AUG 18TH | 16 OZ. CAN RELEASE!
AT THE ALPINE TASTING ROOM

MOSAIC
CITRA
SIMCOE

HFS

6.5% ABV
INDIA PALE ALE

HOLY F**%ING S#^T
Next month!
FRIDAY NIGHTS - BOARDS AT 7PM

Step aside, Cinderella. The true rags-to-riches story is Ballast Point.
A humble hobby in 1992, it’s now the city’s #1 brewer, expanding nationwide with plans to open the first ever brewery at Disneyland.

If you ask us, the happiest place on Earth is still right here on San Diego Bay with Ballast Point.

(619) 234-4111 | FLAGSHIPSD.COM/HOPS

FRIDAY NIGHTS - BOARDS AT 7PM

Step aside, Cinderella. The true rags-to-riches story is Ballast Point. A humble hobby in 1992, it’s now the city’s #1 brewer, expanding nationwide with plans to open the first ever brewery at Disneyland.

If you ask us, the happiest place on Earth is still right here on San Diego Bay with Ballast Point.

(619) 234-4111 | FLAGSHIPSD.COM/HOPS
Chemical Safety in the Brewhouse

- Essential elements of a Hazard Communication Program
- Brewery Hazard ID - Where is the hazard in my operation?
- New chemical labeling requirements
- How to put together a Respirator Protection Program
- Best practices for choosing Personal Protective Equipment
- Safety Q&A

MOTHER EARTH BREW CO.
206 Main Street Vista, CA 92084

FREE for LOCAL BREWERIES
Food & drinks Provided
August 27
3pm-4pm
RSVP: Desiree by Aug. 15th
dbeddoes@thezenith.com or 619-278-7873
**The WC Team:**

<table>
<thead>
<tr>
<th>Role</th>
<th>Name</th>
<th>Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Publisher</td>
<td>MIKE SHESS</td>
<td><a href="mailto:mike@westcoastersd.com">mike@westcoastersd.com</a></td>
</tr>
<tr>
<td>Executive Editor</td>
<td>RYAN LAMB</td>
<td><a href="mailto:ryan@westcoastersd.com">ryan@westcoastersd.com</a></td>
</tr>
<tr>
<td>Editor-at-Large</td>
<td>BRANDON HERNÁNDEZ</td>
<td><a href="mailto:brandon@westcoastersd.com">brandon@westcoastersd.com</a></td>
</tr>
<tr>
<td>Art Director</td>
<td>KAYLA COLEMAN</td>
<td><a href="mailto:kayla@westcoastersd.com">kayla@westcoastersd.com</a></td>
</tr>
<tr>
<td>Advertising Executive</td>
<td>MARK STEPHENS</td>
<td><a href="mailto:mark@westcoastersd.com">mark@westcoastersd.com</a></td>
</tr>
<tr>
<td>Media Consultant</td>
<td>TOM SHESS</td>
<td><a href="mailto:thomas.shess@gmail.com">thomas.shess@gmail.com</a></td>
</tr>
<tr>
<td>Columnists</td>
<td>BETH DEMMON</td>
<td><a href="mailto:beth@bethdemmon.com">beth@bethdemmon.com</a></td>
</tr>
<tr>
<td></td>
<td>IAN CHEESMAN</td>
<td><a href="mailto:icheesman@gmail.com">icheesman@gmail.com</a></td>
</tr>
<tr>
<td></td>
<td>GONZALO J. QUINTERO, ED.D.</td>
<td><a href="mailto:drqcbs@gmail.com">drqcbs@gmail.com</a></td>
</tr>
<tr>
<td>Contributors</td>
<td>AUBREE MILLER</td>
<td></td>
</tr>
<tr>
<td></td>
<td>JIM SULLIVAN</td>
<td></td>
</tr>
<tr>
<td></td>
<td>KEATON HENSON</td>
<td></td>
</tr>
<tr>
<td></td>
<td>KRISTINA YAMAMOTO</td>
<td></td>
</tr>
<tr>
<td></td>
<td>SERGEY KOLIVAYKO</td>
<td></td>
</tr>
<tr>
<td></td>
<td>TIM STAHL</td>
<td></td>
</tr>
</tbody>
</table>

**Table of Contents:**

8, 10 BREWS IN THE NEWS
12-13 PROHIBITCHIN’: HOPSBAUER
17-24 HALF YEAR REVIEW
26-27 HODAD’S BREWING
29-31 BEER IN THE HEADLIGHTS: WILD BARREL
32 DOCTOR’S OFFICE: BEER ETIQUETTE
34-35 PLATES & PINTS: EL JARDIN
38-39 THE PUBLICAN: DENNIS BORLEK
42-43 SLO BEER: SILVA BREWING
44 LOCAL BEER EVENTS

*OUR MAPS AND DIRECTORIES ARE IN THE SHOP… STAY TUNED!*  

**ON THE COVER:**
Latchkey Brewing opened in April, in the space vacated by Acoustic Ales. Read about the first half of 2018 starting on page 17. Photo by Tim Stahl

**TOUCH BASE WITH US:**
info@westcoastersd.com
A HOP-HEAVY, UNFILTERED, HAZY LITTLE THING CALLED IPA.

Contact us for this or ask about our other fine products.
E jareds@marksteinbeer.com  P 760-744-9100
Locally owned and operated in San Marcos, CA.

Follow us @culturebrewingco
Solana Beach | Ocean Beach | Encinitas

Two new can releases each month! This month grab 4-pack pints of the Mexican lager and coffee IPA

Drink Local

Tap That Tap Room
20 SD-only craft drafts Bottles for on-premise tasting or to go

Kegerator
Sales, rental & maintenance

Beer Delivery
Keg home delivery & installation

Have draft beer in your home or at your next gathering.

Rent To Own
Starting at $29.99/month
Our inventory includes jockey boxes, direct draw systems & a great keg beer selection!

Like us on Facebook!
facebook.com/tapthatkeg  760-433-4TAP | TapThatKegNow.com

Open Sun-Wed 11:30am-12am, Thurs-Sat 11:30am-2am
VISIT OUR SAN DIEGO TASTING ROOM AND EXPERIENCE THE SIGNIFICANT ROLE OF YEAST IN BEER.

WHITELABS.COM/SANDIEGO

WHITELABS.COM/SANDIEGO

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs @WhiteLabsTastingRooms

White Labs

DAILY TOURS || ROTATING TAPS || WEEKLY EVENTS
VISIT UNTAPPED FOR OUR CURRENT BEER LIST

9495 CANDIDA STREET, SAN DIEGO, CA 92126

WHITELABS.COM/SANDIEGO

@whitelabs White Labs

Design Build Services

- Project Planning/Budgeting
- Complete Brewery Installations
- Tank Additions
- Stainless Steel Piping
- Steam Systems
- Glycol Systems
- Grain Handling

Current Projects

- AleSmith Brewing Co.
- Golden Road Brewing
- Karl Strauss Brewing Co.
- Port Brewing Co.
- Societe Brewing Co.
- Saint Archer Brewing Co.
- Stone Brewing Co.

Gerald Foster, P.E.
gfoster@prmech.com
www.prmech.com
800.891.4822
San Diego
858.974.6500
Santa Ana
714.285.2600

Engineers & Contractors
CA License #814462
Brewers Association
#900007116
THE HARLOT,
THE FIDDLER,
THE BUTCHER,
THE PUPIL...

...and dozens of other players in our beery cast of characters. All of them are ready to come along and enhance your summertime adventures in 32-ounce aluminum crowlers!

SOCIETE
BREWING COMPANY

8262 CLAIREMONT MESA BLVD
SAN DIEGO, CALIFORNIA 92119

@societebrewing
www.societebrewing.com

South Park
BREWING COMPANY

TACOS LA MEZCLA

SMALL BATCH BEERS • WORLD CLASS TACOS
1517 30TH ST. SAN DIEGO, CA

HAMILTONS
TAVERN

San Diego • California

EST. 2006

FOLLOW US TO GREAT BEER

@TACOS_LA_MEZCLA • @SOUTHPARKBREWCO • @HAMILTONSTAVERN
Once a year since 2013, hop growers Loftus Ranches and YCH Hops craft a unique blend of hops to support ALS (Amyotrophic Lateral Sclerosis) research. Brewers who contact the Ales for ALS team receive the hop blend, free of charge, in exchange for donating $1 of each pint sold to the ALS Therapy Development Institute. Breweries have raised $1.75M since the program’s inception.

More than 150 domestic operators are participating this year, including nine in San Diego.

Carlsbad breweries Pizza Port and Burgeon Beer both crafted their beers in honor of Kelvin Fries, a San Diegan brewer who passed away last year from ALS. Pizza Port’s “Honey Nut Beerios” features plenty of wheat plus local grapefruit honey, and was tapped on July 18. Burgeon’s “Kelvin Strong IPA” also went on tap in July.

“Hop Hop Horray IPA” at Mission Brewery is a passion project for lead brewer Jeremy Castellanos; a family member of his died from ALS several years ago. Castellano used a pilsner base malt to allow the hops to shine through. He expects the beer to be available through part of August.

Three local beers reference Lou Gehrig, the Yankees baseball player who lived with the disease until 1941. The “Bronx Bomber” hazy IPA at Pizza Port Ocean Beach clocks in at 6.8% ABV.

“I really enjoyed working with the hop blend this year,” said OB head brewer Matt Palmer. “There’s this amazing orange character you get, like fresh, Navel orange.”

At South Park Brewing, both of their Ales for ALS beers are named Tower of Strength, in remembrance of Gehrig’s famous 1939 speech (transcribed below). “Vol 1” is a clear, 6.9% West Coast IPA, and “Vol 2” is a 7.3% hazy IPA. Both were on tap as of mid-July.

More local Ales for ALS beers include The Apothecary Ales for ALS IPA (6.5%) at Societe Brewing, 2018 Stone Liberty Station ImperiALS IPA (8.5%), as well as creations by Kilowatt Brewing in Kearny Mesa and SR76 Beer Works in Valley Center.

