A LOOK BACK:
LOCAL BEER HISTORY
FROM 1868-1953

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Just one year after opening, newcomers Rouleur earned bronze at the World Beer Cup. More on page 7.

ON THE COVER:
A label from San Diego Brewing Co. in the 1930s, courtesy of San Diego History Center. That brewery is related in name only to our contemporary SD Brewing in Grantville. While today’s SD Brewing lineup doesn’t currently include a Bock Beer on tap, their new gluten-reduced “San Diego Pale Ale ®” is on tap this month, measuring under 10 ppm of gluten via White Labs testing.
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San Diegan brewers attended the Craft Brewers Conference and World Beer Cup (WBC) in Nashville, Tennessee in late April and early May. Hosted by the Brewers Association (BA), the WBC — held every two years — saw locals earning seven awards, after bringing home 14 in 2016.

At the largest WBC yet, 2,515 breweries spanning 66 countries entered 8,234 beers into 101 style categories. 210 volunteers assisted 295 judges from 33 countries.

Effective this year, the WBC no longer crowns Champion Breweries and Brewers. The reason: “With the continued growth of the competition, this change allows us to focus all of our judging and staff resources on a flawless execution of the core awards—gold, silver and bronze across 101 different style categories.”

Here are San Diego’s winners, two of whom were not in attendance:

**Gold Awards**

**BNS** –
Old Prospector *(American-Style Amber/Red Ale)*

**Monkey Paw** –
MacGavin’s Plaid Monkey *(Scottish-Style Ale)*

**Societe** –
The Thief *(Mixed Culture Brett Beer)*

**Ballast Point:**
John Saxer, Julia Cain, Charlie Papazian (BA), Marty Birkel, Stephanie Sutton, Rick Sprink.

**BNS:**
BNS’ Dan Jensen (center) and Darrin Izadi (right) with Paul Segura at q1X’s Beer for Breakfast. Photo by Kaitlin Lester

**Karl Strauss:**
Andrew Wilde, Ashley Vevoda, Ryan Murphy, Lyndon Walker, Matt Johnson, Sean Albrecht, Brittany Juarez, Chris Cramer, (kneeling) Luis Barajas & Derek Gruter

**Monkey Paw:**
Shawn Steele, Charlie Papazian (BA), Brandon Richards, Melody Crisp, Rick Chapman
Tommy Arthur Receives Russell Schehrer Award

Beer fans are abuzz about the World Beer Cup awards that were handed out last month in Nashville, Tennessee. However, the WBC is the public-facing endcap for the Craft Brewers Conference, the largest annual brewing-industry convention in the country. It has its own awards, and the most prestigious of them all went to one of San Diego County’s own, Tomme Arthur of Port Brewing and The Lost Abbey.

This 22-year veteran, who got his start at downtown San Diego’s short-lived Cerveceria La Cruda before moving on to Pizza Port, where he blazed trails and formed the foundation for the company to open its two-headed spinoff operation in San Marcos, received the Russell Schehrer Award, a legacy award for contributions and innovations in craft brewing that only 22 brewers have ever received. Fresh from his flight home from Music City, we caught up with Arthur to talk about what this award means, his innovations over the years and a poignant thought he shared with CBC attendees during his acceptance speech.

What was it like getting the call about this win?

I’m not gonna lie. It was an emotional phone call I received from [Brewers Association director] Paul Gatza—who I feel like I have known forever. It was awesome that he shared the news. It was one week before the CBC, and it was tough not to be able to share that information with anyone. I wanted to personally go thank all of our employees and call some other peeps, but that would have ruined the surprise. Being a part of this industry for the past 22 years has been so very rewarding, but at the same time it has required so many sacrifices, so there was definitely a set of emotions that kicked in.

What are some of the innovations in your career that you are proudest of?

A few things stand out from here. It’s widely talked about that back in 2004 New Belgium Brewing’s Peter Bouckaert and I collaborated on Mo Betta Bretta, and it was one of the first 100% all Brettanomyces beers produced in this country. It was his crazy idea, but we executed it perfectly and that gave me confidence to push forward with other ideas. Prior to this, I had been working with barrel-aging of beers and especially the Cuvee de Tomme that was first released in 1999. That was a groundbreaking beer. [Famous beer writer] Michael Jackson loved the way we took the flavors of Flanders-styled beers and amplified them in a meaningful way. It’s still something I am very proud of today. Lastly, the medals for experimental beers. Over the years, I have been blessed to imagine some very exciting liquids. These ‘innovative’ beers have earned Great American Beer Festival, World Beer Cup and Festival of Barrel-Aged Beer Festival medals. They affirm we produced bold and exciting flavors that actually tasted good.

- Brandon Hernández. See more from this Q&A at WestCoasterSD.com (May 10)
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A Q&A

Q&A

Modern Times’ Morgan Tenwick

BY IAN CHEESMAN

PHOTOS BY KRISTINA YAMAMOTO
Have you ever considered why it is that “craft” became the descriptor of choice for the beer we love so dearly? It's not particularly sexy in and of itself. When I think of “craft” my first association is some slapdash assembly of popsicle sticks my kid made at camp that I'm obligated to fawn over. “My that picture frame is wonderful! I think right angles are overrated too!” The movement could have just as easily adopted “independent” or “micro” or “expensive” as a prefix, but “craft” carried the day. Why?

Normally I'd just go with the simplest explanation: the usage of “craft” was mandated by the Lizard People’s all-powerful shadow government as part of their ongoing cultural manipulation campaign. However, consider what else rose to prominence in the early aughts when craft beer was merging into the zeitgeist. Farm-to-table dining was beginning to gain traction. We minted an entirely new population of celebrity chefs and cable networks to house them. The masses were not only craving flavor, but connection and thoughtfulness. The idea of beer that rejected corporate commoditization in favor of an artisanal touch dovetailed right into that sensibility. “Craft” reflected the outlook of a generation that was hungry for quality and meaning (our paradoxical embrace of Good Charlotte at the time notwithstanding).

Of course, craft beer is far more than artistic indulgence. Great beer certainly springs forth from passion, but the real heart of it is cold, hard science. Oxygen won't leapfrog over your canning line because it's so enamored with your vision of making a pastry IPA. Lactobacillus couldn't give a crap if your take on an ESB included sour notes or not. The core of what makes your favorite beer a reliable staple isn’t inspiration, but devotion to defined and repeatable processes. That's where Morgan comes in.

Morgan Tenwick is the Quality Assurance (QA) Manager at Modern Times Beer. Before I unpack what that entails, allow me a moment to lament how disappointingly corporate her title is. I’ve come to expect more from a company that brought us tasting rooms called Fortress of Raditude and Flavordome. Why not “Biochem Sensei” or “Excoriator of the Haphazard”? It’s just a missed opportunity, is all.

Modern Times' Derek Dawson and Morgan Tenwick
Most people’s exposure to Quality Assurance is limited to the automated customer service declaration that your call is being recorded for the purposes of the same. In the world of zymology — the science of fermentation — it is a considerably larger enterprise. For a moment, don’t think of beer as an assembly of raw ingredients so much as a big ol’ bucket of variables. Even after you’ve eliminated everything that pertains to recipe formulation, you’re still left with a bounty of x-factors. Why is ABV varying from batch to batch? What are you doing to prevent contamination and how do you validate your efforts are working? These are the questions that keep someone like Tenwick up at night. “People take for granted slightly how difficult it is to maintain consistency,” she said. “I think that’s the number one goal of any QA program.”

It’s easiest to frame that idea in the context of one of the challenges of her early career. When Tenwick took her first QA job with Ballast Point Brewing Company in 2014, she was faced with maintaining beer quality while brewing operations grew from the Scripps Ranch location to their industrial behemoth in Miramar. The logistics for that sort of scaling are intimidating in all sorts of ways, but from her standpoint the real challenge was assuring the customer wouldn’t taste a difference. That requires asking some very fundamental questions. “You’re not just trying to make good beer — you have to be able to do that before you build another facility — but... you understand why that beer is good,” she said. “So what attributes are critical for this brand?”

Efforts to address QA questions like this can take on myriad forms, but much of it centers on yeast management. Yeast are quasi-renewable resources in the world of brewing, but the conditions of their usage (frequency of repitch, wort composition, fermentation temperature, harvesting methodology, etc.) can sway the degree to which they continue to perform. Exhausted and dying yeast will not only extend fermentation windows, but can taint the brew with chemical compounds that foul aroma and flavor. Tracking data on all of the above not only enables keeping those little divas happy, but eliminates many of the best vectors for a disgruntled consumer.

As much as the yeast enjoy Tenwick’s concierge service, her role as a QA manager extends well beyond that. Much of it revolves around coordinating health checks throughout the brewery ecosystem, whether her team is analyzing raw ingredients going into the brew, or testing for microbial presence in all segments pre- and post-fermentation. But at the end of the day, “quality” is still the name of the game. She believes it’s just as important to assure that folks at all levels of Modern Times Beer understand the products they’re bringing to bear. This includes everything from educating staff on the biochemical underpinnings of brewing processes to running sensory panels that build familiarity and inform palates. Suffice it to say, introverted lab scientists need not apply for this gig.

