

West Coaster

SERVING THE SAN DIEGO CRAFT BEER COMMUNITY



TABLE OF CONTENTS

Mission Opens in Downtown	2
Letter from the Editor	3
Santa Barbara Beer Scene	4
Old World Travel	6
New World Travel	7
Colorado Beer Scene	8
Guest Tap	9
The Nameless Beermaid	10
KnB's Beer Camp Roadtrip	10
Directory	11

**DRINK
LOCAL
BEER**

NOW IN TWO COLORS!



NINJA BLACK



SUMMER TAN

**BUY A TSHIRT AND TAKE
OUR SIMPLE MESSAGE TO
THE STREETS WHILE
SUPPORTING LOCAL,
INDEPENDENT MEDIA**

**ORDER
ONLINE!**

**\$20
FREE SHIPPING**

westcoastersd.com/merch



Tour de Pizza Port

Coastal bike route hits three brewpub locations

By Jeff Hammett

You would be hard-pressed to find a more scenic and relatively easy bike ride in San Diego County than down the coast. At about 35 miles and with a few hills in the way (but only one major climb), this is a ride for cyclists and non-cyclists alike. In addition to the gorgeous ocean views, this ride conveniently goes right past three of Pizza Port's four locations, making it easy to stop in, carbo-load and get rehydrated.

Starting down south, pick up the

Coaster at Old Town; the ride to the Carlsbad Village station costs \$5.50 and takes slightly less than an hour. From the station, head south past Rotary Park and about two blocks east on Carlsbad Village Drive to **Pizza Port Carlsbad** (571 Carlsbad Village Dr., pizzaport.com), the 2009 and 2010 GABF Large Brewpub of the Year award winner. With a lot of riding ahead, it's best to start with something on the lighter side. The tap list at each of the Pizza Port locations changes frequently,

but something like Warm Waters Wheat should do the trick. Whatever you choose, stick to just one as the next stop isn't far away.

Head back west on Carlsbad Village Drive and turn left onto Carlsbad Blvd. From here, it's pretty much a straight flat ride to **Pizza Port Solana Beach** (135 N. Highway 101, pizzaport.com). With 13 miles down and about 22 to go, this is a great time to load up on carbs — time for Beer Buddies and another beer. Just like in Carlsbad, it's best to stick to the more refreshing, lower alcohol beers; something like Baja Session Ale should hit the spot right about now. Once refueled, ride south down Highway 101.

About 4.5 miles past Pizza Port Solana Beach begins the only major climb of the whole ride: Torrey Pines. Lasting about a mile and a half, it can be a bit grueling, so you'll be glad to have not over-imbibed. Once to the top, follow Torrey Pines Road past UCSD and know that it's mostly downhill from here.

Turn right onto La Jolla Shores Blvd. and follow it until it meets back up with Torrey Pines Rd. and takes you into La Jolla. Take another right on Prospect and wind your way through La Jolla to La Jolla Blvd. which you'll follow all the way to Mission Blvd. in Pacific Beach. Cruise down Mission Blvd. to West Mission Bay Drive and take the first right on Quivira after the first bridge. Continue to Sunset Cliffs Blvd. and hop on the Ocean Beach Bike Path once you cross the San Diego River.

Continued on Page 5

Southland Suds

LA's sprawling beer scene

By Brandon Hernández

As a native San Diegan who's not only joined in, but started many a "BEAT LA" chant, I don't exactly have a love affair with the City of Angels. However, over time, I've hit LA's few popular beer locales and ferreted out some harder-to-locate spots. In honor of *West Coaster's* travel issue, I'm sharing what I've learned to make finding quality craft beer in Los Angeles easier on my fellow San Diegans.

It seems strange that the closer you get to LA, the fewer breweries there are, but despite a severe deficiency, there are some spots where you can get a taste straight from the source. **Angel City Brewing** (216 S. Alameda St., angelcitybrewing.com) just moved into downtown LA's Arts District and features a stable of beers that, unlike most Southern California breweries, is nearly a 50/50 ale/lager split. They have yet to establish regular tasting hours at their new digs, so call if you're in need of mid-city craft beer relief. Then there's **Eagle Rock Brewery** (3056 Roswell St., eaglerockbrewery.com), where they not only let visitors sample their wares like Manifesto Eagle Rock Wit and Revolution XPA, but siphon from guest taps featuring



Eagle Rock Brewery's Jeremy Raub, with beer-to-go
Photo: DrinkEatTravel.com

beers from other SoCal breweries. Eats come into the equation when numerous food trucks pull up Thursday through Saturday for added value. Further north in Agoura Hills, but worth the trip for the most exotic brews the area has to offer, is **Ladyface Alehouse & Brasserie** (29281 Agoura Rd., ladyfaceale.com). They're all about western European-meets-Western U.S. brewing techniques. The result is a wide-ranging line of beers that feature largely botanical notes and crisp, dry finishes.

With few tasting rooms to be had, it's a good thing there's no shortage of bars

in LA, a rising percentage of which have craft beer on tap and in bottle. When it comes to sheer volume, the best bet is **Naja's Place** (154 International Boardwalk, najasplace.com) in Redondo Beach, a beer bar that boasts 88 draft selections in an unpretentious setting mere feet from the waterfront. The vintage kitsch **Verdugo Bar** (3408 Verdugo Rd., verdugobar.com) in Glassell Park is all about good times fueled by beers, booze and beats, making it a good spot for nighttime imbibing. West

Continued on Page 5



www.westcoastersd.com

West Coaster

Serving the San Diego Craft Beer Community

CLICK TO DOWNLOAD
this month's issue free!



SAN DIEGO BEER NEWS

EVENT CALENDAR

EDITORIAL

DIRECTORY

STAFF

Apr 6 Opening Day for Mission & the Pads

The biggest news in San Diego Beer yesterday was the soft opening of the tasting room at Mission Brewery's new downtown location. When we first arrived at 1pm, the first and second customers had just been handed their beers, the chalkboard beer list hadn't yet been put up, and owner Dan Sells was moving kegs to block an opening that could be misconstrued as an entrance. The space is a big work-in-progress, but the potential is undeniable. Located steps from a big tailgating parking lot which itself is adjacent to Petco Park, it would be naive to think the brewery will not be wildly successful.



Dan was nice enough to take a few of us on a short impromptu tour of the facility, which was built in 1894 and used to house the Wonderbread factory. Much of the building's shell is original, including four 14"x14"x30 douglas-fir beams that run the width of the East side. That's not to say the team didn't have their work cut out for them: "We've been through everything. Dirt...dust...you name it. It's been a challenge," says Dan. "It took five tankers to pour the concrete that's under the fermenters. That was a long day." And the job's not done yet - restrooms still need to be built, a new fermenter is coming in about 60 days, the room containing the bottling lines complete with public viewing area currently acts as partial storage, and the coldroom is yet to go in.

[Read More »](#)

READ THIS STORY AND MORE ONLINE @ WESTCOASTERSD.COM



westcoastersd.com



facebook.com/westcoastersd



twitter.com/westcoastersd

Search our site...

Search

Upcoming Events

- **MAY 01:** PB AleHouse 3rd Anniversary
- **MAY 05:** Brewer's Dinner @ Rock Bottom La Jolla
- **MAY 06:** Beerfest at Petco Park
- **MAY 08:** - Can Cancer w/ TailGate @ Petco
- Karl Strauss 8th Annual Beach to Brewery
- **MAY 12:** LoveLikeBeer Vegan Beer Dinner @ Sea Rocket Bistro
- **MAY 13:** Widmer Beer Tasting (w/ unlimited food) @ Press Box
- **MAY 15:** - Sessions Public Brunch + Brewery Tour
- North Park Festival of Arts
- **MAY 18:** Coronado Pint Night @ Small Bar
- **MAY 20:** - TapHunter 2nd Anniversary Party
- Friday Afternoon Club @ Hess
- **MAY 24:** QUAFF Homebrewers Club General Meeting
- **MAY 29:** DrinkAbout Pints for Prostates
- **MAY 30:** 30th on 30th

SEE FULL EVENT CALENDAR ONLINE!

LIGHTNING
PURITY. QUALITY. INTEGRITY.

DISCOVER LIGHTNING
Fridays 1:30 - 5:30
Saturdays 1:00 - 5:00
Poway, CA

www.lightningbrewery.com

\$10 PITCHERS EVERY MON. 4:30PM-CLOSE
10% OFF ALL BOTTLES SAT. & SUN.
OPEN UNTIL MIDNIGHT FRI. & SAT.