In response to the June issue “Doctor’s Office” column focusing on Ballast Point’s Made in San Diego beer, the San Diego Brewers Guild provided West Coaster the following statement and message from the membership committee:

The San Diego Regional Economic Development Corporation and Ballast Point Brewing Co. produced “Made in San Diego,” a beer which aims to “support local entrepreneurs that have the same dream of growing a business right here in this life-changing community.” However, in choosing to partner with Ballast Point Brewing Co., the EDC sent a message to the more than 130 entrepreneurial, independent craft breweries.
TOM HAM’S LIGHTHOUSE PRESENTS:

HAPPY HOUR
ON THE BAY

“32 CRAFT BEERS ON TAP DAILY”

MONDAY - FRIDAY
{ 3:00PM - 6:00PM }

DRINKS
$1 OFF WINES BY THE GLASS
SELECTED BEERS 8oz. $3 / 16oz. $5
$2 OFF CRAFT COCKTAILS

FOOD
$1 OYSTERS (DAILY SELECTION)
$2 OFF SMALL BITES
$3 OFF APPETIZERS

VISIT OUR SISTER RESTAURANT BALI HAI RESTAURANT

760.796.7999
PremierStainless.com
info@premierstainless.com

WWW.TOMHAMSLIGHTHOUSE.COM | 619-291-9110

COMMON THEORY
PUBLIC HOUSE
SAN DIEGO, CA

OPEN AT 11:30AM
7 DAYS A WEEK

4805 CONVOY STREET SAN DIEGO, CA 92111

WWW.COMMONTHEORYSD.COM
COMMONTHEORYSD /COMMONTHEORY
While Ballast Point Brewing Co. is a company born in America's Finest City with a legacy to the brewing community, it is now fully owned and operated by a New York-based international beer conglomerate Constellation Brands, which produces global beer brands such as Corona, Modelo and Pacifico.

The partnership to brew “Made in San Diego” exclusively with Constellation Brands-owned Ballast Point Brewing Co. instead of a locally owned brewery is not representative of our region’s independent craft brewing community and does not support the San Diego Brewers Guild mission. Our organization represents more than 130 small, independent craft breweries which comprise $870,000,000 in economic impact and 5,665 jobs for San Diego (2017 Economic Impact Report, issued by California State University San Marcos), yet the EDC is working with ONE beer company that’s funded and supported by a multinational conglomerate.

We are committed to protecting the hard-earned reputation of local independent beer companies and educating consumers on the importance of purchasing from craft brewers, as defined by the Brewers Association. “Made in San Diego” is a beer that further creates confusion in the marketplace by inaccurately using ‘craft’ on its label and marketing. Thus, the San Diego Brewers Guild does not support the production, distribution and sales of “Made in San Diego,” brewed by Ballast Point Brewing Co. in partnership with the San Diego Regional EDC.

- Ballast Point became ineligible (not “revoked” or “unwelcomed”) for membership when they sold to Constellation Brands in 2015.
- San Diego Brewers Guild bylaws follow the “craft beer” definition set forth by the Brewers Association and California Craft Brewers Association.
- After Ballast Point became ineligible for membership, the San Diego Brewers Guild Board of Directors worked to create the ‘Brewing Industry Professional’ membership tier, which allows for all San Diego brewing talent to join the organization. In March 2017, brewing company members voted and approved the new tier and the bylaws were amended. Employees from non-independent, acquired brands in San Diego County are welcome to apply for individual membership.

“Our local entries are listed as “San Diego” and “North County, San Diego.” In the first list are 3 Punk Ales, Novo Brazil, Knotty, Bolt, North Park, Home Brewing, Eppig, OB Brewery, Deft, Helix, Benchmark, Pacific Islander, Circle 9, Quantum, Societe, Helm’s, 32 North, Division 23, Intergalactic, Longship, and Burning Beard (incorrectly named as the winner of the “2016 West Coast Brewer of the Year.”) This reader’s choice poll did name their Normcore Pilsner as “Best SD Beer” but the top brewery award went to Societe.

In North County are Second Chance, Culture (Solana Beach and Encinitas), Pizza Port, Burgeon, Lost Abbey (Cardiff and San Marcos), Mason Ale Works (San Marcos and Oceanside), Rip Current, Iron Fist, Booze Brothers, Barrel Harbor, Aztec, Ebullition, Bagby, Horus Aged Ales, Belching Beaver (Oceanside, Vista), and the Belching Beaver Tavern in Vista.

The guide also covers Orange County, Los Angeles County, Central Coast, Inland Empire, and the Imperial and Kern counties. Each section has a one-page map to show where the breweries are located.

A companion guide to Northern California focuses on North Coast, The North and East, On (And Off) I-80, Wine Country, East Bay, San Francisco and Marin, and South Bay and Santa Cruz.
LEARN THE SCIENCE OF BREWING FROM LOCAL EXPERTS

SAVE ON WORKERS COMP INSURANCE

619-254-0909
PHILLIP ARRINGTON
CLIENT CONSULTANT

WWW.ENGINEERING.ORG

WWW.CORONADOBREWING.COM

VISIT US
CORONADO PUB
BREWERY & RESTAURANT
170 Orange Ave
Coronado, CA 92118

IMPERIAL BEACH
PIERSIDE RESTAURANT
875 Seacoast Dr.
Imperial Beach, CA 91932

SAN DIEGO
TASTING ROOM & KITCHEN
1205 Knoxville St.
San Diego, CA 92110

Tasting Room & Kitchen is Now Open!
LIZ BAUER didn’t just fall into the craft beer industry – she was kicked into it. I mean that literally; while working as a horse trainer in southeastern San Diego, a client’s horse kicked her squarely in the chest. After that, “time for industry change became urgent,” she quips.

Bauer didn’t need a physical excuse to make the transition from beer hobbyist to professional. She describes it as her destiny. “How’s this for a beer background: I have mostly German heritage, I was born in Wisconsin, lived in beer meccas Portland and [the] San Francisco Bay Area as a kid, and then high school in San Diego.” After college, she discovered her love of craft beer via her parents’ fridge, which was stocked with O.G. local brews from Stone Brewing and Karl Strauss. From there, her self-described “consistent hobby” evolved from weekly trips to Alpine Beer Company until November 2017, when Hopsbauer was born.

Today, Bauer is the head of Hopsbauer, San Diego’s only female-owned hops broker. They provide hops to breweries all over San Diego, across the U.S., and even Mexico. She’s also one of the organizers of the San Diego Hop Growers Association, employee at Carlsbad’s Rouleur Brewing Company, and single mom of three. Basically, she’s a badass. Here’s her story.

First off! What exactly is a hops broker?

A middleman (or in my case, woman) who brings hops from growers and big suppliers to the brewery customer. With so many breweries in San Diego, and most of them small and/or new, there is a need for a local, small hops supplier to support craft brewers. I have access to over 150 hop varieties and I’m able to offer these even to the smallest brewery or big home brewer.

What does a day in the life of a hops broker look like?

My work day changes day to day, which makes it such a fun and interesting job. I attend seminars, workshops, meetings, and conferences on beer and hops. I take purchase orders and coordinate shipping. I make deliveries. I visit breweries — that’s actually my favorite part of my job, just talking with
bakers about their needs and helping wherever I can. Once people meet me in person and see how much I’m in love with this industry, they know I’m on their side and want the best for them with or without a sale.

Where do you source your hops from?

Hopsbauer has just a few main sources for pelleted hops year round. One of them, Northwest Hop Farms, helped me get my start as a hops broker, and they continue to be a huge support (and are great friends too). Hopsbauer is their sole distributor for California and Mexico. For fresh hops once a year, I’m helping to connect brewers to local San Diego hop yards, or if the brewer needs more than 200 pounds and/or wants fresh El Dorado, Mosaic, Citra, or Idaho Gem, Hopsbauer will have it shipped in overnight.

What are some popular hop varietals you see trending right now, and what do you foresee for the future?

Galaxy in particular has surprised everyone with its popularity. That Australian variety, along with other Southern Hemisphere hops, will continue to be used heavily. Brewers and consumers in San Diego are always looking at what’s new, what’s the next big thing in hops. I am proud to announce that Hopsbauer is currently working with ZA Hops’ Greg Crum to bring aroma hops from Slovenia to the U.S., Canada, and Mexico craft beer markets. Greg Crum was the main guy importing South African hops for American craft breweries before he got over run by AB-InBev. Greg and I are most interested in four new aroma hops from Slovenia. They have rad names too which should help us, and breweries, with marketing them. Styrian Cardinal, Fox, Wolf, and our favorite: Dragon!

Can you tell us about the San Diego Hop Growers Association?

SDHGA was formed in 2015, headed up by Eric March of Star B Buffalo Ranch and Hop Farm. Eric was growing hops for many years before that, back when no one believed hops could grow here. Compared to the large hop growing regions of the world, San Diego is growing hops on a very small scale. With so many breweries here, the niche that we fill is with fresh hops used for wet hop beer just one time a year. It’s very special that we are able to provide a local beer ingredient to a county that loves hops and craft beer. There are twelve SDHGA grower members today. I know there are a lot more people growing hops, and if they want to be listed on our website they should contact me at HopsBauer.com.

The original goals of the organization were to connect growers for sharing information on all things pertaining to a small scale hop operation, and to help each other market their fresh hops to local brewers for wet hop beers. Now we are doing all that and we are focusing much more on connecting San Diego brewers with local hops. I’m creating a new, brewer-friendly website that will make it easy for a brewer to look up all the information they need for getting their fresh hops. It’s only one time a year we get to showcase local hops and San Diego has tons of room for wet hop beer to grow.

Tom Nickel [of O’Brien’s Pub and Nickel Beer Company] has been doing an incredible job with promoting wet hop beer in San Diego. Tom runs a wet hop beer festival every year featuring his and other breweries’ wet hop beers and the San Diego hop yards they got fresh hops from. Tom has offered sharing his expertise to any brewer needing guidance on their first wet hop beer. We all encourage more breweries to do wet hop beers this summer and when they’re ready starting in August, we as loyal craft beer drinkers need to go out and drink them. When they’re gone, they’re gone! [But] wouldn’t it be rad to have San Diego breweries enter our best wet hop beers for GABF?

Are there any women in beer who inspire you?

Locally we are lucky to have so many incredible women in this industry! Jill Davidson is my hero for connecting the San Diego Brewers Guild and San Diego hop growers. More events featuring local hops are in the works because of her determination to help everyone here and she happens to have a special fondness for local hops.