Ongoing education for those actually assuring quality is key as well. Despite the fact that humans have spent the last few thousand years attempting to wring booze from every conceivable substrate, it turns out many aspects of beer science are still curiously something of a black box. Tenwick’s affiliation with the American Society of Brewing Chemists (ASBC) not only informs her of the latest findings, but enables her to explore the newest questions as well. For example, in recent years it has been shown that just a shift of a few degrees Fahrenheit during dry hopping can trigger refermentation, changing the beer in previously unaccounted ways... but how? What’s in that hop? If it’s because of enzymatic activity from the hops, how effective is it? Do all hops behave in the same way and in the same temperature range? It may feel like an infinite regress into uncertainty for most, but it’s precisely the sort of thing that a self-described “curious nerd” like Tenwick lives for.

Brewery QA may still not seem as glitzy as brewing to our craft-centric outlook, but with any luck you’ll be able to recognize its value in your favorite beer the next time you drink it. And hopefully the two dozen times that follow that. ❆
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A LOOK BACK

SAN DIEGO BEER HISTORY FROM 1868-1953

By Sheldon M. Kaplan
The brewing industry writ large is always in a state of constant flux and San Diego is no different. Since the summer of 1987, when San Diego’s current “New Brew Wave” kicked off at Bolt Brewing Co in Fallbrook, there have been various cycles of both growth and depletion. Recent San Diego brewery staff layoffs and some brewery closures have been well documented in the pages of this publication over the past few months and fortunately some brewery openings too.

As tempestuous as these times may sometimes appear, when the aforementioned Bolt started to brew there had been a fallow period of some 34 years in which San Diego had no commercial breweries. Prior to that period, from 1953 going back to the late 1860s, with the exception of Prohibition from 1919 to 1933, San Diego had a relatively rich brewing history, though again a past replete with ups and downs in the marketplace. Unfortunately, a great deal of the information about this early period of brewing in San Diego has either been lost to time or exists in (currently) inaccessible archives. That said, here is a primer of some of what we currently know, with hopefully more to come in the future.

Up until around 1868, all beer consumed in San Diego was brewed elsewhere and shipped in, almost always in wooden barrels. Various local depots representing one or more distant breweries would then either distribute the barrels and/or more commonly repackage the beer into bottles for both retail sales and/or distribution to local saloons. San Diego’s first brewer of record was one Christian Dobler, an Austrian immigrant who arrived in San Diego with his wife, Martha, sometime in the late 1850s or early 1860s. Dobler’s father had been a brewer in Austria, which makes it somewhat likely that is where Christian learned his trade. Interestingly, at around the same time in 1865, John S. Dobler established The Dobler Brewing Company in Albany, New York, though I have yet to establish if he and Christian were closely related or just shared a common family name.

By 1868, Christian and Martha had set up a brewery on their farm in Chollas Valley, not too far from the then-soon-to-be-established Mt. Hope Cemetery. The brewery has been referred to by various names, initially as San Diego Brewery, and then a little later as Pioneer Brewery and/or Pioneer Chollas Valley Brewery. The precise location of the farm has been lost to time, however, it would have been necessary to be near a reliable water source. Some local farms in the Chollas Valley did have wind pump-driven boreholes for water, and there are reports of a natural spring known as Crystal Springs near the farm/brewery, so there is a possibility that was their water source. Another clue is that back in those days, at times, sections of Chollas Creek had some significant water flow, and it is possible that it was a potential potable water source or perhaps even a supplemental source.

There are reports that after the Mt. Hope Cemetery opened in 1869, mourners would stop at the farm/brewery for some liquid fortification on their way back to New Town – aka “Horton’s Addition” – as the area around today’s Downtown San Diego was then known. In addition to the previous information reported, and assuming that the mourners would have been heading back west to San Diego, an educated guess puts the location of the farm and brewery just west of 36th Street, somewhere near the K Street extension in the small valley slightly northwest of that location. That area is now bisected by the 15 freeway and is close to the 15 and 94 freeway interchange.

As to the type of beer Dobler might have been brewing, well, we really do not know. Some reports have suggested that Dobler brewed a lager-style beer; however, I personally find that notion highly unlikely, given the warm and fluctuating temperatures of Chollas Valley, coupled with the lack of available refrigeration. An educated guess is that the beer would have been some version of a Weissbier (wheat beer) and/or an ale of some type. Initially, wheat would have been more readily available than malted barley – from milling into flour for bread – though there was some malted barley being imported into San Diego at that time. Both ales and Weissbier are top fermenting beers and, unlike a lager, both of those styles would have been able to handle the range of Chollas Valley temperatures and still be good to drink.

There are also reports that Dobler began growing hops, which makes sense under the circumstances; however, again, I have yet to find proof to back up that claim. According to information obtained from the San Diego History Center, the brewery initially produced about 200 barrels annually, which would eventually grow to 500 barrels annually, as some of Dobler’s beer was more than likely distributed more widely in New Town through City Brewery and Depot — more on
that in a bit — and also as more thirsty mourners sought solace on their way home.

By 1870 the population of San Diego had reached 2,300 people, which may not seem like much, but that was four times more than 20 years prior. That same year, in a partnership with Philip Wedel, Dobler established The City Brewery and Depot at the northwest corner of 5th and B, where the Bank of America tower stands today. By around 1871, Dobler and Wedel purchased a mill from San Francisco in order to grind their own grains, though again we have little knowledge of the styles of beer being brewed. An exception we do know of is a “Buck Beer” which was advertised in the Daily San Diego Union on July 4, 1872. This beer was most likely not a traditional German “Bock Beer” which is a lager, but rather a brown ale brewed to the consistency and color of a traditional bock with a similar alcohol level. This was a style known “out West” and had been previously brewed by Denver resident and German immigrant brewer Moritz Sigi in the mid-1860s.

In February of 1872 a report in the Daily San Diego Union paper noted, “A brewery will be erected shortly in the Chollas Valley near to the one already in operation at that place. Nothing but ale and porter will be brewed at the new establishment. San Diego has two breweries at present both of which make first class malt liquors, which are pronounced by many to be superior to those turned out of the San Francisco establishments.”

There are a number of other historical references in regard to additional breweries around this time that we know nothing about today. In the San Diego city directory of 1886? there is a listing for a Valley Brewery with the proprietor listed as Jacob Hoefle and the address listed as “East San Diego.” Was this perhaps a reincarnation of Dobler’s “Chollas Valley Brewery” or maybe the aforementioned unnamed brewery announced in the Daily San Diego Union article of 1872? The area in question would have at the time also been considered as “East San Diego.” Unfortunately, we really just don’t know.

There is an additional brewery mystery from that time. On an 1880s city map of San Diego there is an open area listed as “Brewery Tract” that today would lie somewhere in the quadrant now bordered by 32nd and 33rd Street and Logan and National Avenues respectively, and that’s all we have on that score – a name on a map.

Wedel passed away in 1875, and his widow Magdalena retained an interest in the The City Brewery and Depot with Dobler until he too passed away in 1882. This is the same year that coincides with what we believe to be the closing of the Pioneer Brewery and/or Pioneer Chollas Valley Brewery. Martha Dobler would live until 1926, reaching 92 years of age. She and Christian now rest for eternity in the same plot in Mt. Hope Cemetery not too far from the location of their original farm/brewery.

After Christian Dobler died, his deceased partner’s widow, Magdalena Wetel, sold the business to John Diehl who changed the name to the City Brewery Saloon and Beer Gardens, an early brewpub prototype. This business would remain in operation for at least the next six years, until 1888, with a reported production of 1,000 barrels a year. This is not that surprising as San Diego was booming, and by 1886 the population had grown to some 40,000 people.

Four years later, the land boom went bust, and the population dropped to around 16,000 people. In 1888 the City Brewery closed, while the beer garden remained open, serving beer purchased outside the region. The premises then become the Prescott Lodging House with the attached saloon and beer garden remaining in operation at that location until 1898.

In 1896 things were taken to a whole new level of brewing in San Diego with the establishment of the San Diego Brewing Company (note: this company is related in name only to the brewpub opened in Mission Gorge in 1993). The company was headed up by Jacob Gruendike and other investors, including “city father” Alonso Horton (the original developer of “New Town”) and John D. Sprekels, the industrialist and entrepreneur. At the time of its inception and for a number of years thereafter, the San Diego Brewing Company was the largest commercial manufacturing entity in the county.

The brewery, with an initial annual capacity of 14,000 barrels, was located at 32nd Street and Bay Front (now Harbor Drive). The brewery had state-of-the-art refrigeration for that time, which allowed them to brew lager-style beers – according to the San Diego News of June 11, 1906, “they [SD Brew Co.] manufacture nothing but a lager beer” – and also the ability to produce ice. Some of the ice was for local consumption, prior to this, most of the “local” ice was brought to San Diego from Lake Tahoe.

There are also reports that a portion of the San Diego Brewing Company ice was exported as far away as Hawaii. Today, this may sound a little far fetched to some, however, consider that Frederic Tudor had already shipped ice from New England to the Caribbean in the early 1800s and then later to Calcutta, India in 1833.

In 1905, two businessmen who had been involved in brewing in the Midwest and Kentucky, George Stadler and J.H. Zitt, purchased control of the San Diego Brewing Company from the estate of Jacob Gruendike. At the time the brewery continued to brew lagers, a “San Diego Light”, a “San Diego Dark”, and “Corona”. In 1909, following the death of George Stadler, the company name changed from San Diego Brewing Company to San Diego Consolidated Brewing Company.

By that time, the company had evolved into three separate locations: the brewery location, a separate warehouse location, and administrative offices on California Street. Initially, the office was on the 1500 block of G Street. In 1914, San Diego Consolidated Brewing Company also purchased the Mission Brewery, whose building still stands today, now converted into offices, at the corner of Hancock Boulevard and Washington Street (then Harasthy Street).

