beer Co. in 2014, announced in mid-January that they’d made the difficult decision to let go of 15% of their workforce, equating to 33 employees. Owner Mike Hinkley says that while no Green Flash tasting room or Alpine Beer Co staff will be impacted, it impacts other departments, primarily those serving business administration functions—marketing, events and the like—in both San Diego and Virginia Beach, where the company operates a production brewery.

  “I am greatly saddened by folks having to leave the company. We simply could not compete effectively with such broad geographic reach,” says Hinkley, whose company also laid off around 25 employees last January. “We will soon discontinue shipments to distributors that currently constitute about
18% of our wholesale trade revenue. With that reduction in revenue, we have to reduce expenses accordingly.”

When asked what factors led to the need to reconfigure distribution and consolidate Green Flash’s workforce, Hinkley responded, “The industry has continued to grow more crowded and complex in recent years. Big Beer’s acquisitions and consolidation of the biggest brewers created pressure from the top. Thousands of small brewers opening across the country created pressure from the bottom. Under those conditions, we are pulling back into the territory where we are the strongest and concentrating our resources.”

When asked about the future of Green Flash’s Poway-based Cellar 3 barrel-aged beer operation, Hinkley says it will remain open and that, months ago, the decision was made that, despite management’s belief that the beers are of high quality, the amount of beer that is packaged there and shipped to retailers will be reduced significantly.

Hinkley reports the company has decided to consolidate distribution, which previously covered all 50 states, reconfiguring to best serve locales nearer to its production facilities. Moving forward, beer brewed and packaged at Green Flash’s Mira Mesa facility will be shipped to California, Arizona, Hawaii, Nebraska, Nevada, Texas and Utah, while Virginia product will ship in-state as well as to Delaware, Maryland, New Jersey, New York, Ohio, Pennsylvania and Tennessee. According to a press release, the refocus will enhance the company’s operations and ability to provide consumers with fresh beer.

Even in the midst of consolidation, Hinkley and company are looking to the future with optimism. The upcoming Lincoln, Nebraska brewpub is on schedule, with a February opening timeframe confirmed. Head brewer Jeff Hanson (formerly of Omaha’s Brickway Brewery and Upstream Brewing, and Boulevard Brewing) will create Green Flash core beers under brewmaster Eric Jensen’s supervision, as well as beers of his own devising, and that facility will eventually supply the entire state of Nebraska with Green Flash product.

• Blind Lady Ale House, whose Chef Tommy Morstad is featured on page 18, is again raising money for local and regional causes via their “Agents of Change” program. Sister restaurant Tiger! Tiger! is also getting in on the act: “We pledge to donate 20% of meatless sales at Blind Lady on Mondays and 10% of food sales at Tiger! Tiger! on Thursdays to these organizations during their month,” said Co-owner Jeff Motch. “We also invite these groups to hang out, set up shop in a spot at the restaurant and if guests want to inquire, talk, kibbutz, support, question, they are there to do so. And finally, we will host or co-host some events, outings or visits with many of the following groups throughout the year.” January 2018 benefited San Diego Area National Organization for Women; the rest of the year is as follows:

**FEBRUARY:**
Trashy Hour - Cleaning up North Park and Normal Heights one piece of trash at a time, with Home Brewing Co.

**MARCH:**
Grid Alternatives - Bringing the benefits of solar technology to communities that would not otherwise have access.

**APRIL:**
Youth Assistance Coalition - Meeting homeless youth on the street and connecting them with housing, education, and training.

**MAY:**
Bikes - Helping bike advocacy groups San Diego County Bicycle Coalition, Bike SD, Velo Youth and San Diego Mountain Bike Association.

**JUNE:**
Adams Avenue Elementary School - Raising money for after-school clubs to provide free after-school care to the kids.

**JULY:**
Digital Gym/Media Arts - Non-profit movie theater which screens foreign and independent movies that would otherwise never be shown in San Diego.

**AUGUST:**
The Alpha Project - Empowering homeless with housing, skills training, and more.

**SEPTEMBER:**
Voices for Children / CASA - Recruiting / training / supervising advocates for children who pass through foster care in San Diego County.

**OCTOBER:**
Border Angels - Preventing unnecessary deaths and harm reduction for migrant workers, as well as education and assistance with immigration issues.

**NOVEMBER:**
Innocence Project - A law school clinic dedicated to freeing the innocent, training law students, and changing laws and policies.

