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Damaris Ortiz, entrepreneur and founder of Abba’s House, and brewing student at Instituto Tecnológico de Tijuana. Read “Dos Californias, One Beer” on page 16. Photo by Tim Méndez

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TapCraft is a beverage services company specializing in dispensed beverage systems. These systems include the following:

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- Cold pressed juices
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In early February, Stone Brewing co-founder Greg Koch began posting a series of cryptic Tweets as a lead-up to a “scrap” that would go down at high noon on February 12. Having worked for Stone for numerous years and coordinated on various marketing campaigns with Koch, this had all the earmarks of such an initiative. They are interwoven into the DNA of the 22-year-old, Escondido brewing company, which rose to prominence in the late-nineties and early-thousands thanks as much to its extremely hoppy beers (especially for the marketplace at the time) as Koch’s adventurous marketing, most notably the taunting verbiage on the back of bottles of Arrogant Bastard Ale. But a video and press release that went out February 12 attest that this melee — a lawsuit filed against MillerCoors over the branding of its Keystone line of beers — is quite serious.

The suit alleges that multi-national “Big Beer” conglomerate MillerCoors is purposely trying to create confusion in the marketplace with a recent rebranding of the products in Keystone’s portfolio. A prime example are 12-ounce cans, which break the word “Keystone” into two words on separate lines that read “Key” and “Stone” (which appear in all capital letters). When rotated a certain way, all that is visible is the word Stone. Furthermore, on 30-pack cases, the word “Keystone” appears, but it is depicted so that only the word “Stone” is shown on a can (which is rotated in the manner noted above) and the “Key” merely precedes it. From there, other terms like “Light” are tacked on, again, independent of the can.

“As we are doing this for publicity... no. We figured you ought to know the facts,” says Koch in his video message to consumers, which can be viewed on their YouTube page: YouTube.com/StoneBrewingCo. “The point is, there’s an intentional obfuscation that they are attempting to run, confusing people with our brand.”

“Keystone’s rebranding is no accident,” adds Stone CEO Dominic Engels. “MillerCoors tried to register our name years ago and was rejected.” He also notes that Keystone’s social-media posts have “almost universally dropped the ‘Key.’”

As an observer employed in a marketing capacity within the brewing industry, I will say that the first time I saw Keystone’s rebrand, I wondered how it would be received by my previous employer. It struck me the same way as it did Koch, as an attempt to piggyback off a legitimate craft brand, albeit through one of the most blatant and sophomoric attempts at subterfuge I’ve seen by a multi-billion-dollar corporation.

In the video, Koch switches from fact- and opinion-driven summation of the lawsuit filing to his trademark, dryly-comedic bashing of Big Beer. He insults the “flavorless and watery” nature of Keystone products and performs multiple spit takes with the beer. While a court of public opinion will not provide judgment on this case (in which Stone is being represented by BraunHagey & Borden LLP), in this day and age, there is no way that craft beer consumers and the population at large won’t make up their own minds about the merits of the suit. It would seem Koch’s delivery leaves the door open for doubters who would say that, while there is substantial cause for taking MillerCoors to court, Stone is attempting to benefit from as much publicity as possible in the process.

Stone has set up a social-media hashtag — #TrueStonesKeystone — for people to follow along, primarily with Koch. Of course, this case may never make it to court. As Koch says when addressing MillerCoors in his video: “You can end all of this right here and now by one simple move that reinforces your brand that you’ve built. Put the ‘Key’ back in ‘Keystone.’”

Stop using Stone as a stand-alone word. It’s ours.”

MillerCoors sent beer news website BeerPulse an official statement regarding Stone’s lawsuit: “This lawsuit is a clever publicity stunt with a multi-camera, tightly-scripted video featuring Stone’s founder Greg Koch. Since Keystone’s debut in 1989, prior to the founding of Stone Brewing in 1996, our consumers have commonly used ‘Stone’ to refer to the Keystone brand, and we will let the facts speak for themselves in the legal process.”
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• **Eppig Brewing** officially opened its new Point Loma tasting room to the public in February, and while most breweries’ satellites are smaller than their home bases, the Eppig Brewing Waterfront Biergarten is significantly larger than its North Park Brewery Igniter progenitor.

With 1,200 square feet of interior space, much of which is taken up by a cold box and service space, the Biergarten’s public space is comparable to North Park, but this venue is not about indoor drinking. Ownership selected it (outbidding other breweries in the process) for its immense outdoor space and position right along the water. Eppig’s Biergarten is the first-ever harborside, brewery-owned venue in the county. Though currently in the midst of phase-construction that will eventually expand the patio to a whopping 2,000 square feet and introduce sculptured pillars supporting shade sails mounted to the building’s exterior, even in its current truncated state, there is plenty of room for patrons to imbibe al fresco, on rail bars overlooking the water or German-style Biergarten tables offering cross-bay views of the downtown San Diego skyline.
Back inside, more than a dozen beers are on tap, including one brewed specifically to celebrate the Biergarten’s launch—Buoyancy Control, a 7.4% alcohol-by-volume IPA with peach and pear notes brought about by Citra and El Dorado hops. Food will also be available on-site by the end of February, once ownership has finalized details of that service aspect. Punching up the interior design is inclusion of the recipe for Eppig’s San Diego summer ale, Civility, which is penned in its entirety on the inside walls for any homebrewers who care to try their hand at it.

Eppig Brewing Waterfront Biergarten is located at 2817 Dickens Street and will be open daily from noon to 8 p.m. Parking is available in a large lot south of the venue next to The Brigantine restaurant. That lot gives way to a waterfront walkway leading directly to the tasting room. An official grand-opening event is in the works for early March, right around the time patio construction is scheduled for completion.

- Local brewers continue to rally around Miguel Loza Brown, whose daughter was diagnosed with stage III large B cell lymphoma in October. On February 12, Indian Joe Brewing acted as host facility for a 15-barrel fundraiser batch of beer that included donated ingredients.

The grain came from local homebrew club QUAFF, of which Brown is a member. QUAFF won the grain as a prize for being named the top club of the year by the American Homebrewers Association (the grain supplier — BSG CraftBrewing — sent even more when they heard about the cause).

Hops were donated by Indian Joe (Mosaic), The Lost Abbey (Amarillo), Green Flash (Centennial), and Savagewood (Citra). The session IPA, #Cheers4Sarah, is set for a March 10 release at Indian Joe along with these locations (at time of press): Notorious Burgers, Next Door Craft Beer and Wine Bar, Hoboken Pizza and Beer Joint, Brazil by the Bay, The Ugly Dog Pub, Draft Republic La Jolla, Draft Republic Carlsbad, Cucina Del Charro, Whisknladle Bistro and Bar, and Catania Italian Restaurant.

