INTO THE BREW:
Reporting from Maui

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COMING THIS JANUARY
## LOCAL EVENTS

### DECEMBER 1 — Saturday
- 4th Anniversary at Bolt Brewery
- Admiral Malting Showcase (Day 1 of 2) at Hamiltons Tavern
- 22nd Annual Strong Ale Fest (Day 2 of 2) at Pizza Port Carlsbad
- Setting Sun Sake Fall Garden Party at Japanese Friendship Garden
- 2nd Anniversary Celebration at Eppig Waterfront Biergarten
- Intro to Homebrewing at The Homebrewer
- I’m Dreaming of a Black (Beers’) Christmas at Second Chance Beer Co.

### DECEMBER 2 — Sunday
- Admiral Malting Showcase (Day 2 of 2) at Hamiltons Tavern
- Christmas Wreath Workshop at Eppig Waterfront Biergarten
- 9th Annual SoNo Fest & Chili Cook-Off at 32nd & Thorn St.

### DECEMBER 3 — Monday
- Open Mic Night at Helia Brewing Co.
- Trivia Night at Pariah Brewing Co.

### DECEMBER 4 — Tuesday
- Pacific Puzzlers Event at Northern Pine Brewing

### DECEMBER 5 — Wednesday
- Macrame DIY Workshop at Helia Brewing Co.

### DECEMBER 6 — Thursday
- Christmas Wreath Workshop at Groundswell Santee

### DECEMBER 7 — Friday
- Bingo Night at Alpine Beer Co.

### DECEMBER 8 — Saturday
- Sore Eye Sudsmas Food Bank Fundraiser at Societe Brewing

### DECEMBER 9 — Sunday
- Holiday Wreath Makers Workshop with Flowers ‘a la Carte at Second Chance Carmel Mountain

### DECEMBER 10 — Monday
- Open Mic Night at Helia Brewing Co.
- WOD Season 3 Finale at WhatsOnDraft.tv
- Suds & Science: Online Dating at Stone Brewing World Bistro & Gardens Liberty Station

### DECEMBER 12 — Wednesday
- Christmas Succulent Workshop with Petite Petals at Pariah Brewing Co.

### DECEMBER 13 — Thursday
- Two Scientists Walk Into a Bar at 25 Local Venues
- Art Night with atcapn_watts at Pariah Brewing Co.
- Webinar: Common Lease Issues for the Craft Beer Industry

### DECEMBER 14 — Friday
- Koosh Trio Jazz at Helia Brewing Co.
- Great (and Mostra the Great) Barrel-Aged Barleywine Release at Alpine Beer Co.
- Santa’s Secret Stash Belgian and Holiday Beers (Day 1 of 2) at Hamiltons Tavern
- Ales N Rails Ugly Sweater Party & Beer Tasting at SD Model Railroad Museum
- San Diego Made’s Holiday Market at Bread & Salt

### DECEMBER 15 — Saturday
- Second Saturday with AleSmith Brewing at Hamiltons Tavern
- Home Brew Competition: Stout vs. Porter at The Homebrewer
- Santa Paws Pup Crawl with Rescue Express at Miralani Makers’ District
- Driftwood Christmas Tree Workshop at Thorn Brewing Barrio Logan
- Face the Haze Can Release at Second Chance Beer Co.

### DECEMBER 16 — Sunday
- Pints & Poses: Beer Yoga with Wall Climbing Gym at Helia Brewing Co.

### DECEMBER 17 — Monday
- Intro to Homebrewing at The Homebrewer

### DECEMBER 18 — Tuesday
- 12 Bells of Xmas (Bell’s Brewery Showcase) at Hamiltons Tavern
- Ugly Sweater Party at Pariah Brewing Co.

### DECEMBER 21 — Friday
- Brewing Good Fortune with Breast Cancer Angels at Second Chance Beer Co.
- Encinitas Reggae Band Sea Lights at Helia Brewing Co.
- Jenga Tournament at Alpine Beer Co.

### DECEMBER 22 — Saturday
- Resilience IPA (Sierra Nevada Fundraiser) Release at Second Chance Beer Co.

### DECEMBER 29 — Saturday
- Crafts & Brew a DIY Experience at Societe Brewing Co.
- Funk & Hip Hop Night at Helia Brewing Co.
- “Drinking with Matt” Guided Tasting & Tour at Benchmark Brewing

### DECEMBER 30 — Sunday
- Doom Metal Yoga at Setting Sun Sake Brewing Co.
- Trashy Hour Clean Up Event at Home Brewing Co.
<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Event Details</th>
</tr>
</thead>
</table>
| DECEMBER 31 | Monday  | New Year’s Eve Hop Drop at AleSmith Brewing  
|            |         | Craft Beer New Year at Stone Brewing World Bistro & Gardens Liberty Station |
| JANUARY 1  | Tuesday | The Full Table (Table Beer Takeover) at Benchmark Brewing |
| JANUARY 4  | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Fall Brewing |
| JANUARY 5  | Saturday| Intro to Homebrewing at The Homebrewer |
| JANUARY 11 | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Fall Brewing |
| JANUARY 12 | Saturday| Second Saturday with Big Sky Brewing at Hamiltons Tavern  
|            |         | 3rd Anniversary Party at Pure Project Brewing  
|            |         | 9th Annual San Diego Beer Fest at Liberty Station NTC |
| JANUARY 15 | Tuesday | Intro to Homebrewing at The Homebrewer |
| JANUARY 18 | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Fall Brewing |
| JANUARY 19 | Saturday| BagbyFest 3 at Bagby Beer Co Oceanside |
| JANUARY 25 | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Fall Brewing |
| JANUARY 27 | Sunday  | Trashy Hour Clean up Event at Home Brewing Co. |
| JANUARY 30 | Wednesday| Backroom Beer Pairings with Refuge Brewery at All Barons Market Locations |
| FEBRUARY 1 | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Burgeon Beer |
| FEBRUARY 2 | Saturday| Changing of the Barrels (30th Anniversary Party) at Karl Strauss Brewing Co.  
|            |         | Intro to Homebrewing at The Homebrewer |
| FEBRUARY 8 | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Burgeon Beer |
| FEBRUARY 9 | Saturday| 10th Annual Brewbies Fundraise Fest at Bagby Beer Oceanside |
| FEBRUARY 15 | Friday | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Burgeon Beer |
| FEBRUARY 16 | Saturday| One Year Anniversary Party at Wild Barrel Brewing  
|            |         | Pints for Pangolins (World Pangolin Day) at Second Chance North Park |
| FEBRUARY 17 | Sunday  | 5th Annual SD Fermentation Festival at Coastal Roots Farm |
| FEBRUARY 19 | Sunday  | 5th Annual SD Fermentation Festival at Coastal Roots Farm Tuesday  
|            |         | Intro to Homebrewing at The Homebrewer |
| FEBRUARY 22 | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Burgeon Beer |
| FEBRUARY 24 | Sunday  | Trashy Hour Clean up Event at Home Brewing Co. |
| MARCH 1    | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Modern Times Beer |
| MARCH 2    | Saturday| Intro to Homebrewing at The Homebrewer |
| MARCH 8    | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Modern Times Beer |
| MARCH 9    | Saturday| 5th Annual Best Coast Beer Fest at Embarcadero Park South |
| MARCH 15   | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Modern Times Beer |
| MARCH 19   | Tuesday | Intro to Homebrewing at The Homebrewer |
| MARCH 22   | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Modern Times Beer |
| MARCH 29   | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Modern Times Beer |
| MARCH 31   | Sunday  | Trashy Hour Clean Up Event at Home Brewing Co. |
| APRIL 5    | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Booze Brothers |
| APRIL 12   | Friday  | Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Booze Brothers |
APRIL 12-14 — Friday to Sunday
- Sleepaway Brew Camp at Julian California

APRIL 19 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Booze Brothers

APRIL 26 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Booze Brothers

APRIL 27 — Saturday
- 9th Annual Mission Valley Craft Beer and Food Festival

MAY 3 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Mother Earth Brew Co.

MAY 4 — Saturday
- 2019 SD Brewers Guild Rhythm & Brews Festival at Historic Vista Village

MAY 10 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Mother Earth Brew Co.

MAY 17 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Mother Earth Brew Co.

MAY 24 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Mother Earth Brew Co.

MAY 31 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Mother Earth Brew Co.