SIGN UP FOR
OUR NEWSLETTER
OBRIENSPUB.NET

4646 CONVOY ST **O'BRIEN'S**

8th Annual
BEACH TO BREWERY
Featuring Four Local Bands
Beer + Music Fest
SAT MAY 14 AT 2:00P
22 Beers on Tap + STRANGER
BLACKOUT PARTY
LITTLE DEADMAN
CUCKOO CHAOS

TIX AT KARLSTRAUSS.COM

LETTER FROM THE EDITOR

West Coaster, The Publication

PUBLISHERS

Ryan Lamb & Mike Shess

EXECUTIVE EDITOR

Mike Shess

mike@westcoastersd.com

CREATIVE DIRECTOR

Ryan Lamb

ryan@westcoastersd.com

ART DIRECTOR

Brittany Everett

Fresh Cut



On the cover:
Iris Kristoff, Columbia St.,
San Diego

STAFF PHOTOGRAPHER

Kristina Yamamoto

kristina@westcoastersd.com

ADVERTISING EXECUTIVES

Austin Gage austin@westcoastersd.com

Stephen Kurpinsky stephen@westcoastersd.com

STAFF WRITERS

Sam Tierney sam@westcoastersd.com

Jeff Hammett jeff@westcoastersd.com

Brandon Hernández brandon@westcoastersd.com

MEDIA CONSULTANT

Tom Shess

Thomas.Shess@gmail.com

Thomas Shess Image & Marketing Consultants

West Coaster, The Website

westcoastersd.com

WEB MANAGER

Mike Shess

mike@westcoastersd.com

WEB EDITOR

Ryan Lamb

ryan@westcoastersd.com

WEB ADVERTISING

Austin Gage

austin@westcoastersd.com

WEBMASTER

Josh Lizarraga

Fresh Cut
freshcutsd.com

WEB CONTRIBUTORS

Ryan Reschan

Brandon Hernández

West Coaster is published monthly by West Coaster Publishing Co., and distributed free at key locations throughout Greater San Diego. For complete distribution list - westcoastersd.com/distribution. Email us if you wish to be a distribution location.

FEEDBACK

Send letters to the Editor to

mike@westcoastersd.com

Letters may be edited for space. Anonymous letters are published at the discretion of the Editor.

© 2011 West Coaster Publishing Co. All rights reserved.
"No beer was wasted in the making of this publication."

Well-traveled

Thank you to all of our writers who helped us make this travel issue great with first-hand accounts and pictures of craft beer travels abroad.

E is for editor error

In Jeff's Euro-Trance article last month, we erroneously stated that an unnamed fourth partner founded Lost Abbey with Gina Marsaglia, Vince Marsaglia, and Tomme Arthur. Jim Comstock is very much a named fourth partner, and he currently serves as CFO for the brewery. This misfire was the result of poor, late-night editing on my part. We at *West Coaster* regret the error, and our apologies to Jim @ Lost Abbey.

Growth forecast

We're taking the "slow and steady" approach to growth. Expect us to jump to 16 pages as soon as we can afford to. This month, it's my pleasure to welcome Stephen Kurpinsky to the team. With nearly 15 years experience in the restaurant industry, Stephen will be helping us with Advertising Sales. We now have two talented Advertising Executives. Please contact Stephen (stephen@westcoastersd.com) or Austin (austin@westcoastersd.com) if you're interested in seeing our rates.

Website + event calendar

If you're only reading our print, you're missing out. Our website is great for keeping you updated with upcoming SD beer events. It's also home to articles that couldn't make it into our jam-packed 12 pages. If you haven't, please look at westcoastersd.com

Salud,

Mike Shess

Executive Editor/ Co-Publisher

West Coaster

NORTH PARK'S PREMIER CRAFT BEER BAR

50
TAPS

300+
BOTTLES



4026 30TH STREET
(JUST NORTH OF LINCOLN)
619-282-0456
TORONADOSD.COM

%10 OFF!

MENTION THIS AD AND RECEIVE %10 OFF YOUR TAB (SOME RESTRICTIONS APPLY)

DOWNTOWN'S BEST BIWEEKLY CRAFT BEER EVENT

TAP THAT CASK

featuring THE BEER EXCHANGE

Drink	Price	Change	Previous Price	Daily High	Daily Low	Sold
LEMON DROP	\$6.25	25 (3.92%)	\$6.00	\$7.00	\$1.00	429
MOUTO	\$5.00	nc (0.0%)	\$5.00	\$5.00	\$5.00	55
BUDWEISER	\$5.50	25 (4.55%)	\$5.25	\$7.00	\$2.00	243
COORS LITE	\$3.00	25 (8.33%)	\$2.75	\$7.00	\$3.00	219
RED LIGHT	\$2.00	25 (12.5%)	\$1.75	\$7.00	\$2.00	245
HEINEKEN	\$4.00	nc (0.0%)	\$4.00	\$6.00	\$7.00	217
GUINNESS	\$2.00	nc (0.0%)	\$2.00	\$5.25	\$2.00	181
TEQUILA	\$2.00	nc (0.0%)	\$2.00	\$7.00	\$2.00	132
RUM WELL	\$5.00	25 (4.76%)	\$4.75	\$5.75	\$3.00	178
RUM TOP	\$4.75	25 (5.26%)	\$4.50	\$6.00	\$3.00	178
VOODKA WELL	\$4.75	25 (5.26%)	\$4.50	\$6.00	\$3.00	178

Every other Tuesday, we feature an exclusive cask from a local brewery. Every Tuesday, watch the prices crash on your favorite craft beer with our Beer Exchange (pictured left)

EVERY TUESDAY 8PM-CLOSE

BUY LOW, DRINK PLENTY

The Topsy Crow

770 5TH AVENUE
SAN DIEGO 92101
THETIPSYCROW.COM
619-338-9300 Ext. 2



Sam Tierney began his love affair with great beer while studying and traveling abroad in Europe during his junior year at the University of California, Santa Barbara. He began homebrewing shortly after, and has since won multiple awards. Sam is a recent graduate of the Siebel Institute, a professional brewing school in Chicago.

Point Breaks and Pints

Finding Beer in Santa Barbara's Wine Country

By Sam Tierney

When most people picture a weekend getaway up in the Santa Barbara area, it is likely filled with wine tasting, dining at the upscale restaurants that line State Street, or perhaps getting a few surfing sessions in at one of the area's famous point breaks. Few would consider visiting the area for beer, which is a shame. Santa Barbara may not be the next San Diego, but there is a growing number of beer destinations in the region that can make a Central Coast beer roadtrip a worthwhile adventure.

Your first stop after passing the Ventura/Santa Barbara County Line at the famed Rincon Point surf break is the town of Carpinteria, home of **Island Brewing Company** (5049 6th St., Carpinteria, islandbrewingcompany.com). Named for the Channel Islands that dominate the view from the coast, Island has been brewing beer a stone's throw from Carpinteria State Beach since 2000. My experiences with Island's beers have been hit or miss; drinking their beer on tap at the brewery is your best bet. The tasting room patio is also a nice place to relax on a warm afternoon after a morning session at Rincon with 200 of your buddies.

The next stop brings us into Santa Barbara proper, and the only production brewery in town. **Telegraph Brewing Co.** (416 N Salsipuedes St., Santa Barbara, telegraphbrewing.com) is located in a small warehouse space on the lower east side of town. Even though they are a small operation, Telegraph brews beers that are anything but small in character. Their flagship California Ale is a take on the rustic ales that were brewed along the coast in the 19th century. Somewhat similar to a Belgian farmhouse ale or pale ale, it blends spicy and fruity hops with bready and caramel malt, all complemented by a fruity, spicy, and lightly tart fermentation profile. My favorite of their beers might be the Reserve Wheat, a sour wheat beer loosely in the Berliner Weiss style, yet full of its own unique character. Most of their beers go especially well with food, which has been the brewery's aim from the outset. Telegraph's tasting room is open on Thursdays from 4 to 6 pm, Fridays from 4 to 8 pm, and on Saturdays from 2 to 6 pm for tasting flights, pints, and growler and keg sales. Recently, Telegraph's beer has been trickling down to San Diego.

