When autumn arrives, it's time for harvest, with plenty of reasons to celebrate, including the annual release of our Estate Homegrown Ale.

Handmade, homegrown and certified organic, Estate is made with organic wet hops and two-row barley harvested from our estate gardens at our brewery in Chico, CA. Part of a seamless loop, our estate agriculture program includes an organic restaurant garden, composting, and a healthy solar array.

With grapefruit-like green hop flavors and spicy aromas, mild sweetness and smooth, toasted malt flavors, our ingredients blend together to make a truly unique brew—one of the few estate ales brewed anywhere in the world.

Look for Estate Homegrown Ale at better beer stores near you.

Brewed & Bottled by Sierra Nevada Brewing Co., Chico, CA
Dear Reader,

Welcome to the new format of West Coaster.

As much as we hope you’ve enjoyed the unique nature of our newspaper design, we felt we were due for a change coming up on our two-year anniversary next month.

I can’t say enough about how hard our Art Director Brittany worked to make this transition possible. Beers unto Brittany, and by proxy unto her husband — the designer of our website — Josh. Yes, beers unto both of them. Without their tireless efforts, West Coaster simply would not be.

Be sure to check out the craft beer directories and maps they redesigned on pages 42 through 45. The table of contents page, as well as the “featured contributor” section, are new too.

Coming next month for our Beer Week issue is a homebrewing column written by North County resident Ryan Reschel. In addition to brewing great beer, Ryan is an avid proponent of video blogging, with close to 400 beer reviews available for your viewing pleasure at youtube.com/user/stumpyjoejr

Lastly, don’t forget to log on to thebrewingnetwork.com at 9:30 a.m. on Saturday, October 13 to watch your fellow San Diegans compete for honors at the 2012 Great American Beer Festival in Denver, Colorado.

Salud,

Ryan Lamb
Executive Editor
West Coaster
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ryan@westcoaster.com
Letters may be edited for space. Anonymous letters are published at the discretion of the editor.

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NEIGHBORHOOD
5 YEAR ANNIVERSARY
SATURDAY OCT. 20 2012

WELL FOLKS, IT’S OUR FIVE YEAR ANNIVERSARY. WE’RE NOT MUCH FOR CELEBRATING BIRTHDAYS AND WHAT NOT, BUT WE ARE EXTREMELY GRATEFUL AND EXCITED FOR HAVING MADE IT THIS FAR. IT’S BEEN A BEAUTIFUL STRUGGLE, BUT AFTER MUCH TRIAL AND ERROR, WE SEEM TO HAVE FOUND OUR WAY. WE’VE RECEIVED SPORADIC RECOGNITION FOR OUR NORMALLY UNRECOGNIZED GENIUS. WE HAVE CONSIDERED THE FACTS, WE HAVE REVIEWED OUR PAST MISTAKES AND TAKEN NOTES, AND AFTER FIVE YEARS, WE THINK WE KNOW WHAT WE'RE DOING... WELL, MORE OR LESS ANYWAY. SO, GIVEN THESE HUMBLE ACCOMPLISHMENTS, WE THOUGHT IT WOULD BE A GOOD TIME TO SHOW OUR GRATITUDE TO THE PEOPLE WHO HAVE SUPPORTED US THROUGH THE GOOD, THE BAD AND THE UGLY AND TO ACKNOWLEDGE THE PROGRESS OUR LOCAL BEER, SOCIAL AND CULINARY CULTURE HAS MADE OVER THE PAST FIVE YEARS. IT CERTAINLY FEELS LIKE A DIFFERENT PLACE FROM WHEN WE STARTED, AND WE ARE GRATEFUL AND PROUD TO HAVE PLAYED OUR OWN SMALL PART. SO, ON SATURDAY, OCTOBER 20TH, FROM 4PM-5PM, THE GOOD PEOPLE AT THE CITY OF SAN DIEGO HAVE ALLOWED US TO SHUT DOWN 8TH AVENUE BETWEEN MISSION STREET AND 6 STREET, AND WITH THE HELP OF SEJIO AND A HANDFUL OF THE BEST BREWERIES IN TOWN, WE ARE GONNA BUILD THE BEST BEER GARDEN THIS CITY HAS EVER SEEN... IF ONLY FOR FIVE HOURS. OUR FRIENDS AT STONE, BOTTLE & LOST ABBEY, ALESMITH AND BALLAST POINT ARE EVEN GOING TO MAKE SOMETHING SPECIAL TO HELP COMMEMORATE THE MILESTONE. AND IF THAT WASN’T ENOUGH, ALEAGA, RUSSIAN BEER AND DOGFISH ARE GOING TO BE BLESSING US WITH SOME GREAT SHIT THAT YOU PROBABLY HAVE NOT HAD BEFORE. AND OF COURSE, WE’RE GOING TO INCLUDE A FEW SURPRISES AS WELL....

BUT WAIT, THERE’S MORE! OUR NEIGHBORS AT 55C DIME WILL BE PROVIDING US WITH GOOD MUSIC AND FRIENDS (FOR ANY OF YOU THAT DON’T CURRENTLY HAVE SOME). THE SD BIKE COALITION WILL ALSO PROVIDE COMPLIMENTARY BIKE VALET, SINCE YOU PROBABLY SHOULDN’T BE DRIVING ANY MOTORIZED VEHICLES (OR NON-MOTORIZED VEHICLES IF YOU DECIDE TO INHIBIT HEAVILY). PLUS, THERE’S GOING TO BE A SLOGANSOME GRIND ALL IN. WE THINK THIS WILL BE A GREAT DAY, AND A CHANCE FOR US TO PAY OUR RESPECTS AND SAY THANKS.

AND IF THAT FAILS, WE WILL AT THE VERY LEAST, FINALLY GIVE PEOPLE THE OPPORTUNITY TO DRINK DAMN GOOD BEER IN THE STREETS.

WRITERS

Sam Tierney is a graduate of the Siebel Institute and Doemens World Beer Academy brewing technology diploma program. He currently works as a brewer at Firestone Walker Brewing Company and has most recently passed the Certified Cicerone exam. He passed on all things related to drawing, beer styles, and beer history.

Brandon Hernández rated beer and has never even heard the term "craft beer" until his first trip to DC's. He's been a big fan of the city since then, and is grateful for all the brews he's been introduced to. He enjoys learning about the different styles of beer and how they are made.

Jeff Hammertt first noticed craft beer early in college when a friend introduced him to Stone Brewing Co.'s Pale Ale. After graduating from UCSD with a degree in Philosophy, he moved to Santa Cruz where he frequented Santa Cruz Mountain Brewing and Seabright Brewery. Jeff would haunt the local breweries in the Bay Area and eventually moved to San Francisco to work for Magnolia and Toronado every chance he got. He started blogging about beer early 2009 and has spent the last couple years writing for Catalyst Beer News and contributing articles to various beer blogs. He is an advocate for Supporting local breweries and believes that the craft beer community is stronger when we support each other.

Clay Spiegel resides in Temecula, CA with his wife and two sons. He is a former editor and a contributor for ReviewBrews.com, started by Matt Capper & Ryan Lee and Clay Spiegel in 2009. Their idea was to provide more insight into the beer world than the typical beer critics and bloggers on other beer websites, with the goal of reaching beer lovers of all ages by discussing every aspect of the craft beer industry and beyond. In 2015, he became a partner in ReviewBrews. He enjoys fine dining, traveling, and drinking beer. When he's not drinking beer, he's a CPA and partner at Murry Hillary Services, Inc.

FEATURED CONTRIBUTOR
BREWERS INSIGHT: IRONFIRE
Hillcrest Brewing Company
assistant brewer Austin Copeland
checks the gravity of a recent
brew. Photo by Mike Sless

COLUMNS
12-14 Plates & Pints
LOVELIKEBEER & the vegan cuisine scene

22-23 Beer and Now
Insie Hillcrest Brewing Company

28-30 Into the Brew
Exploring the Central Coast’s beer scene

FEATURED CONTRIBUTOR
Clay Spiegels, ReviewBrews.com

40-41 Brewers Insight: Ironfire Brewing Com-
pany

SPOTLIGHT: BREWERY-INS-P-PLANNING
16-17 59 Breweries Now, 27 Inbound
A run-down of all the breweries yet to
surface

31 Saint Archer Brewery
Action sports meets the world of craft beer

36-37 Helm’s Brewing Co.
New Kearny Mesa brewery slated to open
this month

PLUS +

6 - 8 Brews in the News
Cities of local - and not so local - beer
culture

10-11 Oktoberfest, San Diego-Style
10 local events, 10 local beers, plus a his-
tory lesson

15 Events, events, events
October’s full of ‘em

18 San Diego Beer Week Preview
Have you started planning yet?

20-21 Plugged In: Live Wire
A classic beer bar turns 20

25 & Brewed for Breasts
Local beers strive to save the boobies

34-35 Wet Hop Beer Watch
A snapshot of seasonal flavor

32 Local Beers, Local Coffee
The CABS awards ceremony is early…

38-39 Breaking Ground @ Liberty Station
Projected opening of new Stone spot: Q1
2013

42-45 New Beer Directories & Maps!
Check ‘em out! They’re new!

ON THE COVER:
Suds County, USA, a documentary film on the
history of San Diego’s brewing industry, is
scheduled for an October 11 release on DVD/
download from sudscountryusa.com, according to
Director/Producer Sheldon Kaplan.
Photo by Tim Stahl, stahphotographics.com
Brews
IN THE
News

Tornado's
Jenna Gillespie
at Fathom Bistro
Bait & Tackle,
Shelter Island

6 | October 2012
COMING SOON

Breweries aren’t the only beer-related businesses popping up in San Diego. Fathom Bistro Bait & Tackle, located at 1776 Shelter Island Drive, is a new project by former Hamilton’s Tavern and Small Bar manager Dennis Borlek. By Beer Week in November, Borlek hopes to open a 16-tap bistro with an indoor dining room and outside seating; currently you can rent a pole and bait from his shop, then try your luck at fishing with an amazing view of downtown San Diego and the northern tip of Coronado’s peninsula. Up in Rancho Bernardo, the owners of URGE American Gastropub are hard at work on Brothers Provisions, projected to open in mid-November with 10-15 taps plus gourmet sandwiches and an in-house bread oven. Bottles of beer and wine will be available only for on-premise consumption to start. In Santee, long-time supporter of San Diego craft beer Phil’s BBQ is slated to open its third location in November. And in North Park, Little Italy’s Bottlecraft is aiming for a December opening of a sister location.