**DECEMBER:**
SD Refugee Tutoring - One-on-one tutoring and holistic academic support to refugees at Ibarra Elementary School in City Heights.

• More San Diegans became familiar with Orange County’s Cismontane Brewing earlier this year when it purchased the majority of equipment at Poway’s Lightning Brewery. Those mechanisms will be installed in Cismontane’s eventual Santa Ana brewery, which is currently under construction (the company’s original production facility is now the property of Laguna Beach Beer Co.), but there’s even more on the horizon for this eight-year-old company, including the establishment of a new brand... in Escondido.
Co-founders Evan Weinberg and Ross Stewart, who both grew up in North San Diego County and recently moved back, have secured a space at 239 East Valley Parkway, where are working to install a beer-and-coffee hybrid concept that will go by the name of **Knø Beverage House**.

Weinberg says the duo was drawn to Escondido by its charm and “old-school vibe,” the municipality’s business-friendly attitude and the venue’s amenities. Among the latter is a 1,200-square-foot back patio. Weinberg envisions Knø as a creative hub where artists, radicals, visionaries and aficionados can hang out, get a beverage—including specialty drinks from a full-service espresso bar—and a snack.

- **North County-based Belching Beaver Brewery** boasts five locations throughout San Diego County — a large production facility in Oceanside, an indoor-outdoor brewpub in Old Town Vista, tasting rooms in North Park and Ocean Beach, and its original Vista brewery. With so many properties and ownership’s eyes on potential future facilities north of San Diego, there were plans to let go of the latter, but an idea from creative employees of the five-year-old company to add an in-house food component to the spot where it all began for the Beav’ saved it from being sold. After eight months of design and construction, that concept, Pub980 (980 Park Center Drive, Vista) opened to the public in mid-January.

On the food side, particularly impressive are the cheesesteaks, which are authentic in their use of shaved quality ribeye, but upgrade the fromage element, going with real cheese and “Beaver beer cheese” versus Philly-preferred Whiz. A Classic, SoCal (avocado, Swiss and jalapeño-avocado sauce) Hawaiian (Kalua pork, pineapple and teriyaki sauce) and chicken-bacon versions are available. Burgers, a Chicago dog, assorted wraps and Troy’s corn dog (named after brewmaster Troy Smith) round out the hand-held mains. The latter isn’t the only item named for someone. Owner Tom Vogel dug in his heels to get Tom’s fried clams on the menu.

Pub980’s hours of operation will be 11 a.m. to 8 p.m. Monday through Wednesday, 11 a.m. to 10 p.m. Thursday through Saturday and 11 a.m. to 7 p.m. Sundays.

- **Reigning GABF Brewery Group of the Year Melvin Brewing** plans to open at least four new brewpubs in 2018, including one in San Diego, according to Brewbound. The site’s mid-December webpost said that Melvin had signed a letter of intent on a 5,500 sq. ft. space in downtown, with the hope of opening a 7- or 10-barrel brewery there in the summer. ▲
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<td>Fundraiser Backroom Beer Pairings with Novo Brazil at All Barons Market Locations</td>
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<td>Council Brewing Cask &amp; Feat. Beers at Regents Pizzeria</td>
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<td>Beer &amp; Cigar Dinner feat. Wild Barrel Brewing at Stone Brewing World Bistro &amp; Gardens Escondido</td>
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<td>JUNE 2018</td>
<td>FRIDAY 6/1, 6/8, 6/15, 6/22, 6/29 - Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port</td>
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Over the past year I started researching and developing my own version of a British Golden Ale recipe at home, for many of the same reasons the young Brits enjoyed them in the 1980’s (see the history and style profile to the right). Mostly I was in search of a low ABV, hop forward, brassy golden ale.

Around the same time I was researching and developing the recipe, I made the trek up to Rouleur Brewing, which opened in March of last year, to check out their beers. The Bonkeur Pale Ale, Domestique Belgian Blonde, Soloist Belgian Golden Strong, and Sprinteur Hoppy Red Ale all completely blew me away; they were gems of delicately nuanced and highly quaffable beers. It was immediately obvious, by the way the beers drank, that the brewer used some Belgian yeast strains and reverse osmosis (RO) water to customize the mineral content and flavor profile of each beer.