JUNE 7 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

JUNE 14 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Pariah Brewing

JUNE 21 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Pariah Brewing

JUNE 28 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Pariah Brewing

JULY 5 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Green Flash

JULY 12 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Green Flash

JULY 19 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Green Flash

JULY 26 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Green Flash

AUGUST 2 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

AUGUST 9 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

AUGUST 16 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

AUGUST 23 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

AUGUST 30 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Ballast Point

SEPTEMBER 20 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Coronado Brewing

SEPTEMBER 27 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Coronado Brewing

OCTOBER 4 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 11 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 18 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 25 — Friday
- Flagship Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

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1429 ISLAND AVE IN EAST VILLAGE
IN response to the disastrous Camp Fire in Paradise, California and surrounding areas, Chico’s Sierra Nevada Brewing Co. has organized a nationwide fundraiser.

On Giving Tuesday, November 27, they brewed Resilience Butte County Proud IPA and pledged to donate 100 percent of the beer sales — not just profit. Founder Ken Grossman invited the nation’s brewers to do the same.

To help those efforts, malt suppliers (BSG, Country Malt Group, Great Western, Malteurop, Rahr, Briess, and Cargill) and hop suppliers (CLS, Crosby, Haas, Steiner, YCH) are donating to the cause.

Carmel Mountain-based Second Chance Beer is one of the local breweries onboard. Brewmaster Marty Mendiola graduated from CSU Chico and got into brewing because of Sierra Nevada. “I’ve spent many times in Paradise, and am proud to be able to brew this beer to help out,” he says. That beer will be available in both Second Chance tap rooms on December 22.

At time of press, the following San Diego breweries had signed on to brew in late November. Please note that many other local breweries are donating but weren’t able to fit a brew into their schedule.

<table>
<thead>
<tr>
<th>AleSmith</th>
<th>Ballast Point</th>
<th>Barrel Harbor</th>
<th>Belching Beaver</th>
<th>Benchmark</th>
<th>Bitter Brothers</th>
<th>Black Plague</th>
<th>Burgeon</th>
<th>Coronado</th>
<th>Fall Brewing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fourpenny House</td>
<td>Gordon Biersch</td>
<td>Green Flash</td>
<td>Half Door Brewing</td>
<td>Home Brewing Co.</td>
<td>Karl Strauss</td>
<td>Mike Hess</td>
<td>Mikkeller San Diego</td>
<td>Modern Times</td>
<td>Papa Marce’s Cerveceria</td>
</tr>
<tr>
<td>Poor House</td>
<td>Rock Bottom La Jolla</td>
<td>Rouleur</td>
<td>Saint Archer</td>
<td>San Diego Brewing Co.</td>
<td>Savagewood</td>
<td>Second Chance</td>
<td>Societe</td>
<td>Stone Liberty Station</td>
<td>White Labs</td>
</tr>
</tbody>
</table>

Additionally, Home Brewing Co. brewed a test batch in late November, and will brew a larger batch in early January. And Urge Gastropub is hosting an ugly sweater party on December 19, with raffle proceeds and all sales from Resilience IPA on draft going to the fund.

Sierra Nevada also seeded the Camp Fire Relief Fund (via Golden Valley Bank Community Foundation) with $100,000. Once the fire is out, all donated money will be distributed to partner organizations that are dedicated to rebuilding and supporting the communities that have been impacted. For more info, visit www.sierranevada.com/camp-fire-relief-fund

- Ryan Lamb
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In November, the San Diego Brewers Guild and CSU San Marcos released their 2018 economic impact report for craft beer, which included information from numerous sources (listed below). Here are 18 takeaways from the report, which can be viewed in full at this link: https://www.csusm.edu/coba/obra/dashboard/craft_beer/craft_report_18.pdf

1. Including non-craft brewers, there are more than 6,600 active domestic breweries. The Brewers Association predicts there will be 7,000 by 2019.

2. The report notes that as of May 2018, over 3,300 independent craft brewers in the United States had adopted the Independent Craft Brewer seal released by the Brewers Association for packaging and marketing purposes. At time of press, that number had risen to 3,992.

3. During 2017, overall U.S. beer sales volume decreased by 1.2%, while craft beer sales grew 0.4% to 12.7% of the market. Meanwhile, import beer sales grew 0.5% to 17.5% market share.

4. Retail sales of craft beer increased 8% to $26 billion, representing 23% of the $111.4B national beer market.

5. Microbrewery production grew by nearly 17%, with brewpub production growth measured at 15% and contract brewing up 11%.

6. 24.9 million barrels of craft beer were produced in the U.S., representing 1.63% growth from 2016. The report adds that “it is important to note that acquisitions of craft brewers in recent years by big beer have skewed some growth numbers.”

7. Tax burdens on small breweries decreased on January 1, 2018; the federal excise tax was lowered from $7 per barrel to $3.5 per barrel for the first 60,000 barrels produced by domestic breweries that annually produce fewer than 2 million barrels.

8. More than 900 craft breweries were operating in California at the end of 2017; 91.4% of California residents live within 10 miles of a craft brewery. The number of TTB licenses in the state has almost tripled since 2011.

9. 3,285,525 barrels were produced by craft brewers in the state; including acquired businesses, that figure jumps to 4,734,438 barrels.

10. In terms of gallons produced per-capita (of drinking age), Colorado dominates at 11.4 gallons. California ranks second at 3.5 gallons per-capita.
The report cites 148 independent craft brewers operating in San Diego County as of May 2018. Including tasting rooms and pubs under the same brand/license, the total number of operating craft brewery locations was 178.

The 78 Corridor, with its great number of breweries, contributed 3,002 employees to the county total of 6,275. Those figures include direct (construction and operation jobs) and multiplier impacts. Labor income for the Corridor was $74,287,505 ($171,266,072 countywide); and total output was $382,881,625 ($1,106,237,986 countywide).

San Diego County craft beer production reached 1.1 million barrels, up 22% from 900,000 in 2016. Revenue generated grew from approximately $638 million in 2016 to $802 million.

$4.9 million was donated by county craft brewers to more than 200 local non-profits, and more than 550 total in California, equating to an average philanthropic contribution multiplier of $4.45 per barrel (based on wholesale and retail value). An estimated 1.35% of gross revenue went to support these organizations, nearly half of which are related to youth services, education and environment, and community.

Since 2015, CSUSM has gauged the confidence of local brewers looking towards the year ahead, and in each period confidence has been high regarding their operations. As of spring 2018, 65% of respondents expected to grow by 1 to 5 employees, 13% by 6 to 10, and 9% by 11 or more. 11% expected to remain the same, and 2% foresaw decreasing employment.

91% of breweries predicted that they would increase distribution. 4% anticipated maintaining current levels, while 5% don't distribute.

13% of breweries forecasted an increase in production by more than 50%. 53% of breweries counted on increasing somewhere between 6% and 20%. None saw no change or a decrease in their future.

22% of breweries expected capital expenditures to remain the same in the year ahead, while 49% are planning for 1% to 10% growth. 11% of breweries are bracing for increases of 26% or more.

Sources for the report include the main authors CSU San Marcos Office of Business Research & Analysis, and the San Diego Brewers Guild, along with IBISWorld, The Brewers Association, MadeInSD.com, Department of the Treasury, California Craft Brewers Association, SimplyAnalytics, Americans for the Arts, and Forbes MLB Team Valuations.
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- Golden Road Brewing
- Karl Strauss Brewing Co.
- Port Brewing Co.
- Societe Brewing Co.
- Saint Archer Brewing Co.
- Stone Brewing Co.
L O S T  I N  I S L A N D  T I M E

By Sam Tierney | Photos by Kayla Tierney

REPORTING FROM MAUI
Brewing in a tropical location like Hawaii, one of the most isolated island chains in the world, presents plenty of unique challenges to the would-be brewer. Remoteness brings added costs that change the calculus for everything from where you get your ingredients and packaging materials, to where you sell your beers. While Hawaii supports a growing number of small pub and limited-distribution breweries, supporting a brewery of any significant size and selling beer outside of the islands becomes quite the endeavor.

The largest “Hawaiian” brewery is Kona Brewing in Kailua-Kona on the Big Island. Since 2010 they have been owned by the Craft Brewers Alliance which is, ironically, not considered a craft brewery by the Brewers Association, due to an ownership stake of more than 25% by Anheuser Busch-InBev. Most of the Kona beer is brewed at Craft Brewers Alliance breweries here on the mainland; that means if you buy bottled or canned Kona beers in the islands, they were probably shipped there from Oregon. Keg beer in the islands is still brewed in Kailua-Kona, and there are plans to expand the brewery in 2019.