COLLABORATION SENSATION

Brewers love working together. Case in point: Jack White and Colby Chandler from Ballast Point Brewing & Spirits flew over to Japan in mid-September to brew West to East IPA with COEDO Brewery, using 20% Aitken sake rice, fresh Yuzu peel, Magnum and Motueka hops in the boil, Galaxy, Nelson Sauvin, Simcoe, Amarillo and Centennial for dry hopping, plus White Labs California Ale Yeast for fermentation; expect to see the beer in limited quantities soon. While in Japan, White and Chandler took home a gold medal for Sculpin IPA at the Great Japan Beer Festival... for the second year in a row. In Miramar, White Labs and Hangar 24 collaborated on a 20-gallon batch of citrusy IPA using various yeast strains. The beer will be poured at White Labs’ tasting room some time in October. Sierra Nevada and Dogfish Head are back at it with yet another collaboration beer following the success of the 2009 collaboration Life & Limb. This time around, the Sierra Nevada team will travel to Milton, Delaware with its aromaboosting Torpedo system to create Rhizing Bines, an Imperial IPA set to hit shelves throughout Dogfish Head’s 27-state distribution network in February 2013. Coronado Brewing Co. and Maui Brewing Co. have teamed up to produce a hibiscus-inspired pink IPA, with proceeds to benefit breast cancer research; more on that beer on page 25.

OUT OF THIS WORLD

Amazingly, local brewery-in-planning Plan 9 Alehouse was able to raise nearly $20,000 on the last day of their 30-day Kickstarter campaign. It was “a total nail biter,” according to owner Aaron Calles, who needed $40,000 pledged to reach his goal. The brew-pub will be located on Grand Avenue in downtown Escondido, focusing on unique variations of American and European beer styles. Eventually, they’d like to release a few sour beers, as well as specialty barrel-aged products. Learn more about Plan 9 and more local breweries in the planning stages on page 16.

PRODUCT OF THE MONTH

Seattle-based company Growler on Board was recently featured in Draft Magazine and on Gizmodo.com for its Beer Transport Unit (BTU), which is made of low-density foam and can hold three growlers securely at once. For extra beer geek points, the design also features 1.4” holes in the bottom of each cavity to allow your drying growler to properly ventilate after it has been cleaned.

FOR MORE BREWS IN THE NEWS:

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Brewery of the month: Ballast Point!

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UPCOMING CONTESTS
Entries for the second competition put on by Monkey Paw Pub & Brewery are due on October 12. This year around, they’re asking for black beers, whether they’re porters, stouts, black IPAs, or any other style you can think of. If you win, you get to brew your recipe on Monkey Paw’s system and enjoy a big release party once it’s ready. More details are available on their Facebook page. Local homebrew club Quaff is putting on a strong ale challenge sponsored by The Lost Abbey, with registration closing on November 1. For more information, or if you’d like to judge or steward the competition, visit quaff.pairtree.com/strongale. Finally, San Diego Beer Co. & Best Damn Home Brew Shop are teaming up to find the “best damn homebrewed IPA” in San Diego. Entries are due by November 23 to Best Damn Home Brew Shop, and the winner will be announced at 4 p.m. on December 8. The lucky brewer will then get to recreate their recipe with brewmaster Kirk Roberts on Beer Co.’s 15-barrel system. Visit the events page of the Society of Barley Engineers’ Facebook page for more information.

BREWING WITH ALESMITH
The winner of the homebrew competition at the Wild Willow Farm 5K and Chill Brew Fest will get an extra special prize — the opportunity to brew a 25-gallon batch with Peter Zen, owner of Alesmith Brewing Company and competition judge. Laurie Cok from 100beers30days.com will be on hand at both the competition and the brew day for a double episode of Laurie’s Beer World, and she’ll also be writing about the winner and their beer for next month’s West Coaster. Stay tuned to our website for more on this Pro-Am beer development.

BREWING WITH BARACK
Okay, so we’re not offering the chance to brew with the President of the United States, but you can find downloadable recipes for his White House Honey Ale and White House Honey Porter on whitehouse.gov. Better yet, you can order everything you need to recreate this patriotic brew at the website of Northern Brewer Homebrew Supply. And because it uses malt extract instead of all grain, it’s perfect for the novice brewer.

COUNT YOUR LUCKY STARS
We take homebrewing for granted here in California, but in Alabama the law isn’t so accommodating. On September 20 three agents from the Alabama Alcoholic Beverage Control Board seized $7,000 worth of homebrewing supplies, including kettles, carboys, immersion chillers and books from Hop City Craft Beer & Wine in Birmingham. Alabama and Mississippi are the only two states where homebrewing is not legal; efforts are being made by organizations like Free the Hops and Right to Brew to change the current law.

NEW COLUMN
Next month we will debut a new homebrewing column by avid video blogger and homebrewer Ryan Reschan. Do you have topic suggestions for him? Interested in being the subject of a future column? E-mail the editor via ryan@westcoasters.com.
If you love beer, you’ll LOVE this new book!

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Celebrate SDBW with Us and in Your Kitchen!

Kick Off San Diego Beer Week Right! Join us for our Book Launch Party at Mission Brewery: Friday, November 2 from 7-10 pm.
Go to: www.brewfoodparty.eventbrite.com to RSVP.
Print your free ticket for VIP admission status and other special deals.

Pre-Order Your Copy Today, $24.95 plus tax & shipping at www.chefspress.com. BREW FOOD will also be available at SDBW events, breweries, bars and other locations.

5 Chef Societe
One Unforgettable Evening

On November 5th at 7:00 PM, the MVCBF will celebrate San Diego Beer Week with a one of a kind event pairing Societe’s beers with spectacular food.

Your evening begins with a Brewers Reception featuring flamenco guitar virtuoso David Maldonado and two of Societe’s finest beers to enjoy with light hors d’oeuvres in the 950 Lounge.

Then each beer and entrée will be presented by the brewer and a member of the Five Chef Societe, each a fine San Diego Chef in their own right.

Tickets are available online at ticketsterby.com and search "The Five Chef Societe."

($80 ticket price includes, tax, service charge, reception, and parking. Seating is limited.)
As of October first, Oktoberfest has been underway for over a week, and has another week to go at Munich’s Theresienwiese. Roughly 6 million people will drink about 6.5 million liters of beer (mäzische) during the festival. If you’re a beer fan, you have undoubtedly had an Oktoberfestbier, or other märzen-style beer. These malty lagers vary in color but are always brewed a bit stronger than the standard helles, pils, or dunk; roughly 5.8–6.3% ABV. The Germans don’t mess around when it comes to “festbier”, which is another name for the style. I’ve never really been able to figure out why they brew a stronger beer to serve at a festival where people drink all day, except to assume that the Germans are better drinkers than the English (session beer... ha!). Now before you go getting your knickers in a bunch, I have both English and German heritage—just making an observation here.

The first Oktoberfest was held in 1810 to celebrate the wedding of Crown Prince Ludwig of Bavaria to Princess Therese of Sachsen-Hildburghausen, and from then until 1872, the typical Oktoberfestbier was dunkel, the dark lager brewed by all of the Munich breweries. In that year, Spaten ran out of beer and had to sell some of its bock-strength, amber Vienna lager instead. It was a hit, and for several decades, Oktoberfestbier was typically a bock beer.

After World War One, märzen beers in the amber-to-copper color range dominated at Oktoberfest. Oktoberfestbier and märzen are usually associated as styles, and in Germany, märzen is essentially a strength range for beer between standard beer and bock, including pale and dark beers. Historically, märzen was just a slightly stronger than normal beer brewed in March (märzen is German for March) and lagered and drunk through the summer, when brewing was not conducted due to warmer weather. Harvest festivals would have been a good way to drink through the rest of the stored beer and get ready for the new batches brewed in the fall. This style of beer is still brewed for Oktoberfest by some German brewers, but typically for export to the US. Brewers here will also typically brew this style when making a beer for Oktoberfest. It’s a slightly sweet, malty beer with just enough hops to provide a good balance to the malt. Spaten, Hacker-Pschorr, and Paulaner, still export this style to the US as their Oktoberfestbier.

If you go to Oktoberfest today, the beer that you’ll be served is a “wies” style beer, which is deep gold in color, and is essentially a märzen-strength helles lager with a touch of darker malt to give it a little more malty flavor and body. Since the 90’s, this has been the style of beer brewed for Oktoberfest by all six of the large Munich breweries. Weihenstephaner Festbier is also in this style, as is Victory Festbier. These beers tend to be a little dryer and lighter in body than amber märzens, which has been a change in reaction to general tastes over the last several decades. Of the Munich

**DID YOU KNOW?**
- Only six Munich-based breweries are allowed to sell beer with the name “Oktoberfest” in the European Union: Augustiner, Hacker-Pschorr, Löwenbräu, Paulaner, Spaten and Hofbräu.
- The beginning of Oktoberfest was moved forward into September to allow festival-goers to experience better weather.
- 500,000+ spit-roasted chickens (hendl) are consumed during the 16-day extravaganza.

**10 LOCAL BREWERIES WITH OKTOBERFEST BEERS:**
- Automatic Brewing Co. OKTogeeFest Bier
- Ballast Point Brewing & Spirits Oktoberfest
- Coronado Brewing Co. Octoberfest
- Gordon Biersch Festbier
- Green Flash Brewing Co. Oktoberfest
- Indian Joe Brewing Co. Oktoberfest
- Karl Strauss Brewing Co. Oktoberfest
- Oceanview Ale Works Olle’s Oktoberfest
- Pacific Beach Ale House Oktoberfest
- Rock Bottom Gastropub Rocktoberfest
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10 OKTOBERFEST-INSPIRED SPECIAL EVENTS THIS MONTH

OCT 1-7 @ SEA ROCKET BISTRO
Local Oktoberfest beers as the Happy Hour draft selections, plus German-inspired menu specials, like fish and chips with sauerkraut, available à la carte.

OCT 4 @ PIZZA PORT OB
Liners, half liters and glass boots of authentic German beer, as well as the return of the Festival pizza with bratwurst and rye crust and rye pretzels.

OCT 4-7 @ KARL STRAUSS BREWERY RESTAURANTS
Sausage sliders, commemorative t-shirts and commemorative 1L steins at all locations. Need another reason? Karl Strauss' birthday is on October 5.

OCT 4-21 @ LEROY'S KITCHEN + LOUNGE
 Prix fixe menu complete with a Leroy's killer steak, two craft drafts and a three-course German dinner for $39.

OCT 5-6 @ GINGHAM
Beer garden on both days with local DJs and a bratwurst BBQ on the patio – try out four unique house-made varieties.

OCT 6 @ STANLEY PARK
A benefit for the University City public school community with seven local breweries and a homebrew contest. More info: bit.ly/uc-educate.

OCT 6 @ BLAIR BARS
The largest selection of German-style beers on tap in SD, with a bus going between Hamilton's, Small Bar, Eleven and Monkey Paw.