A short drive back under the 101 and you will arrive at **The Brewhouse** (229 West Montecito St., Santa Barbara, brewhouse.com), which is located next to the Amtrak station in downtown Santa Barbara. The Brewhouse is your somewhat typical neighborhood brewpub – the kind of place you feel comfortable hanging out with friends after a long workweek, or to watch the game. It is also a refreshing break from the occasional stuffiness of State St. establishments, and thus was the preferred venue for locally brewed beer among my college friends. They do a nice spread of beers, including a trio of abbey ales (Abbey, Dubbel, and Tripel) that seem to always be on tap, and a typically hoppy West Coast IPA called West Beach. While not every one of their experiments is a home run (try the chili beer shots if you dare), The Brewhouse always has a new and interesting beer or two when I visit.

Now to the brewery with the best location in town: **Santa Barbara Brewing Co.** (501 State St., Santa Barbara, sbbrewco.com), which has been confidently perched on the corner of State and West Haley since 1995. They hit their brewing heyday in the early 2000s under brewer Eric Rose with several Great American Beer Festival (GABF) medals, including the coveted gold medal in American IPA. Since Eric left several years ago, the company has gone through several brewers and a somewhat inconsistent lineup of beers. I definitely had the occasional tasty seasonal during my UCSB days, and while I haven't been back recently enough to see if anything has changed, I hear their new brewer has been brewing some good stuff. While the bar always had a more touristy/downtown feel to it, I wouldn't miss a chance to pop my head in while cruising historic State Street.

Luckily for native beer fans and visitors alike, Eric didn't disappear after bringing brewing renown to the area – in 2007 he opened **Hollister Brewing Co.** (6980 Market Place Dr., Goleta, hollisterbrewco.com) in Goleta, a short drive west of downtown Santa Barbara and an easy cruiser ride for the Isla Vista-residing Gauchos of UC Santa Barbara. In that short time, Hollister has already won several GABF medals, including two for their Hip Hop Double IPA and one for the Tiny Bubbles German-style



Firestone Walker's Pale 31 pairs quite well with a crisp spring evening

gose, which is a refreshingly tart wheat beer complete with a touch of salt and coriander. Hollister is unabashedly a beer geek's brewpub. With 14-15 house beers on tap at all times spread across almost every style under the sun, you are guaranteed to find something to get you excited. While Hollister excels at hoppy pale ales and IPAs, fans of more balanced and malty beers will also be well taken care of. The food is a mix of upscale pub and more interesting world-cuisine based on as many locally-sourced ingredients as possible. If you are staying in Santa Barbara and only have time for one stop, this is my vote.

Once you make your way north of Goleta, the coast opens up again as you wind your way up to Gaviota Pass. Here, the highway takes a turn into the mountains and up into the beautiful Santa Ynez Valley. The final two beer stops of the SB area are located in the small town of Buellton, about a 45-minute drive from Goleta. Buellton is best known for the multitude of vineyards and wineries that dot the rolling hills and valleys of the area, and as the main location of the movie *Sideways*.

Despite the area's wine heritage, beer has had a shining beacon of hope thanks to the **Firestone Walker Taproom** (620 McMurray Rd., Buellton, firestonebeer.com). Located just off the 101, the taproom serves all the fantastic Firestone Walker regular release beers including Pale 31, which has nearly perfected the American Pale Ale style, winning three medals at GABF and another three at World Beer Cup in recent years. In addition to the regular releases, eight more taps rotate other Firestone and Nectar Ales beers. If you're hungry, the restaurant's menu often utilizes FW beer alongside locally-sourced ingredients; the pizza dough is created with spent grain from the main brewery, which is located just an hour and a half north in Paso Robles.

Before you leave Buellton however, be sure to check out the tasting room at the newly-opened **Figuroa Mountain Brewery** (45 Industrial Way, Buellton, figmtbrew.com), where you can sample their range of six beers, including the first "Danish Red Lager" that I've seen outside of Jutland, Denmark. I have yet to visit since their opening, but they definitely sound like a welcome addition to this wine-dominated region. If you are a fan of their beers, grab a growler from the brewery and bring it back to San Diego to share!

PLEASE HELP US
IMPROVE WEST COASTER!
WE KINDLY ASK THAT YOU COMPLETE OUR
READER SURVEY
WE CAN'T DO THIS ALONE. WEST COASTER
IS INTERESTED IN HEARING YOUR OPINION.
VISIT
WESTCOASTERSD.COM/RS
AND TELL US HOW WE ARE DOING.
WE PROMISE TO KEEP YOUR DATA
ANONYMOUS + SPAM FREE.
THANK YOU. 

**YOUR AD
HERE!**

**TARGETED,
AFFORDABLE
MARKETING
SOLUTIONS**

**CONTACT
ADS@WESTCOASTERSD.COM**

Tour de Pizza Port

Continued from Page 1

Follow the path to the ocean and then work your way south and east to the corner of Bacon St. and Santa Monica Ave. where **Pizza Port Ocean Beach** (1956 Bacon St., pizzaport.com) awaits. Now is the time to enjoy a pint or two with plenty of pizza. After 35 miles, you deserve it.

Once you've had your fill it's a quick and easy ride back to the Old Town Transit Center. Head north on Bacon Street back to the Ocean Beach Bike Path and ride east. After you cross under Interstate 5, ride up to Pacific Coast Highway and head south - the Old Town Transit Center is less than half a mile away.

Just a word of warning: we don't recommend riding while intoxicated - not only is it against the law and dangerous, this ride would be pretty miserable if you were drunk.

PubQuest's Beercycling Adventures



Local beer mappers and avid bicyclists PubQuest have started organizing "Beercycling" adventures. Currently, their Tour de Breweries focuses on the Highway 78 and visits 5-6 breweries while covering 18-21 miles in around 6 hours. Each tour includes a PubQuest Beer Map, and the next tour is being planned for Miramar brewery circuit. For more info and to sign up, contact Julie@pubquest.com

LA's Beer Scene

Continued from Page 1

Hollywood's **The Surly Goat** (7929 Santa Monica Blvd, surlygoat.com) will make you feel right at home with its beer-centricity, kickback atmosphere and a name much like North Park's Smoking Goat restaurant. While the majority of their stock is from big name craft breweries both local and European, a good percentage of those are seasonal and they also carry a nice stock of local suds. Using adjective-attached animals as a segue, **The Lazy Ox Cantina** (241 S. San Pedro St., lazyoxcanteen.com) in Little Tokyo is a spot that's hot right now, more for creative food than drink, but they haven't ignored the latter by any stretch. At a place where you're bound to wait awhile for a table, it's nice to have something delicious to nurse while doing so.

In fact, thanks to craft beer-dealing distributing companies and their ever-deepening penetration of the restaurant industry, restos are becoming drinkers' best bet for getting the good stuff. LA, after all, is a top-tier dining city and entrepreneurs follow the money. In Los Angeles, that means you follow eaters willing to shell out for good eats. And since food costs usually make edibles a pretty break-even commodity, alcohol's where the profit's at.

This is as true of gourmet establishments as burger joints, making for a varied field for beer seekers. LA eateries onboard with this trend include the infamous and, hence, constantly-mobbed **Father's Office** outposts in Santa Monica (1018 Montana Ave.) and Culver City (3229 Helms Ave., fathersoffice.com) and Santa Monica's **Library Alehouse** (2911 Main St., libraryalehouse.com), where they've had a brew specialist on hand amassing a lengthy beer list for over a decade. Studio City offers a duo of diverse spots comprised of **Boneyard Bistro** (13539 Ventura Blvd., boneyard-bistro.com), where bistro and BBQ menus coexist and share space with a four-page beer list, and **8½ Taverna** (11334 Moorpark St., 8andahalf.com), which specializes in Italian dishes and birra del mestiere. There's also the simple fare and solid liquid refreshment at **Simmzy's** (229 Manhattan Beach Blvd., simmzys.com) in Manhattan Beach, and few places will get you more in a San Diego state of mind as **Blue Palms Brewhouse** (6124 Hollywood Blvd, bluepalmsbrewhouse.com), where they have our beers on tap and regularly let our breweries do tap takeovers. Of course, if you absolutely must have a taste of home, there's always **Karl Strauss Brewing Co.** (1000 Universal Studios Blvd, karlstrauss.com) at the Universal City Walk, where you're less likely to catch flack over that Padres cap or Phillip Rivers jersey.

Author's Note: Big props go out to Cambria from Drink Eat Travel (drinkeattravel.com) who served as my initial guide to the finer things in LA when I was a complete stranger in a strange land.