I actually quite enjoy some Kona beers and think that Longboard is a classic American lager at this point, but the whole situation shows how the difficulties of brewing in Hawaii push brewers in interesting business directions. The cost of shipping made partnering with Craft Brewers Alliance a much more appealing business decision, versus expanding the brewery in Kona, when they were looking to distribute beer on a wide scale on the mainland. This increased efficiency likely helped enable the massive growth that the Kona brand has seen in recent years. However, Kona has been criticized and even brought to court over their ambiguous labeling (labels list Kailua-Kona, Portland, OR and Portsmouth, NH as locations for Kona Brewing, even when none of the packaged beer here comes from Hawaii) but this strategy has led to great success for the company.

Meanwhile, Maui Brewing has decided to take a different path, keeping all of their production on the islands. As the brewery has grown over the years, this has presented challenges calling for solutions that have consistently bucked the norms for breweries their size.

While canning has become commonplace these days, it was still rare when Maui started in 2005. I remember the novelty of the first cans of Maui Brewing Bikini Blonde and Coconut Porter back in 2009 or so — those funny looking cans with ridges on top reminded me of the fruit juices that I had on trips to Hawaii as a kid. There was something uniquely Hawaiian about those cans that still retains that feel due to the distinctive design that Ball Corporation uses at their can factory on Oahu. Maui was smart to jump into canning, which allowed them to source materials locally and cut down on shipping costs by significantly reducing shipping weight compared to bottles.

While cans might not be very unique today, Maui Brewing does something else that few other breweries close to their size do: capture and reuse carbon dioxide produced during fermentation. Typically, breweries have to get to at least a half-million barrels of annual production to break even on the financial calculus for the equipment necessary to capture, filter, compress, and store it for later use. While everyone is familiar with carbonation giving beer its fizzy

EARLIER THIS FALL, I went to a place decidedly less beer-soaked than San Diego: Maui, the tropical island paradise. While the quantity of local breweries on Maui is low, the quality is certainly high. Between search expeditions to find the best island Mai Tai, I found a beer scene reflecting both local tastes and the modern craft beer scene at large. Despite there being only two operating breweries on the island, craft beer was well represented at every restaurant, pool bar, or ABC Store that I wandered into, be it from locals Maui Brewing and Kohola Brewery, close neighbors from Oahu and the Big Island, or craft beer from the mainland.

Earlier this fall, I went to a place decidedly less beer-soaked than San Diego: Maui, the tropical island paradise. While the quantity of local breweries on Maui is low, the quality is certainly high. Between search expeditions to find the best island Mai Tai, I found a beer scene reflecting both local tastes and the modern craft beer scene at large. Despite there being only two operating breweries on the island, craft beer was well represented at every restaurant, pool bar, or ABC Store that I wandered into, be it from locals Maui Brewing and Kohola Brewery, close neighbors from Oahu and the Big Island, or craft beer from the mainland.
bite, breweries also use it to purge oxygen out of tanks, bottles, cans, kegs, and any equipment that beer goes through. Capturing carbon dioxide also represents a move into green production practice that Maui furthers with an impressive solar array at their Kihei facility.

After not having been to Hawaii in 15 years, I had some orienting to do with regards to the local drinks scene. Tropical/exotic/tiki cocktails are all the rage these days back in California, with some of this influence even spreading to the beer scene in the form of tropical fruit and coconut-infused beers. It feels like everyone is trying to capture some of that magical island vibe and sell it to you in a glass. What might seem like a trendy stab at an ever-crowded craft market on the mainland is just par for the course in Hawaii. Just as the signature tropical flavors of coconut, pineapple, passionfruit, and guava show up repeatedly in the umbrella-garnished cocktails ubiquitous at the island’s many resorts, local brewers commonly employ these flavors to differentiate their beers.

Maui came to early prominence for their Coconut Hiwa Porter, which is still a flagship beer available all over the island and beyond. They also regularly can Pineapple Mana Wheat brewed with local Maui Gold pineapple juice, and Lilikoi Saison, brewed with passionfruit. And they are soon coming out with a Kölsch brewed with local starfruit from Ono Farms. While my brewing education leads me to believe it’s heresy to put fruit in a Kölsch, that does sound pretty good. This utilization of local ingredients makes for a lineup that reflects local flavors in a uniquely Hawaiian way. While Kohola Brewery has chosen to cut a fairly mainstream path with their standard beers — a hoppy pale ale, German-style pilsner, and red ale are their three flagships — they also brew limited-release beers with local fruit such as a pineapple blonde ale and passionfruit saison.

Maui Brewing is also in the process of branching out into the spirits and coffee worlds. They are currently working on gin and whiskey that haven’t yet been released, and they are now the home of Origin Coffee Roasters, which will soon be canning cold brew coffee in the Kihei production brewery. Origin is run by Heather Brisson, former head roaster at San Diego’s Bird Rock Coffee, which won the Roast Magazine Micro Roaster of the Year Award in 2012 under her watch. Brisson is married to Kim Lutz, Maui’s brewmaster, who was lead brewer at Maui Brewing from 2008 to 2012 before working at Miramar’s Saint Archer for about four years.

Maui Brewing also produces a line of non-alcoholic sodas and will be integrating them into a future line of canned cocktails once the distillery is up and running. San Diego local Cutwater Spirits has done a great job pioneering small-production canned cocktails, and I am excited to see how Maui Brewing compares. They are quickly becoming a one-stop-shop for locally produced beverages on the island.

Since opening in 2005, Maui Brewing has been steadily working their way into every possible point of sale on the island. In the turbulent period of growth for craft beer over the past decade, there has been a clear demarcation between breweries that prioritize deep penetration in their local markets, and those that focus more on casting a wide net and picking up sales wherever they can find someone to stock a shelf, no matter the distance. While Maui Brewing has expanded some distribution to the mainland, their thorough representation on Maui is enviable for any midsize craft brewer. No matter where you go to have a beer on Maui, you are almost guaranteed that Maui Brewing or Kohola Brewery will be available, and that represents a solid win for craft beer.
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Well, we’re almost entering the roaring twenties of the second millennium A.D. and with it brings an uncertain future. What is certain going into 2019 is that beer sales nationally are flattening, locally some beer styles are starting to die off, and internationally we don’t know where our aluminum and stainless steel will be sourced from tomorrow. Don’t worry about any of this news though. Why? Because the world’s population is getting younger, more of the world is realizing how great San Diego beer is, and San Diego County has room for growth (if you grow differently). What follows are 9 educated estimates for trends in 2019 and beyond.

1. Chinese Tariffs: Here to Stay
Tariffs on aluminum have already had an impact on the bottom lines of breweries. Most notably, local independent craft brewery Thorn Brewing Company has publicly shared how the tariffs instantly put a squeeze on the supply chain of blank aluminum cans. Moreover, the slim margins found by selling mixed cases of canned beers through big box stores have made those margins razor thin. Breweries will be forced to reassess this approach to sales and marketing. Additionally, though China is the world’s top producer of steel, for our purposes we should also focus on stainless steel.

2. Russia: Controlling Stainless Steel
Though a lot of brewery equipment is fabricated in China and ultimately finished stateside, the stainless steel is composed primarily of Russian stainless steel. What does this mean for San Diego breweries? Well, sanctions come into play. Will they or won’t they be put into effect against Russia? As the fifth largest producer of steel in the world, and one of the top producers of stainless steel, Russian sanctions mean delays for breweries already waiting months for fermenters and additional brewing equipment.

3. Chinese Tastes: A Young Market
The other side of the Chinese coin is that one of the world’s youngest and richest economies has developed a taste for American craft beer. Though wine is still king in Hong Kong, high-end and elusive beers are starting to become status symbols. Chinese investors are looking to San Diego for a leg up in the beer business, and homebrewing is even catching on in Shanghai.

4. Crowlers and Cans: Tariffs Be Damned!
I know what I wrote earlier, but we’re talking about San Diego. A bustling metropolitan area situated in the center of a craft beer region. Growlers are from a time before crowlers even existed. Brewery owner, please note, nobody cares about having your brewery logo slapped on the side of their growler. If you operate a brewery that’s still holding on to the idea of cashing in on selling and subsequently filling solely your own glass growlers, you’re just not listening to the consumer. While beertending at many a bar and tasting room over the past year, here are the top three questions I’m asked: 1. Do you sell cans? 2. Do you sell crowlers? Do you fill growlers from other breweries?

5. High-End Tasting Rooms: Posh Suds
North Park Beer Company and the Modern Times tasting rooms serve as evidence for success of early adopters to the approach of developing the high-end tasting room. A drab, colorless, lifeless tasting room is from a bygone era, and doesn’t fit with the aesthetic as prescribed by the aforementioned breweries. Look for Pure Project’s upcoming Banker’s Hill spot to also fit this model. It won’t be long before this serves as a proof of concept for other breweries to follow suit.