The Mission Brewery building was initially established in 1912 as the Bay City Brewing Company (incorporated in 1911, and no relationship to the current brewery of the same name that operates on a different part of Hancock Street). Bay City Brewing Co was controlled by F.C. and August Lang who were the father-in-law and brother-in-law, respectively, of the aforementioned J.H. Zitt. That entity fizzled out prior to actually brewing any beer, though in 1913 Mission Brewing Company was established at that location, reportedly brewing two beers, “Old Mission Lager Light” and “Old Mission Lager Dark”. According to an article in the San Diego Union Tribune of March 19, 1913, these beers were brewed to help supplement the brewing capacity of San Diego Consolidated Brewing Co, which was unable to keep up with demand.

In the summer of 1915, perhaps seeing the Prohibition writing on the wall, the Mission Brewery started to brew a non-alcoholic malt and hop soft drink they called “Hopski”, which was brewed at the location until the brewery closed in 1917. “Old Mission Lager Light” and “Old Mission Lager Dark” continued to be brewed at San Diego Consolidated Brewing Co until Prohibition. In 1918, after the Mission Brewery closed and through 1919, the brewery building served as a hospital during the flu epidemic. It was
From the top: (1) A Chollas Valley farm circa 1870. Note the wind pump located in the right foreground. Courtesy San Diego History Center (2) Dobler farm location (3) (Left) City Brewery and Depot, opened in 1870. Courtesy San Diego History Center (4) (Right) Where City Brewery and Depot would stand today, at 5th & B

Dobler’s Farm/Brewery (1868-1882) most likely located somewhere in purple rectangle
then vacant until 1925 when the American Agar Company was established on that site.

In the late 1980s, Paul Holborn, founder of the by-then-defunct Bolt Brewery, attempted to start a new brewery project on that site with funding raised by Mike Foote, a former San Diego Charger. The brewery was to be known as the Mission Brewery (no connection with the current brewery of the same name in the East Village) and the brewery did manage to brew some pilot brews before ultimately running out of capital due to the Savings & Loans crisis of that time.

In more recent years, beer has been brewed at that property, however, the original brewery itself is long gone. In the mid-to-late oughts, in a smaller brewhouse, Clint Stromberg (now of the new incarnation of Bolt Brewery) brewed under the Five Points banner, and New English Brewing Co brewed beers there for a while too. Coronado Brewing Company also leased the brewhouse for a period until their Knoxville Street brewery came online. More recently, Acoustic Ales brewed at the location, and the brewhouse is currently being operated by the Latchkey Brewing Co.

San Diego’s surviving first wave of breweries was given the death knell by the implementation of Prohibition in 1920. In a 2006 article in the *Journal of San Diego History*, Ernie Liwag notes that “before Prohibition, San Diego had approximately 112,000 people, seven breweries and fifty five saloons.” Some of these San Diegans would soon join others in various places in Mexico, including Baja, in order to drink alcohol openly. In 1928, in Tijuana, the Agua Caliente Casino and Hotel opened, and shortly thereafter an associated horse racing track. Some of the beer for this resort was supplied by a brewery in Mexicali – Cerveceria Azteca, S.A., aka Aztec Brewery, which had originally been established in 1921. The quality of the beer was good enough for its “ABC Beer” to win a gold medal in 1929 at the International Exposition in Seville, Spain.

After Prohibition ended in 1933, a decision was made to move the Aztec Brewery to San Diego. According to reporting by A.J. Burgess in the 1980s, Edward P. Baker and Herbert Jaffe were the braintrust behind this move. Baker was an investor in the aforementioned Agua Caliente Casino and Hotel resort, and Jaffe owned a distillery in Tijuana. Jaffe had also at one point studied to become a brewer in Pilsen, in what was then Czechoslovakia; he reportedly brought brewers from there to work at Aztec.

The new brewery location was at 2301 Main Street, the former site of the Savage Tire Company, which was renovated into a state-of-the-art brewery with an initial capacity for brewing 100,000 barrels a year. Some of Aztec’s equipment and some personnel (the Pilsen folks?) moved from Mexicali to San Diego, and on July 20, 1933, the brewery delivered an initial 14,000 gallons on draft in San Diego, Orange, and Ventura counties, with bottled beer going on sale about one month later. Production grew rapidly, with beer being sent to Arizona, New Mexico, Nevada, Oregon, and Hawaii under the “ABC” brand with the name “Famous” now added to it for its San Diego incarnation.

Continued on page 25
CELEBRATING ANOTHER WIN FOR OLE PROSPECTOR!

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The brewery also contracted for several other private brands, according to John Crihfield, a collector of San Diego beer ephemera from that period. Crihfield notes that Aztec would contract brew for any private label brews as long as there was a minimum order of 500 cases (12,000 bottles).

Aztec wasn’t the only San Diego brewery at that time with Agua Caliente connections. In 1933, Baron Long, a colorful character, established Balboa Brewing Company in Los Angeles. Initially, the brewery was going to be called Ritz Brewing Co, however, after some of the partners’ friends started saying, “Ritz is the shits!” and/or “Ritz gives you the shits!” they decided that Balboa Brewing Co might be a better choice. Long, part of a group known colloquially as “The Border Barons” had been one of the founders of Agua Caliente resort, and was also the owner of the US Grant Hotel in downtown San Diego, which he had acquired in 1919.

One of his partners in the Balboa Brewing Co venture was Wayne D. McAllister, an architect whose first major commission had been the Agua Caliente resort. McAllister spent a lot of time in Mexico during and after construction of the resort, and at some juncture supposedly learned to brew down there.

The relatively small Balboa Brewing Co brewery was located at 808 Imperial Avenue, which had previously housed, among other businesses, the Campbell Creamery. The brewery was only in existence for approximately one year in San Diego before moving production to a larger brewery of the same name in Los Angeles. The general consensus is that the San Diego brewery was established in order to get the brand off its feet, while the main brewery was being built in Los Angeles. The Imperial Avenue location of the Balboa Brewing Co is now located inside the grounds of Petco Park at the street level of the building that houses the concession stands behind sections 308 and 310.

We know that Balboa Brewing Co brewed lagers. The late Dave Williams, a San Diego collector of brewery ephemera, noted the existence of a “Balboa Old Style Lager” and John Crihfield has some old Balboa labels showing “Bock Beer brewed in San Diego”. Balboa Brewing Co in Los Angeles would undergo a name change to Monarch Brewing Co in 1936, and would eventually go out of business in 1942. Wayne McAllister continued his architecture practice and would go on to design numerous restaurants as well as hotels such as the Desert Inn, El Cortez, The Sands Hotel, and Fremont Hotel and Casino, all in Las Vegas.

In 1935, the San Diego Brewing Company was revived by J.H. Zitt, previously the head of Mission Brewing Co, and a group of investors. I have been unable to find out too much about the beer that was brewed at the San Diego Brewing Company at that time, though a bottle label from the period states “Bavarian type brewed according to the old Bavarian process and fully aged”, so obviously a lager, which makes some sense given that the brewery had previously been noted as a “lager brewery” and had made other lagers including those for Mission Brewery. The post-Prohibition beer was marketed as “San Diego Beer”, and we know they also made a Bock Beer.

Brewing continued at 32nd Street and Bay Front until 1942. At that time, the US Navy, then occupied with World War II operations, expropriated the land to expand the scope of operations of the Naval base which still stands at that location today. The brewery buildings were demolished in 1945.

Aztec Brewing Co meanwhile had continued to expand, including building open fermenters in 1934/35. Again, according to Dave Williams, by 1944 Aztec had posted a gross profit of $6.5 million – approximately the equivalent of $92 million in today’s dollars. In 1948, Aztec was sold to The Tivoli Brewing Co of Detroit (that same year Tivoli changed their name to Altes Brewing Co due to the success of their Altes branded lager). They spent around half a million dollars remodeling the brewery, which included enclosing the previously open fermenters, adding a water purification system, and a larger bottling line. The
brewhouse capacity was increased to 300,000 barrels per year, and Altes branded beer went on sale on March 1, 1949. The change of brand name didn’t go down too well, as Altes was seen as an “Eastern beer” – it didn’t help that Altes marketed their beer as “the only Eastern beer brewed out West” – and was no longer recognized as local to the West Coast which hurt local sales. That, coupled with the rise of the national beer brands from the Midwest, resulted in continuing declining sales, and the closure of the brewery in March of 1953.

According to John Crihfield, “the ABC brand name was licensed to Maier Brewing Co in Los Angeles and beer was brewed under that brand up until the late 1950s or early 1960s.” Some of the Aztec brewery equipment was shipped back to the Altes brewery in Detroit, and the remainder was sold locally at auction. The property became a parts warehouse for the Rohr Aircraft Corporation, and later, somewhat ironically given its origins, the warehouse for Dorman’s Tire Company, before being demolished in 1989 due to the building being declared an earthquake hazard by the city.

Today, it is the location for a parking lot for a Navy defense contractor. Some of the brewery’s remnants – some lights, some wooden panels, and other miscellanea, are on permanent display today at Logan Heights Branch Library. The Aztec Brewing Company name does live on. In 2011, John Webster and his partner, Claudia Faulk, revived the once-famous brand at a small production brewery in an industrial park in Vista, and continue to pay homage to the legacy of its namesake.