OCT 12-13 @ OB PIER
Check out Battle of the Bands on Friday and Brat Trot Beach Run Saturday, plus a bratwurst eating competition and stein holding contest with local beer.

OCT 12-14 @ MAIN TAP TAVERN
Keep the mug plus refill specials on Oktoberfest beers from Firestone, Corona, Ballast Point, Hangar 24, Oceanside Ale Works and more.

OCT 20 @ HEISS BREWING
Festbier Düsseldorf Altbier, a style closely related to Oktoberfest, gets tapped, plus a sneak peek of the Pumpkin Stout.
LOVE LIKE BEER

San Diegans expand vegan cuisine’s reach to the craft beer subculture

BY BRANDON HERNÁNDEZ

This is the story of Kory Stetina and Derek Humbard, a pair of beer-loving vegans desperately in search of cuisine in America’s Finest City. At first blush, finding vegan-friendly fare seems simple enough in such a health-conscious and all-around accommodating locale. San Diego may not be Portland, but it’s a far cry from meaty metropolises like Milwaukee or Dallas. Stetina and Humbard both acknowledge a growing number of eateries offering food options in keeping with their dietary requirements, but with one glaring exception.

“As we got more and more into craft beer and the renaissance taking place in San Diego, we’d see all these beer dinners,” recalls Stetina. “We really wanted to see what the chefs cooking up these meals could do with the breweries and the menus looked amazing, but we realized there were rarely any options for us.”

The duo attended a few beer dinners, disclosing their vegan status so host restaurants could do their best to provide them an acceptable alternative. Unfortunately, such offerings typically registered as lackluster and nowhere near as symbiotic a pairing for the brews they were matched with as the dishes originally designed to pair with them.

Man cannot live on grilled portobello mushrooms and roasted veggies alone. At least these guys can’t. Nor should they have to. Fortunately, one vocal vegan and restaurant owner, Lee Chase, shared that opinion and offered a vegan beer dinner during the first San Diego Beer Week at Normal Heights’ Blind Lady Ale House. It was a watershed moment for Stetina and Humbard who enjoyed the dinner immensely and left hungry for similar events. Problem
was, there were none to be found. But rather than skull, sulk and passively lament the glaring lack of tofu, tempeh, seitan and other vegan staples in craft beer-focused restaurants, they decided to do something about it. That something was LOVELIKEBEER (lovelikebeer.com).

“Vegan cuisine is a fairly unexplored niche. Not a lot of chefs are pushing it forward and nowhere near as fast as meat-based cuisine. It was at that point we thought to ourselves, maybe we should be the ones to do it,” says Stetina. “Everything evolved from there.”

At first, they had no idea what LOVELIKEBEER would be. They didn’t even know what to call it. An early working title was The Vegan Beer Society, but it was quickly mixed because they felt it conveyed an image that was the opposite of what they wanted—an exclusive, holier-than-thou vegan eating club—when the goal was to be all-inclusive and provide events geared as much around having good food as having a good time no matter one's personal food philosophies. Endeavoring to realize such goals would be ambitious for anyone, but even more so for individuals with zero professional culinary background. Fortunately, they found helpful collaborators within the industry.

“I showed up at a vegan cooking class at Sea Rocket Bistro and thought it was the perfect environment to bounce the LOVELIKEBEER concept off people there to see what they think. I ended up asking owner Elena Rivellino if we could do a pop-up Vegan Beer Night on a Wednesday night,” says Stetina. “We went guerrilla marketing the event with posters, fliers and getting word out at beer events. We didn’t know who would show up and thought 50 or 60 would be great.”

The actual headcount fell between the 250- and 300-person range. So many people showed up that they ran out of both food and beer and had to pull several people away. Though ill prepared for such an enthusiastic response, Stetina and Humbard were elated, as the turnout served as a testament that they were on to something and San Diego was ready for LOVELIKEBEER.

That event featured The Lost Abbey’s Red Barn, AleSmith Speedway Stout, Green Flash Le Freak and a special cask of Ruination double dry-hopped with Citra hops LOVELIKEBEER collaborated with Stone on (before such versions of that beer became as popular as they have since) as well as a similarly collaborative food menu developed with Sea Rocket chef Chad White (who is currently the chef at Counterpoint in South Park).

“Chad had the flavors down, but when we ended up giving input was helping with the protein aspect. He’d never heard of tempeh, which can bring in nice bacon-like flavors,” says Stetina. “He ended up making a play on scallops with tofu that was amazing after we told him about San Diego Soy Dairy’s herb-pressed tofu. It’s not spongy or flabby and has herbs built in. He shaped the tofu into scallop balls and served them with truffle vinaigrette and smoked tempeh, which came across as scallops plus bacon plus mushrooms.”

After making a big splash at Sea Rocket, LOVELIKEBEER returned to the site of their initial inspiration, teaming with Chase to hold a second Vegan Beer Night at Blind Lady Ale House. Chef Aaron LaMonica put on a menu offering a vegan-friendly yellow tomato gazpacho with fried squash

**Pumpkin Gnocchi with Cured Olive Purée and Vegetables**

Yield: 10-12 appetizer servings

- 1 pound potato, simmered* until fork tender and mashed
- 1 pound pumpkin, seasoned with salt and nutmeg to taste, roasted and mashed (or canned pumpkin to substitute)
- 2 cups all-purpose flour plus additional for work and storage surfaces
- 1 tsp kosher salt
- 2 tsp egg replacer
- 1/4 tsp onion powder
- 1 /2 tsp dried rosemary
- 1 /2 tsp smoked paprika
- 1/4 tsp black pepper

- 3 eggs
- 1/2 cup grated Parmesan cheese
- 1/4 cup grated mozzarella cheese
- 1 tbsp olive oil
- 1/4 cup chopped fresh parsley
- 1/2 cup chopped fresh basil

* Cook the potatoes in hot simmering water, but do not allow to boil. This will keep the starches from becoming grainy.

** After sautéing, submerge the radishes in ice water to keep them from curling.

1. Run the potatoes through a ricer, place in a plastic sealable bag and refrigerate for 12 hours. Mix the potato, flour, egg, nutmeg and salt in a bowl until fully incorporated. In a separate bowl or food processor, combine the egg replacer and water. Add the egg replacer mixture to the dry ingredients and knead for 5 minutes. For the dough into a ball and set aside. Use a knife to cut the dough into portions the size of baseballs. One at a time, place the balls on a smooth, lightly floured surface, roll into a rope, and then cut into strips. Use a knife to cut the dough into 1-inch pieces. Store the pieces on a cookie sheet heavily dusted with flour. When all of the gnocchi are cut, place the cookie sheet in the freezer and store until they are stiff.

2. Bring a large pot of water over medium-high heat to a simmer. Fill a large bowl with ice water. Remove the gnocchi from the freezer and drop them in 1- to 2-cup batches into the water. Be careful to keep them from sticking to the bottom of the pot by gently stirring the mixture. When the gnocchi float to the top of the water, use a strainer or slotted spoon to remove them from the pot and place them in the ice water for 5 to 10 minutes. Remove the gnocchi from the water and drain. Toss the gnocchi lightly in olive oil and set aside.

3. Heat salt the water (like the ocean), raise heat to high and bring to a boil. Place the fennel in the water and cook for until bright green and tender but not too soft, about 3 minutes. Remove the fennel from the pot and place in the ice water. Remove from the water, drain and set aside.

4. Heat a large sauté pan over medium heat. Place the gnocchi in the pan and cook until golden brown, about 2 minutes. Add the spinach, shallots, garlic, chives, crushed red pepper, nutmeg and salt and cook, stirring, for 2 minutes. Remove from the heat.

5. To serve, place a dollop of the olive puree on a rectangular plate and use the tip of the spoon to swirl into a swoosh design. Place the gnocchi mixture in a pile beside the olive puree and garnish the plate with pepitas and radishes. Serve immediately.
LOVELIKEBEER's Kory Stetina

blossoms, and marinated tofu with risotto and chimichurri, while Chase brewed a special coconut coffee when beer specifically for the event.

A third Vegan Beer Night followed at Hamilton’s Tavern in North Park. By then, LOVELIKEBEER’s popularity had grown so much, owners Scott and Karen Blair devoted two days to the event, the focus of which was on creating vegan-style pub grub. Dubbed To-firkin Friday, the affair included strips of tempeh soaked in vegetable broth then fried and served with the tavern’s already vegan hot wing sauce as well as a carrot cake with cashew cream cheese that was paired with Russian River Pliny the Elder.

LOVELIKEBEER took things to the next level during San Diego Beer Week 2011, returning to Sea Rocket and holding a four-course, price-fixed beer dinner called Assembly featuring the critter-stoked beers of Michigan’s Jolly Pumpkin Artisan Ales. Those funky, sour, one-of-a-kind beers found harmony with dishes like smoked seitan sausage and an egg-less potato gnocchi (the recipe for which White has contributed for readers to experiment with at home). Like their first date at Sea Rocket, it was a huge success and opened the door even wider for future versions of large-scale dinner events, the second of which took place in August at Hillcrest eatery, Local Habit. That one-night-only pop-up featured veganized Cajun and Creole dishes crafted from local ingredients by Local Habit chef Nick Brune, all of which were paired with beers trucked down from Placentia’s The Bruery. Again, the venue, which was decked out with special themed signage and decorations including Spanish moss imported from New Orleans, was swamped.

“It’s fun to be in uncharted territory. We make a point to make things very filling versus artfully designed veggies,” says Stetina. “We want there to be that same well being and heartiness when you’re eating vegan food as any other food, making sure the dishes are satisfying and that people get their money’s worth. Dinners that don’t do that are a pet peeve of vegans. We want to bring both quantity and creativity.”

That ethos comes through in another LOVELIKEBEER innovation, the Menu Series, where chefs at local restaurants work up an innovative beer-paired vegan menu item and put it on their menu full-time. The idea for this program came from restaurateurs seeing the success of their events and wanting to have their dishes on beyond the pop-ups. The Menu Series dish currently available at Sea Rocket—spicy barbecued seitan with roasted corn, green beans and kimchee paired with Green Flash Hop Head Red—has gone on to become one of their best-selling entrees... at a seafood restaurant.

Clearly, desire, gumption, creativity and collaboration—things the craft beer industry is known for, built on and has thrived behind—are permeating the dining scene as much as their brews are. As evidenced by LOVELIKEBEER, those ingredients make for a very appreciated end product.

Cured Olive Puree

1/4 pound cured black olives, pitted
4 Tbsp water
4 Tbsp olive oil

Place all of the ingredients in a food processor or blender and blend until very smooth. Serve or store, refrigerated in an airtight container for up to 10 days.