6. Brewpubs: A Neighborhood Approach
Along the lines of the high-end tasting room
approach taking over one zip code at a time, the brewpub is poised to make a comeback. Venture capitalists will look at the success of Ocean Beach Brewery, having been named the Great American Beer Festival’s Best Small Brewpub of 2018, as an example locally of what can be accomplished by a small brewpub. The operation of a restaurant selling house taps with limited distribution provides investors with multiple revenue streams, mitigating risk of investment and providing a healthy forecast for return on investment.

7. Haze: Your Kids Will Hate It
According to The Brewers Association, though beer sales are basically flat, just a few individual styles are carrying the most weight of all beers sold. To put it another way, some styles are starting to die while fans are becoming entrenched in flavor profiles, buying way more of one style over another. American IPAs and “Hazy” IPAs continue to dominate sales. We have a generation of drinkers getting used to and expecting these flavor profiles. Don’t expect them to change their tastes any time soon. Just look at what your dad drinks, now extrapolate that. Yes, one day your kid may drink your old hazy IPA with disdain.

8. Brut IPAs: A Flash in the Pan
A lot of brewers tried. A lot of brewers failed. Let’s just leave it at that.

9. Shattered: Bye Bye Bombers
Go to your local bottle shop. You’ll see far fewer bottles, particularly bombers (22-ounce bottles). In San Diego’s consumer-driven market, the active outdoor lifestyle has dictated a disdain for glass bottles. Glass is often outlawed in public places that may otherwise allow for public consumption of alcohol. Consumers also dislike the necessity of drinking 22 ounces in one sitting.

Wherever I travel, San Diego is synonymous with beer. If San Diego is going to continue to be synonymous with beer, that beer better be better than before. I recently heard that there’s an awful lot of beer in San Diego, and that there’s a lot of awful beer in San Diego. I feel that the market will correct this sad truth faster than normal, given how much better the world class breweries in San Diego are than those that, quite plainly, have no business being in business. Once the luster of a new brewery wears off, the only thing that can save the brewery is the luster of its wares.
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OUR FAVORITE #SDBEER PHOTOS WILL APPEAR IN THE NEXT ISSUE OF WEST COASTER SAN DIEGO.
As many of you know, I am a complete and utter fraud. Despite my lengthy tenure as a scribe of the Beer World, I am really no more entitled to do this than most other consumers. I might not even have this gig at all were it not for the unpublicized indiscretions of a certain unnamed magazine editor in a particular city in Nevada.

But here we are — you, the almost offensively attractive reader of West Coaster, and me, the huckster dispensing beery platitudes on the monthly. Just because I’ve gotten away with it doesn’t mean I think you don’t deserve better. It’s high time I deliver on it.

I took my first step on this road to redemption a little over a year ago when I, along with a small group of like-minded individuals, embarked on the quest of credentialing in the Beer Judge Certification Program (BJCP). Since 1985 the BJCP has been chartered to foster an enhanced understanding and appreciation of the beer styles of the world by formalizing practices for beer evaluation.

If this sounds like the foundation of some sort of beer beauty pageant to you, you’re only mostly right. The physical beauty of the beer is absolutely scrutinized from stem to stern, encompassing everything from its color and clarity to the volume of head it produces. However, that judgement is anything but superficial. Beers are held accountable to classic characteristics for their appearance, as well as aroma, flavor, and all the nuances that reside in the margins. It is an earnest attempt to map a set of subjective observations to a stylistic gold standard, exposing the soul of the brew for all to appreciate.

Another important deviation from the beauty pageant analogy is that would-be judges are evaluated with a commensurate level of strictness to the beers themselves. Anyone seeking admission to this community must first pass a rigorous online exam — 180 questions in 60 minutes! — that explores every subtle dimension of more than 100 different beer styles. Individuals emerging victorious from that gauntlet are invited to subject themselves to a 90-minute practical tasting examination overseen by several senior judges focused on sensory acuity, descriptive faculties, and thoroughness in evaluation. Long story short, it’s far simpler to talk shit on beers on Untappd, so consider your motivations before you give this a go.

Preparing for the tasting exam is a much different animal. It’s one thing to memorize that a Belgian Tripel can have low to moderate spicy phenolic character, but entirely another to know what that range specifically tastes like. Calibrating your senses, as well as comprehending what perceptions you aren’t as sensitive to, is vital to deducing what resides in the glass.

You can accomplish the above with years of activity in homebrewing clubs (or gobs of drinking with your more vocal and persnickety friends), but I’ve found there’s no better way to accelerate it than regular meetups with other BJCP candidates. I recently sought this in a formal classroom setting under the tutelage of AleSmith Brewing Company head brewer (and National-ranked BJCP judge) Anthony Chen, who has been leading courses in BJCP preparation since 2015. His primary aims are both to bolster the beer judging ranks and help such individuals unlock their native abilities. “What separates a good judge from a mediocre one is the good judge has a stronger ability to connect with their individual perceptions and experiences,” he says.

The aspect of this process that has challenged me most is cultivating a more specific form of sensory communication. Verbosity isn’t usually a challenge for me, but BJCP demands more from its acolytes than to describe a beer’s aroma as “a jar packed with wet donkey farts, opened under the noontime sun.”

BJCP evaluations leverage a more measured and mechanistic approach to unpacking a beer’s essence: identify a defining element of the brew, assign what component it was derived from, and assign it an intensity. While that may sound somewhat robotic, it is critical to building a shared language among judges and assuring all possible elements are given due attention.
My more attentive readers may have noticed that I’m being uncharacteristically coy about my progress toward BJCP certification. Rest assured, I haven’t suddenly transcended the need to crowdsource my self-esteem. The truth is that as of writing this I haven’t completed the certification. I realize that feels like a bit of an anti-climax relative to the opening of this article, but that’s by design. I wanted to put you into the goal-oriented headspace I was in when I realized how rewarding it has been just engaging in this course of study, regardless of the outcome.

I fully intend to leap this hurdle, however long it happens to take. But as intoxicating as being deputized to dispense judgement sounds, I am far more excited by the way BJCP has transformed my outlook. The process has reminded me of the myriad fantastic beer styles that I’ve been overlooking for years. It’s not only enhanced my ability to analyze a beer, but to appreciate what discrete elements of it resonate with me. It’s given me access to individuals like Mitch Tastrom, my classmate and assistant brewer at Resident Brewing, who likewise believes there are benefits well beyond certification. “I have expanded my knowledge about beer styles and have better trained my palate to pick up off flavors, dial in carbonation levels in my own beer, and dissect ingredient-specific flavor components,” he said. “This has helped to improve my approach to quality assurance with regards to processing beer in all stages of production.”

Long story short, my 2018 holiday gift guide includes urging you to take a moment to learn more about the beers you cherish enough to slog through one thousand words of my drivel. I can promise that it will only enhance what you already enjoy. And if you’re keen on finding a BJCP class, I can assure you that they are remarkably friendly to frauds.

*Note: I’ve never actually said this about a beer in print, but I’ve always wanted to. And now I have. Follow your dreams, kids.

(My many thanks to fellow West Coasterites Beth Demmon and Brian Trout for their partnership and encouragement on this endeavor. I couldn’t have made it this far without you both! I mean, I probably could have and it would have just taken a little longer, but still.) ☺
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But there are obvious tiers of beer tees. I've got about a half dozen that are too short and too wide, at least ten that are that thick, scratchy material closer to burlap than cotton, and a cherished few that are just right: soft, well printed, and true to size. This minority makes up the majority of what I wear on any given day, and over the past few years I've massively cut back on buying new brewery swag because of the wild variations of quality.

Joey Jubran of Hoppy Beer Gear (hoppybeergear.com) understands this predicament all too well. “Breweries have always had apparel, but women don’t [always] want to wear men’s crew shirts... we end up cutting them, buying them and putting them in a drawer, or saying ‘Eh, I’ll make a quilt out of them one day.”’ (I can confirm this is all true, but I haven’t seen anyone actually follow through with a quilt... yet.)

But she’s not a typical beer art monger like Hoppy Beer Hoppy Life or Craft Beerd, or any number of others found at beer festivals and local boutiques. Instead, Jubran works directly with breweries as a wholesaler to develop product options that range from screen printed shirts to bottle openers and even full-service graphic design.

Jubran moved to San Diego in the early 90s for school and never left. One bachelor’s degree in marketing, a career at Coca-Cola, and two kids later and in 2011, discovered her own love of craft beer. She explains her “a-ha” moment to me over coffee in North Park. “It seemed like I finally found my group, my tribe of people that are so similar and so real. I just started visiting all of the local breweries and enjoying their beers, and one key thing that I kept noticing is merchandise. [I’d think] ‘Wow, I’d love to have a shirt, but they only have guys’ shirts’ or ‘I’d love to have this tank top, but they don’t have my size’ and things of that nature. So that’s kind of how I started thinking up Hoppy Beer Gear.”