Silvia Sanchez is a Hopsbauer sales representative in Mexico. She is energized by the rapidly growing craft beer scene where she lives in Baja and is thrilled to be supporting talented Mexican brewers. I really enjoy her spirit and determination to succeed in this male dominated industry.

Jackie Beard is a humble genius who works in the lab for Bale Breaker Brewing Company in Yakima. Actually, there are a ton of women working at Bale Breaker. I encourage everyone to support them when in Yakima. Damn good beer too! Jackie is in the Pink Boots Society and won the full scholarship to attend the Barth Haas Hops School we met at in August.

What are some of your future plans?

One of my plans for Hopsbauer is to create a women in craft beer festival. I’m looking at modeling it after the Siris Cask Festival in British Columbia, Canada (which features beer made exclusively by women). [Personally], I am not a brewer, and while I am eager to learn all that I can about brewing, I have no desire to be a professional brewer. I could see myself getting into home brewing later. I have the hop hook ups for it already!

Know someone who deserves to be featured in an upcoming column? Nominate them by emailing beth@bethdemmon.com.
MASON ALEWORKS
Tasting Room + Kitchen
5550 Carmel Mountain Road, San Diego, CA 92130

OPEN NOW
MASONALEWORKS.COM
Over 650
Craft Beers
Properly Stored
Freshest IPA’s
Cellar Releases
No Macros

BOTTLE SHOP

Browse our selection online & choose local pick-up

Cider • Mead • Sake • Glassware • Gourmet Chocolate • Sodas • Knowledgeable Staff

3334 Adams Avenue • Normal Heights • (619) 795-2463 • BineandVine.com

Over 450
Quality Wines
Hand Selected
Natural Wines
Small Production
Lots of Great Values

AMERICAN HAND CRAFTED BEER & SPIRITS

BNS
BREWING & DISTILLING CO

NEW TASTING ROOM HOURS!
Monday-Thursday 12pm-9pm
Friday-Saturday 12pm-10pm
Sunday 12pm-6pm

10960 Wheatlands Rd, Santee, CA 92071
BNSbrewing.com | BNSBrewingAndDistilling | BNSBrewing
For event space please contact Alex at alex@bnsamerica.com

CELEBRATING ANOTHER WIN FOR OLE PROSPECTOR!

OLE PROSPECTOR
2018 WORLD BEER CUP
GOLD MEDAL
AMERICAN-STYLE AMBER/RED ALE

Join us in our tasting room and sample some of our Award Winning beers and small batch spirits. Enjoy rotating food trucks all week long, and live bands every Friday and Saturday nights.

AWARD WINNING BEER

GOOD TIMES

FOOD TRUCKS

LIVE BANDS

Workers’ Compensation Insurance Program

Competitive rates

Insurance premium credit available for membership in a recognized Brewers Association

Insurance carrier & agency expertise in the craft beer industry

The Zenith
Workers’ Compensation Specialists

BREW-INSURE.com
Specialized Insurance for Microbreweries, Pubs, & Taverns

Contact BREW-INSURE.com at 760-809-8510

for more information & a FREE QUOTE

For Zenith Insurance Company contact Steve Bagby at
619-686-2954 or sbagby@thezenith.com

Zenith Insurance Company/ZNAT Insurance Company 21255 Califa Street, Woodland Hills, CA 91367. All rights reserved. Zenith and TheZenith are registered US service marks.
This year is flying by, with June 30 signaling the halfway point of 2018, so we thought we'd take a mid-summer break to review some of the local beer happenings thus far.
A dispute between partners led to the closure of 11-year-old Oceanside Ale Works, which briefly re-opened in March before shuttering again.

GREEN FLASH BREWING CO. pulled distribution out of multiple states and laid off 15% of its workforce in January, foreshadowing future troubles for the Mira Mesa-based business.

Torrance-based ABSOLUTION BREWING soft opened “Absolution by the Sea” in the former La Jolla Brewing Company space. The company celebrated four years in March.

LONGSHIP BREWERY debuted their Pint-Sized Lecture educational series, which ran through May. The talks will be back Sunday, September 16, focusing on the history of beer styles.

San Marcos’ WILD BARREL BREWING held a grand opening celebration; read more about them on page 29.

 Booze Brothers debuted their OWL FARM line with a variety of beers that take inspiration and ingredients from cider, mead, wine, and cocktails.

The Point Loma WATERFRONT BIERGARTEN satellite tasting room by Eppig Brewing officially opened on February 9 with a large patio and great views of the bay.

In February, after more than three years of stop-and-go construction, the ambitious DEPOT SPRINGS brewery/distillery/live music venue project in La Mesa was officially ended before it truly began. In July, news broke that the Cohn Restaurant Group would be taking over the 25,000-square-foot space, finalizing a 15-barrel system to create beers under the DRAFT REPUBLIC BREWING brand.

STONE BREWING filed a lawsuit against MILLERCOORS, claiming that the recent re-brand of Keystone’s can and packaging breaks ‘KEY’ and ‘STONE’ apart, while emphasizing STONE, thus infringing on the Escondido brewery’s trademark. In April, MillerCoors responded by claiming they’d used STONE and STONES as nicknames since 1995, a year before the San Diego brewery opened.

A blind triple IPA competition at HAMILTONS TAVERN resulted in a podium occupied by PIZZA PORT beers. First place: Pizza Port Carlsbad Thruster; second place: Pizza Port Bressi Ranch Blinky; and third place: Pizza Port Solana Beach Riggity Wrecked. Rounding out the top five were Knee Deep Simtra (fourth) and Russian River Riverport Younger (fifth). The final scores were tabulated based on rankings of eighteen beers by more than 50 drinkers, with a portion of proceeds going to the Sonoma Pride Fundraiser for victims of the October 2017 fires.

Nacho Cervantes began brewing at THE BELL MARKER in mid-March, after 11 years at Pizza Port. The Bell Marker had taken over the spot vacated by downtown’s The Beer Company.

After an unexpected December 31 closure, SPECHOPS BREWING left a great brew system unattended in Vista. In March, BEACH GREASE BEER CO. opened in their place, having been contract-brewing at Mission Brewery up until that point.

INTERGALACTIC BREWING celebrated a “grand re-opening” party in late March, with the intention of downsizing the business into a smaller suite where they could begin producing ciders on-site. However, on July 23, the company announced via Facebook that July 31 would be their last day in business.

Surely one of the biggest stories of the year (so far) was the asset foreclosure of GREEN FLASH in late March, with a new LLC taking over operations by the beginning of April. In May, 14-year Anheuser-Busch veteran Michael Taylor took over as CEO. And although Cellar 30 official closed in March, Green Flash’s Mira Mesa facility...
soldiers on, as well as the ALPINE BEER CO. brand and locations.

The BREWERS ASSOCIATION released the list of 2017’s top 50 craft brewing companies by sales volume on March 14. Locals making the cut included Stone (#8), Karl Strauss (#41), and Green Flash (#43).

INTERNATIONAL WOMEN’S COLLABORATION BREW DAY celebrated its fifth anniversary on March 8. Local participants included Culture, 2kids, Burgeon, Alpine, Burning Beard, Ballast Point Home Brew Mart & Little Italy, Pariah, TapHunter, QUAFF, and The Women’s Craft Beer Collective.

Oceanside brewery MIDNIGHT JACK unveiled THE ECHO ROOM, a live music venue that also hosts comedy nights. Stop by for Open Mic on Wednesdays.

APRIL

The CALIFORNIA CRAFT BREWERS ASSOCIATION (CCBA) hosted their spring members conference in San Diego, with more than 550 brewery owners and staff, 50 exhibitors, and 21 educational opportunities. The welcome reception was held at Coronado Brewing’s HQ. The CCBA is now gearing up for their big summit in September.

The tasting room for CALIFORNIA WILD ALES opened in Sorrento Valley, joining Karl Strauss and New English. Their most recent release, Cherry Cobbler, aged in wine barrels for almost a year, and includes more than three pounds per barrel of cherries, plus cinnamon and vanilla.

LATCHKEY BREWING came online at the former site of Acoustic Ales, at the historic Mission Brewery Plaza. Head brewer Anthony Beach has plied his trade for Green Flash, Ballast Point Scripps Ranch, plus San Jose’s Hermitage Brewing and Sunnyvale’s Faultline Brewing. An outdoor space is in the works, in addition to the 1,500-square-foot tasting room.
After a five-year run, **FALLBROOK BREWING** shuttered in April. When asked what he liked most about the business, Chuck McLaughlin replied, “The best thing about it has been all of the amazing people we’ve met and the friendships that we’ve made.” Before closing, Fallbrook embarked on a series of collaboration beer releases.

**PACIFIC BEACH ALEHOUSE** marked 10 years in Pacific Beach in late April, having temporarily shut down after a February 2015 fire. Standard beer flights now include Law Street Lager, Slomo Saison, Kate Session IPA, Rockfish Red Ale, and Soledad Stout.

In Poway, **LIGHTNING BREWERY** re-opened as a nano-brewery. Owner Jim Crute, a Ph.D. biochemist, is a frequent participant in the Fleet Science Center’s “Two Scientists Walk Into a Bar” event, with the next iteration taking place on October 11.

San Diegan brewers earned 50 medals, plus five honorable mentions, at the **LOS ANGELES INTERNATIONAL BEER COMPETITION**, including three gold medals each for Chula Vista’s 3 Punk Ales and North Park-based Eppig Brewing. Resident and Second Chance each brought home two golds.

After years of planning, Pacific Beach’s **AMPLIFIED ALE WORKS** took over the space below their second story pub to open **AMPLIFIED BACKSTAGE BEER LOUNGE**, an events-focused tasting room.

**ROCK BOTTOM LA JOLLA** commemorated 20 years in business with a special Golden Belgian Strong Ale release, plus live music by Rifftide, a band that includes Karl Strauss’ Brewmaster of Research and Development Paul Segura.

The Brewers Association named **BAY CITY** and **NOVO BRAZIL** as two of the fastest growing craft breweries of 2017, according to their data. “With 5 percent growth overall for small and independent brewers in 2017 and microbreweries and brewpubs delivering the majority of that, we wanted to spotlight some of the breweries driving that growth,” said Bart Watson, chief economist, Brewers Association.