FIGHT LOCAL BREAST CANCER
 join us at the **Cancer \$hmancer Fundraiser**
 \$10 suggested donation
 proceeds for **Justyn Ashlee Green**
 silent auction, live music, and raffles
May 15, 5PM-11PM @ Bar Pink in North Park

<ul style="list-style-type: none"> • CORONADO GOLDEN • ORANGE AVENUE WIT • MERMAIDS RED • ISLANDER IPA • IDIOT IPA 		<p>BUY ONE ENTREE GET ONE FREE</p> <p>BUY 1 ENTREE GET THE 2ND OF EQUAL OR LESSER VALUE FREE MUST PURCHASE 2 BEVERAGES NOT VALID WITH ANY OTHER DISCOUNTS. 1 PER TABLE. Expires June 30, 2011</p>
<p>170 Orange Avenue Coronado, CA 92118 619.437.4452 coronadobrewingcompany.com</p>		

EAST COUNTY'S BEST BEER SELECTION
 32 DRAFTS, 90+ BOTTLES

PRESS BOX SPORTS LOUNGE

MONTHLY BEER TASTINGS

\$25 UNLIMITED FOOD 8 POURS

MAY 12TH TASTING WIDMER BROTHERS

2990 JAMACHA ROAD EL CAJON, CA (619) 713-6990 PRESSBOXSPORTSLOUNGE.COM

Beer travel happens.

Or at least it happened to me. I never set out to be a beer pilgrim, but sometimes these things have a way of overtaking you. You find yourself in a cozy farmhouse pub enjoying the best tasting beverage you've ever had, and you think to yourself, "Why have I never had anything like this at home?!" There is simply no replacement for sipping a pint of bitter in a draughty English pub, or losing count of how many rounds of kölsch you've ordered while sitting in the shadow of a German cathedral. So get out of town and experience new drinking cultures. Trust me – that San Diego pint will taste even better when you get back. – *Sam Tierney*

With current trends in American brewing leaning more towards exotic and extreme flavors, it can be easy to forget that the majority of our brewing practices are firmly rooted in the English ale brewing tradition. Drinking at a pub in **ENGLAND** can be a profound experience. There's something about a spot-on pint of real ale pulled from a cask via handpump that just feels right. Cask ale is a living, breathing beverage that truly has to be drunk in the right surroundings and handled by the right cellerman to show its full potential. The Campaign For Real Ale (CAMRA) has worked tirelessly over the past decades to make sure that this tradition is alive and well. A pilgrimage across the pond to experience ale in its natural surroundings is a must for every serious beer fan. The Great British Beer Festival in London August 2nd-6th will showcase the best real ale from all of the UK. Whether you're looking for traditional ales like those from Fullers, or the more modern stylings of Darkstar and Thornbridge, you will not be disappointed.



BELGIUM has been called the Disneyland of beer. In this one small country you can find a greater variety of beer than anywhere else in the world. From the six Trappist monasteries and their famous abbey-style beers, to the lambic brewers of the Pajottenland, the amount of possible destinations is daunting to say the least. Brussels is perhaps your best point of entry, and here you have plenty of world-class destinations. For a window into the archaic past of Belgian brewing, a visit to the Cantillon brewery is in order. One of the last truly traditional lambic brewers, Cantillon ferments all of its beer spontaneously with wild yeasts and bacteria. After one to three years of maturation in oak barrels, the result is a dry, tart, and complexly fruity beer that is then either blended to make gueuze, fermented again with cherries to make kriek, or fermented again with raspberries to create framboise. If left unblended, the beer is known as lambic. If lambic isn't your thing, Moeder Lambic, Delirium Café, and Le Bier Circus all offer a dizzying array of Belgian beers.



AMSTERDAM may be best known in the beer world for being the home of Heineken and Amstel, but there are several beer bars within walking distance of the city center that showcase the best from the Netherlands and Belgium. Nederlands Biercafé 't Arendsnest is the place to go for the best in Dutch beer, with a dizzying array of beers all from small and specialty brewers. In de



Wildeman features a wide variety of Dutch and Belgian beer, as well as selections from England, Germany, and the US, and is located in the site of an old distillery. Café Gollem now sports several locations and was one of the first pubs in the Netherlands to start featuring Belgian Trappist beers, including the famed Westvleteren 8 and 12. Slightly further from the city center is Brouwerij 't IJ, which is located in an old public bathhouse/windmill and produces a wide variety of beers that span Dutch and Belgian styles like wit, tripel, and bok.

SCANDINAVIA is a fantastic beer destination, and Copenhagen really is the secret center of the beer world. Bar Den tatoverede Enke specializes in Belgian beer, Café Svejk offers Czech choices, Ølbaren always has a quality line-up of German styles, and Charlies Bar provides authentic UK cask ales. Worthwhile local brewpubs: Brewpub København, Apollo, Fægekroen, Streckers, and Nørrebro Bryghus, which won several medals at World Beer Cup. Visit the former Carlsberg brewery (now a museum and small brewery), where yeast cultivation and professional brewing were born. Ølbutikken, one of the best beershops in the world according to ratebeer.com, is nearby, as is MikkellerBar, with twenty taps of Mikkeller beer as well as taps from all over the world. In the Swedish capital of Stockholm sample beers from renowned local craft breweries including Närke, Dugges, and Nils Oscar. Find Akkurat for one of the best selections of Belgian lambics in the world. Norway is home to a small amount of brewers who are blending world influences: Nøgne Ø, Haandbryggeriet, and Ægir Bryggeri. Cheers to Jesper Kjær for his help with this entry.



GERMANY, the land of Audi, bratwurst and Heidi Klum, can be a cornucopia of unique beers and drinking destinations for the astute traveler. Amidst the order and engineered precision of German society, there exists an extraordinary amount of traditional and flavorful regional beer styles. Munich, home of the famous Oktoberfest, is the origin of the delicious dunkel, a dark, toasty lager, as well as the strong and sustaining doppelbock lager, which was originally brewed by the Paulaner monks in order to sustain themselves through the Lenten fast. A quick train north to the Franconia region will bring you to the town of Bamberg, home of rauchbier. Rauchbier is a lager that is brewed with malt smoked with beechwood. Some say it tastes like ham, but I think it tastes like awesomeness. Berlin has retained its own specialty in the sour and refreshing Berliner Weisse, which is often served with woodruff or raspberry syrup



to cut the acidity. If you are getting sick of lagers and wheat beers, head over to the Rhineland and the cities of Dusseldorf and Köln. Dusseldorf is known for its altbier, which is a brown top-fermented beer with a rich malt flavor and occasional strong hop presence. The kölsch beer brewed in Köln is pale in color and closer in flavor to a pils, but has a unique fruity flavor from the top-fermenting yeast used in its production.

Although the beer of **SPAIN** is less celebrated than the wine, it still has an interesting story to tell. Each province brews its own brand of cerveza, mirroring the cultural, social and political divisions between regions. In the metropolitan capital of Madrid, Mahou Cinco Estrellas rules all, claiming "Si Hay Mahou, La Vida Es Cinco Estrellas" (If There's Mahou, Life's Five Stars). What it lacks in robust flavor it makes up for in sheer availability – you're guaranteed to find



this beer or its younger sibling, Mahou Clásica, on tap at any madrileño bar. To the south you'll find Cruzcampo in Sevilla and Alhambra (or the 1925 Alhambra Reserva in a beautifully-embossed emerald green bottle) in Granada. To the east just a short bullet train ride away, Barcelona's flagship beer, Estrella Damm, awaits you. Barca's slightly more flavorful Voll Damm Extra packs a punch at 7.2% and is packaged in menacing dark forest green cans. On the other end of the scale, 0.0% ABV "sin alcohol" beers are quite popular with the mid-day bar crowd. Looking to break the hegemony of the country's macro lagers, a few craft breweries are starting to pop up in Northeast territories.