—Recipes courtesy of Chad White, Executive Chef, Counterpoint

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OCTOBER CRAFT BEER EVENTS
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BEER, FOOD AND FLAVOR BOOK RELEASE – OCTOBER 7
The new book from local chef and AleSmith culinary director Schuyler Schultz will make its debut at a party in the Miramar brewery’s tasting room from 3 – 6 p.m. Schultz will be on hand along with AleSmith brewmaster Peter Zien, who contributed the foreword to the book. Specially-prepared beer and food pairings plus rare kegs will help mark the occasion.

DRINK THE POINT – OCTOBER 10
The new Point Loma / Ocean Beach equivalent of DrinkAbout, Drink the Point runs every second Wednesday of the month and fills up eight spots total: Sliders 50/50, The Pearl, Harbor Town, Sessions, Raglan Public House, Newport Pizza and Ale House, and Pizza Port Ocean Beach. Two beers start the route at 7 p.m. at Raglan and Sliders 50/50, and finish at Sessions and Harbor Town at 11:15. This is a great way to check out lots of spots with quality beer.

DRINKABOUT – OCTOBER 17
Two shuttles run a route once a month in the Uptown area and hit up ten great beer bars along the way: Blind Lady Ale House, Small Bar, Live Wire, Toronado, Ritual Taverne, Sea Rocket, Station Taverne, Hamilton's, Bar Eleven and TigerTiger! Visit sodrinkabout.blogspot.com/ for more information and future dates.

FRESH DINNER @ STONE – OCTOBER 23
The latest installment of Stone Brewing World Bistro & Garden’s Fresh Dinner series takes place on October 23. Food and ingredients are harvested from local farms and then cooked that night for this dinner by Chef Alex Carballo and his team. Tickets are $65 dollars and include tax, tip and a pour of fresh beer straight from the fermentors. For more info and tickets, visit stonestreetbistro.com/fresh

20TH ON 30TH – OCTOBER 30
Each month on the 30th, the bars and restaurants of North Park’s 30th Street feature specially priced deals on food and drink; $3 pork belly tacos at El Tako N Easy, $3 wood-fired cheese sandwiches at Tiger Tiger!, and $3 local drafts at Toronado are just a few of the specials offered in recent months. Visit 30thstreetstreet.com/30-30/ for more info.

ANNIVERSARY EVENTS

IRON FIST (2) – OCTOBER 13
Vista’s Iron Fist celebrates its second anniversary from 12 – 6 p.m. Tickets are $25 and include eight tastings and a commemorative glass. On tap will be the 2nd Anniversary beer, plus special kegs, live music, and food from Epic Eats, Casanova Fish Tacos, and the Sushi Bus. The first 100 patrons who buy their tickets are the brewery are given an extra taster ticket for the party.

SAN MARCOS (19) – OCTOBER 15
Owner and Brewer David Nutley started San Marcos Brewery and Grill in 1993. Since then, eight house beers have been on tap, such as Wild Clover Honey Ale, Pomous Ass Imperial Brown, and Old English ESB. In September 2012, the brewhouse added eight extra tap handles for guest taps. General Manager Dean Jacobson states that “with the North County area becoming a destination for hand crafted beers and the popularity of neighboring breweries, we felt that offering additional beer types and styles would only enhance our offering to the guest.”

LIVE WIRE (20) – OCTOBER 19-20
Live Wire has been cited as an inspiration for many great beer bars in the San Diego area. Thus, we gave it special attention this month. Check out our spotlight on pages 20 and 21.

NEIGHBORHOOD (5) – OCTOBER 20
On the 20th of October Neighborhood is shutting down a block of 8th Avenue from 1-8 p.m. Breweries Stone, Lost Abbey, AleSmith, Ballast Point, Allagash, Dogfish Head, and Russian River will be pouring in a beer garden. SD Bike will bring music and style while the San Diego Bike Coalition will have a bike valet. NH GA gatatron will also be in attendance. Each entrant gets a taster glass and 32 ounces of beer. Tickets are $10 + tax and are available at neighborhoodbrownpaperickets.com.

HAMILTON’S TAVERN (6) – OCT 19-21
Hamilton’s asked for staff input on the favorite beers on tap over the years, and compiled the weekend tapslist from their suggestions. In addition, Friday will see a cask of Alpine’s Pure Hoppiness while Saturday’s festivities include dueling casks of Green Flash’s Hamilton’s B & Annie Ale “Jr. IPA” vs. AleSmith Evil Dead Red. Starting at 6 p.m. there will be a face off with chicken and waffles, Hamilton’s pork chowl, Colorado carne asada, and green lighting shrimp. The beer engines fire up again on Sunday with casks of Marin White Knuckle IPA & Ballast Point Dorado IPA.

Is your anniversary event or other event not listed? Get it on our online calendar via westcoasters.com/submitt an-event
In September, 5 local brewing companies made their debut:

Amplified Ale Works, the brewing arm of California Kebab & Beer Garden in Pacific Beach, finally started pouring house beer at their September 29 Oktoberfest party.

Fezzizwig’s Brewing Co., based in Carlsbad, hosted a soft opening on Friday, September 21. Their grand opening will be held some time in October; check back to our website for details.

Indian Joe Brewing celebrated their soft opening the same day as Fezzizwig’s. They are the latest addition to the Vista Brewers Guild, founded in January 2012.

Offbeat Brewing Company opened a mile down the road from Stone Brewing Company’s Escondido facility on September 15, with lots of great art on the wall.

Poor House Brewing Company was founded by Chris Finch, the brewer behind Firehouse Brewing Company. This North Park spot had a grand opening party September 30.

Currently, there are 27 breweries in the planning stages in San Diego County:

Analog Ales aka RPM Brewing
Planning to open in either Carlsbad or North Park, Analog is looking to have a 15-barrel brew house.

Bagby Beer
Jeff Bagby’s been working quietly on his brewery, which will be situated in North County. Presently, the brewery is searching for just the right spot.

Belching Beaver
Brewmaster Troy Smith, formerly of Coronado Brewing Co., is planning for an October opening. No connection to Escondido’s Smokin’ Beaver; this Beaver is opening in Vista.

Benchmark Brewing
Former AleSmith brewer Matt Akin has struck out on his own with Benchmark. The brewery will be in the Granville area, and right now is wading through paperwork and government forms.

Bespoke Brewing aka CC&L Craft Brew
Under construction somewhere in Little Italy, this brewery is the brainchild of Patrick Burhardt.

Butcher’s Brewing / Mucho Aloha
Owner and brewer Rey Knight is hoping to open in Carlsbad off Palomar Airport Rd in late 2012 or early 2013. Currently a contract brewery, this location would include a 30-barrel brew house and a 650 sq ft tasting room.

Coronado Brewing Co. Knoxville
Coronado is already brewing at this new, Bay Park expansion. The tasting room is expected to be open to the public some time in October.

Devil’s Forge Brewing Co.
Devil’s Forge is teaming up with business partners to become the beer-producing element of a brew-pub. That’s all we can say; we’ve been sworn to secrecy.

Helm’s Brewing
Read all about Helm’s Brewing on Page 36.

Hess Brewing
Hess Brewing’s North Park location will contain a 30-barrel brew house and 3,000 square foot tasting room. This centrally-located facility will ignite a whole new wave of beer fever in North Park.

Intergalactic Brewing Co.
Looking to sign a lease by November 1st in Miramar, this brewery is the brainchild of Anthony Fusco and Alex Van Horne, both aged 25. The nano brewery is planning to open early-mid 2013.
KnB Wine Cellars
Not much is known about the brewpub plans of Del Cerro’s best craft beer spot. KnB Wine Cellars has been quietly expanding into the adjacent suite. If you’re head brewer material, go let them know.

Kuracali
“Coming soon” to Carlsbad, Kuracali will produce craft beer and sake. Current stage: acquiring brewing equipment and putting together a Kickstarter campaign.

Modern Times
Jacob McKeen just finished raising $1.25 million dollars in capital to get Modern Times rolling. Now, he’s working full bore on finding a brewmaster and locating a space.

Mother Earth Brew Co.
Mother Earth will add some form of brewing element to its already-awesome Taproom in 2013. For now, brewing takes place exclusively at the Thibodo location (now closed to the public).

North Park Beer Co.
Lauded homebrewer Kelsey McHarg will one day open a brewery in North Park. We know not when, but the beer will be great.

Pizza Port Bressi Ranch
The walls are up on Pizza Port’s massive, two-story 37,050 square headquarters, set to open early 2013. Blessed are the residents of Bressi Ranch, for they shall inherit the largest Pizza Port ever.

Plan 9 Alehouse
Read about Plan 9 in our Brews In The News section, page 7.

Prodigy Brewing Co.
The brain child of Dean Rouleau, Prodigy will look to breed new brewing stars. Not much else is known for sure at this time.

Rip Current Brewing Co.
Award-winning home brewers Paul Sangster and Guy Shore are currently working on “the big four”: electric, water, steam and glycol. Check back to ripcurrentbrewing.com for current information.

Saint Archer
Read more about Saint Archer on page 31.

Smokin Beaver Brewing Co.
Already open as a homebrew supply store down the road from Stone’s Escondido facility, Smokin Beaver plans to add a brewery and tasting area sometime down the line.

Stone Brewing World Bistro & Gardens - Liberty Station
After much bureaucratic hullabaloo, Stone broke ground on September 26, 2012. Pictures and more info on page 40 and 41.

Taproot Brewing
A former Air Force Captain, system engineering consultant and a farmer comprise Taproot’s founders. Check out their cool website at taprootbrewing.com

Thorn St. brewery
Nestled in the Thorn and 32nd Street business district of North Park, Thorn St. Brewery will open by Halloween if all goes to plan. We’ve tasted the beer and seen the tasting room. Good things to come.

Two Kids Brewing Co.
Rob and Sam Duflo write on their website, twokidsbrewing.com, that they’re hunting for a Mira Mesa location. Two Kids hopes to serve “the finest in tasty and unusual ales, sans snobby attitude.”

Urban Jungle Brewing
Plews’ newest brewery is coming this winter. Gaieran Common, Bengal Brown Ale, Anaconda IPA, and Rhinocerous DIPA are amongst Urban Jungle’s future beer offerings.