“As the growth base for craft becomes more diffuse, these fast growing brewing companies illustrate that a diverse set of success stories still exist.”
CALLING ALL LOVERS OF SAN DIEGO CRAFT BEER AND GOURMET BURGERS

TAKE A LOCAL BREWERY TOUR FROM YOUR BAR STOOL AT THE ALL-NEW BREW30 CALIFORNIA TAPS

Now open in downtown, Brew30 California Taps features 30 rotating taps dedicated to local breweries and distilleries. Enjoy a gourmet burger, watch a game and experience San Diego’s award-winning craft beer all under one roof.

brew30.com  1 Market Place, San Diego CA 92101  (619) 232-1234
Self-park at Grand Hyatt San Diego for 3 free hours with validation when you visit Brew30 California Taps
For the third straight year, local homebrew club QUAFF won HOMEbrew CLUB OF THE YEAR at the American Homebrewers Association’s Homebrew Con. This year’s convention saw 3,517 homebrewers from 50 states and 18 countries enter 8,405 beers.

CORONADO BREWING announced plans to sell the MONKEY PAW Brewing brand. “While we were excited about the potential of Monkey Paw, the decision to sell came from the need to refocus our energy toward Coronado Brewing” said Brandon Richards, CEO. The company will continue to run Monkey Paw while offers are entertained.

MASON ALE WORKS debuted their Carmel Valley tasting room and kitchen, which has a full bar and a variety of beer cocktails that include Mason beer. Mason Carmel Valley joins the company’s other locations in Oceanside and San Marcos, as part of the 3 LOCAL BROTHERS (3LB) group.

The SOUTH BAY CRAFT COALITION, a group comprising of members of National City’s local government, members of the National City Chamber of Commerce, and various local business people held a half-day conference at Telefonica Gastro Park in Tijuana. The event was to inform a group of invited brewery owners and brewers from Tijuana, Ensenada, and Mexicali of the potential opportunities that now exist for establishing breweries and tasting rooms in National City. There is a desire to attract wine makers, too.

At the WORLD BEER CUP, seven local breweries received awards. BNS, Monkey Paw, and Societe won gold, while Ballast Point Scripps Ranch, Karl Strauss 4S Ranch, Rip Current, and Rouleur all got bronze.

San Diego County breweries won 18 gold, 22 silver, and 21 bronze medals at the SD INTERNATIONAL BEER FESTIVAL & COMPETITION. The most prolific winners were BELCHING BEAVER BREWERY, which won four total medals, three of which were gold, and PIZZA PORT, which also collected four medals, one of which was gold. SD brewers swept three categories: Brett & Other Sour Beer, Australian/International-style Pale Ale, and Bold Stout.

BAY CITY began releasing radlers as part of a spring/summer series, including versions inspired by Palomas, Creamsicles, and Mules, plus flavors like Lemon Pomegranate, Watermelon Mint, and Passionfruit-Orange-Guava.
TapRoom

Pacific Beach Beer Co. North Park

Coming soon to North Park / Univ Heights
(across from Live Wire)

#indiebeer
#battenbeer
North Park bar **TORONADO** held a nearly week-long 10-year anniversary party in late May, showcasing beers from The Alchemist, Cellarmaker, El Segundo Brewing, Russian River, Sante Adairius Rustic Ales, and The Lost Abbey.

The third season of **WHAT’S ON DRAFT?** commenced on May 13, with new episodes coming out every other Monday. The most recent video cheekily focused on the haze craze.

**JUNE + JULY**

**COUNCIL BREWING** opened in place of Finest Made Ales (previously known as Butcher’s) after acquiring the location in the spring. The 7-barrel system in Santee will produce mostly IPAs as the company’s rotating can series continues. Expect more collaborations with other local breweries as well.

As the temperature rises, sessionable beers are gaining in popularity. Last month’s list of more than **400 BEERS 5% ABV AND BELOW** can be viewed on our website via bit.ly/5percentandbelow.

Barrio Logan’s **ALTA BREWING** briefly shut down after co-founding head brewer Brett Stampf resigned. At time of press, we’d learned that the brewery is now open again under owner John Bull.

**AMPLIFIED ALE WORKS** took over the Halcyon and Stella Public House location in the East Village to open their own kitchen and beer garden. The company plans to do plenty of barrel aging there, along with coffee roasting.

At the **CALIFORNIA STATE FAIR COMMERCIAL BEER COMPETITION**, San Diegans brewed up 23 award winners. The State Fair took place in Sacramento from July 13-29, with the Best of California Brewfest on Saturday, July 21.

**SAINT ARCHER** opened their satellite tasting room in the Leucadia area of Encinitas, joining The Lost Abbey’s Confessional (Cardiff), and Culture Brewing. Modern Times Beer’s “Far West Lounge” eatery should also open there later this year.

To coincide with Comic-Con, **NORTH PARK BEER CO.** released a small-batch hazy IPA complete with glitter-infused activated charcoal... and the reaction was divided. “R U Afraid of the Hazy?” even came with a warning that the charcoal could affect any medication you’d recently taken.

**BENCHMARK BREWING** was finally able to open their satellite tasting room in Bay Park. Local art will adorn the walls, while conflicting state and city building codes have made it difficult to make use of the covered back area.

***NPBC's R U Afraid of the Haze? divided opinion among beer drinkers. Photo by Mike Shess***
NO JOB TOO SMALL, DIAMOND CAN DO IT ALL.
EQUIPMENT RENTALS FOR YOUR SPECIAL EVENTS.
1-888-744-7191

RESTROOMS  FENCING  POWER  PUMPING
info@diamondprovides.com  www.diamondprovides.com

CHEERS,
WE'RE HIRING!
apply today at
taphunter.workable.com

Churchill’s
Pub and Grille
50 craft taps, 2 casks, and 100s of bottles
Scratch Kitchen
Craft Without Compromise
887 W. San Marcos Blvd San Marcos, CA
760-471-8773  churchillspub.us

Got Water?
Palomar Mountain Spring Water provides manned water stations through stainless steel potable water trucks or water towers. On the spot. Visitors fill their own bottles or cups, so no trash.
Call us to learn more 1 800 227 0140
www.palomarwater.com
A family business delivering spring water from the source.

SETTING SUN
SAKE BREWING
COMPANY:
WHERE BREWERS
GO TO DRINK
8680 MIRALANI DR IN MIRAMAR
SETTINGSUNSAKE.COM
951-757-1393

MEAD & CIDER
VIKING STYLE
SKÅL!
1042 LA MIRADA CT VISTA CA 92081
WWW.TWISTEDHORNMEAD.COM
With nearly a half-century under their belt and burger-icon status spanning throughout and beyond San Diego, the ownership behind Hodad’s could have went with consultants and a veteran fermentationist when deciding to enter the brewing game. Instead, they did as they always have, keeping things in-house and homegrown, handing the project over to restaurant manager, Marlow Myrmo. It’s fitting since it was Myrmo’s homebrewed beer that inspired the idea for Hodad’s Brewing, a project that’s been in the works for years and is on track to launch in late summer or early fall.

“Marlow has been perfecting his homebrew, bringing in each batch for us to try, and we were really stoked on what he was coming up with, so we just put two and two together,” says Hodad’s headman Shane Hardin. “It all happened very naturally. Between our two restaurants and our five spots in Petco Park, we sell a lot of beer, so why not make our own?”

Myrmo is a native OBecian who started homebrewing in 2013, around the same time he began working for Hodad’s. Positive feedback from coworkers and service industry friends inspired him to expand his knowledge base. He enrolled in San Diego State University’s Business of Craft Beer certificate program while continuing to brew, and now is putting experience gained in both pursuits to work as he completes work on Hodad’s brewery setup, which includes a 10-barrel brewhouse and 60 barrels of fermentation space. All of that is housed in a 3,000-square-foot facility in the Murphy Canyon area. That space is designated solely for production and will not be outfitted with a tasting room. The plan is for Hodad’s Brewing beers to be available exclusively at its parent business’ eateries.

When asked what styles of beers he’ll brew, Myrmo prefers to play it close to the vest. “We’re going to have fun, starting out with a selection of core beers. I love me some West Coast IPA just as much as a traditional German-style hefeweizen. Without giving too much away, we’ll be brewing American and Old World beer styles, brewing not only what we Hodadies like to drink, but most importantly, what our customers enjoy... all while maintaining the quality people have come to expect from Hodad’s.”

“We’re basically looking to accomplish the same thing we already have with our burgers, but with beer — create something honest and satisfying, and replicate the hell out of it,” says Hardin. “I want the beer to be notorious for having the same consistency and quality as our food.”

All of that will stem from Myrmo and his efforts. He has been instrumental in every phase of the startup, from layout design to mechanical aspects and, of course, development of the brewing game plan. He’s often gone the extra mile, fabricating specialty machine parts at a workshop built within the brewing facility. But that’s not the only phase in which he’s gone above and beyond. He’s also exhibited the foresight to immerse himself in the local brewing culture, getting to know local brewers, participating in educational forums put on by the San Diego Brewers Guild, California Craft Brewers Association, and national trade organization the Brewers Association. It’s provided him a wealth of helpful contacts and lessons learned.

Initially, Myrmo’s beers will be available exclusively on draft, with Hodad’s locations continuing to supplement their tap lists with guest beers. Hardin is open to the possibility of canning or bottling down the line. Regardless of format, if the brewing arm of the business is successful, the brewery is designed to allow for installation of plenty of additional fermenters. But for now, it’s all about getting open and getting beer to the Hodad’s locations. Fans can follow their progress on Instagram.

“After a lot of planning and building, we’re excited to offer another rad reason to enjoy Hodad’s,” says Myrmo. “We’re stoked for the opportunity to branch out to new customers and also give loyal Hodad’s fans another reason to come back!”
DRAUGHTING QUALITY BEVERAGES
TapCraft is a San Diego based beverage services company specializing in dispensed beverage systems.
facebook.com/tapcraftsd TapCraft (619) 402-1029

Draught beer, wine, coffee, tea, kombucha, cold pressed juices, craft soda, cocktails and much more.

Design & Install
Maintenance
System Overhaul
Line Cleaning
Parts/Equipment

THE
DRAUGHT
SERVICES
COMPANY
FOR
SAN
DIEGO &
BEYOND ...