- International Women’s Collaboration Brew Day celebrates its fifth year on March 8 with an “Unite Exotic” brew. After seeing “a wonderful indulgence to locality, with 2017’s Unite Local,” group founder Sophie de Ronde and director Denise Ratfield are asking brewers to search far and wide for exotic ingredients such as fruits, cereals, yeasts, flowers, herbs, spices, etc. The brew date purposefully falls on International Women’s Day.

At time of press, five local breweries had signed on to participate: Ballast Point Home Brew Mart, Ballast Point Little Italy, Burgeon Beer Co., Culture Solana Beach, and Pariah Brewing Company. The Women’s Craft Beer Collective as well as local app developers TapHunter have also signed on. Additionally, brewers from Canada, Mexico, South Africa, Netherlands, Scotland, Wales, England, Sweden, Australia, and New Zealand are joining in.

- In late January, the “connoisseur-focused beer site” RateBeer released their list of the world’s top 100 brewers. According to the website, “the summarization is based on ten different weighted scales that place an emphasis on reviews of the past year and top performing beers but also includes historical all-around performance, a brewer’s range of performance across styles, and other factors to compare newer and older, larger and smaller brewers under a single method of processing.”

Eight local brewers made the list, including AleSmith at number four. Mikkeller San Diego’s parent organization, Copenhagen-based Mikkeller, ranked ninth.

AleSmith has been a constant on the list for years, making the cut of 100 in 2016, ranking second in 2015, and eighth in 2014. In 2013, AleSmith was dubbed the top United States brewer in a format divided by country.

Outside of this year’s top ten, the breweries were listed alphabetically: Abnormal, Alpine, Ballast Point (Constellation), Mikkeller SD, Modern Times, Port Brewing / The Lost Abbey, and Stone.

- Down in the Gaslamp, new brewery The Bell Marker is now home to two ex-Pizza Port brewers: Noah Regnery and Ignacio “Nacho” Cervantes.

Regnery is well known locally for the many award-winning beers he crafted while a member of the Pizza Port brewpub chain. The highlight of his success with that organization was winning Small Brewpub of the Year for its San Clemente location at the 2010 Great American Beer Festival (GABF). He left the company in 2011 to become head brewer at Hollister Brewing Company in Goleta, California. Following that, he moved to Healdsburg to help run his family’s restaurant before accepting a director position with Los Angeles-based Artisanal Brewers Collective, the parent company of The Bell Marker.

In mid-February, news broke that Cervantes had resigned from the company he served for the past 11 years to assist Regnery. It’s a high-profile move for a high-profile brewer who previously oversaw Pizza Port’s Carlsbad and Ocean Beach locations.

During his tenure with Pizza Port, Cervantes earned gold and bronze medals at GABF as well as a pair of awards at the bi-annual international equivalent of that competition, the World Beer Cup. Acquiring this talented brewer’s services is quite the coup and will undoubtedly draw interested beer enthusiasts to the spacious downtown brewpub.

- The long-awaited La Mesa brewpub concept Depot Springs Beer Co. is up for sale. Commercial real estate brokerage firm Cushman & Wakefield is currently shopping the 70%-complete facility as a “permitted brewery opportunity.” An informational brochure includes conceptual drawings and photos of equipment within the unutilized brewery.

Initial inquiries to founder Aaron Dean were met with optimism and his belief that a “good ending” was still in the cards. He still believes that and, though he wishes he could be the one to bring a brewery to the space, he says at this point he will be just as content to sit across the bar and patronize the eventual beer business that goes in, even if it isn’t his own. He cites multiple added and costly change orders as the main reason for his decision to put the project up for sale. As noted in the aforementioned brochure, the Depot Springs has approximately $700,000 of brewery equipment available for separate purchase, among other options. ▲
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### MARCH 2018

**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
- Glow Beer & 9 with Modern Times Beer + Thorn St. Brewing at The Loma Club
- Hops on the Harbor Beer Pairing Dinner Cruise with Duck Foot
- Live Music: Orion Bruno Duo at ChuckAlek Biergarten

**SATURDAY 3/3**
- 6th Anniversary Party at Latitude 33 Brewing
- BBQ in the Barrio at Thorn Brewing Barrio Logan
- Beerleader Education Program at Bagby Beer Co.
- Bacon & Eggs Imperial Coffee Porter Can Release at All Pizza Ports
- Take Flight Yoga at Karl Strauss Tasting Room

**SUNDAY 3/4**
- Convoy Flight at O’Brien’s Pub, Common Theory, Soho Gastropub, Dumpling Inn, Crab Hut
- Renaissance at Churchill’s Pub & Grille
- Super Barrel Brothers LAN Party at Barrel Republic Pacific Beach

**MONDAY 3/5**
- Rope Practice and Instructional Group at At Ease at Barrel Harbor

**TUESDAY 3/6**
- FireChief Red Ale Tapping Party at Rock Bottom La Jolla
- Societe Brewing Tap Takeover & Brewery of March at Brewers Tap Room Encinitas
- Taco and Taco Tuesday at Mikkeller Brewing San Diego

**WEDNESDAY 3/7**
- Deschutes Beer Dinner at Wonderland Ocean Pub
- Adult Coloring with Beer at Iron Pig Alehouse

**THURSDAY 3/8**
- 5th Annual International Women’s Collaboration Brew Day Unite Exotic
- Pink Boots Fundraiser/Collaboration Brew Day 2018
- Two Scientists Walk Into a Bar Women to the Rescue at 25 Locations
- Taste of Third at Third Avenue Chula Vista

**FRIDAY 3/9**
- Live Music: The Big Decisions Band at ChuckAlek Biergarten
- Hops on the Harbor Beer Pairing Dinner Cruise with Duck Foot

**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**
- 2nd Sundays Painting Class at Second Chance Carmel Mtn.
- Take Flight Yoga at Belching Beaver OB

**MONDAY 3/12**
- Celebrate the Industry Night at North Park Beer Co.
- Hoppy Adventure Club: High Sierra Search and Rescue at Green Flash Mira Mesa

**TUESDAY 3/13**
- Succulent Jewelry Workshop at North Park Beer Co.
- Beer Release: Farmer John Saison at Knotty Brewing Co.