That same trip I got to meet Rouleur Brewing’s Owner & Brewer, Rawley Macias, after asking the tasting room manager, “Who the hell is brewing here?” After a brief chat about brewing and bicycles, Rawley invited me to tickle a zwickle valve or two and geek out about brewing.

Prior to opening Rouleur, Rawley worked in aerospace engineering and was an avid cyclist and homebrewer for many years, as member of San Luis Obispo Brewers (SLOB). From that first meeting it was evident that Rawley is driven by his passion, with a perfectionist edge, and holds the belief that a good brewer is one who learns something from each brew, no matter how small; that you grow as a brewer and expand your knowledge with each beer. He was definitely a kindred beer spirit, so we chatted about the backburner idea of brewing some beer together in the future.

While Rawley and I were casually talking about collaborating on a beer, Miguel Loza (a familiar face in the San Diego and Baja beer scenes) found out his 9 year-old daughter, Sarah, had cancer. She had been experiencing random headaches that “felt like a zap of electricity” for several months, and...
undiagnosed leg and dental pain. After months of doctor’s visits, she was finally given an MRI and specific diagnostic tests that found Stage 4 Large B Cell Lymphoma.

Miguel is in the first class of graduates of SDSU’s Business of Craft Beer, is a beer educator (hops are his specialty), and owner of La Casa Del Lupulo Homebrewing Shop in Ensenada, and Rancho Loza hop farm in Valle de Guadalupe. He also teaches brewing, hop classes, and was on the Experimental Brewing IGOR (Independent Group Of Researchers) with our mutual beer friends Drew Beechum and Denny Conn. Miguel is generous, compassionate, and loyal. He is the type of person who would give you the shirt off his back if you needed it. I met Miguel in 2013, at local homebrewing club QUAFF, and I’m truly honored to call him my friend.

When the San Diego beer community, of which Miguel is such an integral part, found out about Sarah’s condition, we immediately rallied around the Loza family and I knew I had to help any way I could.

I called Rawley with the idea to brew a version of the hoppy ale I was developing for Miguel’s tough little warrior. Rawley generously said yes, and we immediately started looking at brew date openings. Our biggest priority, however, was figuring out how to lower the production cost as much as possible in order to increase the amount we’d be able to donate to Miguel’s family. To do this, we opted to use an in-house pitch of a dryer English yeast strain, and Country Malt Group graciously donated the entire grain bill for the 9.5 barrel batch of beer.

Our brew day was December 21st, the winter solstice, and luckily Miguel was able to join us. Always one to make the people he’s with feel cared for and comfortable, he arrived with two gigantic carne asada chips, and a bounty of soft pretzels and chocolate chip banana bread home baked by his wife Mirabel. His generosity and the delicious food helped to energize us, and the brew day could not have gone smoother. We hit our numbers perfectly and the wort looked and tasted exactly as expected.

We are proud of what we made and are eager to raise pints of beer brewed from the heart for a great cause. 45% from all sales of CANCER FIGHTER will go directly to help Sarah’s Miracle Fund in her fight against cancer. You can also friend “Sarah’s Miracle” on Facebook to donate directly.

Rouleur Brewing / Brian Trout - CANCER FIGHTER (Hoppy British Golden Ale) 5% ABV was released on January 13th at Rouleur (5840 El Camino Real Suite 101 Carlsbad 92008).

British Golden Ale: John Gilbert of Hop Back Brewery, a small microbrewery inside of the The Wyndam Arms in Salisbury, UK, started brewing British Golden Ales in 1986 in order to win people over from pale lagers that were popular at the time. Hop Back’s Summer Lightning (named after a P.G. Wodehouse book) was geared toward the younger drinking crowd and their affinity for dryer, hoppier, and highly-drinkable ales. Summer Lightning went on to become one of the most award-winning ales in the UK. Pretty soon many other breweries were brewing their own variation of this style. At first, British Golden Ales were using English Nobel Hops, but soon moved on to American and newer school hops (Cascade, Amarillo, Citra, and Galaxy). The separation between a Hoppy SD Session Ale (American Pale Ale sans caramel malt or IPA) is nearly non-existent. ▲
PILOT BATCHING TWO NEW SAISON DE VINE BREWS ON OUR BRUTUS10 RIG TODAY ~ HAPPY NEW YEAR!
- @arcanabrewing

OVER THE NEXT FEW PAGES, WE’LL SHARE SOME OF OUR FAVORITE PHOTOS FROM INSTAGRAM THAT WERE UPLOADED USING THE HASHTAG #SDBEER

WARNING: Thirst for a tasty, locally-brewed beer may occur.