TapCraft (619) 402-1029

BREW-INSURE.com
Specialized Insurance for Microbreweries, Brewpubs, & Taverns
Insuring The Industry Since 1999

www.BREW-INSURE.com
For More Info Call 760-809-8510

NOW CANNING!
Mobile Bottling Source LLC
12oz, 22oz, 500ml bottling & 12oz/16oz canning
MobileBottlingSource.com

Finest selection of craft beers, wine & whiskey in Mission Hills
Open until 10PM, everyday.

805 W. Washington St 619-296-2475

THIRD AVENUE
ALEHOUSE
TASTING ROOM + MARKET
Experience San Diego's Finest Craft Beers in the Heart of Chula Vista
@thirdavenuealehouse /thirdavealehouse @thirdaveale
I find it fascinating how language can evolve, and I’m eternally vigilant of this as a writer. After all, I don’t want to be the sort of troglodyte that designates a beer as “dope” when it is clearly “bitchin.” I especially love it when I can use the phenomenon to my advantage. I can tell you a new tasting room is quite fluppity and know that, on a sufficiently long timeline, that nonsense will enter the lexicon. I just have to endure sounding like an ass in the moment, which I’m pretty accustomed to at this point.

There is, however, a dark side to this phenomenon. Much like the pandas who spend their lives too bloated on bamboo shoots to procreate, evolution can occasionally lead us astray. Case in point: “Literally.” Once a word intended to emphasize that a statement was based in reality, “literally” can now also mean a hyperbolized take on the same. In essence, “literally” can also literally mean “not literally.” Go home, English, you’re drunk.
This may seem an odd juncture to launch an impassioned defense of language, but it’s an important one. In a moment I’m going to tell you some very literal things about Wild Barrel Brewing Co. and I refuse to let the fact that either Merriam or Webster are asleep at the wheel mean my words will be misinterpreted.

The tasting room resides alongside a couple other businesses, but in all likelihood the only one you’ve heard of is So Cal Axe Throwing. Much has been made of the brewery’s proximity to it and the potential for tomfoolery that invites. I think it’s important as a representative of local beer media to come out and say that West Coaster is unequivocally against the mingling of inebriation and hurling of bladed projectiles in mixed company. It’s a bold statement, sure, but we stand by it.

The Wild Barrel Brewing Co. facility is, in a word, impressive. The cavernous interior offers a bounty of seating options orbiting a massive (presumably load-bearing) barrel room. More on that later. Everything from the undulating wood panels accenting the westward wall to the color coordinated ceilings lends the space a highly polished and curated feel that captures the essence of its name.

The aforementioned barrel room not only serves as the central hub to the space, it is also, literally, a barrel room. The exterior is even outfitted with staves and hoops. It has all the makings of a kick-ass foudre, apart from the drywall and massive holes to allow people into it. The barrel room even has barrels (in the form of high-top tables) inside the barrel. You hear that, Upscale Restaurants of the World? Litter your boutique dining space with as many decorative barrels as you want, but it’s still just a room with some barrels in it. THIS is a goddamn barrel room. Respect.

Many tasting rooms are kid- and dog-friendly to some extent, but Wild Barrel’s space does it particularly well. The layout and expansive seating options make it very easy to find a quiet(er) edge of the room to set up camp with your brood and/or pack and enjoy a few adult moments. And not that way, sicko.

Three fixtures immediately captured my attention when I approached the bar. Firstly, the beer menus are placed prominently on video screens, complete with simple descriptions for each entry. It’s easy to read and empowers you to formulate your order well in advance of hitting the head of the line (provided you’re not a complete savage). Secondly, I noted the crowler machine, which I’m pleased to see is becoming more of a standard. It’s a great form factor for takeaway brews, both in terms of volume and price point. Third, the decorative signage with arrows oriented to the geographic locations of particular consequence to Wild Barrel Brewing Co. Entries like Cantillon and Stone Brewing logically align with the sentiment of the sign, but I must mention that calling out the “SD Sheriff’s Dept.” as being a paltry 200 yards way seems more like a threat than a bit of whimsy.

One of the unusual aspects of the Wild Barrel Brewing Co. experience is their reliance on a single glass standard. Tasters and full-pours alike are served in a rotund goblet. I love this. It’s custom built for persnickety beer writers who insist on plunging their noses into glassware with a vigor typically reserved for offshore oil drilling. Their heft means you essentially need a caddy (or a willing posse) to carry more than two, which has the
ancillary benefit of discretely discouraging patrons to sentencing their server to Death By A Million Taster Pours. It also somehow makes their four-ounce pours look deceptively large (especially for only $2!). That’s pure cheapskate-nip for me.

The offerings at Wild Barrel Brewing Co. are laser-targeted to the most fashionable styles of the moment. Half of the 14 options were Berliner Weisse-centric, four were IPA variants, and two were stouts, which made the single wit feel like the wildcard of the bunch. I can’t reasonably malign a brewery giving the people what they want, but I must confess I find the approach a little cynical. Of course, it’s easy for me to reject cynicism when I’m not responsible for making the nut on a massive tasting room’s monthly lease. It’s naïve to expect a brewery to offer a obligatory saison (a.k.a. the “stays on” as it’s oft referred to in tap manager circles) purely for the sake of enrichment and completeness. Still, this feels like a band releasing a Greatest Hits album as their first. I’d personally love to try more Wild Barrel Brewing Co. B-sides.

As its dominance of the beer menu suggests, the “Wild Barrel Vice” series has been a big part of putting Wild Barrel Brewing Co. on the map. The German Berliner Weisse (or Weiße if you’ve got that keyboard shortcut “A” game like I do) style it draws considerable influence from is best known for a slight sour lactic nip and low ABV. The “Vice” beers are really a spiritual successor to that style as the alcohol content is ramped a bit. I can’t really be mad about that though — what’s a vice without a bit of excess?

There is actually Wild Barrel Vice that can be ordered sans fruit, but the existence of six fruit-forward versions of the same implies how it’s best to enjoy them. I generally favor the more tropical expressions to soften the lactic aspects of the brew, but for some reason the black currant variation carried the day on my last visit. The intensity of its creme de cassis notes harmonized beautifully with the tartness of the Vice. It would be way too easy to drink way too much of this under the guise of being refreshing. Luckily that is a problem for Tomorrow Ian. The Today Ian is parched!

The Wild Barrel Brewing Co. IPAs, in all their form and splendor, generally meet expectations. Their imperial IPA, Prince of Dankness (a.k.a Beerzebub? Or MephistoHelles, maybe?), has been in the rotation for a bit and is probably the best known of the bunch. It’s the fastball pitch down the middle of West Coast IPAs — pine and citrus from stem to stern. It finishes with a candied orange sweetness, which struck me as a little much even for an imperial take on the style. A beer whose name flirts with Baphomet should really be finishing drier and resolve on the palate with bigger notes of damnation. However, I had a much harder time nitpicking their remaining options. The hop aromatics of Juice Junkie NEIPA smelled as close to a freshly peeled orange as I’ve ever come across in a beer. There was a little bready malt to it as well, but that citrus explosion took center stage. It complemented that with an orange pith bitterness that was aggressive for the style, but didn’t detract from it. It’s a Northeast IPA for folks who embrace their West Coast upbringing. The Indie IPA was an aromatic counterpoint to its juicy brethren with rambunctious herbal hops and supportive crackery malts. It finished dry, moderately bitter, and with a delicate spicy character. It’s a classic approach to IPA made anew.

For those seeking a beer that lives in the netherworld between the above options, I happily recommend the White Rabbit witbier. The golden hued brew offered soft musty citrus aromatics atop its vibrant orange and apricot palate, finishing fruity with a balanced sweetness. I bet on cursory inspection it could even pass for a NEIPA so you don’t have worry about being wit-shamed by your bros.

All that remains are the stouts, which on the whole were pretty enjoyable. Much like the Juice Junkie before it, the Hipster Latte milk stout managed to leapfrog over the Uncanny Valley of aroma in delivering a coffee beer that smelled of, well, pure coffee. Just a big ole fistfull of coffee grounds. The flavor reflected the same straightforward sentiment, though the lactose sweetness softened its edges a bit. Ultimately it delivered on the name’s promise, but the Hipster in the Raw imperial stout provided a more textured coffee beer experience. It struck me as drip coffee with aspirations of being espresso, with a subtle dark chocolate sweetness, and an earthy, black peppery finish.

In the final analysis, Wild Barrel Brewing Co. has much to offer: An accessible tap list with some standouts, easy access to law enforcement, highly spreadiferable seating, and a perfectly cromulent crowler setup. Without being needlessly fluppity about it, I believe you’ll truly enjoy a visit there. Literally. ▲
It’s 10 o’clock on a Friday night. You’re with your friends, lined up on 30th Street waiting to get into your favorite craft beer bar. There’s a wait, but it’s no big deal; the line’s moving and you know you’ll have a juicy pint of something hazy soon enough. Before you know it, the doorman is greeting you and is asking to see your I.D., and what do you do? You start fumbling through your wallet for your driver’s license, holding up the line, as if this request is out of the blue. If you are reading this, I am certain you enjoy the San Diego craft beer night life regularly. Why don’t we practice etiquette, protocol, and decorum like professionals when we go out? You’ve been carded before, you’ll be carded again... and again. Get it together friends! What follows is your guide to getting in quickly, getting served diligently, and making sure you live your best life when going out on the town.

GETTING IN QUICKLY

I’m not saying have a printout of your night’s agenda, but do some research. Is this place kid friendly? 18 and up? 21 and up? Knowing ahead of time will save you some heartache, or at least a trip. As a general rule, a venue with a kitchen serves all ages — think brewpubs and restaurants. Breweries can allow access to all ages, but it is up to their own discretion to modify policy. Tasting rooms and bars with no kitchen are always 21 and up. There will always be exceptions to the rule, but know before you go, and you and yours will start the night on a good foot.

GETTING SERVED DILIGENTLY

Before you go inside, ask the doorman if the place is cash only. Better yet, bring some cash regardless. Once that’s established, look for signage or other visual cues. Is there a literal sign that says “order here” on it? That’s probably a good place to start. Do you see people lining up and getting served? Congregate there. Is there a host greeting and seating guests? It’s a great idea to interact with them instead of circumventing the process. Bottom line: breweries, bars, and restaurants want to be of service. They usually have systems in place to help them help you. When you cut in line, shake cash at a beertender to get their attention away from the bar, snake an empty table from the host, or just make up your own rules, you aren’t just hurting your chances at great service, you’re hurting everyone’s chances at a good time.