Author’s note: it is always a challenge trying to find needles in haystacks, as was the case with this report. Along the way I got some much needed assistance from the following folk at the San Diego History Center: Matt Schiff, Carol Myers, Renato Rodrigue, and Chris Travers. Thanks also to John Crihfield for sharing both his knowledge and collection of San Diego brewery ephemera; writers Ernie Liwag, A.J. Burgess, and David Williams; Judith Downie at the Brewchive of CSU San Marcos Library; and Krishna Jackson, PAO Naval Base San Diego. ▲
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Founded in 1996, Ballast Point grew from a humble homebrew mart to a company valued at $1 billion in less than 20 years. At the time of their purchase by Constellation Brands – makers of Modelo and Corona – Ballast Point employed in excess of five hundred people, brewed beer in four separate San Diego facilities, and was distributed in more than 3/5 of The United States.

What’s changed in the two and a half years since Constellation took the reigns of this San Diego OG? A bigger footprint, for starters. Daleville, Virginia and Chicago, Illinois are now home to Ballast Point brewpubs, along with California outposts in Long Beach and Temecula, plus another coming soon to Downtown Disneyland. In San Diego, the Scripps Ranch facility will soon be closed, with most of its equipment and all of its personnel transitioning to the Miramar “campus.”

This is all done in the name of brewing more beer, and making more beer sales. In 2014, Ballast Point sold nearly two million case equivalents of beer. In the following year, the year in which it was sold, Ballast Point sold nearly two times that amount, with sales figures climbing over $100 million, or 1/10 of the company’s valuation at the time.

WC: How many people does Ballast Point currently employ locally and nationally?

Cocalis: Ballast Point employs 375 people in San Diego alone, out of a total of nearly 750 employees nationally. This number (both locally and nationally) has grown considerably over the last two years.

WC: What is your national footprint?

Cocalis: Ballast Point is distributed in 49 of 50 states (with West Virginia as the only exception) and we ship internationally to over a dozen countries.

Birkel: West Virginia’s only challenge is our willingness to partner with a distributor that will handle our product in a way where we can guarantee its quality at all steps of the process.

WC: How does Constellation fit into Ballast Point’s operation?

Chandler: Constellation is not historically a manufacturer. Only five years ago did they start brewing in the first time in their 53-year history as a marketing and distribution company. Constellation manages brands, which has been a key part of their buy-in to Ballast Point.

WC: You spoke of quality in all steps of the process, what does that look like?

Birkel: Our Scripps Ranch facility, for example, is being shuttered in favor of bringing our whole team to our Miramar campus to use their skills on the best equipment we have. Though currently housing two quality control laboratories, we are building a third to test beer from grain-in to the shelf.

Chandler: A batch of beer is tested 300 times, from raw materials to random samples in the wild. We want to ensure the best appearance, aroma, flavors, and shelf life. This all leads to a better experience for our customers. In fact, our quality control team spoke at this year’s Craft Brewer’s Conference on the topic of quality control in the field.

WC: What is Ballast Point’s cultural impact on the beer industry?

Birkel: We want to make our Miramar Facility more of a brewing campus. We want to foster a collaborative environment that is better for employees, guests, and is open to San Diego’s craft beer industry professionals.

Chandler: We bleed San Diego. We have for a long time. San Diego is a part of our culture. We are a part of San Diego culture.
Made in San Diego

Grain Bill:
2-Row
Vienna
Munich
Acidulated Malts

Hops:
Whirlpool-only additions of Mosaic and Cascade hops

Yeast:
White Labs San Diego Kölsch yeast

Additional Notes:
Through the use of active enzymes, this beer is gluten-reduced, has zero residual sugars, and clocks in under 100 calories per 12-ounce serving – less than a Bud Light!

Birkel: Everywhere we go, we bring San Diego with us. By promoting and hiring from within, we have been able to export our unique culture and we want to protect that as we grow through inclusiveness, friendliness, and a positive atmosphere. San Diego is our key to success, and we are going to double down on that as we grow.

WC: What is Ballast Point's economic impact on San Diego?

Cocalis: In 2017, Ballast Point had a $234 million impact on the San Diego region. By comparison, Comic Con had a $140 million economic impact last year. Furthermore, every Ballast Point job in San Diego creates 1.9 additional jobs in the region.

The economic impact source cited by Cocalis comes from the San Diego Regional Economic Development Corporation (EDC), as the brewery recently formed a new partnership with the organization in support of the new Kölsch known as “Made in San Diego.”

This beer making its way around town bares the mark of the Economic Development Corporation’s “San Diego: Life. Changing.” campaign which, according to the EDC, is “all about telling San Diego’s authentic story… there’s nothing more innately San Diego than our delicious craft beer.” Moreover, 50 cents from every case sold will go into an entrepreneurship fund for small businesses in San Diego.

Also in the works is a “Made in San Diego” festival, likely taking place in October 2018, featuring local breweries, artists, craftsmen, food, and more.

WC: What's the point of making a beer like Made in San Diego?

Chandler: The irony is, now that we have the most resources it can be hard to share them. We aren't welcomed to The San Diego Brewers Guild officially due to their definition of craft and independence. On our end we are open and want to let more breweries know that they can have access to us. We do this in a variety of ways, most notably utilizing our access to raw materials and our quality control laboratory when developing collaboration beers.

Marty: That’s what “Made in San Diego” is all about. Paying it forward, or backwards, or any which way to the next Ballast Point, to the next San Diego success story.

Success.

How do we measure success? What do we value in our local breweries? Is it the quality of the beers they brew? Is it their price point? Is it their labeling, marketing, and availability? Is it their independence? Is it the cultural and economic impact it has on our region? There is no simple answer. What an individual fan of craft beer values in their perception of the craft beer community is as varied as the amount of SKUs on a shop shelf.
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Results: SD International Beer Competition

BY BRANDON HERNÁNDEZ

In early May, the winners of the professional brewing competition held as part of the San Diego International Beer Festival were announced. San Diego County breweries brought home 18 gold, 22 silver and 21 bronze medals. The most prolific winners were Belching Beaver Brewery, which won four total medals, three of which were gold, and Pizza Port, which also collected four medals, one of which was gold. Three of each company’s respective brewing locations combined for those wins, while Council Brewing picked up the most medals of any single-location operation, with three awards, two of which were gold. Council’s just-opened Santee brewery and tasting room did not participate in this year’s competition.

Other breweries to earn three medals from one spot were The Lost Abbey, Rip Current Brewing (which took gold and silver in the German-style bock category) and Home Brewing. Nine breweries won two medals. That group was highlighted by gold medalists Bagby Beer Co., Duck Foot Brewing, Groundswell Brewing and Resident Brewing.

Particularly impressive was the fact San Diego brewing companies swept three of the 57 total style categories: Brett & Other Sour Beer (gold—Council Brewing, silver—Toolbox Brewing, bronze—The Lost Abbey), Australian/International-style Pale Ale (gold—Ballast Point Brewing, silver—Barrel Harbor Brewing, bronze—Home Brewing) and Bold Stout (gold and silver—Pizza Port, bronze—Culver Beer Co.). Additionally, local mead producers earned two gold, two silver and one bronze (with ironically-named Miralani Makers District newcomer Lost Cause Meadery claiming one each and Oceanside’s Golden Coast Mead nabbing the other two). Ramona’s Turquoise Barn Cider led the cidery pack with a gold and silver in its respective categories.

San Diego County’s medal count was down by seven, going from 68 in 2017 to 61 this year. It’s still a strong showing, but to put things in perspective, San Diego breweries swept a whopping eight style categories last year. And this year’s San Diego International Beer Festival champion brewery isn’t a local operation. Long Beach-based Beachwood BBQ & Brewing earned that distinction with a rather astounding four golds, three silvers and one bronze.

The San Diego International Beer Festival will take place at the Del Mar Fairgrounds as part of the San Diego County Fair from June 15 to 17. The total list of local winners is as follows...

**GOLD**

- Rye Beer: Rye You Trippin?, Th3e Punk Ales Brewing, Chula Vista
- Brett & Other Sour Beer: Staircase of Everlasting Peaches, Council Brewing, Kearny Mesa
- Wood & Barrel-Aged Beer: Redrum, Duck Foot Brewing, Miramar
- Wood & Barrel-Aged Strong Stout: Bourbon Barrel-Aged Serpent’s Stout, The Lost Abbey, San Marcos
- European Lager: Sweet Ride, Bagby Beer Co., Oceanside
- German-style Bock: Delaminator Doublebock, Rip Current Brewing, San Marcos
- English-style Pale Ale: Bugger Off!, South Park Brewing, South Park
- Australian/International-style Pale Ale: Aloha Sculpin, Ballast Point Brewing, Little Italy
- Scottish-style Ale: Clan Ross Scotch Ale, Legacy Brewing, Oceanside
- Irish-style Red Ale: Mulligan Irish-style Red, Second Chance Beer Co., Carmel Mountain Ranch
- American-style Brown Ale: Piloncillo Brown, Groundswell Brewing, Santee
- German-style Ale: Kolner Krusher, Belching Beaver Brewery Tavern & Grill, Vista
- Belgian-style Sour Ale: Batch 2, Belching Beaver Brewery, Vista
- Bold Stout: Athena’s American Stout, Pizza Port, Ocean Beach
- British-style Strong Ale: Ruby Red, Prohibition Brewing, Vista
- Traditional Mead: Buck It All, Lost Cause Meadery, Miramar
- Spiced & Specialty Mead: Spiced Sour, Golden Coast Mead, Oceanside
- New England & Fruit Cider: Apple Maple Hard Cider, Turquoise Barn Cider, Ramona
- Chocolate & Chili Beer: Mexican Chocolate Peanut Butter Stout, Belching Beaver Brewery, Oceanside
- Specialty Beer: III Anniversary Bier de Miel, Council Brewing, Kearny Mesa
- Session Beer: Industrial Gris, Resident Brewing, Downtown