**WEDNESDAY 3/14**
- Fundraiser Backroom Beer Pairings with Novo Brazil at All Barons Market Locations
- Council Brewing Cask &Feat. Beers at Regents Pizzeria
- Beer & Cigar Dinner feat. Wild Barrel Brewing at Stone Brewing World Bistro & Gardens Escondido
- Adult Coloring with Beer at Iron Pig Alehouse

**FRIDAY 3/16**
- San Diego Music Awards Pre-Party at Karl Strauss PB HQ
- Hops on the Harbor Beer Pairing Dinner Cruise with Duck Foot
- Live Music: FuseBox the Originals at ChuckAlek Biergarten

**TUESDAY 3/20**
- Building A Descriptive Vocabulary at White Labs

**WEDNESDAY 3/21**
- Duck Foot Brewing Cask & Feat. Beers at Regents Pizzeria
- Adult Coloring with Beer at Iron Pig Alehouse

**THURSDAY 3/22**
- Brewing Good Graves: Wheel Edition at Second Chance North Park
- Fermented Pairings with Smallgoods Cheese at White Labs

**FRIDAY 3/23**
- Bankers Hill Arts & Craft Beer Festival at The Abbey on 5th Ave.
- 3rd Anniversary Brettawatt Release Party at Kilowatt Kearny Mesa
- Hops on the Harbor Beer Pairing Dinner Cruise with Duck Foot
- Glow Beer & 9 with Ironfire Brewing at The Loma Club
- Live Music: Robin Henkel at ChuckAlek Biergarten

**SATURDAY 3/24**
- Nomad Donut Pairing & Barrel Releases (3rd Anniversary) at Kilowatt Kearny Mesa

**SUNDAY 3/25**
- 3rd Anniversary + Sweet Ride Sunday at Kilowatt Kearny Mesa
- Trashy Hour North Park Clean-Up at The Homebrewer
- Take Flight Yoga at Belching Beaver OB

*Continued on page 36...*
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DOS CALIFORNIAS, ONE BEER

By Beth Demmon, Photos by Tim Méndez
No wall can stop the collaboration brewing between San Diego and Baja California. In fact, cross-border beer partnerships have thrived over the past few years. Case in point? The recent ale-iance between female beer professionals hailing from both Mexico and San Diego.

The latest binational collaborative brew day took place on January 27th at Tijuana’s Cervecería Rámuri and was spearheaded by Melody Crisp, vice president of marketing at SouthNorte Brewing Company (yet another example of the international overlap gaining traction in the local industry). Around two dozen brewers—all women with varying degrees of professional brewing experience—joined forces to brew a 10 barrel batch of 4.5% ABV American wheat ale, made with ingredients donated from White Labs (yeast), YCH (hops), and the U.S. Consulate in Tijuana (malt).

The beer will be split into five different variations (the original, hibiscus/mint/ginger, strawberry, lavender, and one citrus that’s yet to be determined) and served at the Ensenada Beer Fest in March, which also happens to be National Women’s History Month in the U.S. All proceeds will go to a soon-to-be-named charity with the goal of further cultivating the role of women in craft brewing.

Crisp explained how the collab came to be. “SouthNorte was part of a group of eight U.S. breweries paired with eight Mexican breweries who made collaborations to serve at Copa Cerveza in Mexico. The U.S. Consulate at Tijuana tried our collab Big Jefe [with Mexicali’s Cerveza Fauna] and [Preeti Shah, the consulate’s Public Affairs Officer] reached out to us. She said she’s putting together a women in brewing panel before the fest. We thought it would be fun to do a women’s beer to serve at the fest and the collab blossomed from there.”

 Participating San Diegans included Crisp, Laura Ulrich (Stone Brewing), Jerry Kuerbiss (Ballast Point), Virginia Morrison (Second Chance Beer Co.), Haley McHenry (Belching Beaver Brewery), Nickie Peña (Paradeigm PR and formerly of White Labs) and Jill Davidson (Pizza Port). Mexican brewers from Cervecería Rámuri, Cerveza Fauna, Tres Fuegos Cervecería (Tijuana), Azteca Craft Brewing (Tijuana), and several others completed the group. Together, the women dubbed themselves the “Dos Californias Brewsters”.

Starting at 9 a.m., “it was a pretty typical brew day,” says Ulrich, longtime Stone Brewing brewer and president of the Pink Boots. 
Society, an international non-profit group whose aim is to “assist, inspire, and encourage women beer professionals through education”. “We all milled in, ‘stirred the mash’, grained out.” Crisp estimated the brew day lasted 7-8 hours and ended with a group trip to the nearby Telefónica Gastro Park.

The overall goal of the collaboration, according to Crisp, was to connect women brewers from both sides of the border in person and bond over a common love of beer. Besides the obvious camaraderie that comes with group brewing, she explained the importance of days like these.

“Women are still underrepresented in the brewing industry, so anything we can do to support each other is so important. The binational aspect is [also] important because it’s so relevant to our position as a border city,” says Crisp. Peña agrees with the sentiment, adding: “it’s uniting women while also helping empower their work and passion for beer on an international scale. ”

The connections made during the Dos Californias Brewsters brew day are likely to have a long-lasting impact. Ulrich already has another brew day on her schedule with the ladies of Mujeres Catadoras de Cerveza en México and extended an open invitation to the Cervecería Rámuri brew team to come to Stone in the future. However, her hope for continued collaboration is somewhat dampened by the current border policies.

“I think more and more women would do that coming up from Baja if they could, but they all don’t have papers to allow them.”
Jeraldin Kuerbiss (Ballast Point Brewing Co.) converses with Melody Crisp (SouthNorte Beer Co.) and Xime Na, Azteca Brewing.

Virginia Morrison (laughing) of Second Chance Beer Co.
Despite the roadblocks, the women of Dos Californias have the rare opportunity to show that two nations can be united through something as simple as beer. Peña perhaps summed it up best. “Ultimately, the thing that stood out to me most is craft beer was able to bring women with a similar interest (beer) and from different, yet very close, parts of the world together to learn from each other’s experiences. That’s powerful.”

Baja California’s relatively young—and eager—brewing scene is reminiscent of San Diego’s own a decade ago. And although beer everywhere is still undoubtedly dominated by men, several brewers commented on how inspiring it is to see female brewers in Mexico forging ahead, despite what some describe as a culture that occasionally fosters a less-than-favorable attitude towards women.

“It’s impressive to see how many young women are working in what they know is an extremely machismo industry down there,” says Ulrich.