LIVING YOUR BEST LIFE

Know your limit, or be told your limit! Bartenders are quietly keeping track of all tabs and observing behavior throughout the night, in an effort to keep everyone happy and safe. When a bartender cuts you off, it’s not to prove a point, it’s to help you live to see another day. Always have an exit plan; in this day and age, if you don’t have a ride sharing app on your phone, you’re not being responsible. Pro-tip: bring a phone charger with you, and I’m certain beertenders will help you stay juiced up. Moreover, an increasing number of bars and restaurants are designing their bar tops and dining rooms with USB plugs and other outlets just for your electronic device needs. Bottom line: when you go out, have a plan to get home.

In addition to the steps noted in this guide, here are some other rules to live by:

• Don’t bring your pet and pretend that it’s a service animal; you diminish the civil rights of those actually in need.

• Don’t bring outside food and drink if there’s a kitchen or food truck in operation; it’s a health code violation, and just plain rude.

• San Diego is pretty laid back, but follow the dress code; no shoes, no shirt, no service is not a suggestion.

• Tip early, and tip often; $1 per drink poured or 15% on the total tab is a good start to ensure prompt service.

• Last, but certainly not least, ask the bartender their name and share yours with them. Don’t lose your humanity, friends. Remember that your servers and bartenders are real people. Manners will go a long way towards having a good time, because bouncers, bussers, hosts, servers, and bartenders are there to be of service, not to be servants. △
MONDAYS $12 PITCHERS
TUESDAYS $3 GOURMET TACOS
WEDNESDAYS 50 CENT WINGS

TASTE OUR NEW MENU!
OPEN FOR LUNCH
6 DAYS A WEEK
11:30AM TUESDAY-SUNDAY

TUESDAYS $3 GOURMET TACOS
WEDNESDAYS 50 CENT WINGS

4646 CONVOY STREET in KEARNY MESA
OBRIENSPUB.NET  (858) 715-1745

SAT * SUN
OPEN AT 9:30

24 TAPS FEATURING SAN DIEGO'S BEST BEER

1851 Bacon Street Ocean Beach, CA 92107
619.794.2304 | @raglanpublichouse
A New Garden, Old Soil & Strong Roots

**TOP CHEF ALUM CLAUDETTE ZEPEDA’S EL JARDÍN CELEBRATES PERSONAL HISTORY (WITH BEER)**

It all started with a dessert built around...beef thymus glands; sweetbreads transformed into an ingredient matching its culinary terminology care of confectionary seasoning and embedding in cinnamon roll dough. It’s one of the most memorable dishes I’ve ever encountered, not just for its outlandishness, but its unexpected deliciousness. I sampled it in 2009 at an event spotlighting local chefs and had the pleasure of meeting the creative mind that forged it, Claudette Zepeda. At the time, she was a young, rising star at downtown’s Jsix (where she learned butchery, breadmaking, charcuterie, and more) whose résumé already boasted high-profile upscale spots Jack’s La Jolla and El Bizzotto. I praised her inventiveness and placed a mental asterisk by her name as one to watch.

Not long after, I received an unexpected email from Zepeda, who was interested in the prospect of getting into food writing and looking for some advice. I instantly remembered her, that zanily outstanding dessert, and the glowing compliments Jsix’s executive chef had made about her, and soon she was writing up food-article drafts that I was marking up and meeting with her to go over. It was a short-lived but fun mentorship that allowed me to see the passion that drives her where food is concerned.

That enthusiasm, along with her impressive kitchen skills, were put on brilliant display when she assumed her first head-chef role at Bracero in Little Italy. A two-story, contemporary homage to Baja California, the venue was owned by internationally acclaimed Mexican chef Javier Plascencia, yet another all-star gastronome to see Zepeda’s promise. Bracero quickly became a favorite eatery of mine as well as local epicureans and many critics – it was a 2016 James Beard Best New Restaurant semifinalist – but an in-the-know cult following wasn’t enough to keep it open amid a host of obstacles. The restaurant shuttered in 2017, sending Zepeda on a winding voyage leading toward a new chapter cemented in familiar territory.

That journey included not one, but two stints on editions of Bravo’s wildly popular Top Chef culinary competitions. Her first trial by quickfire came via Top Chef Mexico, followed by Season 15 of the flagship American enterprise, which was filmed in Colorado. Though knocked out in the season’s second episode, Zepeda fought her way back on the show by defeating numerous ousted contestants in the “Last Chance Kitchen” side competition.

“Being on Top Chef Mexico was one of the wildest experiences of my life. Imagine Survivor, The Amazing Race, and one of those Japanese game shows had a TV baby. Top Chef Colorado was more mind over matter. Thankfully the elevation didn’t affect me since I was still somewhat acclimated to living in Mexico City a few months prior and had gone back five times before competing in Colorado,” explains Zepeda. “Being in a cooking competition isn’t a testament to your cooking abilities as much as your ability to stay focused and keep it simple. While both experiences were 180 degrees from each other, when people ask if I would do it again, my answer remains ‘yes.’ You come out of there a different chef, at least in my experiences.”

While Zepeda didn’t win, she proved herself a dynamic and confident kitchen combatant, while learning adaptability and that “nothing is the end of the world.” She also provided viewers a glimpse of her culinary style, which was developed as a child growing up on both sides of the border. Her first taste of the hospitality industry came at her aunt Lorenza’s restaurant in Guadalajara, and she has spent a great deal of time traveling throughout Mexico in search of indigenous dishes brought to life and preserved by mothers and grandmothers. And now, behind a partnership with Rise & Shine Restaurant Group (known for its Breakfast Republic eateries), she has a brand-new restaurant from which to share those time-tested, authentic delicacies – Liberty Station’s El Jardín.

“El Jardín isn’t so much a concept... it’s my life experience, my heritage, and reflects the culinary lineage of regional cuisine in Mexico,” says Zepeda. “El Jardín is a tribute to the matriarchs like my aunt that are preserving that cuisine. It’s my hope that the restaurant will tell the story of these strong women through the dishes I serve our guests.”

Those dishes include “Las Calandrias” enchiladas suizas inspired by her aunt’s restaurant, a Jalisco-style pozole rojo – the recipe for which she has adapted to suit a home kitchen for readers who’d like to try their hands at it – a Sonoran scallop aguachile, and a chicken tamale with pasilla mixe XO sauce. All were inspired by matriarchs in their respective regions. Like its cuisine, the venue’s dining room blends traditional Mexican elements with contemporary flair, leaning on a lovely and impressive edible garden (El Jardín translated to “the garden”). Numerous dishes pull from that focal point.

“This partnership has allowed me to truly express my voice as a chef,” says Zepeda. “We aren’t taking any short cuts. El Jardín is the culmination of years of research, travel, tasting, and refining dishes through that vision and education.”

Like most modern chefs, Zepeda understands that the beverages diners enjoy are every bit as important as the dishes on the bill of fare. As such, her restaurant offers a thoughtful list of wines, craft cocktails (skewing heavily toward tequila) and quality beers from San Diego and Baja. Prime locations to enjoy any of the above include the bar (where bar-only items are available) and the chef’s counter, where a tasting menu is offered that can help you get to know her a little better, too. I can only hope that sweetbreads dessert makes it into the rotation at some point! ▲
### Pozole Rojo

**SUGGESTED BEER PAIRING:** AGUA MALA SIRENA CZECH-STYLE PILSNER  
**YIELD:** 12 SERVINGS

- 5 ancho chilies  
- 5 guajillo chilies  
- 3 yellow onions, halved  
- 12 cloves garlic  
- 3 sprigs, oregano, plus more for garnish  
- 2 fresh avocado leaves  
- ½ cup bonito flakes  
- Sea salt, to taste  
- 2 pounds pork shoulder, cubed  
- 2 pounds hominy  
- 1 pound pig’s feet  
- 2 yellow onions, halved  
- 8 cloves garlic  
- 2 kombu leaves  
- 3 bay leaves  
- cold water  
- Juice of ½ a lime  
- Radishes, thinly sliced, for garnish  
- Romaine lettuce, thinly sliced, for garnish  
- Lime wedges, for garnish

Place the chilies in a large bowl and cover with hot water. Cover with plastic wrap and let steep until the chilies are rehydrated and pliable. Set aside.

Heat a skillet over medium-high heat. Add 1 onion and 4 garlic cloves, and char. Remove from heat and transfer to the bowl of a blender or food processor. Add the oregano, avocado leaves, bonito flakes, chilies and some of the water used to rehydrate them. Puree the ingredients into a smooth paste, adding more of the reserved water as needed to reach desired consistency. Season the mixture with salt, then run the paste through a fine-mesh strainer.

Place the pork shoulder, hominy, pig’s feet, remaining onions and garlic, kombu and bay leaves in a 2-gallon stock pot over medium heat. Cover all of the ingredients with water and bring to a boil. Reduce heat to low and stir in the chili paste. Cover and let cook for 4 hours. Transfer the pig’s feet to a cutting board and remove the skin. Thinly slice the skin and place in a separate bowl. Toss the skin with lime juice and set aside. Season the pozole with salt.

To serve, ladle the pozole into bowls and serve with radishes, lettuce, lime wedges, oregano and pig skin on the side.
SAN DIEGO'S ONLY TAP HOUSE ON THE WATER

FATHOM
BISTRO, BAIT & TACKLE

20 TAPS OF LOCAL AND NOT SO LOCAL BEERS
SAUSAGES, BURGERS & KIMCHI MADE IN HOUSE
ISLAND BRUNCH WEEKENDS 10AM - 1PM

ON THE SHELTER ISLAND FISHING PIER
1776 SHELTER ISLAND DR. SAN DIEGO, CA 92106
619.222.5835 FATHOMBISTRO.COM

Over four years in the making—our bottled Feral beers are finally ready to enjoy. No hype, no “special” release events or online sales. Simply visit the brewery anytime to select from an ever-rotating stock.