Initially focusing on merchandise consulting, Jubran realized very quickly that “people aren’t going to pay for advice. They need a tangible product.” Hoppy Beer Gear officially launched in fall 2015 with Jubran working as a one-woman show for the vast majority of the time. She only recently hired her first full-time employee, Dustin Van Duzee, to spearhead graphic design, a service she hopes to expand to offer her clients. Her client list is largely breweries — Second Chance Beer Company, Circle 9 Brewing, Burning Beard Brewing Company, and Pure Project, just to name a few — but she also works with distilleries, cideries, restaurants, and music festivals.

“Music and beer, to me, go hand in hand,” explains Jubran. “They’re both my passions.”

They’ve expanded outside of San Diego as well. “I get calls and emails now on a weekly basis from breweries in Texas, New York... I’m doing hats for some guy in New York!” Jubran laughs. But she’s adamant about sticking close to San Diego, whether or not fears about a local “beer bubble” are real.

“Even if the number of breweries and tasting rooms went down to a hundred, that’s a hundred breweries that need apparel,” she says. “They need glassware, they need promotional items... [and] it’s never even going down to that. I don’t feel like it’s slowing down at all. I feel like everyone’s raising the bar and making better beer than they ever have before.”

Future plans for Hoppy Beer Gear include adding a sales team, increasing their social media presence, expanding their website functionality for existing brewery customers, and continuing to mentor people interested in working on this side of the beer industry. It’s a tall order, but Jubran is optimistic.

“2019’s gonna be a good year,” she promises.

Know someone who deserves to be featured in an upcoming column? Nominate them by emailing beth@bethdemmon.com.
Pan a Flores is an ode to our city's patron saint, Saint Diego. Legend has it, Saint Diego performed a miracle when he took bread from the monastery to feed the poor. He was questioned on his way out of the convent, and miraculously, when asked to open his robe, the bread turned into flowers. The story of Saint Diego's bread to flowers, or Pan a Flores, is the inspiration behind our holiday release. This expertly crafted strong porter is brewed with cajeta, cinnamon, Oaxacan coffee, and Mexican chocolate for a truly festive holiday ale.
ONE Baja brewery with a more prominent presence on our side of the border is Cerveceria Agua Mala, and one of the spots where you’re guaranteed to find their liquid wares is Puesto. A recent trip to the California upscale taco chain’s location at The Headquarters in San Diego’s Marina District turned up a trio of beers from the Ensenada operation: Sierna Pilsner, the World Beer Cup award-winning Astillero IPA, and 811 Pale Ale. The latter is a rarity that can only be found at Puesto’s San Diego eateries.

811 Pale Ale is the first in a line of collaboration beers presented under the heading “Puesto x Agua Mala.” Though such cross-border fraternization is commonplace these days, the roots of this beer stretch back five years to the first time Puesto’s beverage director, Lucien Conner, put Agua Mala’s beer on
From the get-go, there was a deep-seeded, mutual respect between Conner and Agua Mala owner and brewmaster Nathaniel Schmidt. Conner was so impressed by the quality of Schmidt’s beers that when Puesto held its first beer pairing dinner, Agua Mala was the featured brewery. Later on, Conner started taking his staff on educational excursions to Baja, and made Agua Mala his go-to brewery stop.

Brewing a beer together represents the next phase of an ever-evolving relationship built on trust and friendship, one made possible by Agua Mala’s recent opening of a larger production facility. In crafting 811 Pale Ale, the duo sought to create a flavor profile that drew off ingredients indigenous to Baja as well as San Diego brewers. For the latter, they went with hops that are big on citrus flavors and aromas. From there, the recipe reads like a dish off Puesto’s menu care of nopales (cactus paddles), epazote (an earthy herb), cilantro, and Morita chiles (lightly smoked red jalapeño peppers).

Its culinary semblance isn’t surprising considering Puesto at the Headquarters’ chef de cuisine, Edgar Chong, helped conceive it. The resulting beer comes in at 4.5% alcohol-by-volume, possesses a piquant earthiness that meshes well with light toast and caramel notes from the grain bill, and pairs exceptionally with various items off Puesto’s menu.

Conner and Schmidt plan to continue crafting collaboration beers, then bring favorite varieties as permanent menu offerings. 811 Pale Ale is an inventive, encouraging start to a program that shows the brilliant ways beer can bring people—and cultures—together.

**Puesto’s Ceviche Acapulco**

Yield: 6 to 8 servings

- 1 pound Mexican white shrimp, peeled, deveined and cut into ½-inch cubes
- 3¼ cups fresh-squeezed lime juice
- kosher salt
- 3 Roma tomatoes, diced into ¼-inch cubes
- ½ red onion, diced into ¼-inch cubes
- 1 or 2 Serrano chiles, minced (per personal preference)
- 1 avocado, peeled, seeded and diced
- 1 radish, thinly sliced
- extra virgin olive oil
- tortilla chips or tostada rounds
- lime wedges, for garnish

Place the shrimp in a glass bowl. Add 3 cups of the lime juice and 1 teaspoon of salt. Toss to coat, then cover the bowl with plastic wrap and refrigerate for 45 minutes. Remove from the refrigerator and drain the shrimp. Place the shrimp in a bowl and add tomatoes, onion, chiles and the remaining lime juice. Toss gently to combine. Season with salt to taste.

To serve, transfer the ceviche to a serving platter. Dot the ceviche with avocado and radishes, and drizzle generously with olive oil. Serve immediately with tortilla chips or tostada rounds and lime wedges.

**Puesto’s Spicy Atún Taco**

Yield: 8 tacos

- 2 ounces fresh-squeezed orange juice
- 1 ounce fresh-squeezed grapefruit juice
- 1 ounce fresh-squeezed lime juice
- ½ tsp Jugo Maggi seasoning sauce (or Worcestershire sauce, to substitute)
- 1 pound sashimi-grade tuna, cut into 8 2-ounce pieces
- 2 tsp olive oil
- 8 corn tortillas, warm
- cucumbers, diced
- 1 avocado, diced
- Creamy Jalapeño Salsa (recipe follows)
- Chipotle Crème (recipe follows)
- cilantro leaves
- lime wedges, for garnish

Combine the orange, grapefruit and lime juices with the Jugo Maggi sauce in a shallow dish. Whisk together and add the tuna pieces to the marinade. Leave submerged for 30 seconds, then flip the tuna over and leave submerged another 30 seconds. Remove the tuna from the dish and set aside.

Heat the oil in a nonstick skillet over medium-high heat. Place the tuna in the pan and cook for 45 seconds on each side. The objective is to sear the outside while allowing the middle to remain raw. Remove the tuna from the skillet and set aside.

To serve, place the tuna inside the tortillas and top each with cucumber and avocado. Garnish each with salsa, créma and cilantro. Serve immediately with lime wedges.
Creamy Jalapeño Salsa

Yield: 1 cup

- 1 quart water
- ½ pound jalapeños peppers
- 3 cloves garlic
- 1 bunch cilantro leaves
- 2 ounces fresh-squeezed lime juice
- ½ tsp kosher salt
- 4 ounces olive oil

Bring the water to a boil in a large pot. Lower heat to a simmer and add the jalapeños. Cook for 15 minutes, making sure to flip the peppers over halfway through the cooking process. Add the garlic and cook for 3 minutes. Strain the vegetables and let cool to room temperature.

Discard the stems from the peppers and use the back of a knife to scrape out the seeds. Transfer the jalapeños, garlic, cilantro, lime juice and salt to a blender. Turn the blender on and slowly stream in the olive oil until the mixture emulsifies and is thoroughly blended. Season with additional salt, if necessary. Transfer to a squeeze bottle or condiment cup to serve.

Chipotle Crème

Yield: 1½ cups

- 2 to 3 tablespoons canned chipotle peppers in adobo (per personal preference)
- 1 cup mayonnaise
- ½ pound cream cheese, at room temperature

Combine all of the ingredients in a blender. Blend until a homogenous mixture is achieved. Season with salt, if necessary. Transfer to a squeeze bottle or condiment cup to serve.