**SILVER**

- American Wheat Ale: Kottbusser, Eppig Brewing, North Park
- Fruit Beer: Funky Buss, Barrel Harbor Brewing, Vista
- Fruit Wheat Beer & Vegetable Beer: Coconut Contender IPA, Duck Foot Brewing, Miramar
- Herb & Spice Beer: Kali Kush, Breakwater Brewing, Oceanside
- Specialty Beer: Falling Rock, The Lost Abbey, San Marcos
- Hybrid Belgian-style Ale: Monk’s Lunch, Home Brewing, North Park
- Brett & Other Sour Beer: Rustique d’Abricot, Toolbox Brewing, Vista
- Wood & Barrel-Aged Beer: Table Beer On Oak, Benchmark Brewing, Grantville
- Pilsener: Choppy Surf Czech Pilsner, Rip Current Brewing, San Marcos
- German-style Bock: Breakline Bock, Rip Current Brewing, San Marcos
- Golden or Blonde Beer: Your Favorite Beer, Home Brewing, North Park
- Australian/International-style Pale Ale: San Dingo, Barrel Harbor Brewing, Vista
- American-style Pale Ale: Rio, Novo Brazil Brewing, Chula Vista
- Bitter: Super Fresh, Knotty Brewing, East Village
American-style Brown Ale: Liz's Brown Ale, Council Brewing, Kearny Mesa
French & Belgian-style Ale: Golden Kiss, Resident Brewing, Downtown
Belgian-style Pale Ale: The Damsel, Societe Brewing, Kearny Mesa
Belgian-style Dark Ale: Quadruppel, Novo Brazil Brewing, Chula Vista
Porter: Dawn of the Deft Porter, Deft Brewing, Bay Park
Bold Stout: Zman, Pizza Port, Carlsbad
British-style Strong Ale: Private Stock Ale, AleSmith Brewing, Miramar
Barley Wine: Old Numbskull, AleSmith Brewing, Miramar
Traditional Mead: Mirth: Orange Blossom, Gold Coast Mead, Oceanside
Spiced & Specialty Mead: Zydeco Buzz, Lost Cause Meadery, Miramar
New England & Fruit Cider: Apple Pomegranate Hard Cider, Turquoise Barn Cider, Ramona

BRONZE

American Wheat Ale: Follow Us on Twheater, Bagby Beer Co., Oceanside
Fruit Beer: Grapefruit Solis, Mike Hess Brewing, North Park
Herb & Spice Beer: Cerveza Postre, Rock Bottom Brewery, La Jolla
Hybrid Belgian-style Ale: Puncheur Pale Ale, Rouleur Brewing, Carlsbad
Brett & Other Sour Beer: 24 Steps, The Lost Abbey, San Marcos
Wood & Barrel-Aged Strong Stout: Equilibrium, Toolbox Brewing, Vista
European Lager: Export, Abnormal Beer Co., Rancho Bernardo
American-style Lager: Pilsner the Conqueror, 32 North Brewing, Miramar
Australian/International-style Pale Ale: Sharks with Lasers, Home Brewing, North Park
American-style Strong Pale Ale: Your Mama’s Boy, Groundswell Brewing, Santee
Imperial India Pale Ale: Bruce Banner Grade, Nickel Beer Co., Julian
American-style Amber/Red Ale: Luiseño Red Ale, Indian Joe Brewing, Vista
Imperial Red Ale: Elevator Red, OB Brewery, Ocean Beach
Bitter: Banksy ESB, Burning Beard Brewing, El Cajon
English-style Brown Ale: Hancock St. Brown, Bay City Brewing, Point Loma
German-style Weiss: Junk In Da Trunkel Dunkel, Pizza Port, Ocean Beach
Belgian-style Wit or White Ale: Fanny Pack Wit, Pizza Port, Bressi Ranch
French & Belgian-style Ale: Rooftop Saison, OB Brewery, Ocean Beach
Belgian-style Dark Ale: Dubbel Dragon, Belching Beaver Brewery Tavern & Grill, Vista
Bold Stout: Daily Routine, Culver Beer Co., Carlsbad
Imperial Stout: Stone Totalitarian Imperial Russian Stout, Stone Brewing, Escondido
Spiced & Specialty Mead: Devilish Grin, Lost Cause Meadery, Miramar
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- 16th Annual Beer & Sake Festival at Harrah’s Resort Southern California

**SATURDAY 6/2**
- 4th Anniversary Party at Council Brewing

**SUNDAY 6/3**
- Beer To The Rescue Beer-Release Events at Second Chance (Both Locations)
- Beer Pairing with Nomad Donuts at Kilowatt Brewing Ocean Beach
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

**MONDAY 6/4**
- Beer + Cheese Pairing with Venissimo at Eppig Brewing North Park

**TUESDAY 6/5**
- Beachwood Brewing Tap Takeover & Brewery of June at Brewers Tap Room Encinitas
- Movie Night: The Big Lebowski at Stone Brewing World Bistro & Gardens Liberty Station

**WEDNESDAY 6/6**
- Wildflower IPA / Hazy IPA_V2 Can Releases at Culture Brewing Locations
- My Cat From Helles Lager Charity Can Release at Pariah Brewing
- Adult Coloring with Beer at Iron Pig Alehouse

**FRIDAY 6/8**
- 4th Anniversary Celebrations (Day 1/2) at Common Theory Public House
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port
- Live Music: Kathryn Cloward Band at ChuckAleK Biergarten

### SATURDAY 6/9
- 4th Anniversary Celebrations (Day 2/2) at Common Theory Public House
- Second Saturday with Alpine & Green Flash at Hamiltons Tavern
- HESSFEST 8 at Mike Hess Brewing Company North Park
- 4th Anniversary Party at Council Brewing Company
- 1st Anniversary Party at Black Plague Brewing

### SUNDAY 6/10
- Beer Mug Painting Class at Kilowatt Brewing Ocean Beach
- Stone Sour Fest at Stone Brewing World Bistro & Gardens Escondido
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

### MONDAY 6/11
- Pacific Puzzlers Event at AleSmith Brewing
- New WOD Episode at WhatsOnDraft.tv
- Suds & Science: From Research to Health Practice at Stone Liberty Station

### TUESDAY 6/12
- Lactose & Lagers with Venissimo Cheese at Bottlecraft North Park
- Movie Night: The Naked Gun at Stone Brewing World Bistro & Gardens Liberty Station
- Bike Night with Live Music at Legacy Brewing Oceanside

### WEDNESDAY 6/13
- Adult Coloring with Beer at Iron Pig Alehouse

### FRIDAY 6/15
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port
- Live Music: Evan Bethany at ChuckAleK Biergarten

### SATURDAY 6/16
- 2nd Anniversary Party at North Park Beer Co.
- 24th Annual Taste of Gaslamp presented by Karl Strauss

### SUNDAY 6/17
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

### TUESDAY 6/19
- Fermented Pairings Series Vol. 26 with Smallgoods Cheese & Provisions at White Labs
- Movie Night: Zombieland at Stone Brewing World Bistro & Gardens Liberty Station

### WEDNESDAY 6/20
- Craft & Draft with San Diego Made at Bay City Brewing
- Taste of Vista 2018
- Adult Coloring with Beer at Iron Pig Alehouse

### THURSDAY 6/21
- Two Scientists Walk Into a Bar at 25 Local Establishments
- Art Night with atMelGirdlestone at Pariah Brewing Co.
- Webinar: Common Compliance Issues at Breweries

### FRIDAY 6/22
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port

### SATURDAY 6/23
- 4th Annual Tony Gwynn 5.5K at AleSmith Brewing at Lake Poway
- Arts & Amps 2018 (2 of 3 this year) at Karl Strauss PB HQ
- New Belgium Brewing Velobration at SD Velodrome
- Fuel the Desert at Legacy Brewing Oceanside
- 39th Annual Ocean Beach Street Fair & Chili Cook-Off Festival

### SUNDAY 6/24
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

### MONDAY 6/25
- New WOD Episode at WhatsOnDraft.tv

### TUESDAY 6/26
- Movie Night: The Three Amigos at Stone Brewing
- World Bistro & Gardens Liberty Station

**WEDNESDAY 6/27**
- Adult Coloring with Beer at Iron Pig Alehouse

**FRIDAY 6/29 SATURDAY 6/30**
- Midnight Jack Brewery 2nd Anniversary Party

**FRIDAY 6/29**
- American Pils / Summer Ale Can Releases at Culture Brewing Locations
- Brews on the Roof with The Lost Abbey at Upper East Bar (Hotel Solamar)
- Hops on the Harbor Beer Pairing Dinner Cruise with Pizza Port

**SATURDAY 6/30**
- Hops and Heat Festival at Churchill’s Pub & Grille

**JULY 2018**

**SUNDAY 7/1**
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

**TUESDAY 7/3**
- Midnight Jack Anniversary Celebrations Continue + Oceanside Fireworks Display
- Movie Night: Super Troopers at Stone Brewing World Bistro & Gardens Liberty Station

**WEDNESDAY 7/4**
- Adult Coloring with Beer at Iron Pig Alehouse

**FRIDAY 7/6**
- Hops on the Harbor Beer Pairing Dinner Cruise with AleSmith
- Beer To The Rescue Beer-Release Event at Booze Brothers Brewing