Ultimately, collaborations like Dos Californias are crucial to the future of the beer industry. They go to show that when government actually steps in to empower its citizens with opportunities, positive sea change can happen. They go to show that when professionals who work in industries that occasionally hinder their interests unite together, they can create something unique and meaningful. Finally, they go to show what Crisp proudly proclaims: “There are no borders when it comes to beer!”

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“There’s a changing dynamic in University Heights, but we’re sitting pretty.”

Karen Barnett, owner/operator of University Heights’ Small Bar & Grill, shared this optimistic sentiment with us on an unseasonably warm winter day in San Diego. “Our food menu is approachable, we have absolutely the best beer list in our area, if not the city, and we fit a niche that’s not really addressed by surrounding bars and restaurants. Lancers is across the street and the best dive bar in the city. Park & Rec along with neighbors Madison have their posh, high-end cocktails and clientele. There’s even a new New Zealand-inspired brewpub opening on the same block, but I do not perceive any of these business as direct competition.”

When asked how similar businesses with similar products are not in direct competition, Karen responded, “All of the types of establishments I
and some condiments. It's made with honesty, hard work, and care for the
food being dumped into a fryer. Seven-five percent is made from scratch, save for breads
playing. The food is not pretentious, and it's not all frozen bags of food being
homage to bands I love by having their pictures, concert posters and music
mentioned add to a neighborhood. The brewery will add to the (craft beer)
community, for example. It's been exciting to see more and more people come
to the University Heights area over the last eight and a half years. This has
attracted more businesses that make the neighborhood thrive. Plant shops, vintage clothing shops, various restaurants, coffee shops, all of which are
complementary of each other. It's a diverse community of businesses.”

Though not in direct competition, it is this observer’s belief that all
restaurants are in competition with one another. I asked Barnett to discuss
further how the approachability she mentioned sets Small Bar apart.

“The space is rough around the edges, but it’s homey. So many people
tell me that they feel like they have been here before. I like that I can pay
homage to bands I love by having their pictures, concert posters and music
planting. The food is not pretentious, and it's not all frozen bags of food being
dumped into a fryer. Seven-five percent is made from scratch, save for breads
and some condiments. It's made with honesty, hard work, and care for the
customer. It's high quality at an approachable price.

As for our beer and cocktails… anyone should be able to buy a pint of beer or a cocktail. It should be affordable. That's what community is all about. I want
a working class person sitting and chatting with a high-level corporate type, with the beer in the glass
being the common denominator.”

When asked about what she considers direct competition, I referenced a San Diego Magazine article
from September — “Are Tasting Rooms Hurting San Diego’s Beer Bars?” — and Karen’s assertions about
their negative impacts, to which she added, “Their expectations for success are not realistic in terms of the
rate of return they think it's supposed to be. New

barnes are taking out loans from investors who
are expecting a return on investment. The problem is
there is literally too much beer brewed countywide,
with not all of it being good beer, to be poured locally
at every bar and restaurant. I don't see how they
don't understand that placing a tasting room on 30th
Street in North Park is like bringing sand to the beach.
There's isn't a void there, it isn't an underserved
community, and frankly it's disrespectful to the
bars and restaurants in the area. There are tons of
communities in San Diego County that have no beer
bars, no breweries, no tasting rooms. Why not locate
there? It's not about free market. They would sell a lot
more kegs without directly competing with bars and
restaurants.”

Barnett dug deeper: “The Ballast Point deal
changed the market in a bad way. It put stars in people’s
eyes. Instead of following AleSmith, Karl Strauss, and

Coronado’s models — businesses that put decades
into their beers by building the community they are in
— they want to go straight to Ballast Point’s twenty-
year, billion-dollar happy ending.”

We asked Karen what sets Small Bar & Grill apart
from these satellite tasting rooms. She replied that it
was her system for buying and showcasing the beer. “I

won't buy any beer unless I have tasted it or established trust with the brewery.
I want the customer to know how seriously I take our beer. It's important to
cherry-pick the best beer in every style so the customer has a diverse board
that they know is full of high quality. I like to buy by style, as opposed to by
brewery, so that more breweries are represented and the customer sees more
diversity. In fact, I've recently re-done my beer program, and it literally shows
on the beer board. The board is categorized by style, which helps people make
a choice whether they come in with a style in mind or not. We have absolutely
seen a positive response from customers. It's clean, it's the best looking, if
not the best draft list in town because it's thoughtful inasmuch as I know what
my customers like. I love to excite them and get excited by their love of a
new product, an old favorite, or educate them on styles they've never tried.
Anyone can tap a bunch of IPAs.”

If everyone in San Diego has the same access to the same beers, and
even some of the rare beers, how can your program truly stand out? “We have
earned our customers’ trust. We have clean lines. If we put on an infected
beer we will take it off. If a beer tastes off, we contact the brewer or brewery
immediately. We are an extension of any brewery we pour. It doesn't do
myself, the customer, or the brewery any favors to pour a bad beer. Aside
from this, my relationships with friends in the industry get us access to a lot of
specialty and one-off products.”

How and why should you get specialty allocations? Why shouldn't
breweries keep them for their own tasting rooms, satellite or otherwise? “The
easy answer is when someone visits Small Bar, or Toronado, or Blind Lady Ale
House, you are at a world-class beer bar to try the best beers from around the
county, country, and world. Specialty allocations help nurture relationships,
help build rapport, and make it so we want to all work together. This should be
a conversation and not an argument. We should be respectful of each other,
not stepping on each other’s toes.”

What could breweries with satellite tasting rooms do to fix this strained
relationship? “I think if tasting rooms had finite lists, limited their pour sizes,
and promoted their to-go sales. Specialties should be allocated to bars and
restaurants only. If bars and restaurants are included in this, more kegs are sold
to them, and it’s better for everyone. Again, this should be a conversation, yet
I never been approached by anyone with a tasting room in a five-mile radius
before they entered into a lease.”

What do you believe is the future of tasting rooms in San Diego? “I think
the hype around them is not sustainable. Once the luster weans, so will the
customers. Millennials, for example, are quick to chase the new thing. We
are all holding on as this tsunami wave is building. If people only hang out in
tasting rooms, the wave will crash and that’s all the consumer will have: Tasting
rooms.”
When Mother Earth Brew Co. opened a satellite tap room in Vista’s downtown Village area in 2012, it installed a homebrew shop on the corner of Main Street and Indiana Avenue. It was fitting, as Mother Earth’s original brewery started as a combination nano-production operation and recreational beermaking supply outlet. However, the taproom-adjacent version didn’t quite meet business expectations, so ownership decided to go another direction, gutting and remodeling the space into a hospitality venue called Mother’s Provisions, offering food and beverages for members of the Finer Things Club.