Citizens of the **CZECH REPUBLIC** drink more beer per capita than anyone else on the planet, which seems fitting because they also invented the style of beer that has overwhelmingly dominated the world over the past 150 years: pilsner. The pilsner style was the creation of a German-born brewer, Josef Grolle, who was working at the Plzensky Prazdroj Brewery in the Bohemian town of Pilsen. The original pilsner beer that he created is still brewed today as Pilsner Urquell. The Urquell we can get over here suffers from wear, but visit the brewery's old lagering cellars and you can taste the Kvasnicovy version, which is unfiltered, unpasteurized, and full of wonderful Saaz hop flavor. Jet over to the capital, Prague, and you can visit the world's oldest brewpub, U Fleku, open since 1499. Only one beer, a dark lager, is offered, but it's more than worth your visit. Another can't-miss brewpub is Klasterni Pivovar Stravoh, which is located in a monastery on top of a hill near the castle. Make the hike up from the Danube, and you are rewarded with several wonderful lagers including a tmavé (dark), polotmavé (amber) and seasonals including doppelbock and pilsner.



We endorse beer tourism here at *West Coaster*.

For this issue we combined our collective beer experiences traveling across this big, beautiful country. The craft beer movement has achieved manifest destiny, with Americans embracing the “Drink Local Beer” philosophy from sea to shining sea. If you happen to find yourself in any of the locales described, follow our tips and enjoy your stay.

Our **BAY AREA** neighbors are heavyweights in the craft beer scene. Kegs from Russian River command lines around the block on weekday mornings in San Diego. The original Toronado is in San Francisco, while across the Bay Bridge in Oakland is Drake's Brewery and the numerous drafts of Beer Revolution. To the northeast in Petaluma, Lagunitas produces extraordinary beer. And let's not forget that the California craft beer revolution was started in San Francisco when Anchor Brewing launched in 1896. There's tons to do for the craft beer tourist in the Bay Area. Here's a great website to help plan your trip: bayareacraftbeer.com



PORTLAND has long been considered by some as the craft beer capital of the United States. While *West Coaster* disagrees, there's no contention that Oregonians make incredible beer. Portland is home to Deschutes, Cascade Brewing, Upright Brewing, and Hair of the Dog Brewing Company – just to name a few. If you're in town, Rouge Ales Public house is not to be missed, nor are Portland's famous McMenamins chain of 14 restaurants/brewpubs – cited by Jeff Motch as the inspiration for his San Diego

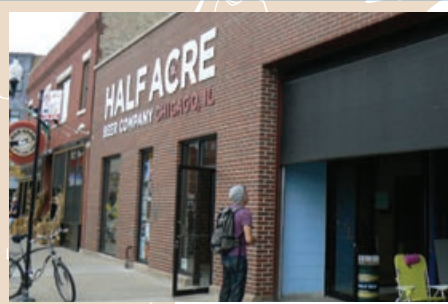


pseudo-brewpub Blind Lady Ale House. Portland rewards the meticulous planner and the seat-of-the-pants tourist equally; it is a veritable playground for the craft beer lover and many places fall within easily-navigable distances of each other. For a complete listing of what's where, we recommend visiting ratebeer.com's regional guide: ratebeer.com/places/states/37/. The Oregon Brewers Guild also maintains a listing of breweries in Portland on their website: oregonbeer.org/portland-metro/

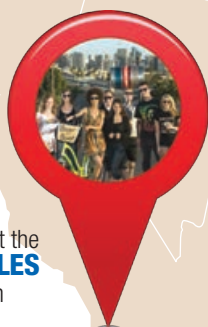
There are 12 breweries in **NEW YORK CITY**, with 43 more spread throughout the rest of the state. If you're staying in NYC, make sure to hit the Chelsea Brewing Company, Heartland Brewery, and a plethora of highly acclaimed, craft beer-slinging venues. Plan to visit Rattle 'N' Hum or Blind Tiger Ale House, and if you're feeling classy, The Gramercy Tavern, which prides itself on fine fare alongside an excellent bottle list. Not far off (by Californian driving standards) is Defiant Brewing Company in Pearl River. A good place to start to get you acquainted with the NY Beer scene is the map put out by the New York State Brewers Association, visible at thinknydrinkny.com



Although recently acquired by the Anheuser-Busch/InBev beer conglomerate, **CHICAGO**'s Goose Island Beer Company is legendary and currently awesome (and we hope it stays that way). Visit the Wrigleyville location and catch a game – baseball and beer go hand in hand. Other must-see breweries are Half Acre, with their hoppy Daisy-Cutter Pale Ale, and Metropolitan Brewing, known for their German style brews. One Chicagoland startup brewery, Pipeworks, has recently collaborated with Belgium's De Struise Brouwers. In terms of beer bars/brewpubs: Revolution Brewing Company, Hop Leaf, Local Option, Piece Brewery & Pizzeria (or just Piece) and The Map Room are all worthy of your beer tourism. Although it's not beer related, the Chicago Architecture Foundation puts out a stunning boat tour that shows off the Windy City's majestic skyline.

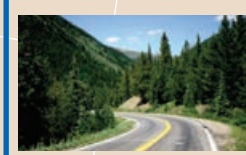


Read all about the **SANTA BARBARA** beer scene on Page 4



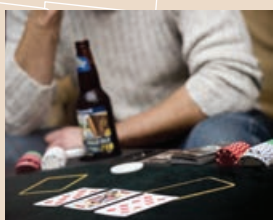
Read all about the **LOS ANGELES** beer scene on Page 1

YOU ARE HERE



Read all about the **COLORADO** beer scene on Page 8

In **LAS VEGAS**, the folks behind TapHunter.com lived up to their name by sifting through Sin City's selections for craft beer. Burger Bar and Freakin' Frog topped the list of finds. Read their post at blog.taphunter.com/news/craft-beer-in-las-vegas



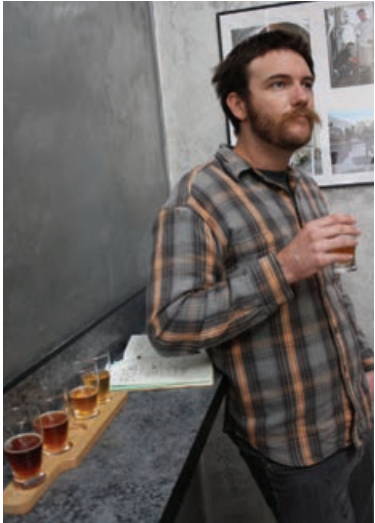
PHILADELPHIA is home to a bustling craft beer scene. There are 30 brewpubs and breweries pumping out local beer; production breweries inside city limits include Yards Brewing Co., Philadelphia Brewing Co., and Dock Street Brewing Company. Don't miss brewpubs such as Earth Bread + Brewery and Triumph Brewing Co. What's most mentionable is the amount of beer-friendly establishments: there are around 400 craft beer-serving bars in the region, and at the top of the list is Monk's Tavern - which has earned a high ranking on beeradvocate.com and has found itself in Celebrator's list of Top 5 places in America for Beer & Food. For more locations, there's a great directory located in the back of Philadelphia Beer Scene Magazine, readable online @ phillybeerscene.com. Maxim Magazine's Best Beer Drinking Town will celebrate Philly Beer Week 2011 June 3rd-12th.



The domination of macro-brewed fizzy lagers in **MEXICO** is waning, and craft brewing is on the rise. Homebrewers Ensenada, the first and only homebrew club in Baja, hosted the first annual Baja Beer Fest on March 19th. More than 1,500 people taste-tested 33 different breweries' beers, and BJCP judges awarded Tijuana-based Cerveceria Insurgente with Best of Show, 2nd place, 3rd place, and gold medals in each of their individual categories; find them at insurgentebrew.com. Other breweries worth checking out are Virgilio, with a great imperial stout at the Fest; El Sauzal, with an interesting take on an IPA brewed with rosemary; and Bosiger, whose gnarly bar setup touted a stout and porter on nitro. Events in the pipeline: Street Fest in Mexicali on May 7th, Taco & Beer Festival in Rosarito on June 4th, TJ Beer Fest in early July, and a TBD Beach Fest. If you can't make it to these, the best place in TJ to head for beer is the strip on 6th Street – locals have reclaimed what used to be an American binge-drinking destination, and some say it's now quite similar to North Park in San Diego. Bars La Tasca and La Zebra, amongst others, serve a great assortment of international craft beer.