—Recipes courtesy Chef Katy Smith, Puesto
### Downtown Beer Bars & Restaurants

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<td>2400 Kettner Blvd.</td>
<td>619.255.7885</td>
<td><a href="http://www.98BottlesSD.com">www.98BottlesSD.com</a></td>
</tr>
<tr>
<td>3</td>
<td>BarleyMash</td>
<td>600 5th Ave.</td>
<td>619.255.7373</td>
<td><a href="http://www.BarleyMash.com">www.BarleyMash.com</a></td>
</tr>
<tr>
<td>4</td>
<td>Bub's at the Ball Park</td>
<td>715 J St.</td>
<td>619.546.0815</td>
<td><a href="http://www.BubsSanDiego.com">www.BubsSanDiego.com</a></td>
</tr>
<tr>
<td>6</td>
<td>Ciro's Pizzeria Gaslamp</td>
<td>536 Market St.</td>
<td>619.696.0405</td>
<td><a href="http://www.CirosSD.com">www.CirosSD.com</a></td>
</tr>
<tr>
<td>7</td>
<td>Craft &amp; Commerce</td>
<td>675 W Beech St.</td>
<td>619.269.2202</td>
<td><a href="http://www.Craft-Commerce.com">www.Craft-Commerce.com</a></td>
</tr>
<tr>
<td>9</td>
<td>Ironside Fish &amp; Oyster Bar</td>
<td>1654 India St.</td>
<td>619.269.3033</td>
<td><a href="http://www.IronsideFishandOyster.com">www.IronsideFishandOyster.com</a></td>
</tr>
<tr>
<td>11</td>
<td>Neighborhood</td>
<td>777 G St.</td>
<td>619.446.0022</td>
<td><a href="http://www.NeighborhoodSD.com">www.NeighborhoodSD.com</a></td>
</tr>
<tr>
<td>12</td>
<td>Ogasawhi</td>
<td>1100 5th Ave.</td>
<td>619.358.9170</td>
<td><a href="http://www.Ogasawhi.com">www.Ogasawhi.com</a></td>
</tr>
<tr>
<td>13</td>
<td>Queenstown Public House</td>
<td>1557 Columbia St.</td>
<td>619.546.0444</td>
<td><a href="http://www.BareBackGrill.com/Queenstown">www.BareBackGrill.com/Queenstown</a></td>
</tr>
<tr>
<td>14</td>
<td>Searsucker</td>
<td>611 5th Ave.</td>
<td>619.233.7327</td>
<td><a href="http://www.Searsucker.com">www.Searsucker.com</a></td>
</tr>
<tr>
<td>16</td>
<td>The Balboa Bar &amp; Grill</td>
<td>1863 5th Ave.</td>
<td>619.955.8525</td>
<td><a href="http://www.TheBalboaBarAndGrill.com">www.TheBalboaBarAndGrill.com</a></td>
</tr>
<tr>
<td>17</td>
<td>The Corner Draft House</td>
<td>495 Laurel St.</td>
<td>619.255.2631</td>
<td><a href="http://www.TheCornerDraftHouse.com">www.TheCornerDraftHouse.com</a></td>
</tr>
<tr>
<td>19</td>
<td>The Hopping Pig</td>
<td>734 5th Ave.</td>
<td>619.546.6424</td>
<td><a href="http://www.TheHoppingPig.com">www.TheHoppingPig.com</a></td>
</tr>
<tr>
<td>20</td>
<td>The Local</td>
<td>1065 4th Ave.</td>
<td>619.231.4477</td>
<td><a href="http://www.TheLocalSanDiego.com">www.TheLocalSanDiego.com</a></td>
</tr>
<tr>
<td>21</td>
<td>The Tipsy Crow</td>
<td>770 5th Ave.</td>
<td>619.338.9300</td>
<td><a href="http://www.TheTipsyCrow.com">www.TheTipsyCrow.com</a></td>
</tr>
</tbody>
</table>

### Bottle Shops

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Best Damn Beer Shop (Krispy Market)</td>
<td>1036 7th Ave.</td>
<td>619.232.6367</td>
<td><a href="http://www.BestDamnBeerShop.com">www.BestDamnBeerShop.com</a></td>
</tr>
<tr>
<td>2</td>
<td>Bottlecraft</td>
<td>2252 India St.</td>
<td>619.487.9493</td>
<td><a href="http://www.BottlecraftBeer.com">www.BottlecraftBeer.com</a></td>
</tr>
</tbody>
</table>

### Brew Pubs

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Ballast Point Little Italy</td>
<td>2215 India St.</td>
<td>619.255.7213</td>
<td><a href="http://www.BallastPoint.com">www.BallastPoint.com</a></td>
</tr>
<tr>
<td>2</td>
<td>Half Door Brewing Co.</td>
<td>903 Island Ave.</td>
<td>619.232.9840</td>
<td><a href="http://www.HalfDoorBrewing.com">www.HalfDoorBrewing.com</a></td>
</tr>
<tr>
<td>3</td>
<td>Karl Strauss Brewing Co.</td>
<td>1157 Columbia St.</td>
<td>619.234.2739</td>
<td><a href="http://www.KarlStrauss.com">www.KarlStrauss.com</a></td>
</tr>
<tr>
<td>4</td>
<td>Knotty Brewing</td>
<td>842 Market St.</td>
<td>619.269.7156</td>
<td><a href="http://www.KnottyBrewing.com">www.KnottyBrewing.com</a></td>
</tr>
<tr>
<td>5</td>
<td>The Bell Marker</td>
<td>602 Broadway</td>
<td>619.756.7598</td>
<td><a href="http://www.TheBellMarker.com">www.TheBellMarker.com</a></td>
</tr>
</tbody>
</table>

### Breweries

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Alta Brewing Company</td>
<td>1983 Julian Ave.</td>
<td>619.795.7300</td>
<td><a href="http://www.altabrewingsd.com">www.altabrewingsd.com</a></td>
</tr>
<tr>
<td>4</td>
<td>Resident Brewing Co.</td>
<td>411 C St.</td>
<td>619.717.6622</td>
<td><a href="http://www.ResidentBrewing.com">www.ResidentBrewing.com</a></td>
</tr>
<tr>
<td>5</td>
<td>Thorn Brewing Co.</td>
<td>1745 National Ave.</td>
<td>619.501.2739</td>
<td><a href="http://www.ThornStreetBrew.com">www.ThornStreetBrew.com</a></td>
</tr>
</tbody>
</table>

### Other

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Bolt Brewery Tasting Room</td>
<td>1971 India St.</td>
<td>619.303.7837</td>
<td><a href="http://www.BoltBrewery.com">www.BoltBrewery.com</a></td>
</tr>
<tr>
<td>4</td>
<td>Quart Yard Venue</td>
<td>1301 Market St.</td>
<td>619.452.5303</td>
<td><a href="http://www.QuartYardSD.com">www.QuartYardSD.com</a></td>
</tr>
</tbody>
</table>
UPTOWN

BEER BARS & RESTAURANTS
1. BEERFISH
2933 Adams Ave. | 619.363.2337
www.EatBeerFish.com