After roughly a year of construction, a great deal of which was done by the family behind this eight-year-old business (which has grown to include a full-scale brewery in Nampa, Idaho in addition to its Vista brewery campus on Thibodo Road), Mother’s Provisions debuted to the public in January. The 2,500-square-foot space is simple and homey, with checkerboard-tiled floors, exposed brick on one wall, and mounted planters on the other with deep-purple grapes here and there. It has an entirely different feel from Mother Earth’s other public venues, and that has as much to do with interior design as it does the epicurean-friendly tone set by the staff. That accommodating aura is a purposeful extension of Mother’s Provisions’ manager, Aurora DaCosta.

“I wanted to make it feel like home; a place where you would hang out with your friends and family, crack open a bottle of wine and

Beer-industry veteran Aurora DaCosta puts heart in her new home at Mother’s Provisions

By Brandon Hernandez | Photos by Keaton Henson

Motherly Love
share some amazing food,” says DaCosta. It’s such fun and over-arching conviviality that initially drew her to the hospitality industry, and eventually craft beer.

“I was a young beach girl working at a Carlsbad venue on reggae nights. It was there that I realized how much I loved the social aspect of the restaurant industry. It was just a bunch of people looking to have a good time...my kinda people!”

Years later, she went on to manage a family-owned bar in Oceanside, before joining the team at Pizza Port Brewing. While tending bar, she gained an appreciation for the craftsmanship behind the brewpub chain’s award-winning beers. That added passion helped her excel in event management and sales roles servicing Pizza Port’s accounts from San Diego to Los Angeles. Although she touts her time in sales as one of the best experiences of her life, all the time on the road left her feeling as though she had a void to fill.

“I genuinely began missing being in the restaurant atmosphere,” she says. “The same week I decided I was going to make a job change, I got wind of a potential position opening up for Mother Earth’s new project. I’ve
been crossing paths with the Mother Earth family for years at events, collaboration brews and simply having beers at each other’s places.” That familiarity inspired company owner Dan Love and general manager of retail Jason Danderand to hire DaCosta on the spot when she interviewed with them.

“When I was brought in, the Mother Earth family had already put so much heart, sweat and energy into what was once their home brew store. It was an empty room with one of the most beautiful bar tops you’ll ever see, an amazing 1,080-bottle, walk-in, temperature-controlled wine cellar, some furniture and a 20-tap draft system. From there, I had to make it come alive. I purchased dishware, a menu was created and I was able to hire an amazing staff.”

Mother’s Provisions’ bill of fare is composed mostly of wine-friendly items, including charcuterie, assorted cheeses, panini sandwiches, salads and desserts. Those edible offerings can be paired with any of 15 taps’ worth of beers (13 of which are non-Mother Earth guest ales and lagers), three draft wines or up to 20 wines by the glass, 80% of which are regularly rotated. Bottles from “Mom’s Cellar” (the aforementioned walk-in) can be opened (free-of-corkage-fees) and consumed on-site or taken home. California law also allows partially-consumed bottles to be recorked and taken off-site for later enjoyment. DaCosta is pleased to be able to offer customers versatility where consumption and environment are concerned.

“With mellow background music, dim lights and artisan plates, Mother’s Provisions caters to a crowd that may be looking for something a little more intimate than a tasting room or our next-door Tap House. Wine drinkers can come sift through our many varietals while beer drinkers can enjoy a rare, unique variety of beers.”

Additionally, a slate of interactive food-and-beverage events and initiatives are scheduled to roll out this month. This includes meet-the-brewer nights, vintner evenings, Wine Wednesdays, Mimosa Sundays, salumi carving and a confectionary event with two-time Food Network “Cupcake Wars” winner Don Hein. Mother’s Provisions is open Tuesday through Thursday and Sundays from 11 a.m. to 9 p.m. and Fridays and Saturdays from 11 a.m. to 10 p.m. ▲
EXPANDING THE CRAFT FOOTPRINT

By Grace Liestman

Susie Baggs of Brown Bag Beverage; courtesy photo
In a world where the craft beer scene is constantly growing and rotating, the need for a reliable distributor is in high demand. In the beverage distribution industry, customer service can be hard to come by. Conflict with distributors perpetuates a vicious cycle of frustration and obstacles for restaurant and brewery owners. Susie Baggs, one of the previous owners of Empirehouse in Hillcrest, experienced this frustration firsthand. Upon leaving the restaurant business in 2013, Baggs was sure of a couple of things: One, there was a hole in the market for distributors with good customer service. And two, she loved beer. Thus she decided to bring Brown Bag Beverage Distribution to the world in 2014.

While there’s a heavier focus on local breweries—five to be exact—Brown Bag added two Oregon breweries to their lineup. And their distribution isn’t comprised of only craft beer. It’s also staying ahead of the newer hypes with three different ciders, and a canned wine. Though expanding the horizon, Baggs says they want the customers to count on a certain level of quality and keep from ‘cannibalizing’ their existing portfolio. This helps from one brand overpowering the other from sheer quantity.

Baggs is also particular regarding who the company works with on a pure relationship level.

“It’s like a marriage but harder to get out of,” says Baggs in reference to brewery-distributor relationships.

Baggs is in contact with breweries almost weekly, whether dealing with logistics in inventory, or ideas for a new brew that’s hot in the market. That’s the sort of niche quality Brown Bag wants to instill in the company’s foundation.

Amid constant communication with their breweries, Baggs is out scouting, selling, and sampling.

“When someone needs something like a tap, I’m the girl bringing it by after spin class on her way home from work.”

And if another keg needs to be delivered, Baggs is the one loading it into the back of her car and delivering it personally.

“It’s not glamorous, but it’s awesome because people appreciate it.”

This is the sort of customer service Brown Bag works to provide and keep consistent.

The vision is clear: people, quality, niche, and craft beer. Where large distributors lack personable working relationships, Brown Bag excels. The distribution is able to accommodate needs and maintain consistency in an otherwise ever-changing industry, while providing quality and unique brands.