Our nation's capital is home to a growing craft beer circuit. Capital City Brewing has two **WASHINGTON DC** locations, and District ChopHouse and Brewery is located blocks from Capitol Hill. While locally-brewed beer isn't as abundant as other cities, this has done nothing to stop the level of craft beer obsession from rising. There are well over 50 craft beer bars/restaurants in DC, with neighborhoods of Chinatown and Georgetown housing great beer destinations (there are parallels between DC's 7th Street and SD's 30th Street). At the top of the list is Church Key with a fearsome 500+ beer offering, The Black Squirrel, or Pizzeria Paradiso (and its Dupont counterpart). A great resource to plan your DC beer-drinking itinerary: dcbeer.com



Jeff Hammett first noticed craft beer early in college when a friend introduced him to Stone Brewing Co.'s Pale Ale. After graduating from UCSD with a degree in Philosophy, he moved to Santa Cruz where he frequented Santa Cruz Mountain Brewing and Seabright Brewery. Jeff would journey up to San Francisco to visit Magnolia and Toronado every chance he got. He started blogging about beer in early 2009 while living in Durango, Colorado. For a town of only 20,000 people, Durango boasts an impressive four breweries. Jeff quickly became a part of the brewing scene, and in January 2010 was invited to work with Ska Brewing Co.'s Head Brewer Thomas Larsen to formulate a recipe and brew on Ska's pilot system. In addition to his love of craft beer, Mr. Hammett is an avid cyclist and can be seen riding on the road or trails most weekends.

BUY TICKETS ONLINE!
SANDIEGOHISTORY.ORG/TASTEOFSD
SANDIEGO

TASTE OF SAN DIEGO MICROBREWS
JUNE 4 @ 6-10PM
in BALBOA PARK'S SD HISTORY CENTER

\$50 GENERAL (10 TASTERS+FOOD)
\$75 VIP (UNLIMITED BEER+FOOD)

FEATURED BREWERIES
ALESMITH, BALLAST POINT,
KARL STRAUSS, ROCK BOTTOM LIJ, STONE, PORT,
AND LOST ABBEY

Beer of a Certain Altitude

Taste the Craft of Colorado

By Jeff Hammett

Colorado is home to many great American breweries, and it's one of the reasons the Great American Beer Festival is held in Denver every year. Most of the breweries and residents of this vast state are located in the Front Range, the first mountain range to rise from the horizon as you head west from the plains of Nebraska and Eastern Colorado.

Denver might not have the biggest or most well-known breweries in the state, but the capital city holds its own well enough. The downtown area around Coors Field is thriving with beer culture – a few breweries and great beer bars are all within walking distance. Probably most recognizable to San Diegans is **Great Divide Brewing Co.** (2201 Arapahoe St., greatdivide.com). Their cozy taproom serves up both year round and seasonal beers alike. It can get crowded and doesn't stay open very late, but it's a must-stop-by when you're in town.

Down the street is the Denver location of **Breckenridge Brewery** (2220 Blake Street, breckbrew.com). Check out the beers from their 471 Small Batch series if available – these beers show up less often than the regular lineup and are usually worth the wait. Just on the other side of Coors Field is **Wynkoop Brewing Company** (1634 18th St., wynkoop.com), Colorado's first brewpub that was started in 1988 by now Colorado Governor John Hickenlooper. With about twenty taps, the majority of which are house-brewed beers, you're sure to find something you like. Both Wynkoop and Breckenridge serve food whereas Great Divide does not.

About 20 miles northwest of Denver is the college town of Boulder. Right in the heart of downtown Boulder is **The Mountain Sun Pub and Brewery** (1535 Pearl St., mountainsunpub.com). Their beers aren't the most sought-after by beer geeks, but they have a solid lineup that rivals any other brewpub. Also make sure to stop by the **Boulder Beer Company** (2880 Wilderness Pl., boulderbeer.com), Colorado's first microbrewery, started in 1979. Mojo IPA and Mojo Risin' Double IPA are both good, and you can't go wrong with a Killer Penguin Barleywine if it's available.

Of course, any talk of Boulder beer would be incomplete without mentioning **Avery Brewing Company** (5763 Arapahoe Ave., averybrewing.com). Located in a small industrial area on the east side of town, you're sure to be familiar with at least a few of the beers being poured in the taproom. In addition to the beers we get in bottles, cans and on draft here in San Diego, Avery's taproom usually has something not so common, be it a seasonal, a one-off, or a vintage beer that they've been aging for a while.

About 50 miles north of Boulder (or about 65 directly from Denver) is Fort Collins, home of **New Belgium Brewing** (500 Linden St., newbelgium.com). More than just Fat Tire, New Belgium has an impressive



Inside the Great Divide taproom. Photo: Kinsee Morlan

brewery and tasting room with plenty of great beers on tap. Limited collaboration (they call them Collabeeration) offerings, Lips of Faith series creations and other seldom seem beers often show up on the taps. Reserve your tour tickets online because they fill up fast.

Just down the road are **Odell Brewing Company** (800 E Lincoln Ave., odellbrewing.com) and **The Fort Collins Brewery** (1020 E Lincoln Ave., fortcollinsbrewery.com). Their tasting rooms pale in comparison to New Belgium, but their beers hold their own. Both have solid lineups of year round and seasonal beers; Odell has been releasing some killer barrel-aged and sour beers lately. And let's not forget the new kid on the block in Fort Collins – **Funkwerks** (1900 E Lincoln Ave., funkwerks.com), a Belgian farmhouse-inspired brewery. Their saison is worth the trip alone, and you never know what other treats you'll find on draft in their tap room.

The breweries in Colorado aren't just located in the metro areas. There are great breweries making great beer throughout the state. **Left Hand Brewing Company** (1265 Boston Ave., lefthandbrewing.com) and **Oskar Blues** (various locations, see oskarblues.com) can be found in Longmont, and are well worth a visit. Left Hand doesn't distribute in California, and Oskar Blues makes a ton of beers that never end up on our local bottleshop shelves.

Jeff writes for San Diego Beer Blog at sandiegobeerblog.com, and you can also follow him on twitter @ SDBeer

Upscale Grocery Store
with Down to Earth customer service!

Superior Beer & Wine Selection

Award Winning Delicatessen

Artisan Cheeses & Breads

Olive Tree Marketplace

4805 Narragansett Avenue
Ocean Beach, CA. 619.224.0443
www.olivetreemarket.com

Beer & Wine Tasting Room
Thur. - Sat. 4pm to 9pm

We couldn't have said it better ourselves! We lend out Guest Tap every month to someone involved in the local industry with an interesting perspective or story to tell. If you fit the bill, send an email to mike@westcoastersd.com with what's on your mind and we'll run it (may be edited for size, content). -Ed

GUEST TAP

On the Road Again

By Alissa Fry-Harris

You've gotta love San Diego – the place that beat Portland in 2010 for the most craft breweries, and home of three of Draft Magazine's "100 Best Beer Bars: 2011." I've probably seen you at some of them, though I haven't had time to hit them all – yet.

What I have done over the past couple years is travel. Lately I've been to Portland, Denver, Boulder, Longmont, Las Vegas, Tucson, Phoenix, Dallas, Wisconsin, D.C., North Carolina and Boston. Most of these trips have been business, but I skip the generic hotel bars and uninspired local pubs. I find the craft beer instead. Why? Because I've learned that wherever you go, you'll discover great beer, and even greater people.

I'm not a homebrewer, and I don't work in brewing. But I learned to love beer growing up in Wisconsin, the land of beer. I'm also the one hauling a keg of Karl Strauss Amber along on every long weekend in Mexico, and I always have beer on tap at home – currently two from Green Flash. But the best part of being a beer lover is the welcome I get from other beer lovers all across the country.

Here's an example: this spring, I was in D.C. at a trade show, and I wanted to visit the Church Key, a bar specializing in craft beer from all over the world. It happened to be walking distance from my hotel. Was it pouring rain while I walked there? Sure, but that didn't stop me or anyone else there – place was packed. The draft list is epic, and the bartenders know their beer. Everyone at the bar got friendly when I told them I was from San Diego. They peppered me with questions about our famous beers, and cheerfully steered me through some of their local choices.



Beercycling in our nation's capital. Photo: Evan Cohan, evancohan.smugmug.com/travel

Everywhere I go people ask me about Stone, but the Church Key only had one on tap. When I asked them about that, there was a little pause. The bartender and the manager looked at me, deadpan. Finally, the manager said, "Well...we're still recovering from the weekend-long Stone tap takeover..."

Earlier this year, I went on a different beer-tasting weekend – this time to Colorado. I came armed with a long list of interesting-looking breweries, expecting to choose a few. My companion (and designated driver) saw it as a "to-do" list, so we actually visited six breweries the first day: Avery, Walnut, Upslope, Asher, Twisted Pine & Mountain Sun.