**SATURDAY 7/7**
- 2nd Anniversary Party at Longship Brewery

**SUNDAY 7/8**
- Reggae Sundays with Smokey Jakes BBQ at Legacy Brewing Oceanside

**MONDAY 7/9**
- New WOD Episode at WhatsOnDraft.tv
- Suds & Science: Cars That Think at Wavelength Brewing

**TUESDAY 7/10**
- Movie Night: My Cousin Vinny at Stone Brewing World Bistro & Gardens Liberty Station
- Bike Night with Live Music at Legacy Brewing Oceanside

**WEDNESDAY 7/11**
- Adult Coloring with Beer at Iron Pig Alehouse

**FRIDAY 7/13**
- Hops on the Harbor Beer Pairing Dinner Cruise with AleSmith

**SATURDAY 7/14**
- 3rd Anniversary at Duck Foot Brewing
- Second Saturday with Bagby Beer Co at Hamiltons Tavern

**MONDAY 7/16**
- Registration Deadline: SDSU Brewery Start-Up Camp

**TUESDAY 7/17**
- Movie Night: Clerks at Stone Brewing World Bistro & Gardens Liberty Station

**WEDNESDAY 7/18**
- Adult Coloring with Beer at Iron Pig Alehouse

**THURSDAY 7/19**
- Brewmaster Dinner Series with Societe at Waypoint Public North Park
- Hop-Con 6.0 at Stone Brewing World Bistro & Gardens Liberty Station
- Webinar: Financing for California Craft Breweries

**INCLUDE YOUR EVENTS IN NEXT MONTH’S CALENDAR FOR FREE**

**EMAIL:**
INFO@WESTCOASTERSD.COM

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**WEEKLY SPECIALS**

**SUNDAY:**
All Day Happy Hour
11am- CL

**MONDAY:**
Paw Pint Night
$4 Pints | 7pm - CL

**TUESDAY:**
Top Shelf Tuesday
50% off All Top Shelf Liquor & Select Bottles | 7pm - CL

**WEDNESDAY:**
Get Well Wednesday
$5 Well Cocktails
7pm - CL

**MON-FRI**
Lunch Special
1/2 Cheesesteak & Pint for $12 | 11am-3pm

Happy Hour
$2 Off Pints, $2 Off Munchies
3-6pm

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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.

HUGE THANK YOU TO GEOFF AND EVERYONE AT @SEVENCAVES FOR LETTING US CHECK OUT A SMALL BATCH GIN RUN TODAY – IT WAS AWESOME AND DELICIOUS!

- @arcanabrewing
AWESOME TO SEE MY FAVORITE #NORTHPARK RESTAURANT @OLYMPIC_CAFESD REPRESENTING WITH SOME @THORNBEER AND OTHER AWESOME #SANDEGO #CRAFTBEER! FOUR NEW, JUST INSTALLED TAPS. ON RIGHT NOW IS THE THORN RELAY #IPA, @MODERNTIMESBEER ICE LAGER, @ALESMITHBREWING .394 #PALEALE, AND @REFUGEBREWERY #BLOODORANGE #WIT

- @drink30th

DAT LUPULIN POWDER... #SOLIS85 #SDBEER #MIKEHESSBREWING

- @dansmodernlife

QUALITY EQUIPMENT MEETS QUALITY CRAFT
BREW SYSTEMS, FERMENTERS, BRITE TANKS, KEG WASHERS.
WHAT MAKES OUR GRAPEFRUIT IPA STAND OUT? BUYING LOCALLY #1 AND #2 FRESH ZEST FROM THESE BABIES!!

- @indianjoebrewing

AWESOME GIFT FROM MY PARENTS! THANKS GUYS, FILLED IT WITH BINARY SUNS FROM @PUREBREWING WHICH IS SUPER TASTY! THIS CO2 PRESSURIZED GROWLER FROM @GROWLERWERKS KEEPS YOUR BEER FRESH FOR 2 WEEKS, I LOVE IT!

- @lukeaguilar23
WE HAVE TEAMED UP WITH OUR FRIENDS AT @EVERYDAYCALIFORNIA TO BRING YOUR EVERYDAY CALIFORNIA WEST COASTIPA ONCE AGAIN THIS YEAR. THIS TASTY BREW MADE WITH EUREKA, AMARILLO AND COLUMBUS HOPS WILL BE AVAILABLE FOR YOUR ENJOYMENT ON FRIDAY, MAY 11TH.

- @residentbrewing
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## DOWNTOWN
### BEER BARS & RESTAURANTS
1. **98 BOTTLES**
   - 2400 Kettner Blvd. | 619.255.7885
   - www.98BottlesSD.com
2. **BARLEYMASH**
   - 600 5th Ave. | 619.255.7373
   - www.BarleyMash.com
3. **BUB'S AT THE BALL PARK**
   - 715 J St. | 619.546.0815
   - www.BubsSanDiego.com
4. **CIRO'S PIZZERIA GASLAMP**
   - 536 Market St. | 619.696.0405
   - www.CirosSD.com
5. **CRAFT & COMMERCE**
   - 675 W Beech St. | 619.269.2202
   - www.Craft-Commerce.com
6. **HALCYON/STELLA PUBLIC HOUSE**
   - 1429 Island Ave. | 619.234.0808
   - www.StellaPublicHouse.com
7. **IRONSIDE FISH & OYSTER BAR**
   - 1863 5th Ave. | 619.269.3033
   - www.IronsideFishandOyster.com
8. **KNOTTY BARREL**
   - 844 Market St. | 619.269.7156
   - www.KnottyBarrel.com
9. **NEIGHBORHOOD**
   - 777 G St. | 619.446.0002
   - www.NeighborhoodSD.com
10. **OGAWASHI**
    - 1100 5th Ave. | 619.358.9170
    - www.Ogawashi.com
11. **QUEENSTOWN PUBLIC HOUSE**
    - 1557 Columbia St. | 619.546.0444
    - www.BareBackGrill.com/Queenstown
12. **SEARSUCKER**
    - 611 5th Ave. | 619.233.7327
    - www.Searsucker.com
13. **STONE BREWING TAP ROOM**
    - 795 J St. | 619.727.4452
    - www.StoneBrewing.com
14. **STONE COMPANY STORE ON KETTNER**
    - 1202 Kettner Blvd. | 619.450.4518
15. **TACOS & TARROS**
    - 2015 Birch Rd.
    - www.TacosAndTarros.com
16. **THE BALBOA BAR & GRILL**
    - 180 Avila Ave.
    - www.TheBalboaBarAndGrill.com
17. **THE TIPSY CROW**
    - 770 5th Ave. | 619.338.9300
    - www.TheTipsyCrow.com

## BOTTLE SHOPS
1. **BEST DAMN BEER SHOP**
   - 1036 7th Ave. | 619.232.6367
   - www.BestDamnBeerShop.com
2. **BOTTLECRAFT**
   - 2252 India St. | 619.487.9493
   - www.BottlecraftBeer.com

## BREW PUBS
1. **BALLAST POINT LITTLE ITALY**
   - 2215 India St. | 619.255.7213
   - www.BallastPoint.com
2. **HALF DOOR BREWING CO.**
   - 903 Island Ave. | 619.232.9840
   - www.HalfDoorBrewing.com
3. **KARL STRAUSS BREWING CO.**
   - 1157 Columbia St. | 619.234.2739
   - www.KarlStrauss.com
4. **KNOTTY BREWING**
   - 842 Market St. | 619.269.7156
   - www.KnottyBrewing.com
5. **MONKEY PAW PUB & BREWERY**
   - 805 16th St. | 619.358.9901
   - www.MonkeyPawBrewing.com

## BREWERIES
6. **BORDER X TASTING ROOM**
   - 2181 Logan Ave. | 619.501.0503
   - www.BorderXBrewing.com
7. **MISSION BREWERY**
   - 1441 L St. | 619.544.0555
   - www.MissionBrewery.com
8. **RESIDENT BREWING CO.**
   - 411 C St. | 619.717.6622
   - www.ResidentBrewing.com
9. **THORN BREWING CO.**
   - 1745 National Ave. | 619.501.2739
   - www.ThornStreetBrew.com

## OTHER
1. **BOLT BREWERY TASTING ROOM**
   - 1971 India St. | 619.303.7837
   - www.BoltBrewery.com
2. **IRON FIST TASTING ROOM**
   - 1985 National Ave. | 619.255.5818
3. **QUARTYARD VENUE**
   - 1301 Market St. | 619.432.5303
   - www.QuartYardSD.com

## UPTOWN
### BEER BARS & RESTAURANTS
1. **BEERFISH**
   - 2933 Adams Ave. | 619.363.2337
   - www.EatBeerFish.com
2. **BELCHING BEAVER NORTH PARK**
   - 1107 22nd St. | 619.232.3983
   - www.BelchingBeaver.com
MISSION VALLEY & CLAIREMONTE