We maintain an up-to-date list of both active and in-planning breweries on our website at westcoasterPub.com/beer-brewing-industry-watch-2012

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SAN DIEGO BEER WEEK 2012 PREVIEW

BY WC STAFF

EVENTS

Day 1: Friday, November 2
- San Diego Tap Takeover and Mother Earth beer release @ URGE Gastropub
- Brew Your Own Beer @ Karl Strauss
- Rare Beer Breakfast @ Stone Brewing World Bistro & Gardens
- 4th Annual Barrel-Aged Night @ Downtown Johnny Brown’s
- Karl Strauss SDBW Kickoff Night @ Hamilton’s Tavern
- Tasty Treats from Alpine Beer Co. Night @ O’Brien’s Pub
- Brew Food by Chefs Press book release @ Mission Brewery

Day 2: Saturday, November 3
- San Diego Brewers Guild Festival @ Broadway Pier
- Sour Day @ O’Brien’s Pub

Day 3: Sunday, November 4
- Green Flash Brewing Brunch @ URGE Gastropub
- Beer Brunch @ All Karl Strauss Locations
- High Society Beer Dinner @ O’Brien’s Pub
- AleSmith Cheese Night @ URGE Gastropub
- Firestone Walker Night @ Stone Brewing World Bistro & Gardens

Day 4: Monday, November 5
- Barrel Aged Beer Night @ Local Habitude
- 10th Anniversary Beer Release Party: Flandars Drive Sour Red @ Green Flash Brewing
- The Five Chef Societe Beer Pairing Dinner @ Postcards American Bistro / Hotel Viaggio

Day 5: Tuesday, November 6
- Night of a Million Zillion Speedways @ O’Brien’s Pub

Day 6: Wednesday, November 7
- Hamilton’s 4th Ring Frisbee Golf Tournament
- Kern River Floods @ O’Brien’s Pub

Day 7: Thursday, November 8
- Bourbon Oaked Wreck Alley Cask Night @ All Karl Strauss Locations
- Societe, the Apprentice / Bruery, the Master @ URGE Gastropub
- Brewmaster’s Dinner w/ Hess Brewing @ Local Habitude

Day 8: Friday, November 9
- Monkey Paw Brewing 1st Anniversary @ Monkey Paw Pub & Brewery
- Tyson’s Big Barrel-Aged Beer Night @ O’Brien’s Pub

Day 9: Saturday, November 10
- Sour Saturday @ Local Habitude
- SDBW 2nd Saturday w/ Marin Brewing & NorCal Friends @ Hamilton’s Tavern
- Maui Brewing Big Kahuna Night @ O’Brien’s

Day 10: Sunday, November 11
- End of SDBW Beer Brunch @ All Karl Strauss Locations
- Green Flash 10th Anniversary Celebration @ Hamilton’s Tavern
- Official SDBW Closing Event: Beer Garden @ The Lodge at Torrey Pines (see right)

Ready or not, San Diego Beer Week is coming November 2-11. While the majority of events will populate sdbw.org in the final two weeks before Beer Week, plenty of businesses have gotten a head start. Here’s a list of events to check out; more info on these events and others can be found at sdbw.org.

2012 SDBW CHEF CELEBRATION BEER GARDEN

The official closing event of San Diego Beer Week, this event is not to be missed, and it will sell out quickly. Buy tickets now! $75 gets you the best food and beer pairings. San Diego has to offer, with top chefs and brewers collaborating for the sole purpose of igniting your taste buds. Check out the teams:

Paul McCabe, DeLorean – Stumblebox Brewing / Stone Brewing Company
Anthony Stracy, Burton – Karl Strauss Brewing Company / Actea Brewing Company
Amy DeBlase, The Shores Restaurant – Lightening Brewery / Monkey Paw Brewery
Nick Bruno, Local Habit – Lost Abbey Brewing / AleSmith Brewing Company
Kyle Bergman, Ritual Tavern – Societe Brewing / New English Brewing Company
Lance Rapp, City Room at La Valencia – Manzanita Brewing Company / Hess Brewing
Jeffrey Strauss, Farmershouse Ale – Rock Bottom Brewery San Diego / Wet & Reckless Brewing
Hans Cavin, Corn to Snack Shack – Rock Bottom Brewery La Jolla / Green Flash Brewing Company
Daniel Holing, The Lodge at Torrey Pines – Pizza Port Brewing Oceanside / San Diego Brewing Company
Summer Breaks, Karl Strauss Brewing Company – Ballast Point Brewing Company / Mother Earth Brewing Company

Ava Garabedian, Stone World Bistro & Oyster Bar – O’gara Brewing Company / Coronado Brewing Company

RESOURCES

- Don't drive drunk. You can bet your tuft glass that SDPO knows all about San Diego Beer Week by now. If you can't coerce a designated driver, there are still options.
- Using Google Maps, sdbw.org has a great trip-planner for using public transportation. Haven't been on the bus or trolley in a while? There's been a rise of riders and funding in recent years, meaning things have improved. Haven't used the #2 bus to bar-hop on 30th Street? Don't knock it until you try it. Visit sdbw.org/transportation to use the official SDBW public transportation planner.
- If you are feeling fancy, mobile app-based taxi service Uber will transport you and yours in a Lincoln towncar with the tap of your smartphone. Prices are comparable to local taxis and this service is West Coaster approved. Visit uber.com/lie/803-san-diego for details.
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PLUGGED IN

Veteran craft beer bar enjoys 20th anniversary this October

BY MIKE SHESS

Today, North Park is the place to be for the beer drinker. That hasn’t always been the case, and in the not-too-distant past North Park looked like another planet. Those who live in the neighborhood are acutely aware of El Cajon Boulevard — located along the northern border of North Park, this vast, wavy thoroughfare and the areas surrounding it were notorious showcases of the worst San Diego had to offer: drugs, prostitution, crime, et cetera. Today, you’ll spot the occasional working girl, but by and large the area’s cleaned up its act. North Park. The Boulevard and the businesses within have changed dramatically in the past two decades, but one business hasn’t: North Park’s oldest craft beer bar, Live Wire, will turn 20 years old on October 20th. I sat down with owners Sam Chammas and Joe Austin late September, 2012 to discuss where they’ve been and where they’re going.

In the mid to late 80s, Sam Chammas and Joe Austin worked together at San Diego State University’s radio station KCR, a.k.a. The Live Wire. There, Sam and Joe were Promotion Director and Program Director, respectively. During one of the station breaks, the dream to open a bar was born; a hangout for their friends, many of whom were immersed in San Diego’s tiny music scene and connected to KCR somehow. The dream remained as many do — just an idea — for about three years. “I had this feeling that you couldn’t run a business unless you were over 40 years old,” recalled Sam, a North Park native. After attending one of the first South By Southwest conferences in 1992, he noticed that there were plenty of young business owners around, and so the dream resurfaced.

Through misfortune, a perfect location revealed itself. Sam’s father passed away in 1991, and Sam inherited property at El Cajon Boulevard and Alabama Street. At the time, there was a bar there named The Eagle, which attracted the shadiest slice of the leather and whip crowd. “We wanted to help clean up the Boulevard,” Joe said. “We didn’t want day-drinkers, so we opened at 8 p.m. Our goal was to invoke the vibe we felt while running KCR.” Then, laughing, he remarked, “We wanted KCR with taps, basically.”

Music has been a core element of Live Wire over the years. The jukebox was, and still is, loaded with local bands such as Rocket from the Crypt, aMiniature, Lucy’s Fur Coat and No Knife. Many of those bands have played the venue live. Eventually, Live Wire became a social hub for the San Diego music scene. Joe explained, “People would come in and figure out which shows to go see over the weekend over a few beers.” He and Sam were quick to notice strong parallels between the tight knit communities of music and craft brewing.

When they opened, there were 10 taps and they serving pitchers and pints — no hard liquor. The initial draft offerings included Anchor, Sierra Nevada and Widmer drafts, along with Bass and other imports. At the time, craft beer was a very new concept. “I initially bought Racer 5 from Bear Republic just because I’m a huge Speed Racer fan,” remembered Sam. But as San Diego’s brewing community grew, so did Live Wire’s taps. The bar was among the first to serve AleSmith, Ballast Point, Karl Strauss, Pizza Port, and Stone beers; it is also one of the few that frequently sees Russian River selections. Serendipitously, the connection to the Northern California brewery came through music: Sam played in a band with Dennis Borlek, the former manager at Hamilton’s and current owner of Fat Fox Bistro Bait & Tackle. Dennis was a roommate of Vinnie Cilurzo, who would launch the Blind Pig brewery in 1994. Live Wire was one of the first draft accounts of the Temecula brewery when it opened. While Vinnie has long since transitioned from Blind Pig
to Russian River, loyalties remain in place. Live Wire is still one of the chosen few bars to get Russian River’s Pliny the Elder regularly, as well as the mythical Pliny the Younger once a year. But regardless of what beer you choose to order, simplicity rules the tap prices: All beers are $6 regular and $4 during happy hour. “Neither of us are great at math,” Sam explained.

Nothing has stopped Live Wire from sticking around. So what’s been the secret to their longevity? “If you take yourself too seriously, you’ll miss out. Have fun, don’t sweat the small stuff,” Sam said. “You need to enjoy what you are doing. We would work eight-hour days, and then we’d start working at Live Wire after our day job. It felt like starting a new day,” Joe said. He would know best, because he’s held simultaneous careers as barkeep and educator; today, he’s a principal at Florence Griffith Joyner Elementary. He added another lesson: “Also, hire good people.” General Manager Thaddeus Robies is an example of that, and Sam and Joe agreed the bar wouldn’t have survived without him.

The Live Wire team has seen the ebb and flow of the craft beer industry firsthand. So what sticks out to them? “Back then, there were a lot of gimmick beers and not a lot of different styles. Today, the market has filled in nicely, and breweries are producing a variety of beers rather than relying on one,” Sam said.

Finally, I asked about the experiences that have left the duo most satisfied. “It’s been fun watching our ripple effect,” Joe stated. One example is that Jeff Mott and Lee Chase were regulars, having met while playing for Live Wire’s indoor soccer team, which held matches at the fields under the North Park water tower. The two ventured on to start Blind Lady Ale House and Tiger!Tiger!, and say Live Wire was an influence. Scott Blair was another regular who took a cue from Live Wire in the development of Hamilton’s Tavern.

This month, Live Wire celebrates. On Friday, October 19th, an “Alumni” group of former bartenders will assemble, and prices will roll back to $3 a pint for anyone wearing a Live Wire shirt. Saturday, a sold-out show will reunite classic San Diego punk bands aMiniature and No Knife in the Mississippi Ballroom at the nearby Lafayette Hotel. Sunday, a brunch at Tiger!Tiger! is planned. If you can’t make the festivities, the bar is open daily 5 p.m. - 2 a.m. with 24 taps pouring. Drop in for a pint and a slice of pure, unadulterated San Diego culture.
Queens Reign

Tongue firmly in cheek, Hillcrest Brewing Company delivers solid beer and food

BY JEFF HAMMIEET

“T the First Gay Brewery in the World” seems like a bit of a dubious claim. I wasn’t even sure what that meant when I first saw it on Hillcrest Brewing Company’s website. When asked about the claim, brewmaster David White says, “While there are other breweries worldwide that have gay owners, we are the only one to openly identify ourselves as an LGBT brewery.” Or as Eddie Reynoso, Marketing & Public Relations Director for Mo’s Universe (Hillcrest Brewing Company’s parent company) stated in a blog post announcing the opening of the new brewery: “Beer has come out of the closet, and on high heels!” after noting that Hillcrest Brewing Company distinguishes themselves as the “Queens of Beer.”