“I believe in it; I’ve been on the other side.”}

**BBB's Current Client Roster:**

- Bootlegger’s Brewery
- Claremont Craft Ales
- Common Cider
- Division 23 Brewing
- Half Door Brewing
- Hopworks Urban Brewery
- Jamul Brewing
- Legacy Brewing
- Novo Brazil Brewing
- pFriem Family Brewers
- Porch Pounder Wine
- Prodigy Brewing
- Ritual Brewing
- Schilling Cider
- Washington Gold Cider
Old is the New New

By Ian Cheesman
When I was extended an invite to attend the 5th anniversary party for Rip Current Brewing, I happily accepted. After all, anyone that has weathered the San Diego brewery gauntlet that long is worthy of celebration. Plus, it’s been ages since I’ve covered Rip Current Brewing.

Or has it?

I mean, over the last few years, I’ve touted the beer program at Rip Current Brewing dozens of times. I’ve directed beer tourists to include it on their agenda. But have I actually written about their tasting room experience?

Shit. I don’t think I have. Alcohol is a hell of a drug. It’s time to fix that oversight. It may be odd to provide editorial insight on a brewery for which my affection is already established, but, dammit, they deserve it. Furthermore, it’s a perfect juncture to expose a bias of mine that I also see mirrored in contemporary beer culture: I’m obsessed with what’s new.

From recently opened breweries to limited can runs to barrel-aged rarities, I spend a considerable amount of energy chasing after what is novel and fresh. It’s convenient to couch that behavior in the demands of beer media, but just as much a dodge. For as much as I take brewers to task to perfect their craft, my id howls at me to provide novel stimuli and mourns the beers I wasn’t able to try. As much as it pains me to admit it, I am far from immune to FOMO. And I’m clearly not alone.

I may not be able to exorcise humanity of its preoccupation with the shiny and new, but perhaps I can offer a moment of pause. Think of this article as a call back to simpler times, when you could visit a brewery without tripping over two others on the way through the lobby. I want to catch up with some old, dear friends.

Rip Current Brewing

If you know nothing else about Rip Current Brewing other than it being the source of Lupulin Lust DIPA, you are woefully underinformed. Treasured as that brew may be, Rip Current Brewing is considerably more than that beer. On the same sprawling with well-executed options, but often a home to beer styles from antiquity, I can count on one hand the number of breweries I’ve seen take a stab at a roggenbier and Rip Current Brewing is among them. However, they are not mired in the past, having recently joined San Diego in its collective Haze Craze with the Cloudy By Nature NEIPA and Socked In Hazy IPA. Ordinarily this is where I’d share my tasting notes for those selections, but my last visit consisted of a three-hour love affair with the 2017 Barrel Aged Black Lagoon and I never got to them. I regret nothing.

Rip Current Brewing made a considerable splash in 2015 when they were named Very Small Brewing Company of the Year at the Great American Beer Festival, but even that just amounts to one more shiny addition in their considerable hoard. You know a brewery is impressive when they have to identify a load-bearing wall to secure all their awards. One honor you won’t see on that wall, however, was the San Diego Brewers Guild voting Rip Current Brewing co-founder and brewmaster Paul Sangster to serve as its president beginning this year.

Since that time they have likely graduated to the rank of “Not Nearly So Small Brewery” with the opening of their North Park location and the accumulation of additional storage space. These updates have allowed them to scale up production by 50% and add barrel capacity. As a consequence they were both able to start canning some core offerings for the local market as well as expand the aspirations for their barrel program. In the latter case, this means we’ll soon see a greater variety of styles entering barrels, some cuvee blends that will end up in 500mL bottles, and eventual bottlings from their forthcoming multi-culture sour barrels. Long story short, if you haven’t kept tabs on Rip Current Brewing lately, it’s probably a good time to start.

Intergalactic Brewing Company

Before I delve into the many positive aspects of this veteran of the Beeramar scene, I’d like to take a moment to clarify that the rumors of Intergalactic Brewing Company’s tragic death are greatly exaggerated. They are understandable though.
In mid-2017 Intergalactic Brewing Company owner and brewer Alex Van Horne noted on social media that his perpetually bootstrapped operation was facing challenges and he was examining multiple options to keep the mothership airborne. He further admitted that, absent some sort of change in financial trajectory, he’d consider selling off business assets. The business wasn’t dead; at worst it was encased in carbonite. Unfortunately, uncertainty leads to fear, which, as any diminutive Jedi Master can tell you, is just a couple of hops away from the Dark Side.

The Dark Side clouds everything. Impossible to see the future is. However, Van Horne is eager to share that he’s marching toward his 5th anniversary in April (and a forthcoming cheeky “Grand Reopening Party” as well) with an invigorated sense of purpose. “We are actively moving forward with new energy as we are bringing in new money and investment to really grow ourselves into what I hope is a community staple,” he said.

I echo Van Horne’s sentiment that there is still plenty to be excited about for Intergalactic Brewing Company. Over the last year circumstance has placed me in the vicinity of the tasting room often enough to merit a few ad hoc visits, and fortuitously so. The IPAs that I was formerly lukewarm toward have significantly improved, each livelier in texture and more boisterous in flavor than before. The Cake Is A Lie, a genre-expanding coffee cream ale, has been available on tap with greater frequency, offering a sumptuous vanilla-like sweetness without becoming cloying. However, my favorite is far and away Red Planet Rye, an imperial red rye ale that delivers on every dimension of that style designation. All of which to say that when I darken Intergalactic Brewing Company’s doorstep now, it’s anything but happenstance.

I’m sure my compliments are enjoyable for Van Horne to hear, but it’s worth mentioning that many actually qualified people agree with me. At just shy of five years in business, Intergalactic has taken home 34 medals and/or ribbons across 18 of their beers.

The Miramar beer community may have more choices than ever, but if you’re willing to venture
beyond its center of gravity, there’s a great tasting room experience to be had in its orbit.

**The Lost Abbey / Port Brewing Co. / The Hop Concept**

This may seem an odd inclusion in the bunch. There are few that would argue that both The Lost Abbey and Port Brewing Co. haven’t earned a spot on the Mount Rushmore of San Diego beer. Furthermore, The Lost Abbey has been at the forefront of feral and funky ales for years, well before it was fashionable. Yet, for all the accolades, I can’t recall the last time any of my North County brethren chose it as a destination.

To a degree I can understand why the bloom is off the tasting room rose, so to speak. While The Confessional, Lost Abbey’s Cardiff-by-the-Sea tasting room, is an immersive set piece to reflect the brand theme, the San Marcos tasting room has a far more haphazard, hectic feel. The ceiling overhead is a primarily a tangle of insulation, cables, and pipes. The mosaic of original bottle art adjacent the bar has burst beyond its originally painted margins, leaving a few lonely stragglers mounted atop it. It just feels like a room that has experienced several evolutions in situ, which of course it has.