Six was a lot. But we made many friends that day. At Asher, we watched the Packers with some Wisconsin natives. Upslope staffers introduced us to craft beer in a can, and we got in a plug for the TapHunter app. We found a taster flight of 18 beers at Twisted Pine, including several chili-infused choices.

A friendly neighbor at Twisted Pine gave us directions to Mountain Sun, and joined us there for dinner. They also recommended a brewery not on our list. So the next morning we threw out our list and headed to Left Hand Brewing in Longmont, which is clearly a local hangout. We sat right down at the bar and made friends with a big family – mom, kids and grandparents. They helped us pick from a great selection of stouts and dark beers, including a delicious milk stout on nitro.

Our new friends at Left Hand tipped us off to Oskar Blues, another brewery we hadn't heard of, right down the street. Love at first sip! The knowledgeable staff told us about the brewery's recent growth spurt and new canning line. It must be working for them because I see their beers popping up on tap all over.

People often ask me how styles differ by region. I'll maybe tell them how there are more Belgians in SD than elsewhere, or that most breweries outside California serve food, but the truth is there aren't any absolutes about the beer or the places you find it. What I can tell you is that from one end of the country to another, beer people you meet are generous about sharing their love of beer and giving you all their local insider tips.

By the time you read this article, I'll be in Baltimore, visiting a few local breweries and beer bars. But who knows where I'll really end up? I'll just follow the advice I get from the folks I meet along the way. Where will you be? Let me know at beer-cation.com.



PRINTED IN
NORTH PARK
SINCE 2005

PIGEON

SCREENPRINTING
INTRODUCTORY OFFER

50 shirts FOR \$300
up to 3 colors
(1 side only)

jason george
619-674-4834
jasonprints@yahoo.com

51 CRAFT BEER TAPS LOCAL, BEER-CENTRIC CUISINE



JOIN US FOR OUR
LIGHTNING
KEEP-THE-PINT NIGHT
FEATURING A CASK OF
BARREL-AGED BLACK
LIGHTNING PORTER

LIGHTNING
MEET THE BREWER!

MAY 11TH, 5PM



URGE AMERICAN GASTROPUB
16761 BERNARDO CTR DR.
SAN DIEGO, CA 92128
URGEGASTROPUB.COM

My Love/Haight Relationship with SF

In six months, I went to San Francisco three times. First, I visited a friend living in Lower Haight. From SFO I took the Bart to 16th and Mission, then cabbied it to the corner of Haight and Fillmore. Even though it was August and I had been sweating just hours earlier, a gust of wind hit me as I walked to my friend's antiquated Edwardian. Mark Twain was right when he said the coldest winter he ever spent was a summer in San Francisco. The Edwardian was right up from the bus stop – from its stoop you could see Toronado. After unloading my luggage, I declared, "Let's get a beer!"

Strolling to my inaugural visit to Toronado, I wasn't sure what to expect – perhaps cherubs strumming harps or unicorns drinking from golden tulips? Instead, a distinct barf-like stench hit me, it was crowded, and the bartender wasn't the jolliest of souls. But these things did not matter. I was about to drink a Consecration on my first day of vacation. Over the next three days, I would visit the Museum of Modern Art, drink blood-

ies at Zeitgeist, and eat sourdough on Pier 39. But I would always return to Toronado – sometimes with a sausage from next door's Rosamunde – to end the night.

My second SF trip exactly two weeks later would be surrounded by white-wine drinking friends. We were staying in Union Square, and on our first night, I noticed them putting on stilettos whereas I only brought boots. It then occurred to me this trip would be slightly different than the first. We had appetizers in the hotel lobby lounge then went to a crappy North Beach bar where we had table service with crappy, berry-flavored vodka. The next day looked like it would turn out the same, so I put down my boot-wearing foot and said, "We're going to the Haight!" – which really meant we were going to Toronado. It was around lunch time on a Monday and the bar was nearly empty. I walked in like I owned the place. Just when I was about to order my Racer 5, I heard a friend say, "I am NOT staying here! It smells like barf!" The others agreed, leaving me with my IPA and chicken-cherry sausage.



West Coaster's beermaid, with drinking buddy, at Toronado San Francisco. Email her - beermaid@westcoastersd.com

So, maybe it's not for everybody. These things aside, though, Toronado is why I left my heart in San Francisco.

– The Nameless Beermaid

KnB Gents Roadtrip to Sierra Nevada Beer Camp

The following is an account of Beer Camp #42 at Sierra Nevada. KnB Wine Cellar's Gentlemen of Draft & Bottle - Adam and Matty P. - were invited to come and brew with a handful of Sierra Nevada-loving folks from all over the country. Being the adventurous types, The Gentlemen decided to make a roadtrip out of it.

Wednesday, January 12th

1:30am - The boys pile into borrowed van with necessary supplies: bourbon, tequila, tums, cases of beer, prescription medication. Beercation begins.

6:15am - First calamity strikes: Matty P. loses company debit card at Shell station.

12:30pm - Barrel tasting and Pliny the Elder off the line with Russian River brewmaster Vinnie Cilurzo. RR brewpub thankfully next to Chase bank. Compunction and replacement card? Yes, please.

10:30pm - First bottle share with other beer campers after Welcoming Dinner.

Thursday, January 13th

9:15am - Hungover. Campers attempt to come up with a recipe for this "Rye Black IPA" nonsense. Disagreement. Production Brewer Scott helps everyone settle on a recipe and a name – "India Ink". They next get to tear through bales of hops in Sierra's massive hop warehouse and smash whole cones in their palms, releasing fresh, zesty aromas. They settle on a proprietary Sierra hop strain, #366, and Motueka New Zealand hops, to match up with the spiciness of the rye malt.

2:00pm - Visit to the Ovila Trappist Monastery that Sierra Nevada is using as inspiration for their Abbey series. The Gentlemen then go wine tasting with an 85-year old monk. No joke. Adam: "Brother David, what's your favorite wine?" Brother David: "Whatever the girls give me." Fair enough.

Friday, January 14th

9:20am - Brew Day! Using small-scale collective homebrewing knowledge, the campers roll up their sleeves and brew a 20 barrel batch, adding hops to the boil and stirring hundreds of gallons of wort...Yeah, a little different from a 5 gallon homebrew batch!

1:30pm - Campers take an in-depth tour of Sierra Nevada's facility on a 10-person tandem bicycle/cabana vehicle with a BMW drive train and 2 beers on tap at the rear. It looks even more ridiculous than it sounds.

10:00pm - Following an epic farewell dinner & bottle share (think 80 bottles, 10 people), we are accosted by a Sammy Hagar impersonator who demands that we accompany him to the local cougar-bar. We comply. Madness ensues. The Gentlemen fall asleep at 4:30am, mired in regret.