8262 CLAIREMONT MESA BLVD. SAN DIEGO, CA 92111
FOLLOW US FOR THE LATEST RELEASE DETAILS: facebook / Instagram @societebrewing

PATIENCE
FULFILLED
THE INDUSTRY STANDARD
FOR GRAIN HANDLING SYSTEMS

The craft brewer’s source for storage, conveyance, measuring, mills, and more!

www.malthandling.com | info@malthandling.com | 773-888-7718
Dennis Borlek, Fathom Bistro Bait & Tackle

By Sheldon M. Kaplan

Located on the fishing pier at Shelter Island, Fathom Bistro Bait & Tackle is unique. Not only can you choose a craft beer from a well-curated list of twenty taps and get a tasty meal, but you can also purchase fishing tackle, frozen bait, and rent a fishing rod to boot! Kayak rentals will be available soon, too. Fathom is arguably the most picturesque craft beer bar location in the city, with unencumbered views of San Diego's bay and the city in the distance to the east, the Naval Base Coronado to the southeast, and to the west, Point Loma.

The publican and owner is Dennis Borlek, a San Diego native who has witnessed the local craft beer scene grow up firsthand. I sat down with Dennis recently to talk about Fathom and all things San Diego craft beer.

How were you able to secure this awesome location for a craft beer bar?

“I was actively looking to open a place in Point Loma... I was walking down the pier with my girlfriend and noticed that the bait shop was closed. I thought that it was really weird for it to be closed on a Saturday. Then my girlfriend saw the ‘for lease’ sign in the window and we thought how great it would be to work down there. I called the number and it was the Port Authority; I made an appointment to see it on the Tuesday (the deadline for proposals was the following Friday). When they opened the door (which was panned up) and I saw the window that looks out onto the submarine base, I thought that this was meant to be.”

Borlek’s late father (also Dennis) had been a corpsman in the Navy and then a submariner. Dennis Jr. was born at Naval Hospital Balboa Park and has been scuba diving since he was twelve years old. For a time, Dennis also dove professionally, doing underwater boat maintenance and repair, and some search and recovery work. The interior of the bar reflects a nautical theme — not your clichéd nets and buoys, but rather old diving and some Navy paraphernalia, accompanied by a wall with old sci-fi movie posters depicting nautical themes. As part of Dennis’ lease with the Port Authority, he had to keep bait and tackle shop open, which he was more than happy to do. The bait shop re-opened after a remodel in May of 2012, and the bar was opened in February of 2013.

You have worked at a number of bars and craft beer bars in San Diego before opening Fathom. Tell us a little bit about those times.

“I poured beers at Megalopolis (Fairmount and El Cajon) and then later on at the Boiler Room (now Antique Row cafe) on Adams Avenue in 2001. I also worked at the Liars’ Club for about a year and a half until I went full time with school. Then when Hamiltons Tavern opened up in South Park in 2006 about seven blocks from where I lived, I went in a few times and was eventually offered a bartender shift. I thought that I could do one shift a week and still work at the hospital full time. Hamiltons was not yet fully known at this time; sometimes only 15 people came through the entire evening... but then word got out and it started to pick up. One shift turned into two shifts, which turned into four shifts. Eventually, I thought, ‘Okay, let’s have our midlife crisis right now, I think I’ve done enough nursing. I’m going to do this bar managing thing instead.’

Borlek is a qualified LVN — Licensed Vocational Nurse — and was working at Grossmont Hospital in the radiology department. Working with and for Scot Blair, Hamiltons’ proprietor, was a non-stop event for Dennis. He went on to help Blair with the design and buildout of Small Bar, as well as Eleven, the relatively short-lived craft beer bar and live music venue on El Cajon Boulevard. Borlek was pretty much on call twenty four hours a day, which became a little grueling. While they were in the process of opening Monkey Paw, the East Village brewpub, Borlek woke up one morning and decided it was time to go and do something on his own.

You had a front row seat to the inaugural brew (and many subsequent ones) of one Vinnie Cilurzo, of Blind Pig and currently Russian River Brewing Co fame, perhaps one of the most celebrated brewers of the U.S. craft beer revolution. How did that come about?

“I met Vinnie in 1989 through his older sister, Chenin, who was at the time my roommate. I was working at Off The Record near SDSU and so was Chenin, who was studying at SDSU. She got sick of living in the dorms and moved in with me and my roommate, the late Steve Foth. When Chenin got the opportunity to do a semester abroad, Vinnie asked his parents if he could take over Chenin’s room. He was a third-year student at SDSU when he was offered the opportunity to go to a winery for a few months. During that time, Vinnie started working at a winery and then bought a ten-gallon kit to make beer. He eventually bought a five-gallon kit with liquid malt extract. The owner Owen Eckblom told us, ‘You kids just want to make rocket fuel!’ We also bought a copy of Charlie Papazian’s The Complete...”
Joy of Homebrewing. It just changed our lives right away; we were so jazzed about how it seemed so easy to make beer. It’s a blank canvas! You could be punk rock about it and use any ingredients you wanted, and if it went bad it’s still beer. I don’t think we ever made a batch we didn’t drink, even though it may not have been the best beer. With carboys from the Cilurzo Family Vineyards, we converted our laundry room into a brewery. We built shelves for the carboys and brewed beer almost every night for months; the two hundred gallon homebrew legal limit (per family per year) was probably met within six months, and all our friends loved us! Vinnie really got into the book and started to do all-grain brewing; he was into the science of the temperatures, and brewing became his passion.”

You always have an interesting tap list (20 taps). How do you curate your beers?

“I think I pick my lineup very personally. My rule to have beers on tap here: I have to have been drunk with the owner of the brewery or the brewer; I have to spend time drinking with them to know who they are, know what their story is, and decide if we have similar ideas of how the world works, and if we do then I’m your partner. I don’t just pick breweries because they are the new kids on the block. I only have 20 taps and I care about each one of them. Unlike other places where you will find twelve IPAs on tap, I don’t have that kind of thing; I need a wide variety of beers as we have visitors from all over. We are definitely a destination location and I’m pleased with how it turned out. We have a really good cross-section of people in the industry who come down here, both the food and beer industries, and a lot of beer nerds (and I mean that in a nice way). We also have a lot of tourists. I’m currently revamping our bottle list to have a Belgian focus.”

You brought up the food industry... although you have a small kitchen and relatively small menu, you and your staff seem to take pride in the quality of product you serve.

“Everything is done in-house. We make four sausages and we grind our own meat. We do two pork sausages (a rustic Italian and a beer wurst in which we use a witbeer) and two chicken sausages (a chicken basil sun-dried tomato, and a chicken pot pie sausage). We’ve also got our homemade kimchi, and on weekends from 10:00 a.m. to 12:45 p.m. we do an ‘island-style’ brunch.”

The Tap List On The Day I Visited:

- Ballast Point: Fathom IPA
- Sierra Nevada: Hoptimum Triple IPA
- Russian River: Blind Pig IPA
- Brouwerij Van Steenberge: Klokkke Roeland
- Karl Strauss: Windansea Wheat
- Newtopia Cyder: Chai Me A River
- Maui: Land of Rainbows Farmhouse Saison
- Bear Republic: Tartare Blond Ale
- Russian River: Damnation Belgian Golden Ale
- AleSmith: Nut Brown Ale
- Burning Beard: Roggen the Lightning
- Sierra Nevada: Pale Ale
- Societe: The Pupil IPA
- Fall: Plenty for All Pilsner
- Sierra Nevada: Narwhal Imperial Stout
- Coronado Brewing: Mermaid Red
- Coronado Brewing: Orange Ave Wit
- Societe: The Harlot Belgian-Style Pale Ale
- Societe: The Widow Dark Belgian Strong Ale
- Avery: White Rascal Belgian-Style Wit

If you are not drinking at Fathom, where in SD do you go? Where’s your “local”?

“The ‘uncool’ answer to that is The Station or The Whistle Stop because they are part 1 next to my house, and part 2 though they have limited taps, they do a really good job of curating their tap list. I also will go to Tribute and get dinner and then walk over to North Park Beer Co — Kelsey has always made great beers and he’s the nicest person, and it’s a beautiful room. I also enjoy going to Fall and Societe because they’re just comfortable places where I bump into people I know.”

If you weren’t running a craft beer bar, you’d be…?

“A lot fatter! Actually I would probably be diving again and doing underwater boat maintenance and repair, and some search and recovery.”

Lastly, complete the following thought: 150+ brewhouses in San Diego County and...?

“Twelve of them are great! And I won’t say which 12!” △
BIG TROUBLE TATTOO
2ND ANNUAL ARTSHOW | FALL X BIG TROUBLE
UNFILTERED IPA CAN RELEASE - SATURDAY AUGUST 11, 2018

FEATURING THE ARTWORK OF
ENO | HONKEY KONG | TOM HAUBRICK | ADAM HARPER | MATT KERLEY | CHONG TRAMONTANA | BENJI BONES

FALL BREWING COMPANY 4542 30TH STREET. SAN DIEGO, CALIF 92116
@FALLBREWINGCOMPANY / FALLBREWING.COM
On a recent Saturday morning, Chuck Silva stood in the back parking lot of his brewery, sizing up a piece of second-hand furniture that was bound for somewhere in his unassuming facility, all 1,265 square feet of it. After that, the big plan for the day was a round of disc golf with some fellow brewers.

There were no operations meetings scheduled, no beer festivals on the calendar, no beer peddling road trips on the docket.

“We’ve already done that,” said the former face of Green Flash Brewing Company. “We wanted a fresh start.”

That’s exactly what he and his wife, Mary Jo, got starting Silva Brewing in Paso Robles, a sleepy wine country town located about 30 miles north of San Luis Obispo, Silva’s hometown.

The man with rock star status in the craft beer community, having started the West Coast IPA craze and putting Green Flash on the map with beers such as Le Freak, Rayon Vert, and Silva Stout, has been living a much different life since opening his own operation in 2016.

“We were up for slowing down,” said Silva, who was with Green Flash for 11 years, serving as its brewmaster and VP of Operations. “We love San Diego, but we wanted to be out of the busy-ness of it all and the hour-long commute. We miss our friends there, but we’re making new friends here. I had a vision to have a boutique brewery in wine country, so here we are.”

Boutique is right. Silva Brewing, located just a few blocks from the downtown square, is situated behind a local beer bar, The Pour House. The area had been used as storage space for the bar, and the owner offered the space to the Silvas.

The tasting room is so small at 333 square feet of space, the only thing separating it from the 10-barrel system is a simple chain link and a line painted on the floor. Oftentimes, patrons can enjoy a beer less than 10 feet from where Silva is making his next concoction.