Cosmetic aspects of the space aside, my recent visit reminded me that this tasting room has the undeniable (and terribly unique) value add of being able to visit three very distinct brand identities in the same instant. You can always count on being able to enjoy everything from a grassy Belgian blonde ale to a coffee-infused brown ale, along with more hoppy ales than you can shake a shaker pint at. Virtually every texture, flavor, and world brewing tradition finds a home in the confines of this tasting room. It really is one-stop shopping for brewing excellence.

While much of the focus for the affiliated brands has been in pursuing different packaging profiles over the last couple of years, there’s momentum building to address the tasting room experience. Courtesy of some space opening up in their existing business park, they will be able to consolidate while expanding their operations. The barrel warehouse will soon be migrated back to the tasting room, meaning they’ll be able to do proper tours of the brewery once again. It will also allow them to offer a patio area, which is always a welcomed addition in our climate. Even absent those changes, being able to order tasters of Serpent’s Stout and Shark Attack Red in the same breath alone makes the visit worthwhile.

___________________________

If my selections happened to be breweries you frequent, perhaps you could think of this article more as a generic call to action. Give a brewery that previously disappointed you another chance. Reconsider the beloved beers of your past and see how they’re doing. It’s just like you already do with people you dated in high school on Facebook, but significantly less creepy.
Continued from page 14.

**Wednesday 3/28**
- Burning Beard Brewing Cask & Feat. Beers at Regents Pizzeria
- Adult Coloring with Beer at Iron Pig Alehouse
- Beer To The Rescue Fundraiser at Pariah Brewing

**Thursday 3/29**
- Fall Brewing Game Night at The Loma Club
- Beer To The Rescue Cask Night Fundraiser at North Park Beer Co.

**Friday 3/30**
- Hops on the Harbor Beer Pairing Dinner Cruise with Duck Foot

**Saturday 3/31**
- 2-Year Anniversary Party at Burning Beard Brewing
- Mission Valley Craft Beer & Food Festival at SDCCU Stadium

**April 2018**

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

**Friday 4/6**
- Hops on the Harbor Beer Pairing Dinner Cruise with Iron Fist
- Live Music: Tim Norton at ChuckAlek Biergarten

**Saturday 4/7**
- Clogging & Flamenco Show Leukemia & Lymphoma Society Fundraiser at Mission Brewery
- CityBeat Beer Fest at El Cajon Blvd in front of Lafayette Hotel
- Take Flight Yoga at Karl Strauss Tasting Room
- Sip ’n Savor for American Liver Foundation at Hard Rock Hotel
- Take Flight Yoga at Belching Beaver OB

**Monday 4/9**
- Hoppy Adventure Club: Hiking Half Dome at Green Flash Mira Mesa

**Wednesday 4/11**
- Adult Coloring with Beer at Iron Pig Alehouse

**Friday 4/13**
- Hops on the Harbor Beer Pairing Dinner Cruise with Iron Fist
- Live Music: Brown Party Liquor String Band at ChuckAlek Biergarten

**Saturday 4/14**
- Beerleader Education Program at Bagby Beer Co.

**Monday 4/16**
- Beer To The Rescue Fundraiser at New English Brewing

**Wednesday 4/18**
- Adult Coloring with Beer at Iron Pig Alehouse

**Friday 4/20**
- Hops on the Harbor Beer Pairing Dinner Cruise with Iron Fist
- Live Music: Dale Desmuke at ChuckAlek Biergarten

**Sunday 4/22**
- Take Flight Yoga at Belching Beaver OB

**Wednesday 4/25**
- Adult Coloring with Beer at Iron Pig Alehouse

**Friday 4/27**
- Hops on the Harbor Beer Pairing Dinner Cruise with Iron Fist
- Live Music: Robin Henkel at ChuckAlek Biergarten

**Saturday 4/28**
- The 5th Annual Quintessential Craft Beer & Wine Festival at Nobel Recreational Park

**May 2018**

**Tuesday 5/1**
- Beer To The Rescue Charity Night at Societe Brewing
- Mikkeller Brewing Tap Takeover & Brewery of May at Brewers Tap Room Encinitas

**Wednesday 5/2**
- Adult Coloring with Beer at Iron Pig Alehouse

**Thursday 5/3**
- Beer To The Rescue Beer-Release Event at Division 23 Brewing

**Friday 5/4**
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess

**Saturday 5/5**
- SD Brewers Guild Rhythm & Brews Festival at Vista Village
- Take Flight Yoga at Belching Beaver OB

**Tuesday 5/8**
- Beer To The Rescue Charity Night at Societe Brewing

**Wednesday 5/9**
- Adult Coloring with Beer at Iron Pig Alehouse

**Friday 5/11**
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess
- Live Music: Robin Henkel at ChuckAlek Biergarten

**Saturday 5/12**
- Taste of Julian at Main Street Julian
- Avenue Amps & Ales at Third Avenue Chula Vista

**Tuesday 5/15**
- Beer To The Rescue Fundraiser at Thorn St. North Park

**Friday 5/18**
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess

**Saturday 5/19**
- Arts & Amps 2018 (1/3) at Karl Strauss PB HQ

**Tuesday 5/22**
- Beer To The Rescue Charity Night at Societe Brewing

**Wednesday 5/23**
- Adult Coloring with Beer at Iron Pig Alehouse

**Friday 5/25**
- Hops on the Harbor Beer Pairing Dinner Cruise with Mike Hess

**Tuesday 5/29**
- Beer To The Rescue Charity Night at Societe Brewing

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• Societe Brewing Co.
• Saint Archer Brewing Co.
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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.