LET’S DANCE! IN MEMORY OF THE LIFE AND LEGEND OF THE BELOVED BOWIE. IT’S CLEAN AND SESSIONABLE, WITH THE PERFECT AMOUNT OF HOP BITTERNESS AT THE END. CHEERS TO THE ONE AND ONLY!
- @automaticbrewingco

MS. LILY KNOWS ABOUT RELAY IPA AND $1 OYSTERS AT @ENCINITASFS #THORNTRIBE
- @beer_spartan
SPINNING SOME @SUBLIME VINYL WHILE ENJOYING THEIR BEER.
@ALESMITHBREWING

- @bikes.and.beers

NEW RECORD! 58BBL KNOCKOUT OUT ON OUR 30BBL #MARKSBREWHOUSE
- @dougiefreshhopped
"A WELL-MADE LAGER IS A THING OF BEAUTY." THANKS @SFCHRONICLE FOR INCLUDING US ON YOUR LIST OF TOP LAGERS IN SD!
- @eppigbrewing
“Reflecting on years past, we are always drawn to our labels. Each year we add new stories, both written and visual, that we display proudly. Looking forward to 2018 to be filled with even more inspiration!

- @lostabbey

More tanks are coming #belchingbeaver #expansion

- @truxcellence

Follow @westcoastersd on Instagram, and don’t forget to use #sdbeer in your posts! Our favorite #sdbeer photos will appear in the next issue of West Coaster San Diego.
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HOPPED

WEST IPA
EXTRALENTLY
DOUBLE INDIA PALE ALE
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6. **DEFT BREWING**
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   - www.32NorthBrewing.com

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   - www.2KIDS BREWING.com

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   - www.CoronadoBrewing.com

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9. **Kilowatt Brewing**
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   - www.BottleCraftBeer.com

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   - 1775 Garnet Ave. | 858.483.4746
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9. **Pulis BBQ**
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    - www.Raglanpublichouse.com

11. **Restaurant at the Pearl Hotel**
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    - www.ThePearlSD.com

12. **Rose’s Tasting Room**
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    - www.SHERONHarborIsland.com

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    - www.VoltaireBeachHouse.com

20. **Woodstock’s Pizza**
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ENCINITAS/DELMAR

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    www.PriorityPublicHouse.com
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    www.StadiumSanDiego.com
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    www.SublimeTavern.com
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   www.LeroysLuckyLounge.com
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JULIAN

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A December report from the nonprofit trade organization California Craft Brewers Association (CCBA) showed the state’s 900+ craft breweries create an economic impact of more than $7.3 billion.

California is home to more craft breweries than any state in the nation, with nearly 92 percent of the state’s 39.5 million residents living within 10 miles of a brewery. The number of beer makers has tripled over the last five years, up from 300 breweries in 2012.

MORE KEY POINTS:

- Craft breweries in California supported nearly 50,000 full time jobs with an average wage of $55,000 a year.
- These businesses paid $1.49 billion in taxes in 2016, including $868 million in state and local taxes and $617 million in federal taxes.
- California’s craft breweries produced 3,295,221 barrels of beer in 2016 and exported 1.17 million barrels, which is greater than the total craft production of all but five states in the nation.
- The number of licensed breweries grew by more than 100 in the last year – more than any state in the country, and an increase that was greater than the total licensed number of breweries in 34 states. San Diego is currently home to 151 breweries.

“The positive impact of craft breweries on the state of California goes far beyond just the benefits of tax revenue, manufacturing jobs and tourism. Craft breweries also have a tangible influence on the growth and development of their region, investing in their community, employing their neighbors and supporting local nonprofits. Craft breweries are the living room, the town hall and the gathering place for their community.” — Tom McCormick, CCBA Executive Director

“11% of craft brewing’s total $67.8 billion economic impact comes from California. These data highlight the powerful economic impact craft brewers have in California and across the nation.”

- Bart Watson, Brewers Association Chief Economist
Since 1989, we have prided ourselves on remaining local, innovative, and fiercely independent. Our 29th Anniversary Ale is a Belgian-style Saison aged in Pinot Noir barrels with Brettanomyces and pink peppercorns. It's the perfect beer to share with friends, and we're honored you're helping us celebrate.

Cheers to 29 years and counting!