BEER BARS & RESTAURANTS
1. BALBOA’S TAP HOUSE
   4241 Genesee Ave. | 858.277.8226
   www.facebook.com/BalboasTapHouse
2. COMMON THEORY PUBLIC HOUSE
   4805 Convoy St. | 619.495.3689
   www.CommonTheorySD.com
3. DAN DIEGOS
   2415 Morena Blvd. | 619.276.2100
   www.DanDiegos.com
4. DUMPLING INN & SHANGHAI SALOON
   4625 Convoy St. | 858.268.9638
   www.DumplingInn.com
5. LA GRAN TERRAZA
   5998 Alcala Pk. | 619.849.8205
   www.SanDiego.edu/Dining/LaGranTerraza
6. Mcgregor’s Grille
   10475 San Diego Mission Rd. | 619.282.9797
   www.McGregorsSanDiego.com
7. PACIFIC TIME
   4277 Linda Vista Rd. | 619.260.8446
   www.PacificTimeSD.com
8. POSEIDON PROJECT
   4126 Napier St. | 619.230.5334
   www.PoseidonProject.com
9. POSTCARDS BISTRO AT THE HANDLER HOTEL
   950 Hotel Circle North | 619.298.0511
10. SIDE CAR
    1310 Morena Blvd. | 619.230.5715
    www.SidecarSD.com
11. SPIKE & SOUL
    4033 Avi Dr. | 858.291.8480
    www.SpikeNSoul.com
12. THE HIGH DIVE
    1801 Morena Blvd. | 619.275.0460
    www.HighDiveInc.com

BOTTLE SHOPS
1. ALE TALES
   5269 Linda Vista Rd. | 619.786.2537
   www.Instagram.com/AleTalesSD
2. DEL MESA FOODS & LIQUOR
   6090 Friars Rd. | 619.299.1238
   www.Facebook.com/DelMesaLiquor
3. DIANE LIQUOR
   4696 Clairemont Mesa Blvd. | 858.483.1722
4. JIMBO’S LIQUOR
   4411 Convoy St. | 858.278.6440
   www.Jimbo’sLiquor.com
5. KEG N BOTTLE
   3566 Mt. Acadia Blvd. | 858.278.8955
   www.KegNBottle.com
6. MESA LIQUOR & WINE CO.
   4919 Convoy St. | 858.279.5292
   www.SanDiegoBeerStore.com

BREW PUBS
1. GORDON BIERSCHE
   5010 Mission Ctr. Rd. | 619.688.1120
   www.GordonBiersch.com
2. OGGI’S PIZZA AND BREWING CO.
   2245 Fenton Pkwy. 101 | 619.640.1072
   www.MissionValley.Oggi’s.com
3. SAN DIEGO BREWING COMPANY
   10450 Friars Rd. | 619.284.2739
   www.SanDiegoBrewing.com

Home Brew Supply
1. Home Brew Mart/Ballast Point
   5401 Linda Vista Rd. | 619.232.6367
   www.HomeBrewMart.com

OTHER
1. Citizen Brewers
   5837 Mission Gorge Rd. | 760.587.7997
   www.CitizenBrewers.com
2. Riverwalk Golf Course
   1150 Fashion Valley Rd. | 619.296.4653
   www.RiverWalkGC.com
**Breweries**

1. **Arcana Brewing Co.**
   5621 Palmer Way
   www.ArcanaBrewing.com

2. **Bagby Beer Company**
   601 S. Coast Hwy. | 760.270.9075
   www.BagbyBeer.com

3. **Burgeon Beer Company**
   6350 Yarrow Dr. Ste C | 760.814.2548
   www.BurgeonBeer.com

4. **Culver Beer Co.**
   2719 Loker Ave West Ste. D
   760.814.2355
   www.CulverBeer.com

5. **Legacy Brewing Company**
   363 Airport Rd. | 760.705.3221
   www.LegacyBrewingCo.com

6. **Midnight Jack Brewing**
   3801 Oceanic Dr. Ste 101 | 760 . 637 . 9679
   www.MidnightJackBrewing.com

7. **Oceanside Ale Works**
   1800 Ord Way | 760.310.9567
   www.OceansideAleWorks.com

8. **Oceanside Brewing Company**
   314 Via Del Norte
   www.OceansideBrewingCo.com

9. **Rouleur Brewing Company**
   5840 El Camino Real Ste 101
   442.244.511
   www.RouleurBrewing.com

**Home Brew Supply**

1. **Carlsbad Brew Supplies**
   5674 El Camino Real Ste D
   858.751.4BRU
   www.CarlsbadBrewSupply.com

2. **Golden Coast Mead**
   4089 Oceanside Blvd. Ste. H
   510.206.1502
   www.GoldenCoastMead.com

**Beer Bars & Restaurants**

1. **Boll Weevil 53**
   9621 Mission Gorge Rd.
   619.334.5353 | www.BollWeevil53.com

2. **Craft Kitchen**
   4253 Palm Ave. | 619.461.4857
   www.LaMesaCraftKitchen.com

3. **Downtown Cafe**
   182 E Main St. | 619.440.5687
   www.DowntownCafe-EC.com

4. **Eastbound Bar & Grill**
   10053 Maine Ave. | 619.334.2566
   Find us on Facebook!

5. **Hooley's Irish Pub**
   2955 Jamacha Rd. | 619.670.7468
   www.Hooleys.com

6. **Main Tap Tavern**
   518 E Main St. | 619.749.6333

**Bottle Shops**

1. **B's Kegs**
   1429 East Main St. | 619.442.0265
   www.KegBeerAndWine.com

2. **Beverages 4 Less**
   9181 Mission Gorge Rd. | 619.448.3773
   www.Beverages4LessInc.com

3. **Fletcher Hills Bottle Shop**
   2447 Fletcher Pkwy | 619.469.8410
   www.FletcherHillsBottleShop.com

4. **Garden Farms Market**
   12580 Lakeshore Dr. | 619.334.5550

5. **Helix Liquor**
   444 West Chase Ave. | 619.444.0226

6. **Star Market**
   10502 Mission Gorge Rd. Ste. 110
   619.334.2831
   www.instagram.com/StarMarketSantee

7. **Valley Farm Market**
   9040 Campo Rd. | 619.463.5723
   www.ValleyFarmMarkets.com

8. **Windy City Liquor**
   701 Broadway | 619.588.8404
   www.WindyCityLiquor.com

**Breweries**

1. **Bns Brewing & Distilling**
   10960 Whelands Ave. | 619.208.9799
   www.BnsBrewingAndDistilling.com

2. **Burning Beard Brewing**
   785 Vernon Way | 619.456.9185
   burningbeardbrewing.com

3. **Groundswell Brewing Company**
   10151 Prospect Ave. | 619.795.2337
   www.GroundswellBrew.com

4. **Finest Made Ales**
   9962 Prospect Ave. | 619.334.2222
   www.FinestMade.com

5. **Pacific Islander Beer Co.**
   8665 Argent St. | 619.270.7777
   www.facebook.com/PacificIslanderBrewing

**Home Brew Supply**

1. **All About Brewing**
   700 N Johnson Ave. Ste G
   619.447.BREW
   www.AllAboutBrewing.com

2. **Homebrew 4 Less**
   9181 Mission Gorge Rd. | 619.448.3773
   www.Homebrew4LessInc.com
**BEER BARS & RESTAURANTS**

1. **BURGER BENCH**
   - 237 E. Grand Ave. | 760.294.2001
   - www.BurgerBench.com

2. **CHURCHILL’S PUB AND GRILLE**
   - 887 W San Marcos Blvd.
   - 760.471.8773
   - www.ChurchillsPub.us

3. **FIREHOUSE QUE AND BREW**
   - 1019 S. Main Ave. | 760.645.3729

4. **INLAND TAVERN**
   - 1001 W San Marcos Blvd. | 760.744.8782
   - www.InlandTavern.com

5. **MIKE’S BBQ**
   - 1356 W Valley Pkwy. | 760.746.4444
   - www.MikesBBQ.us

6. **NORTH COUNTY WINE COMPANY**
   - 1099 W. San Marcos Blvd.
   - 760.653.9032
   - www.NorthCountyWineCompany.com

7. **PHILS BBQ**
   - 579 Grand Ave. | 760.759.1400
   - www.PhilsBBQ.net

8. **SLATER’S 50/50**
   - 110 Knoll Rd. | 750.759.2900
   - www.Slaters5050.com

9. **STONE BREWING WORLD BISTRO & GARDENS**
   - 1999 Citracado Pkwy. | 760.471.4999
   - www.StoneWorldBistro.com

10. **SUBLIME ALE HOUSE**
    - 1020 W San Marcos Blvd.
    - 760.510.9220
    - www.SublimeAleHouse.com

11. **THE BELLOWS**
    - 803 S Twin Oaks Valley Rd.
    - 760.290.3912
    - www.BellowsWoodFire.com

**BOTTLE SHOPS**

1. **HOLIDAY WINE CELLAR**
   - 302 W Mission Ave. | 760.745.1200
   - www.HolidayWineCellar.com

2. **LA VISTA LIQUOR**
   - 993 S. Santa Fe Ave. | 760.758.8900

3. **VISTA WINE & SPIRITS**
   - 755 Shadowridge Dr. | 760.727.2017

**BREW Pubs**

1. **BACK STREET BREWERY LAMPPOST PIZZA**
   - 15 Main St. | 760.407.7600
   - www.LamppostPizza.com/Backstreet

2. **BELCHING BEAVER TAVERN & GRILL**
   - 302 East Broadway | 760.295.8599
   - www.BelchingBeaver.com/Beav-Tavern

3. **PLAN 9 ALEHOUSE**
   - 155 E Grand Ave. | 760.489.8817
   - www.Plan9Alehouse.com

4. **PROHIBITION BREWING CO.**
   - 2004 E. Vista Way | 760.295.3525
   - www.ProhibitionBrewingCompany.com

5. **SAN MARCOS BREWERY & GRILL**
   - 1080 W San Marcos Blvd.
   - 760.471.0050
   - www.SanMarcosBrewery.com

**BREWARIES**

1. **AZTEC BREWING COMPANY/7 NIONS**
   - 2330 La Mirada Dr. Ste 300
   - 760.598.7720
   - www.AztecBrewery.com