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PURE PROJECT - POWER IN NUMBERS, THIS IMPERIAL STOUT FEATURES CARAMEL, BISCUIT & ESPRESSO AND IS BREWED WITH TOO MANY GREAT BREWERIES TO LIST, 12.5% V
- @sdcraftography

AHHHH YES WHAT DO WE HAVE HERE? ANOTHER AWESOME COLLABORATION BETWEEN TWO OF MY FAVORITE BREWERIES IN SOCAL AND NORCAL. #INTERTWINED #DIPA BY @BURGEONBEER AND @NEWGLORYBREWERY IS A STRAIGHT UP #JOOSE
- @tpelio12

IS THE GLASS HALF EMPTY OR HALF FULL? EITHER WAY, KEEP FILLING IT UP. @PROTECTORBREWERY
- @webikeforbeer

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.
MEAD × FOOD × CIDER

Serpentine Cider, The Good Seed Food Co. & Lost Cause Meadery Team Up For A Craft Collaboration Unlike Anything In San Diego

Join Us At Our Shared Tasting Room & Kitchen - Open For Lunch & Dinner

8665 Miralani Dr. #100 • San Diego, CA 92126 • Part of the Miralani Makers’ District
### Encinitas/Del Mar

#### Beer Bars + Restaurants
1. **Besta Wan Pizza House**  
   148 Aberdeen Dr. | 760.753.6707  
   www.TheBestaWanPizza.com

2. **Bier Garden**  
   641 S. Coast Hwy. | 760.632.2437

3. **Bottlecraft**  
   437 S. Highway 101 | 858.353.7174  
   www.BottlecraftBeer.com

4. **Chief’s Burgers & Brew**  
   124 Lomas Santa Fe Dr. | 858.755.2599  
   ChiefBurgers.com

5. **Del Mar Rendezvous**  
   858.755.2669  
   www.DelMarRendezvous.com

6. **Encinitas Ale House**  
   1044 S Coast Hwy 101 | 760.943.7180  
   www.EncinitasAleHouse.com

7. **Lumberyard Tavern & Grill**  
   967 S Coast Hwy 101 | 760.479.1657  
   www.LumberyardTavernAndGrill.com

8. **Oggis Pizza and Brewing Co.**  
   12840 Carmel Country Rd. | 858.481.7883  
   www.DelMar.Oggis.com

9. **Oggis Pizza and Brewing Co.**  
   1206 S Coast Hwy 101 | 760.230.3300  
   www.Encinitas.Oggis.com

10. **Pandora’s Pizza**  
    828 N. Coast Hwy | 760.230.2323  
    www.PandorasPizzaPie.com

11. **Priority Public House**  
    576 N. Coast Hwy 101 | 760.230.1999  
    www.PriorityPublicHouse.com

12. **Stadium Sports Bar & Restaurant**  
    149 S El Camino Real | 760.944.1065  
    www.StadiumSanDiego.com

13. **Sublime Tavern**  
    3790 Via de la Valle | 858.259.9100  
    www.SublimeTavern.com

14. **Tasting Room Del Mar**  
    1435 Camino Del Mar Suite D | 858.461.0124  
    www.TastingRoomDelMar.com

15. **The Brewer's Tap Room**  
    1456 Encinitas Blvd.  
    info@thebrewerstaproom.com

16. **The Craftsman New American Tavern**  
    267 N. El Camino Real | 760.452.2000  
    www.CraftsmanTavern.com

17. **The Regal Seagull**  
    996 N Coast Hwy 101 | 760.479.2337  
    www.RegalSeagull.com

18. **Union Kitchen & Tap**  
    1108 S Coast Hwy 101 | 760.230.2337  
    www.LocalUnion101.com

#### Bottle Shops
1. **Farr Better Spirits**  
   1015 Orange Ave. | 619.437.6087  
   www.LeroysLuckyLounge.com

2. **Royal Liquor**  
   1496 N Coast Hwy 101 | 760.753.4534

### Coronado

#### Beer Bars + Restaurants
1. **Leroy’s Kitchen & Lounge**  
   1015 Orange Ave. | 619.437.6087  
   www.LeroysLuckyLounge.com

2. **Little Piggy’s Bar-B-Q**  
   1201 First St. | 619.522.0217  
   www.NadoLife.com/LilPiggys

3. **Village Pizzeria**  
   967 S Coast Hwy 101 | 760.299.2337  
   www.VillagePizzeria.com

#### Bottle Shops
1. **Park Place Liquor**  
   1000 Park Place | 619.435.0116

### Mission Hills/Hillcrest

#### Beer Bars + Restaurants
1. **Brooklyn Girl Eery**  
   4033 Goldfinch St. | 619.296.4600  
   www.BrooklynGirlEery.com

2. **Jakes on 6th**  
   3750 6th Ave. | 619.692.9463  

3. **Salt & Cleaver**  
   3805 5th Ave. | 619.756.6677  
   www.EnjoySausage.com

4. **San Diego Brew Project**  
   7501 India St. | 619.298.0320  
   www.SanDiegoBrewProject.com

5. **Shakespeare Pub & Grille**  
   3551 5th Ave. | 619.501.5090  
   www.ShakespearePub.com

6. **Spitz**  
   3515 5th Ave.  
   www.EatSpitz.com

7. **Stadium Sports Bar & Restaurant**  
   149 S El Camino Real | 760.944.1065  
   www.StadiumSanDiego.com

#### Bottle Shops
1. **Whole Foods Market**  
   711 University Ave. | 619.294.2800  
   www.WholeFoodsMarket.com

### Hillcrest

#### Brew Pubs
1. **Hillcrest Brewing Company**  
   1458 University Ave. | 619.269.4323  
   www.HillcrestBrewingCompany.com

### Alpine

#### Breweries
1. **Alpine Beer Co.**  
   1347 Tavern Rd. | 619.445.2337

2. **Alpine Beer Company**  
   2351 Alpine Blvd. | 619.445.2337  
   www.AlpineBeerCo.com

3. **Barons Market**  
   1347 Tavern Rd. | 619.445.5600  
   www.BaronsMarket.com

4. **Brown Bear**  
   1347 Tavern Rd. | 619.445.5600

### Ramona

#### Breweries
1. **Chuck Alek Independent Brewers**  
   2336 Main St. Ste. C | 619.465.9768  
   www.ChuckAlek.com

2. **Smoking Cannon Brewery**  
   780 Main St. | 619.407.7557  
   www.SmokingCannonBrewery.com

### Julian

#### Breweries
1. **Nickels Beer Company**  
   1485 Hollow Glen Rd. | 619.756.2337  
   www.NickelsBeerCompany.com

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Learn about locally-made cider, kombucha, mead, and more at SDBEVTIMES.COM.
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, March 8. Since this date is “not-so-coincidentally” International Women’s Day, all of the scientists will be female. Peruse the list (which is subject to change) to find a field you’re interested in, stop by and look for the signs reading, “We are scientists. Ask us anything!” Visit RHFleet.org for more info & upcoming events.

#2Scientists
TAKE YOUR PICK

KARL’s lineup of award-winning IPAs is available in 12oz cans.