Saturday, January 15th

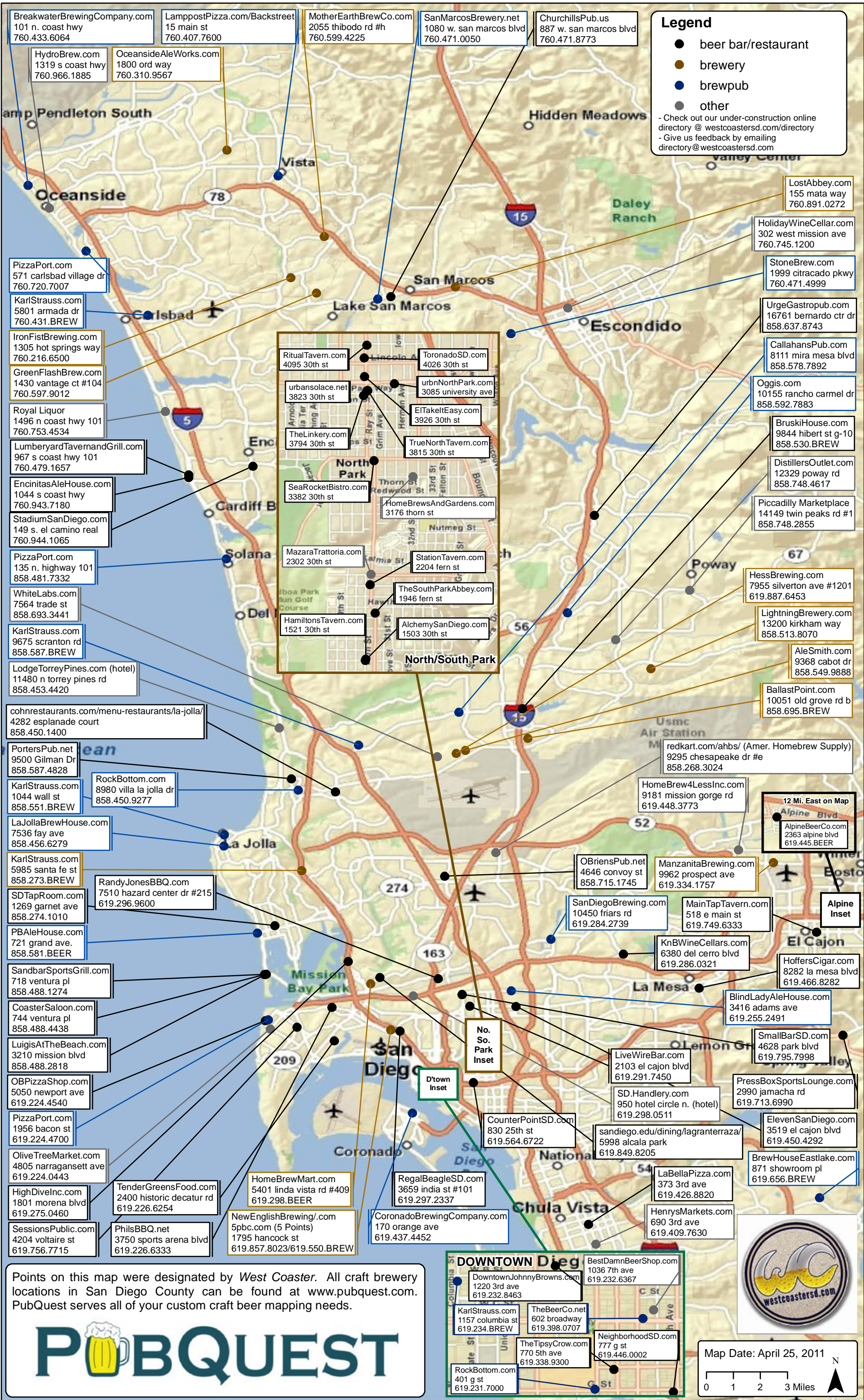
10:30am - The boys arrive at the next destination: Lagunitas Brewing. Bourbon Barrel-Aged Gueuze at 10am promptly causes sickness. *Next entry missing - the events that occurred at Lagunitas must remain classified. Let's just say a 90 minute stay turned into 4 hours, and we picked up some delicious kegs.

8:00pm - Following a rendezvous at Firestone Walker in Paso Robles, the boys become hopelessly lost in the horror movie-esque pitch black of wine country, desperately trying to find the winemaker's house they were supposed to stay at. He wasn't home. Gas light=on. Terror=mounting. FW Double Jack IPA=being consumed.

Sunday, January 16th, 9:00pm - The Gentlemen return to KnB to a heroes' welcome!

Flash Forward some weeks...India Ink is tapped on March 26th at KnB Wine Cellars to rave reviews. The beer is currently on-tap – get it while you can!

Adam Parker is also the Artistic Director for theater company Triad Productions. Their newest play, Curse of the Starving Class, also stars Ryan Ross of Karl Strauss and runs May 6th-28th. For more information, visit seemoreplays.com. KnB Wine Cellars is located at 6380 Del Cerro Boulevard San Diego, CA



Legend

- beer bar/restaurant
- brewery
- brewpub
- other

- Check out our under-construction online directory @ westcoastersd.com/directory
 - Give us feedback by emailing directory@westcoastersd.com

BreakwaterBrewingCompany.com
101 n. coast hwy
760.433.6064

LamppostPizza.com/Backstreet
15 main st
760.407.7600

MotherEarthBrewCo.com
2055 thibodo rd #h
760.599.4225

SanMarcosBrewery.net
1080 w. san marcos blvd
760.471.0050

ChurchillsPub.us
887 w. san marcos blvd
760.471.8773

HydroBrew.com
1319 s coast hwy
760.966.1885

OceansideAleWorks.com
1800 ord way
760.310.9567

PizzaPort.com
571 carlsbad village dr
760.720.7007

KarlStrauss.com
5801 armada dr
760.431.BREW

IronFistBrewing.com
1305 hot springs way
760.216.6500

GreenFlashBrew.com
1430 vantage ct #104
760.597.9012

Royal Liquor
1496 n coast hwy 101
760.753.4534

LumberyardTavernandGrill.com
967 s coast hwy 101
760.479.1657

EncinitasAleHouse.com
1044 s coast hwy
760.943.7180

StadiumSanDiego.com
149 s. el camino real
760.944.1065

PizzaPort.com
135 n. highway 101
858.481.7332

WhiteLabs.com
7564 trade st
858.693.3441

KarlStrauss.com
9675 scranton rd
858.587.BREW

LodgeTorreyPines.com (hotel)
11480 n torrey pines rd
858.453.4420

cohnrestaurants.com/menu-restaurants/la-jolla/
4282 esplanade court
858.450.1400

PortersPub.net
9500 Gilman Dr
858.587.4828

KarlStrauss.com
1044 wall st
858.551.BREW

RockBottom.com
8980 villa la jolla dr
858.450.9277

LaJollaBrewHouse.com
7536 fay ave
858.456.6279

KarlStrauss.com
5985 santa fe st
858.273.BREW

RandyJonesBBQ.com
7510 hazard center dr #215
619.296.9600

SDTapRoom.com
1269 garnet ave
858.274.1010

PBAleHouse.com
721 grand ave.
858.581.BEER

SandbarSportsGrill.com
718 ventura pl
858.488.1274

CoasterSaloon.com
744 ventura pl
858.488.4438

LuigisAtTheBeach.com
3210 mission blvd
858.488.2818

OBPizzaShop.com
5050 newport ave
619.224.4540

PizzaPort.com
1956 bacon st
619.224.4700

OliveTreeMarket.com
4805 narragansett ave
619.224.0443

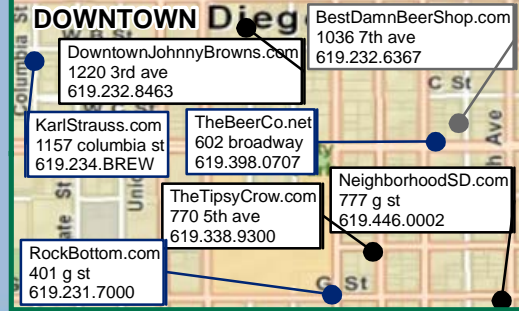
HomeBrewMart.com
5401 linda vista rd #409
619.298.BEER

HighDiveInc.com
1801 morena blvd
619.275.0460

TenderGreensFood.com
2400 historic decatur rd
619.226.6254

NewEnglishBrewing.com
5pbc.com (5 Points)
1795 hancock st
619.857.8023/619.550.BREW

Points on this map were designated by West Coaster. All craft brewery locations in San Diego County can be found at www.pubquest.com. PubQuest serves all of your custom craft beer mapping needs.



Map Date: April 25, 2011

0 1 2 3 Miles

Beer in ad larger than it appears.

We make big beers, whether big on style, like our Claritas Kölsch, or just awesomely big like Amplus Acerba, our 11.3% ABV San Diego Pale Ale. And every beer we brew is big on balance. They all offer palette-satisfying flavors that honor the craft brewing tradition and the history of the beer type. If flavor were visible, the taste of our beers could be seen from the International Space Station.



Visit us for an honest pint or two, fill up your own Hess Brewing swing-top growler or purrowler, enjoy a tasting flight, and talk beer with beer lovers.



We're located just off Miramar Road at 7955 Silverton Ave., Suite 1201 (turn onto Dowdy, then left onto Silverton). For hours and info visit Hessbrewing.com or Facebook (scan the barcode on this ad) and Twitter.



Join us monthly for FAC, a great chance to gather with friends for live music, good grub and great beer. Next date is May 20th (during American Craft Beer Week), from 4-8 pm. See you here.

Great beer. No exceptions. No excuses.



West Coaster

MAY 2011 SERVING THE SAN DIEGO CRAFT BEER COMMUNITY No. 7

TRAVEL ISSUE

- Amsterdam
- Bay Area
- Belgium
- Chicago
- Colorado
- D.C.
- England
- Germany
- Los Angeles
- Mexico
- New York
- Philadelphia
- Portland
- Scandinavia
- Spain
- ...and more