2. BELCHING BEAVER NORTH PARK
4223 30th St. | 760.703.0433
www.BelchingBeaver.com

3. CAFFE CALABRIA
3933 30th St. | 619.291.1759
www.CaffeCalabria.com

4. CALIFORNIA TAP ROOM
3812 Ray St. | 619.542.9990
www.CaliforniatapRoom.com

5. CARNITAS’ SNACK SHACK
2632 University Ave. | 619.294.7675
www.CarnitasSnackShack.com

6. CIRCA
2121 Adams Ave. | 619.296.9152
www.CircaSD.com

7. COIN OP GAME ROOM
3526 30th St. | 619.255.8523
www.CoinOpSD.com

8. CRAZEE BURGER
3993 30th St. | 619.282.6044
www.CrazeeBurger.com

9. CUEVA BAR
2123 Adams Ave. | 619.269.6612
www.CuevaBar.com

10. DIMILLE’S ITALIAN RESTAURANT
3492 Adams Ave. | 619.283.3153
www.DiMilles.com

11. ENCONTRO
3001 University Ave. | 619.291.1220
www.EncontroNorthPark.com

12. HAMILTON’S TAVERN
1521 30th St. | 619.238.5460
www.HamiltonsTavern.com

13. LIVE WIRE BAR
2103 El Cajon Blvd. | 619.291.7450
www.LiveWireBar.com

14. MODERN TIMES FLAVORDOME
3000 Upas St. | 619.269.5222
www.ModernTimesBeer.com

15. NATE’S GARDEN GRILL
3120 Euclid Ave. | 619.546.7700
www.NatesGardenGrill.com

16. PARK & REC
4612 Park Blvd. | 619.795.9700
www.ParkAndRecSD.com

17. POLITE PROVISIONS
4906 30th St. | 619.677.3784

18. SMALL BAR
4612 Park Blvd. | 619.795.7998
www.SmallBarSD.com

19. SODA & SWINE
2943 Adams Ave. | 619.269.7632
www.SodaAndSwine.com

20. STATION TAVERN
2204 Fern St. | 619.255.0657
www.StationTavern.com

21. THE HAVEN PIZZERIA
4051 Adams Ave. | 619.281.1904
www.TheHavenPizzeria.com

22. THE ROSE WINE PUB
2219 30th St. | 619.280.1815
www.TheRoseWinePub.com

23. THE SAFEHOUSE
2930 University Ave. | 619.458.9200
www.TheSafeHouseNP.com

24. TIGER TIGER TAVERN
3025 El Cajon Blvd. | 619.487.0401
www.TigerTigerTavern.com

25. TORONADO SAN DIEGO
4026 30th St. | 619.282.0456
www.ToronadoSD.com

26. TRUE NORTH TAVERN
3815 30th St. | 619.291.3815
www.TrueNorthTavern.com

27. TWISTED TAPS
2302 El Cajon Blvd. | 619.542.9927
www.TwistedTaps.com

28. UNDERBELLY
3000 Upas St. | 619.487.9909
www.GodBlessUnderbelly.com

29. URBN COAL FIRED PIZZA
3085 University Ave. | 619.255.7300
www.URBNNorthPark.com

30. URBAN SOLACE
3823 30th St. | 619.295.6464
www.UrbanSolace.net

31. WAYPOINT PUBLIC
3794 30th St. | 619.255.8778
www.WaypointPublic.com

BOTTLE SHOPS
1. BINE & VINE
3334 Adams Ave. | 619.795.2463
www.BineAndVine.com

*PLEASE REGARD LOCATIONS AS APPROXIMATE*
**BREW Pubs**

1. **Barn Brewery**
   2850 El Cajon Blvd. | 619.955.8228
   www.TheBarnBrew.com

2. **Eppig Brewing**
   3052 El Cajon Blvd. | 619.501.1840
   www.EppigBrewing.com

3. **Fall Brewing Co.**
   4542 30th St. | 619.501.0903
   www.FallBrewing.com

4. **Home Brewing Co.**
   2911 El Cajon Blvd. | 619.450.6165
   www.ThHomebrewerSD.com

5. **Mike Hess Brewing (North Park)**
   3812 Grim Ave. | 619.255.7136
   www.HessBrewing.com

6. **Pariah Brewing Company**
   3052 El Cajon Blvd. | 619.642.0545
   www.PariahBrewingCo.com

7. **Poor House Brewing Company**
   4494 30th St.
   www.PoorHouseBrew.com

8. **Thorn St. Brewery**
   3176 Thorn St. | 619.501.2739
   www.ThornStreetBrew.com

**Bottle Shops**

1. **Bristol Farms**
   8510 Genesee Ave. | 858.558.4180
   www.BristolFarms.com

2. **Whole Foods La Jolla**
   8825 Villa La Jolla Dr. | 858.642.6700
   www.WholeFoodsMarkets.com

**Breweries**

1. **Absolution by the Sea**
   7356 Fay Ave. | 619.202.4152
   www.AbsolutionBrewingCompany.com

2. **Karl Strauss Brewing Co.**
   1044 Wall St. | 858.551.2379
   www.KarlStrauss.com

3. **Rock Bottom Brewery Restaurant**
   8980 Villa La Jolla Dr. | 858.450.9277
   www.RockBottom.com/LaJolla

**Brew Pubs**

1. **Bitter Brothers**
   4170 Morena Blvd. | 619.961.6690
   www.BitterBrothers.com

2. **Karl Strauss Brewing Co.**
   5985 Santa Fe St. | 858.273.2739
   www.KarlStrauss.com

**Home Brew Supply**

1. **The Homebrewer**
   2911 El Cajon Blvd. | 619.450.6165
   www.TheHomebrewerSD.com

**Other**

1. **Chip’s Liquor**
   1926 Garnet Ave. | 858.273.1536
   www.WoodstocksPB.com

2. **Second Chance Beer Lounge**
   4045 30th St. Ste. A | 619.487.1470
   www.SecondChanceBeer.com/North-Park

3. **Tighthead Brewing Co.**
   3812 Grim Ave. | 858.255.7136
   www.Tighthead.com

4. **Blind Lady Ale House**
   3416 Adams Ave. | 619.255.2491
   www.BlindLadyAleHouse.com

5. **Boulevard Liquor**
   3028 Upas St. | 619.296.8447
   www.KWIKSTOPLIQUOR.com

6. **Mazara Trattoria**
   2302 30th St. | 619.284.2050
   www.Mazaratrattoria.com

7. **Kwik Stop Liquor & Market**
   2931 El Cajon Blvd. | 619.282.2392
   www.Sprouts.com

8. **Sprouts Farmers Market**
   2931 El Cajon Blvd. | 619.282.2392
   www.Sprouts.com

9. **The Fish Shop**
   1775 Garnet Ave. | 858.483.4746
   www.TheFishShopPB.com

10. **The Patio on Lamont**
    4445 Lamont St. | 858.412.4648
    www.ThePatioOnLamont.com

11. **Porter’s Pub**
    1269 Garnet Ave. | 858.274.1010
    www.PortersPub.net

12. **Sandbox Sports Grill**
    718 Ventura Pl. | 858.488.1274
    www.SandboxSportsGrill.com

13. **Sandbox Pizza**
    1014 Grand Ave. | 858.272.7263
    www.SandboxSD.com

14. **Sandbar Sports Grill**
    718 Ventura Pl. | 858.488.1274
    www.SandbarSportsGrill.com

15. **The Promiscuous Fork**
    3801 Ingraham St. | 858.581.3663
    www.ThePromiscuousFork.com

16. **The Fish Shop**
    1775 Garnet Ave. | 858.483.4746
    www.TheFishShopPB.com

17. **Woodstock’s Pizza**
    1221 Garnet Ave. | 858.642.6900
    www.WoodstocksPB.com
**BREWERS**

1. **LIGHTNING BREWERY**
   13200 Kirkham Wy. Ste 105 | 858.513.8070
   www.LightningBrewery.com

2. **SECOND CHANCE BEER CO.**
   15378 Avenue of Science #222
   www.SecondChanceBeer.com

**SOUTH BAY**

**BEER BARS & RESTAURANTS**

1. **BAR SIN NOMBRE**
   253 3rd Ave. #100 | 855.237.8392
   www.Facebook.com/BarSinNombreCV

2. **CORONADO IMPERIAL BEACH**
   875 Seacoast Dr. | 619.423.4900
   www.CoronadoBrewingCompany.com

3. **IB PUBLIC HOUSE**
   995 Palm Ave | 619.488.2507
   www.IBPublicHouse.com

4. **LA BELLA PIZZA**
   373 3rd Ave. | 619.426.8820
   www.LaBellaPizza.com

5. **MACHETE BEER HOUSE**
   2325 Highland Ave. | 619.773.6986
   www.facebook.com/MacheteBeerHouse

6. **MANHATTAN BAR**
   400 Broadway | 619.422.6641
   www.Manhattan91910.com

7. **OGGI’S PIZZA AND BREWING CO.**
   2130 Birch Rd. | 619.746.6900
   www.OggiEastlake.com

8. **TACOS & TARROS**
   2015 Birch Rd.
   www.TacosAndTarros.com

9. **THE CANYON SPORTS PUB & GRILL**
   421 Telegraph Canyon Rd.
   619.422.1806 | www.CYNCube.com

10. **THIRD AVENUE ALEHOUSE**
    319 Third Ave.
    www.ThirdAvenueAlehouse.com

**BOTTLE SHOPS**

1. **BRANDY WINE LIQUOR**
   1655 Brandywine Ave. | 619.421.1970

2. **KEG N BOTTLE**
   2335 Highland Ave. | 619.474.7255
   www.KegNBottle.com

3. **SOUTH BAY LIQUOR**
   1355 Broadway | 619.422.1787

4. **SPROUTS MARKET**
   690 3rd Ave. | 619.409.7630
   www.HenrysMarkets.com

5. **SUNSET MARKET**
   985 Broadway | 619.422.2001
   www.SunsetLiquorStore.com

**BREWERS**

1. **BAY BRIDGE BREWING**
   688 Mars Ct. | 619.666.1848
   www.BayBridgeBrewing.com

2. **CHULA VISTA BREWERY**
   294 3rd Ave. | 888.661.6964
   www.ChulaVistaBrewery.net

**OTHER**

1. **GROUNDSWELL TASTING ROOM**
   258 Third Ave. | 619.934.7676
   www.GroundswellBrew.com

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1. **BAY BRIDGE BREWING**
   688 Mars Ct. | 619.666.1848
   www.BayBridgeBrewing.com