And then there are the beer names and descriptions. Perle Necklace, Crotch Rock- et and Banana Hammock all have obvious sexual innuendos, while the description for Brain Lubricant begins with “anyone who says there’s such a thing as too much lube has clearly not had brain lubricant” before finishing with “its strong body will go down smoothly, leaving a slippery happy-trail from the bottle neck into your stomach.” White mentioned that they’d also had some trouble getting bottle label approval for Perle Necklace, which features this description: “This pale ale boast an impressive load of Perle hops. Every savory sip will burst in your mouth with flavor and every drop will leave your wanting for more. Be sure to hold your bottle gently and avoid rough, fast han-

Above: Assistant brewer (left) Austin Copeland and Brewmaster David White share a pint at HBC. Photos by Mike Shess
...that is, unless, you’re into having it sprayed in your face.”

With all this over-the-top marketing, I wasn’t really sure what to expect at the five-month-old pub, situated just west of Park Boulevard on University Avenue; I’d envisioned a scene out of the movie Bruno, but there’s only so much you make out from a business’ Facebook page and website, so it was time to check out Hillcrest Brewing Company for a beer.

The first thing I noticed upon entering was that, aside from the giant rainbow flag, Hillcrest Brewing Company could be any ordinary neighborhood brewpub. The fermentors are visible from the bar which sits under a 15-foot bomber chandelier, pizzas are pulled from the stone oven and there’s a comfortable patio. The beer names, which White describes as “cheeky,” remain, yet the explicits of their descriptions had been toned down. When I asked about what sort of feedback they’d received regarding these names, White said, “People in the pub have giggled at some of our beer names... but we haven’t had anyone take it too seriously.”

White has been home brewing for seven years, and did a short stint at Aztec Brewing Company in Vista before taking the helm at Hillcrest Brewing Company. He’s been making quality beers in-house — they had nine on tap during my visit last month — on a “semi home made” seven barrel brewing system that can be seen from the bar. There were another fifteen guest taps with good local options.

The house beer is exactly what you’d expect to find at a good brewpub: it’s not perfect — the sort of beer that will have fans lining up hours in advance hoping to score a bottle or two — but it’s well-made, available in a laid back environment, and it truly incorporates the character of its neighborhood.

Brain Lubricant seemed to live up to its name; it was very easy drinking and tasted nowhere near as strong as its 8.5% ABV would have you believe. Banana Hammock, a slightly sweet and rich Scotch ale, was one of the standouts in my opinion along with the U-HaWi HeFe, a slightly sweet and spicy Hefeweizen that tasted great on a hot afternoon with its notes of banana and clove. Perhaps the best beer story focuses on the recipe for Lucy: American Ale, which was purportedly partially crafted by White’s late pet raccoon Lucy. Legend has it that White set out different beer grains one day and noted which Lucy preferred before developing a recipe around her choices.

Bottles of Hillcrest Brewing Company beer are not yet available, but White told me that they do have plans to release beer in bottles, possibly within a few months, on a limited basis. Kegs are slowly getting around to other bars and restaurants throughout San Diego with plans to ramp up distribution in the future.
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When Coronado Brewing Company President Rick Chapman and Maui Brewing Company Owner Garrett Marrero crossed paths at Arizona Beer Week this past February, they broached the subject of creating a beer together with a charitable purpose. That was the inspiration for Hibiscus IPA, a 4.9% ABV sessionable, pink beer loaded with floral notes. Head brewers Kim Lutz of Maui and Coronado’s Dan Jensen and Pete Faletta used a combination of Centennial, Chinook and Nugget hops in two 20-barrel batches produced at Coronado’s brewpub facility. Local yeast production company White Labs donated the yeast for the beer, and a portion of the proceeds from sales will be donated to Beer for Boobs, a Susan G. Komen 3-Day for the Cure San Diego walking team founded in 2008 that primarily consists of White Labs team members. 22 oz bottles will be distributed in markets where both brewing companies’ beers are available, as well as several draught accounts in San Diego and Maui, by late October. In 2013, the beer will be produced and packaged at Maui Brewing Company. From there, production will alternate between the two islands.

BE SURE TO CHECK OUT THESE UPCOMING BEER FOR BOOBS EVENTS:

October 7 - Listen to White Labs lab manager Nava Parker talk about the walking team on The Brewing Network’s Sunday Session starting at 5 p.m. Visit thebrewingnetwork.com to check out past podcasts or browse the forum.

October 29 - Join the group for a wing eating contest at Pacific Beach Shore Club; if you’d like to sign up, e-mail beerforboobs@gmail.com. The person who raises the most money leading up to the event wins a prize, as does the person who eats the most wings. Merchandise will also be on sale!

See page 35 for a hibiscus-infused homebrew recipe from Ballast Point, and visit beerforboobs.org to find out other ways you can get involved in the fight against breast cancer.
HOPS AWAY

ALPINE BEER COMPANY - WHALE
One of the most creatively named of the bunch, this amber-colored ale used Simcoe and Citra hops. A cask is being filled for O'Brien's Wet Hop Beer Festival in late October.

BALLAST POINT - SCHOONER PALE ALE
180% Cascades hops arrived Wednesday, September 5 and the beer was brewed that same night; Released 9/21. Check the Ballast Point webcams to see if it's still on.

HESS BREWING - WET HOP WEST COASTER IPA
6.4 barrels of this beer were produced with Cascade hops. It was released on August 25 at their second anniversary party. Look for a wet-hopped Black IPA at O’Brien’s festival.

JULIAN BREWING COMPANY - UNNAMED WET HOP IPA
Hops from local farm Star B were received on September 7 for a same-day brew. As of press time, the beer had not been released. Check back to our website for updates.

LATITUDE 33 - WET HUMP IPA
Brewed on September 15 for release in October to coincide with “Humptoberfest” — a month-long celebration of the brewery’s Camel Corp beer varieties.

MOTHER EARTH BREW CO. - TWO WET-HOPPED BEERS
Both beers were brewed on September 21 with Citra hops. One is the 2012 version of Wet Hop Dreams, and the other is unnamed beer for URGE American Gastropub's San Diego Beer Week events.

PIZZA PORT CARLSBAD - PLANT TO PINT IPA
Brewed with Centennial, Simcoe and Cascade hops on September 7. As of press time, the beer had not been released. Check back to our website for updates.

PIZZA PORT OCEAN BEACH - TWO WET-HOPPED BEERS
Get Wet Fresh Hop IPA was brewed on September 8, released September 24. Man Baby Double IPA was brewed on September 9, released September 28.

PIZZA PORT SOLANA BEACH - TWO WET-HOPPED BEERS
An unnamed beer with Simcoe, Centennial and Cascade hops was brewed on September 7, release pending. Low Tide Pale with all Citra hops brewed September 19.

PORT BREWING - TWO WET-HOPPED BEERS
30 barrels of Fallbrook Homegrown Pale Ale were brewed on August 14, released August 31. High Tide IPA was brewed for three days straight until September 13, release pending.

STUMBLEFOOT BREWING - MUCHAS GRASSYASS DOUBLE IPA
11 barrels were brewed in early September thanks to the donation of 250 pounds of left-over Centennial hops from Port Brewing's High Tide IPA brew. Released September 21.

Are we missing one? E-mail the editor via ryan@westcoastersd.com

August is prime harvest season for hops fresh off the bine — yes, “bine” is the correct term for a hop vine. Now, those beers brewed in August and September using fresh, “wet” hops are starting to pop up all over the county. Here’s a list of all the local beers, straight from the “Wet Hop Beer Watch” page on our website, that have either already debuted, or will be out this month.

Photos courtesy of North Country Hops — Chico, CA
WET HOP BEERS AROUND TOWN

WEDNESDAYS 10/10,17,24 @ MAIN TAP TAVERN
Joshua Workman, Master Selection of Vivacious Libations — yes, his real title — has been busy bustling around town with his locally-grown Hopaury hops for brewers to put in casks for the El Cajon bar’s events. On October 10, taste Sculpin IPA with local hops, while October 17 features Coronado Mermaid Red and October 24 is Green Flash 30th Street Pale Ale.

OCTOBER 19 - 21 @ O’BRIEN’S PUB
Last year the Kearny Mesa pub tapped 30 wet-hopped beers and this year, the event’s tenth incarnation, should see around the same number. In addition to special casks from Stone, Alpine and Port Brewing, here are the breweries slated to appear as of press time:
- Alpine
- Ballast Point
- Bear Republic
- Beer Valley
- Deschutes
- Drake’s
- Full Sail
- Hess
- Holllister
- Latitude 33
- Moylans
- Pizza Port
- Port Brewing
- Sierra Nevada

OCTOBER 27 @ PIZZA PORT SAN CLEMENTE
The fourth annual Hoptoberfest event will feature 50+ hoppy beers, including wet-hopped ales. $30 at the door includes a commemorative glass and eight 4 oz tasting tickets, and each additional taster is $1. Like years prior, there will be a bus running between Pizza Port Solana Beach, Pizza Port Carlsbad and Pizza Port San Clemente. For more details on that, search “Hoptoberfest” on the Pizza Port San Clemente Facebook page.

SDBW
SAN DIEGO BEER WEEK 2012

CRAFT BEER DRINKER QUIZ: What makes a great beer town?
A. 20 medals at the 2011 Great American Beer Festival
B. 16 awards at the 2012 World Beer Cup
C. Widespread breweries, brewpubs, restaurants & pubs
D. An annual Beer Week boasting 500+ county-wide events
E. High chance of sunshine year round (even in November)
F: All of the above

NOVEMBER 2-11

HTTP://SDBW.ORG
Finding Natural Beauty and Beer on California’s Central Coast

BY SAM TERNEY

Central California can sometimes feel like a big stretch of nothing. I know that when I was a student at UCSB, the four-hour drive down from Santa Cruz was never one that I looked forward to; mile after mile of fields and grasslands with the odd town thrown in the mix awaited me each time. Then when I turned 21, a magical oasis appeared around the halfway mark. Stopping for a beer at Firestone Walker was always a good way to take a break and try some great beer at the same time. If only I had known back then that I would be making the same beer some day. Fast forward a few years and Firestone Walker has evolved into a full-on beer destination. The vacant building across the street has been transformed into our Taproom brewpub, offering plenty of tasty lunch and dinner options to go with your beer. The old tasting room has been remodeled into a visitor center offering multiple daily tours, merchandise sales, beer to go, and a wider selection of our limited, barrel-aged offerings on tap than ever in the past. The front of the brewery has been completely remodeled into a four-story tower of brewing power, featuring our brand new German-made Huppmann brewhouse. If you’ve visited in the past, don’t expect to recognize the place.