2. **BARREL HARBOR BREWING**
   - 2575 Pioneer Ave. | 760.734.3949
   - www.BarrelHarborBrewing.com

3. **BATTLEMEADE BREWING COMPANY**
   - 2870 Scott St. #102
   - www.BattlemeadeBrewing.com

4. **BELCHING BEAVER BREWERY**
   - 980 Park Center Dr. | 760.703.0433
   - www.TheBelchingBeaver.com

5. **BOOZE BROTHERS BREWERY**
   - 2545 Progress St. | 760.295.0217
   - www.BoozeBrothersBrewery.com

6. **DOS DESPERADOS**
   - 1241 Linda Vista Dr. | 760.566.6209
   - www.DosDesperadosBrew.com
HOME BREW SUPPLY

1. EMBARCADERO BREWING AND SUPPLY
   340 W 26th St. Ste. D | 619.336.1856
   www.EmbarcaderoBrewing.com

2. SOCAL BREW SHOP
   301 W. 28th St. | 619.336.1856
   www.SoCalBrewShop.com

COLLEGE & LA MESA

BEER BARS & RESTAURANTS

1. CHEBA HUT
   6364 El Cajon Blvd. | 619.269.1111
   www.ChebaHut.com

2. COIN HAUS
   8361 Allison Ave. | 619.741.2288
   www.CoinHaus.com

3. HOFFER’S CIGAR BAR
   8282 La Mesa Blvd. | 619.466.8282
   www.HoffersCigar.com

4. HOOLEYS IRISH PUB
   5500 Grossmont Center Dr. | 619.713.6900
   www.Hooleys.com

5. JUNK HOUSE GASTRO-PUB
   5351 Adobe Falls Rd. | 619.269.9363
   www.JunkHouseSD.com

6. KNB WINE CELLARS
   6380 Del Cerro Blvd. | 619.286.0321
   www.KnBWineCellars.com

7. TERRA AMERICAN BISTRO
   7091 El Cajon Blvd. | 619.293.7088
   www.TerraSD.com

8. THE UGLY DOG
   6344 El Cajon Blvd. | 619.269.8204
   www.TheUglyDog.com

9. THE VINE COTTAGE
   6062 El Cajon Blvd. | 619.465.0138
   www.TheVineCottage.com

10. WEST COAST BBQ AND BREW
    6126 Lake Murray Blvd.

11. WOODSTOCK’S PIZZA
    6145 El Cajon Blvd. | 619.265.0999
    www.WoodstocksSD.com

BOTTLE SHOPS

1. KEG N BOTTLE
   6060 El Cajon Blvd. | 619.265.0482
   www.KegNBottle.com

2. KEG N BOTTLE
   1827 Lemon Grove Ave. | 619.463.7172
   www.KegNBottle.com

3. KNB WINE CELLARS
   6380 Del Cerro Blvd. | 619.286.0321
   www.KnBWineCellars.com

4. PALM SPRINGS LIQUOR
   4301 Palm Ave. | 619.698.6887
   Find us on Facebook!

BREWERIES

1. BOLT BREWERY
   8179 Center St. | 619.303.7837
   www.BoltBrewery.com

2. HELIX BREWING CO.
   8101 Commercial St. | 619.741.8447
   www.DrinkHelix.com

ENCINITAS & DEL MAR

BEER BARS & RESTAURANTS

1. BESTA WAN PIZZA HOUSE
   148 Aberdeen Dr. | 760.753.6707
   www.BestaWanPizza.com

WEBEMENTIONS.COM 57
1. **BOTTLE SHOPS**

- **Farr Better Spirits**
  398 N. El Camino Real | 760.753.7137
  www.farrbetter.com

- **Royal Liquor**
  1496 N Coast Hwy 101 | 760.230.4534
  www.royalliquor.com

2. **BREW PUBS**

- **Pizza Port Solana Beach**
  135 N Hwy. 101 | 858.481.7332
  www.pizzaport.com/locations/solana-beach

- **Culture Brewing Co.**
  111 S. Cedros Ave. | 858.345.1144
  www.culturebrewingco.com

- **Viewpoint Brewing**
  2201 San Dieguito Dr. | 858.205.9835
  www.viewpointbrewing.com

3. **BREWERIES**

- **Acoustic Ales Brewing Experiment**
  1795 Hancock St. | 619.299.2537
  www.acousticales.com

- **Alpine Beer Co.**
  1347 Tavern Rd. | 619.445.2337
  www.alpinebeer.com

- **Brewpubs**

  1. **Coronado Brewing Company**
     1458 University Ave. | 619.269.4323
     www.coronadobrewingcompany.com

  2. **Hillcrest Brewing Company**
     1458 University Ave. | 619.269.4323
     www.hillcrestbrewingcompany.com

- **Bottle Shops**

  1. **Whole Foods Hillcrest**
     711 University Ave. | 619.294.2800
     www.wholefoodsmarket.com

- **Breweries**

  1. **Culture Brewing Co.**
     111 S. Cedros Ave. | 858.345.1144
     www.culturebrewingco.com

  2. **Viewpoint Brewing**
     2201 San Dieguito Dr. | 858.205.9835
     www.viewpointbrewing.com

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  1. **Coronado Brewing Company**
     1458 University Ave. | 619.269.4323
     www.coronadobrewingcompany.com

  2. **Hillcrest Brewing Company**
     1458 University Ave. | 619.269.4323
     www.hillcrestbrewingcompany.com

- **Bottle Shops**

  1. **Whole Foods Hillcrest**
     711 University Ave. | 619.294.2800
     www.wholefoodsmarket.com

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MISSION HILLS

HILLCREST

W UNIVERSITY AVE

W WASHINGTON ST

ROBINSON AVE

W WASHINGTON ST

REYNARD WAY

CURLEW ST /SIX.LNUMTH AVE

MISSION HILLS

HILLCREST

ALPINE

RAMONA

JULIAN

ALPINE BLVD

MAIN ST

RAMONA

JULIAN

HOLLOW GLEN RD

HOP IN ALE

BREWERS

1. ALPINE BEER COMPANY
2351 Alpine Blvd. | 619.445.2337
www.AlpineBeerCo.com

1. CHUCKALEK INDEPENDENT BREWERS
2330 Main St. Ste. C | 513.465.9768
www.ChuckAleK.com

2. SMOKING CANNON BREWERY
780 Main St. | 760.407.7557
www.SmokingCannonBrewery.com

JULIAN

BREWERS

1. NICKEL BEER COMPANY
1485 Hollow Glen Rd. | 760.765.2337
www.NickelBeerCo.com

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Balboa Park’s Fleet Science Center has been educating and entertaining San Diegans and tourists alike since 1973. The latest iteration of their beer-focused community outreach program – “Two Scientists Walk Into a Bar” – visits 20+ locations on Thursday, June 21. At time of press, most spots’ scientists had yet to be determined; visit bit.ly/2Scientists for updated details as the date approaches. On the Fleet Science Center site you’ll also find information on upcoming events such as the “Suds & Science” series visiting Wavelength Brewing and Stone Liberty Station.

#2SCIENTISTS

CHUCKLEK BIERGARTEN
3139 University Avenue
6 - 8 p.m.

FALL BREWING
4542 30th Street
6 - 8 p.m.

GREEN FLASH MIRA MESA
6550 Mira Mesa Boulevard
Immunology; Crystallography; Drug Design; Genomics; DNA Sequencing in Oncology
6 - 8 p.m.

IRON FIST BARRIO LOGAN
1985 National Avenue #1132
5:30 - 7:30 p.m.

IRON FIST VISTA
1305 Hot Spring Way
6 - 8 p.m.

KENSINGTON BREWING CO.
4064 Adams Avenue
6:30 - 8:30 p.m.

LIGHTNING BREWERY
13200 Kirkham Way
5:30 - 7:30 p.m.

NEXT DOOR CRAFT BEER AND WINE
7235 El Cajon Boulevard
7 - 9 p.m.

NORTH PARK BEER CO.
3038 University Avenue
6 - 8 p.m.

QUANTUM BREWING
5375 Kearny Villa Road #116
Physical Sciences; Astronomy; Geology
6 - 8 p.m.

RAGING CIDER
177 Newport Drive Suite B
RNA Biology; Bioinformatics
6 - 8 p.m.

SECOND CHANCE CARMEL MOUNTAIN
15378 Avenue of Science #222
5:30 - 7:30 p.m.

SECOND CHANCE NORTH PARK
4045 30th Street Biology; Public Health; Applied Behavior Analysis
7:30 - 9:30 p.m.

SOCIETE BREWING
8262 Clairemont Mesa Boulevard
Microbiology
5:30 - 7:30 p.m.

THIRD AVENUE ALEHOUSE
319 Third Avenue
7:30 - 9:30 p.m.

THORN STREET BREWING
3176 Thorn Street
Pathogenesis; Immunology
6 - 8 p.m.

URBN NORTH PARK
3085 University Avenue
6:30 - 8:30 p.m.
“LET’S GO!” ARTWORK OF NAN COFFEY
OPENING RECEPTION JUNE 1ST. 2018
AT FALL BREWING &
LIMITED EDITION CAN RELEASE
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ARTS AND AMPS

THE ROUTINE
SPLAVENDER
JONNY TARR

The Routine and Splavender plus Jonny Tarr live at our main brewery & tasting room in Pacific Beach Saturday June 23 4:30 to 8:30p

ART: Cohort Collective and CreativeSoul
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