The Silvas can’t get any closer to their customers, and they don’t prefer it any other way. They relish talking up the beers and educating people in the process.

“I love the feel of Paso,” said Mary Jo, an Escondido native who oversees operations for the brewery so Silva can focus on the beer. “The people are so nice. We can walk to restaurants, the park, and the brewery. We only live four blocks from here. Our quality of life has shot through the roof. And we’re doing all of this on our own terms.”

Paso Robles, with a population of about 30,000, is primarily a tourist destination for wine drinkers who flock to the more than 250 wineries in the area. Beer isn’t as prevalent, but it is growing. Firestone Walker has been headquartered here since 2001. Santa Maria Brewing Co. recently opened a tasting room downtown and a handful of small operations dot the area.

“Paso feels like San Diego 15 years ago when not a lot of people had a craft beer experience,” said Silva. “It’s a little different now because craft beer is so prevalent across the U.S., but it still gives us an opportunity to talk about different beer styles.

And there’s also a good collaborative environment with brewers.”

Silva said Firestone Walker has been very welcoming. Soon after Silva arrived, the two breweries made a collaboration beer, an American Wild Ale aptly named, Ten Buck Chuck.

Silva’s days at Green Flash seem like a lifetime ago now.

He joined Green Flash in 2004 and played an integral role in building it into a San Diego powerhouse and eventually into one of the largest craft breweries in the U.S. But when the brewery began its march east and signed distribution deals to sell its product in all 50 states, brewing started becoming nothing more than a job for Silva.

“Once Green Flash got to a certain size, I didn’t even know everyone in the company anymore, and that was a game-changer for me,” Silva said. “The company had grown to a size where I didn’t appreciate it as much. I felt we should have just stayed the course but it wasn’t my vision. It was (founders Mike and Lisa Hinkley’s) choice to continue to grow and it just didn’t match what I thought.”

As the head of brewery operations, his time as a brewer decimated to a point where he was spending the bulk of his time developing scalable...
systems and procedures to meet larger production demands. Plus his namesake was being used to market the brewery, so he found himself on the road a lot, acting as the company spokesperson.

“It became more of a manufacturing job,” Silva said. “And having to travel sometimes up to 50 percent of the time, I realized I didn’t want to be on the road that much.”

He knew it was time to go.

With the recent troubles of Green Flash, which had encountered rounds of layoffs and was eventually sold to an LLC after defaulting on a $20 million loan, some insiders point to the departure of Silva as the beginning of the Mira Mesa brewery’s fall from grace.

Silva chooses to look forward. There’s no point in looking in the rear-view mirror, not when there’s so much beer to make.

Silva has no less than 10 beers on tap. There are certainly the hop-forward beers he’s known for – among them Hop Maniac, a Simcoe-dominant IPA, Yakima Express, a big Imperial IPA, and 525 Pine, a leaner Golden IPA with Mosaic and Centennial hops. But then there’s Suite B, a German-style Altbier, and 1st Gold, a Kölsch beer that will have you thinking you’re drinking pilsner in Bavaria. It’s a favorite of Silva’s.

S-Shot is a mellow smoked Porter he brewed with Colby Chandler of Ballast Point. And then there’s Ouroboros, a 10.2% ABV Imperial Stout that exudes coffee aromas and is layered with three roasted malts.

MJ’s Spicy Ginger is a limited release French saison that mixes fresh ginger juice and the subtle heat of Fresno chili peppers.

“We have a house IPA – or two or three,” Silva said with a smile. “We certainly listen to our customers, but not everyone knows what the world of beer has to offer. I like to make beers that people may not know about. That’s why tasting is so important so you can taste the different styles.”

And for Silva Stout fans, a reboot is coming soon as part of a new barrel program.

Silva has a notebook full of ideas, the “beer list” he calls it. He says there are a number of beers on the list he’s never made before.

“I feel like I’m just getting started,” he said.

One beer that’s taking a page from the wine country that surrounds him is a Rosé beer called the Pink Stuff. He’s had the idea for years and it makes more sense now than ever. The Pink Stuff is the brewery’s first bottling.

“I want to learn from winemakers and make some fun crossover beers and that’s what the Pink Stuff is all about,” he said.

Another wine-inspired beer on the horizon is a kettle sour, fermented with saison yeast and rested in white wine barrels. Co-fermentation with wine juice is something he’s eager to explore.

“Winemakers say it takes a lot of beer to make wine. I like to think it takes great beer to make great wine. That’s where I come in. Every beer we make is made with a purpose, made with quality in mind. I just want to make good, crisp, clean, flavorful beer that is very approachable for wine country.”

So what’s next for Silva Brewing?

The brewery recently signed on with Stone Distributing, which will shuttle its beers south of San Luis Obispo County into Santa Barbara, Los Angeles, and of course, San Diego. After producing 600 barrels in 2017, its first full year of operation, the brewery is expected to reach its maximum capacity of 1,200 barrels this year.

But make no mistake. The Silvas have no intention of going big.

“We don’t want to take over the world,” Silva said. “We could probably push hard and grow faster, get some investors and blow up the brand. That’s not what we’re about. We are going to grow it more organically. We want to be a renowned Central Coast brewery. And if we fall flat on our face or go broke doing this, so be it.”

“This isn’t a money grab,” added Mary Jo. “We just want to make a living. Our mantra is, ‘The brewery that Chuck built for the love of beer.’ And that’s what it’s all about.”
WEDNESDAY 8/1
- Sip & Stamp (DIY Jewelry Stamping) at Pariah Brewing Co.
- Bay City Brewing Cask & Featured Beers at Regents Pizzeria
- Stemtations Succulent Workshop at North Park Beer Co.
- Adult Coloring with Beer at Iron Pig Alehouse

FRIDAY 8/3
- Benchmark Brewing Showcase at Hamiltons Tavern
- Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

SATURDAY 8/4
- 9th Annual Farm to Bay Fundraiser at Living Coast Discovery Center
- Fermented Pickle Workshop & Beer Pairing at Second Chance Beer Co.
- Sip and Shop with SD Beer Moms at Quartyard SD
- YogaBeerFit at Legacy Brewing Oceanside
- Classic Car and Bike Meet at Legacy Brewing Oceanside

SUNDAY 8/5
- Reggae Sundays at Legacy Brewing Oceanside

MONDAY 8/6
- New WOD Episode at WhatsOnDraft.tv

TUESDAY 8/7
- Movie Night: Coming To America at Stone Brewing World Bistro & Gardens Liberty Station
- Charity Tuesdays: Project Concern International at Societe Brewing
- Pacific Puzzlers Night at Mike Hess Brewing Ocean Beach

WEDNESDAY 8/8
- MasonAle Works Cask & Featured Beers at Regents Pizzeria
- Adult Coloring with Beer at Iron Pig Alehouse

THURSDAY 8/9
- Bike Night with Live Music at Legacy Brewing Oceanside

FRIDAY 8/10
- Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

SATURDAY 8/11
- 11th Anniversary Celebrations at New English Brewing
- 3rd Anniversary Party at Bay City Brewing
- Padres vs. Phillies Party Bus with Pizza Port Brewing Company
- Pickle & Beer Pairings with The Good Seed Food Co at Societe Brewing
- Beer Pairing with Nomad Donuts at Kilowatt Kearny Mesa

SUNDAY 8/12
- Reggae Sundays at Legacy Brewing Oceanside

TUESDAY 8/14
- Movie Night: Jumanji at Stone Brewing World Bistro & Gardens Liberty Station
- Charity Tuesdays: Project Concern International at Societe Brewing

WEDNESDAY 8/15
- Alpine/Green Flash Cask & Featured Beers at Regents Pizzeria
- Adult Coloring with Beer at Iron Pig Alehouse
- Offroad Meets at Legacy Brewing Oceanside

THURSDAY 8/16
- Beer To The Rescue Fundraiser at Burgeon Beer Co.
- Webinar: Name Your Price Buying or Selling Breweries
- Pint Night at Legacy Brewing Oceanside

FRIDAY 8/17
- Ninkasi Meet the Brewer at Hamiltons Tavern
- Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

FRIDAY 8/17 SATURDAY 8/18
- Stone 22nd Anniversary Celebration & Invitational Beer Festival at California State University San Marcos

SATURDAY 8/18
- HFS Can Release at Alpine Beer Company
- YogaBeerFit at Legacy Brewing Oceanside
- Octane & Brew at Legacy Brewing Oceanside

SUNDAY 8/19
- Reggae Sundays at Legacy Brewing Oceanside

MONDAY 8/20
- New WOD Episode at WhatsOnDraft.tv

TUESDAY 8/21
- Movie Night: The Dark Knight at Stone Brewing World Bistro & Gardens Liberty Station
- Charity Tuesdays: Project Concern International at Societe Brewing

WEDNESDAY 8/22
- Abnormal Brewing Cask & Featured Beers at Regents Pizzeria
- Adult Coloring with Beer at Iron Pig Alehouse

FRIDAY 8/24
- Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

SATURDAY 8/25
- “Drinking with Matt” Guided Tasting & Tour at Benchmark Brewing

SUNDAY 8/26
- Reggae Sundays at Legacy Brewing Oceanside

TUESDAY 8/28
- Terrarium DIY with Petite Petals SD at Pariah Brewing Co.
- Summer 2018 Punk Rock Food Drive at Midnight Jack
- Movie Night: The Princess Bride at Stone Brewing World Bistro & Gardens Liberty Station
- Charity Tuesdays: Project Concern International at Societe Brewing

INCLUDE YOUR EVENTS IN NEXT MONTH’S CALENDAR FOR FREE
EMAIL: INFO@WESTCOASTERSD.COM
THURSDAY SEPT. 6 and FRIDAY SEPT. 7
SACRAMENTO CONVENTION CENTER
Two full days of education, networking and tradeshow for brewers, hospitality, distributors, craft beer lovers and homebrewers.

SATURDAY SEPT. 8
NOON & 4 PM
OUTSIDE at CAPITOL MALL
The largest beer festival on the West Coast, featuring more than 160 California craft breweries!

GET TICKETS NOW at cacraftbeersummit.com
#cabeersummit @cacraftbrewers
A single hopped IPA brewed with Mosaic hops. Aromas of passion fruit, citrus zest, and grapefruit are backed by subtle flavors of cracked wheat.

Handcrafted Beer
San Diego, California