The best part of living in the world of today and not sometime in the vaguely distant past, is that good beer is decidedly more abundant. San Diegans know this truth all too well. Believe it or not, the...
Central Coast is seeing its own modest boom of breweries and beer destinations. From Buellton to Big Sur, there are now good options for drinking tasty, local beer all the way up the coast. A drive up past Point Conception now follows a string of breweries along the way.

Buellton might be more famous for split pea soup than beer, but Figueroa Mountain Brewing Co. is working to change that. At just a couple of years old, they have already racked up some impressive hardware for their beers, including a medal at the 2011 Great American Beer Festival for their Stagecoach Stout. About a year and a half ago, when I first visited the small brewery and tasting room just a short drive off the 101, Brewmaster A.J. Stoll was just getting things rolling but I could tell that he had the knowledge and passion to put some great beers out. As things have progressed, it looks like they are going to be the next notable brewery to really break out of the region. On the other side of the highway, you’ll find the Firestone Walker Taproom and Scratchworks, which will be featuring our sour barrel-aging program in the near future. Stay tuned for more on that project.

The next stretch of highway takes you up through the heart of Santa Barbara wine country, with hardly a beer in sight (other than all the beer the winemakers have been drinking to get through harvest... you’ve heard the saying). Pass Santa Maria, and if you aren’t careful, you’ll miss the Santa Maria Brewing company, which is located in a small “abbey” just over the river on the Nipomo side. If you’re looking for the quintessential “interesting” road trip stop... this might just be your jam. I haven’t been by in awhile, but the beer was nothing to complain about. Small, quirky, yet inviting.

Another half hour or so and you’re up in San Luis Obispo, home of Cal Poly, a plethora of farm animals, and a handful of breweries. SLO Brewing Co. has been brewing downtown since 1988 and has an interesting story of growth and decline. The brewery in Paso Robles that Firestone Walker inhabits was originally the SLO production brewery, but financial troubles forced them to sell only a short time after it was built. The brewpub itself changed ownership a couple times after that, going by Downtown Brewing for a few years, but is now back under the original name and brewing some excellent beers from brewer Steve Courier, who also brews up at Firestone Walker. SLO Brewing is also the pre-

Cal Poly, is Central Coast Brewing, which has a tasting room and also does brew-on-premise if you want to come in and brew your own beer. Central Coast bottles some of their beers, but the tasting room is your best bet if you want to try their stuff while in town. Another brewery with a wide range, they tend to focus on American and Belgian-style ales. The last brewery in town is Tap It Brewing Co., which is located in a quiet commercial area by the airport on the south side of town. Tap It’s main beers are their IPA and APA, which you can find everywhere around town these days. The tasting room and brewery are in an old off-road truck shop, and it shows. If you like trucks and the color orange, this could be your spot.

Heading north from SLO, you can either take the 101 up to Paso, or the 1 to Morro Bay. Heading out to Morro Bay will bring you to The Libertine Pub, which is located right on the harbor. They are primarily a beer bar, but have a small brewing system and are starting to do a few of their own beers. Definitely the spot to have a beer after surfing the rock or sandspit. Morro rock is one of the most dramatic coastal features on the West Coast, and a must-stop if you are passing through.

If you head up toward Paso when leaving SLO, you’ll pass two small breweries before getting to Firestone Walker. Dunbar brewing is a small nano brewery and taproom in the tiny town of Santa Margarita. Dunbar has actually been around for years and is in its second phase, after initially be-
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Central Coast Brewing has an extensive bottle collection, with many San Diego brands represented.
Photo by Ryan Lamb

ing located in nearby Los Osos before a lengthy hiatus. They brew English style ales and tend to have only a couple on at a time. A few more minutes up the road in Atascadero is the Molly Pitcher Brewing Co. Molly Pitcher is another newcomer to the area and they are looking to satisfy Atascadero’s empty beer stomach with several house beers in addition to a multitude of taps and bottles of the best beer from around the world. Along with The Libertine, they seem to be working the beer bar/taproom brewery angle well. Their Dry Stout hit the spot the last time I stopped by.

Just a few more minutes up 101 is the 46 West junction, and Firestone Walker, but enough about them already. Take a left toward the ocean, and 46 shoots you through some of the best vineyards on the Central Coast before delivering you back out to Highway 1 just south of Cambria. Your last beer stop before making the winding and treacherous trek up to Big Sur is the Cambria Beer Company, a small brewery tucked away in the sleepy seaside town. They opened this spring and are brewing a full range of beers from German to Belgian inspired stuff and standard hoppy West Coast fare. They brew on a 3bbl system and I have heard stories of some very interesting projects in the works involving wild yeast and barrels.

If you are going up to Big Sur, I recommend picking up a growler at one of the previously mentioned breweries, but once that supply has been exhausted, don’t fear, because the Maiden Publick House in the Big Sur village has you covered with 15 solid taps. You can run from good beer, but it will track you down, apparently. I’ve heard rumors that the owners are looking into opening a pub brewery on the site, but nothing is official at this point.

The Central Coast certainly isn’t a beer destination like San Diego, Portland, or Chicago, but for the adventurous road tripper, there is a nice chunk of beer to go along with some of the most beautiful, natural coastline in the world.
Meet Saint Archer

BY MIKE SHESS

In mid-September I sat down with Josh Landan, President of the upcoming Saint Archer Brewery. The 17,000 sq. ft. brewery is scheduled to open this January in Miramar. Landan, an accomplished veteran of the action sports industry, has gathered Paul Rodriguez, Mikey Taylor, Josh Kerr, Taylor Knox and other large names in the action sports world as limited partners in the brewery. Landan described his transition from sports to such:

“Taylor Knox and I were in Puerto Rico in 2010 for a surfing competition when we were approached by a tequila company. The company wanted Taylor to sponsor their tequila, and we felt it was kind of a weird fit. While the tequila didn’t jibe, I thought, “Why not craft beer?” Beer’s a bit healthier and classier. Most importantly, it would be the kind of beer we’re already drinking on a regular basis.”

After years of working as a talent manager and documentary film maker, Landan has made many friends in the action sports industry. “I thought, ‘What if I could get all of my friends, who are the best skaters, snowboarders, surfers, artists, and musicians in the world, to come and own this brand and brewery with me?’ It would be lights out.”

He continued, “There’s been a lot that’s changed with Saint Archer in the last two years. What hasn’t changed is that it’s going to be a world class brewery first and foremost. Second, it’s going to be a California lifestyle brand. Why not bring together the action sports community as a platform for branding? While we’re going to be selling beer, we also will be selling the authentic California lifestyle.”

Construction started in late September, and as of now Saint Archer has secured Ray Astarita (formerly of Mission Brewery, Left Coast Brewing Co., and Maui Brewing Co.) and Kim Lutz (formerly of Maui Brewing Co.) as Brewmaster and Lead Brewer respectively. Premier Stainless is designing the brewing system itself, with a 30 barrel brewhouse and four 120 barrel fermentation tanks on the way. Mike Mellow (formerly of Mission Brewery & Ballast Point) will be Lead Sales for Saint Archer. A bottling line will also be operational at opening. The tasting room will initially be large enough for 100 people with around five taps; expect to see a Helles and an IPA on draft for the grand opening.

The most notable element of this new brewery is their marketing ability. Saint Archer’s Art Director is Dove Lively, a talented San Diego-based graphic designer/artist who has earned an impressive portfolio of clients. Combine Lively’s solid design and Saint Archer’s famous 21 limited partners with their ~5 million social media followers, and that’s a lot of promotional power. Their website, saintarcherbrewery.com, should go live in October.

“We are trying to open up the eyes of some people who maybe aren’t your regular craft beer drinker.”
The awards ceremony for the 2012 Great American Beer Festival will be streamed live on The Brewing Network (thebrewingnetwork.com) at 9:30 a.m. on October 13. Last year, San Diegan brewers took home 20 medals (three more than 2010), as well as two of the biggest honors: Small Brewpub and Small Brewpub Brewer of the Year (Pizza Port Ocean Beach, Yiga Miyashiro) and Large Brewpub and Large Brewpub Brewer of the Year (Pizza Port Carlsbad, Pizza Port Brew Crew — their third in a row). So, with the ceremony taking place so early on a Saturday, we’ve picked out some local beers brewed with coffee from local roasters.

**BIRD ROCK COFFEE ROASTERS**
BirdRockCoffeeRoasters.com

**Karl Strauss Wreck Alley Imperial Stout** - Part of KARL’s Imperial Collection, this beer debuted less than a year ago and references the forgotten ships of Mission Beach.

**Pizza Port Bacon & Eggs Breakfast Coffee Imperial Porter** - A gold medal winner at the 2012 World Beer Cup, this specialty release is one of the most sought-after in San Diego.

**CAFE MOTO**
CafeMoto.com

**Coronado Blue Bridge Coffee Stout** - Using 10 pounds of coffee for every 10 barrels of beer, this 5.4% ABV creation is now available year round in 22 oz bottles and on draft.

**CAFFÉ CALABRIA**
CaffeCalabria.com

**Ballast Point Victory At Sea Coffee Vanilla Imperial Porter** - Another batch of this deliciously big beer is due to be brewed in October, with a November release pending.

**COFFEE & TEA COLLECTIVE**
CoffeeAndTeaCollective.com

**Automatic 1Stout** - Brewed to commemorate the one-year anniversary of Tiger!Tiger! in September, this beer also featured wood oven-toasted oats and coconut.

**Hess Brunus Induresco Coffee Porter** - Loosely translated as "Robust Brown," this beer weighs in at 7.5% ABV and was on tap in the tasting room at time of press.
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Clockwise from top: Brewmaster and VP Operations Chuck Silva, CEO and Co-Founder Mike Hinkley, VP Marketing and Co-Founder Lisa Hinkley; the pin-up gals sport local swimwear; Caffè Calabria, with their special Susan G. Komen blends; Assistant brewer Joe Lisica wheels out a cask of West Coast IPA. See more photos at facebook.com/westcoastered
Boob Check

This beer was specially designed last year by Colby Chandler of Balboa Point Home Brew Mart to raise money for Beer for Boobs, a Susan G. Komen 3-Day for the Cure walking team started by local yeast production company White Labs. Here he’s provided you, the home brewer, with a DIY recipe; remember that for every WLP005 vial you buy during the month of October, White Labs will donate $0.19 (to match the 19 pairs of feet on the walking team) to the cause.