2. **CHULA VISTA BREWERY**
   294 3rd Ave. | 888.661.6964
   www.ChulaVistaBrewery.net

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   688 Mars Ct. | 619.666.1848
   www.BayBridgeBrewing.com

2. **CHULA VISTA BREWERY**
   294 3rd Ave. | 888.661.6964
   www.ChulaVistaBrewery.net
MISSION HILLS & HILLCREST

1. HILLCREST BREWING COMPANY
1458 University Ave. | 619.269.4323
www.HillcrestBrewingCompany.com

● BREWERIES
1. ALPINE BEER COMPANY
2351 Alpine Blvd. | 619.446.2337
www.AlpineBeerCo.com

1. LATCHKEY BREWING
1795 Hancock St. | 619.299.7079
www.LatchkeyBrew.com

1. JULIAN BREWERY
1795 Hancock St. | 619.299.7079
www.JulianBeerCompany.com

2. NICKEL BEER COMPANY
1485 Hollow Glen Rd. | 619.299.7079
www.NickelBeerCo.com

MISSION HILLS & HILLCREST

● BOTTLE SHOPS
1. TOMS MARKET
1263 University Ave. | 619.487.1382
www.TombsMarket.com

1. Tabletop Commons
1263 University Ave. | 619.487.1382
www.TabletopCommons.com

1. THE PATIO ON GOLDFINCH
1263 University Ave. | 619.487.1382
www.ThePatioOnGoldfinch.com

1. THE REGAL BEAGLE
4020 Goldfinch St. | 619.291.1159
www.RegalBeagleSD.com

1. THE PATIO ON GOLDFINCH
1263 University Ave. | 619.487.1382
www.RegalBeagleSD.com

1. THE PATIO ON GOLDFINCH
1263 University Ave. | 619.487.1382
www.RegalBeagleSD.com

JULIAN

● BREWERIES
1. SMOKING CANNON BREWERY
780 Main St. | 760.407.7557
www.SmokingCannonBrewery.com

1. JULIAN BEER CO.
2307 Main St. | 760.765.3757
www.JulianBeerCompany.com

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

● BREW PUBS
1. ALPINE BEER COMPANY
2351 Alpine Blvd. | 619.446.2337
www.AlpineBeerCo.com

1. LATCHKEY BREWING
1795 Hancock St. | 619.299.7079
www.LatchkeyBrew.com

1. JULIAN BREWERY
1795 Hancock St. | 619.299.7079
www.JulianBeerCompany.com

1. NICKEL BEER COMPANY
1485 Hollow Glen Rd. | 760.765.2337
www.NickelBeerCo.com
<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Time</th>
<th>Topics</th>
</tr>
</thead>
<tbody>
<tr>
<td>BALLAST POINT (LITTLE ITALY)</td>
<td>2215 India Street</td>
<td>6:30 - 8:30 p.m.</td>
<td>Forensic Science / Bioprinting of Organ Tissue, Molecular Biology</td>
</tr>
<tr>
<td>BLIND LADY ALE HOUSE (NORMAL HEIGHTS)</td>
<td>3416 Adams Avenue</td>
<td>7 - 9 p.m.</td>
<td>Molecular Biology / Battery Chemistry, Physics, Astronomy</td>
</tr>
<tr>
<td>CULTURE BREWING (OCEAN BEACH)</td>
<td>4845 Newport Avenue</td>
<td>6 - 8 p.m.</td>
<td>Scientists TBA</td>
</tr>
<tr>
<td>DUCK FOOT BREWING (MIRAMAR)</td>
<td>8920 Kenmar Drive #210</td>
<td>6 - 8 p.m.</td>
<td>Genomics, DNA Sequencing Oncology / Geology, Physical Sciences, Astronomy</td>
</tr>
<tr>
<td>DUCK FOOT BREWING (EAST VILLAGE)</td>
<td>550 Park Boulevard #2104</td>
<td>6 - 8 p.m.</td>
<td>Heart Disease, Cardiac Stem Cells</td>
</tr>
<tr>
<td>FALL BREWING (NORTH PARK)</td>
<td>4542 30th Street</td>
<td>6 - 8 p.m.</td>
<td>Microbiology and Immunology; Cell Biology in the Heart</td>
</tr>
<tr>
<td>GREEN FLASH (MIRA MESA)</td>
<td>6550 Mira Mesa Boulevard</td>
<td>5:30 - 7:30 p.m.</td>
<td>Biology, Drug Discovery / Molecular and Cellular Biology</td>
</tr>
<tr>
<td>LIGHTNING BREWERY (POWAY)</td>
<td>13200 Kirkham Way</td>
<td>5:30 - 7:30 p.m.</td>
<td>Scientists TBA</td>
</tr>
<tr>
<td>MIKKELER BREWING (MIRAMAR)</td>
<td>9366 Cabot Drive</td>
<td>5:30 - 7:30 p.m.</td>
<td>Diabetes Research, Molecular Biology / Muscle Metabolism, Physiology</td>
</tr>
<tr>
<td>NORTH PARK BEER CO. (NORTH PARK)</td>
<td>3038 University Avenue</td>
<td>7 - 9 p.m.</td>
<td>Bioengineering, Neuroscience, Metabolic Engineering / Antibiotic Resistance, Bioinformatics, Microbiology</td>
</tr>
<tr>
<td>PANAMA 66 (SD MUSEUM OF ART / BALBOA PARK)</td>
<td>1450 El Prado</td>
<td>6 - 8 p.m.</td>
<td>Engineering</td>
</tr>
<tr>
<td>QUANTUM BREWING (KEARNY MESA)</td>
<td>5375 Kearny Villa Road #116</td>
<td>6:30 - 8:30 p.m.</td>
<td>Biochemistry / Physiology, Anatomy, Biochemistry</td>
</tr>
<tr>
<td>RAGING CIDER (SAN MARCOS)</td>
<td>177 Newport Dr. Suite B</td>
<td>6 - 8 p.m.</td>
<td>Scientists TBA</td>
</tr>
<tr>
<td>SECOND CHANCE BEER (CARME MOUNTAIN RANCH)</td>
<td>15378 Avenue of Science #222</td>
<td>5:30 to 7:30 p.m.</td>
<td>Chemistry</td>
</tr>
<tr>
<td>SECOND CHANCE BEER (NORTH PARK)</td>
<td>4045 30th Street</td>
<td>6:30 - 8:30 p.m.</td>
<td>Metabolism, Molecular Biology / Fungus, Plant Pathology, Tropical Ecology</td>
</tr>
<tr>
<td>SOCIETE BREWING (KEARNY MESA)</td>
<td>8162 Clairemont Mesa Boulevard</td>
<td>5:30 - 7:30 p.m.</td>
<td>Cellular and Integrative Physiology, Animal Science, Agriculture / Neuroscience, Stem Cells</td>
</tr>
<tr>
<td>THE ELWOOD (CHULA VISTA)</td>
<td>725 Broadway</td>
<td>7 - 9 p.m.</td>
<td>Autoimmune Diagnostics</td>
</tr>
<tr>
<td>THE ROSE WINE BAR (SOUTH PARK)</td>
<td>2219 30th Street</td>
<td>6:30 - 8:30 p.m.</td>
<td>Material Physics, Quantum Physics / Cell Biology, Cancer Research</td>
</tr>
<tr>
<td>THIRD AVENUE ALEHOUSE (CHULA VISTA)</td>
<td>319 Third Avenue</td>
<td>7 - 9 p.m.</td>
<td>Scientists TBA</td>
</tr>
<tr>
<td>THORN STREET (NORTH PARK)</td>
<td>3176 Thorn Street</td>
<td>6 - 8 p.m.</td>
<td>Oceanography, Wetlands, Seafood Sustainability / Biology, Chemistry, Astronomy, Marine Science, Engineering</td>
</tr>
<tr>
<td>TIGER!TIGER! (NORTH PARK)</td>
<td>3025 El Cajon Boulevard</td>
<td>7 - 9 p.m.</td>
<td>Immunology, Infectious Diseases, Microbiology / Chemical Biology</td>
</tr>
<tr>
<td>WAVELENGTH BREWING (VISTA)</td>
<td>236 Main Street</td>
<td>6 - 8 p.m.</td>
<td>Molecular Biology</td>
</tr>
<tr>
<td>WINESELLAR &amp; BRASSERIE (SORRENTO VALLEY)</td>
<td>9550 Waple Street #115</td>
<td>5:30 - 7:30 p.m.</td>
<td>Bioengineering, Math / Neuroscience, Neurobiology, Cell Biology</td>
</tr>
</tbody>
</table>
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