Boob Check (5 Gallon All-Grain Batch)
8# Gambrinus Pale Malt (1.5-2L)
1# Gambrinus Light Munich (1L)
0.5# Gambrinus Honey Malt (20-30L)
2 oz Galaxy Hops (13% AA) 60 Min.
1# Orange Blossom Honey
0.25 oz Hibiscus Flowers
1 oz Fresh Lime Juice
1.5# Oregon Fruit Products Cherries
1 vial White Labs WLP005 British Ale Yeast

Mash at 148°F for 60 minutes. Bring to a vigorous boil, add hops and boil for 60 minutes. Prior to knock out, add honey and stir well to dissolve without overcooking. Pitch 1 vial of yeast and ferment in primary at 66°F. On day three of fermentation, add cherries. On day four, make a shankture with hot water, lime juice and Hibiscus flowers. Add to fermentation and allow beer to ferment to completion.

OG: 1.046
FG: 1.004
IBU: 35
SRM: 8
ABV: 5.5%
Taking the Helm

Sudsy startup, Helm’s Brewing, poised to become Kearny Mesa’s second brewery

BY BRANDON HERNÁNDEZ

Up until this summer, Kearny Mesa was brewery-less. If four friends-turned-business-partners have their way, the community will have come the close of October when Helm’s Brewing Company (5640 Kearny Mesa Rd, Ste C/N, helmsbrewingco.com) opens its doors to the imbibing public. When hearing the compelling logic behind the owners’ selection of Kearny Mesa as their home base, one has to wonder why others didn’t rent them to such prime real estate.

Kearny Mesa offers a central location with triangle access to major freeways, plus another big bonus—geographic proximity to numerous other breweries in the bustling Miramar/Mira Mesa area. In most industries, having so many similar companies nearby would be a negative, but local craft brewers continue to extract strength, camaraderie and support from each other, turning a would-be liability into an invaluable asset.

Case in point, the guys at Helm’s have received an immense amount of assistance from their closest competitors—Doug Constantiner and Travis Smith from Societe Brewing Company. The Helm’s team has been visiting Societe’s facility (less than a mile away) on a nearly weekly basis, asking them about everything from issues concerning setup, flow, equipment and governmental requirements, and report their new neighbors have always been happy to lend an ear or a helping hand.

The Helm’s crew has also visited with and received advice based on lessons learned from business owners and brewers alike at Ballast Point, Iron Fist and The Lost Abbey. That information has proven extremely useful for the quartet, all of whom are newcomers to the industry. Their expertise lies in the maritime field. In fact, it’s their shared immersion in that vocational area that inspired their name and the business’ understated nautical motif (think a few maps and a ship’s steering wheel, but not some garish wanna-be-pirate aesthetic).

Only one of them has experience brewing. Fortunately, he’s been at it for some time and on a large and constant scale. Even so, when the idea of joining the professional ranks was first broached by his son, who informed him Manzanita Brewing’s original brewhouse was for sale in Santee, it elicited little more than a chuckle from dear old dad. Still, the seed had been planted. Soon, he opened a dialog with three of his work buddies that quickly evolved from pondering how nuts it would be if they teamed up to open their own brewery, to spending every waking moment planning a concept for doing just that.

The next thing they knew, the foursome was in Santee, checking out Manzanita’s facility. They all agreed it was too expensive for what they had in mind, and that got them to crunching numbers to find out how much it would cost to build their own brewery. When all the calculating was complete, they found it surprisingly feasible; so much so that they went to work writing a business plan that they’ve followed to the point they’re at now—ready to debut and, per their slogan, “take the helm.”

For them, that means transforming standout homebrew recipes into viable commercial beers. Early creations figure to include a red IPA, a biere de garde and what’s being described as a “swimming pool pale ale” featuring notes of orange brought on by a Nottingham strain of yeast. The latter is billed as a great brew for converting macrobeer drinkers to the craft segment. Though they have their own ideas of what they would like to produce, they intend to listen to their patrons and respond with beers that are the biggest hits with their clientele.

Helm’s is currently working with a seven-barrel system and four
seven-barrel fermenters. That’s pretty standard equipment. What isn’t is their RMS roll grinder, a first-of-its-kind mill from a new company in South Dakota that originally manufactured farm equipment but, realizing the business potential in the craft brewing industry, is looking to move into that arena. The Helm’s team say the mill they’ve developed for doing so is perfect for an operation their size and much better than certain other models that are either shoddy or better suited for smaller or much larger breweries.

Initially, Helm’s will produce 1,260 barrels annually. Of that, all will be self-distributed kegs, but they hope to get to the point where they can bottle and foresee that happening by the end of their second year in business. It’s something they’re looking forward to, but not enough to hurry things along. They contend that in the end, it’s all about brewing and the quality of the product they are putting out. To that end, their aim is to grow to produce better beer versus simply more beer.

Above: The tasting room at Helm’s Brewing Company, as it looked in late August. Below: A specially-designed mill shipped from South Dakota.

Photos by Brandon Hernández
STONE BREAKS GROUND

LIBERTY STATION PROJECTED FOR Q1 2013 OPENING

BY RYAN LAMB

FIVE HIGHLIGHTS
10-barrel brew house
40 rotating taps
100+ bottles
175 jobs from day 1
22,000 sq ft brewery/restaurant

Above: Greg Koch shows there’s more than one way to “break ground”
Below: (l-r): Stone Co-Founder/President Steve Wagner, City of San Diego Mayor Jerry Sanders, San Diego City Council President Pro Tem Kevin Faulconer, Congressman Brian Bilbray, Stone Co-Founder/CEO Greg Koch

FIVE QUOTES
Steve Wagner (President & Co-Founder): “This is our first ever World Bistro & Gardens in the City of San Diego proper, so that is very special for us.”

Jerry Sanders (City of San Diego Mayor): “If Disneyland were to say, ‘We’re going to open in San Diego,’ I’d say, ‘No, we’ve already got Stone.’”

Kevin Faulconer (City of San Diego Council President Pro Tem): “I’m a very happy council member today.”

Brian Bilbray (R-CA 50th District): “This is something that we’re going to talk to our grandchildren about.”

Greg Koch (CEO & Co-Founder): “There have been surprisingly difficult times, but I think we’ll have a result that is surprisingly rewarding.”
STONE IN THE NEWS
The sister location of Stone Brewing World Bistro & Gardens - Liberty Station, located in Escondido, attained one of just eight total Sustainable Sites Initiative (SITES) certifications nationwide this past month. SITES was created in 2005 to fill a need for guidelines and recognition of sustainable landscapes based on their planning, design, construction and maintenance. The project team includes Stone Brewing Co. (Greg Koch, CEO and Co-Founder), Schmidt Design Group, Inc. (Glen Schmidt, FASLA, Landscape Architect), Hamann Companies (John Belzer, General Contractor), Landscape Plus (Matthew Jerman, Landscape Contractor) and Spear & Associates, Inc. (Danny Abade, Civil Engineer).
Temecula-based brewers off to a fiery start

By Clay Spiegel, ReviewBrews.com
Photos by Brian Tasker Photography

With all of the breweries popping up across the country, it’s easy to question what makes Temecula’s Ironfire Brewing Company different from the others. What makes John Maino and Greg Webb — founders, owners and head brewers — poised for success isn’t necessarily what makes them different, but what makes them the same: Both got their start at Ballast Point, which was named the top small brewery in the world at the 2010 World Beer Cup. They not only learned how to brew great beer, but also how to run a brewery. This lies in contrast to a growing trend in the United States where home brewers with minimal to no professional experience seek to create a second career in the craft beer industry. There’s nothing wrong with these breweries though. In fact, it’s very easy to love them and admire someone following their passion to this level. However, the foundation of knowledge on
which they’re building their brand will make them stand out; before they even drilled a single hole into the floor of their new space, they had brokered contracts for hops to ensure they would have more than enough to brew their flagship beers through 2015.

Maino and Webb released their beer to the public for the first time at Brew-Ligio’s one-year anniversary celebration in Murrieta, California on September 1. They said the feedback was great, and they took tremendous pride in the news that their beer was better than beer from both Hangar 24 and Stone Brewing Co. At the Orange County Brew Ha Ha a week later, they ran through their beer with two hours left in the festival. Since then, they have managed to get their beers featured at multiple bars in San Diego. They now have 20 accounts in Temecula, Murrieta, San Diego and Orange County, and they plan to have 22 oz bottles available by the end of October. The eye-catching logos designed for the bottles feature a western, rugged theme, and are intended to push the brand in your face.

Ironfire will have four flagship beers from the start: Summer Pale Ale, Gunfighter Gold, 5150 IPA and 6 Killer Stout. In addition, we will see some other consistent, regular IPAs, a few more dark beers than your average Southern California brewery, and some nice big, barrel-aged beers. Their first beer to be put in barrels is an Imperial Porter; I had the opportunity to taste this one, and think it has great potential after aging in Jack Daniels barrels for 9-12 months. They will be pouring a cask of this Imperial Porter—brewed with 120 pounds of local avocado honey—over Maker’s Mark-soaked oak chips at the SD Tap Room in Pacific Beach on October 3.

The current brewery space is 4,700 square feet, and by law in Temecula, they can only use 15% of that for a tasting room. The goal of this space is to make you feel like you’re inside a brewery, as simple as that sounds; the beautiful hand-made bar looks like a giant stretched-out barrel, and they’ve lined the edge of the space with barrels of aging beer. When the tasting room opens (by mid-October), they plan to serve eight Ironfire beers, cold water, plus free soda for designated drivers.

The main focus for Maino and Webb, however, is production. The current brewing capacity is 1,500 barrels, but they plan to start with about 800 barrels in their first year. Eventually they’d like to get to between 10,000-15,000 barrels annually. Also on the horizon are collaborations with Ballast Point, with whom they’ve maintained a great relationship. When Maino and Webb informed the higher-ups that they were leaving to open up their own brewery, they imagined the bridge of good will crumbling. Instead, they stayed on to train their replacements and have received tremendous support throughout the brewery-building process.

Ironfire Brewing Company is located at 42095 Zevo Drive, Suite #1, Temecula, CA 92590. Visit their website at ironfirebrewing.com.
When the coastal waters near San Diego begin to warm up each year, anglers anticipate the return of the Albacore tuna, known locally as Longfin. As the days grow longer and warmer, locals and visitors alike begin dreaming of those San Diego summers. This traditional German Style Helles is a great complement to any cuisine, and the ideal choice for a warm-weather day.

Longfin Lager
Now Available