

West Coaster

SERVING THE SAN DIEGO CRAFT BEER COMMUNITY



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Iron Fist's Hired Hand has a little bit of everything: fruit, spice, and a refreshing finish. Read the full review by searching "Hired Hand" on westcoastersd.com. Photo courtesy of Iron Fist Brewing Co.

'Tis the Saison

Celebrate summer with this classic beer style

By Sam Tierney

While saison may be the French word for "season," it also refers to a style of beer that is most likely golden to orange in color with a distinctively fruity yeast profile and a dry finish. It might be funky or sour. It might be on the hoppy side, but not to the extent of an American pale ale or IPA. It might be dark, spiced like crazy, or flavored with any matter of oddball fruits. The main criteria is that it should be refreshing and drinkable – always finishing dry, but full of flavor and most important of all, character. Saison is a fun beer for brew-

ers, and is often a good window into their personality. You can learn a lot about a beer maker's influences and indulgences when you experience their take on this style.

Saison traces its origins to the farms of Wallonia, the French-speaking southern part of Belgium, where it developed as a refreshing and nourishing low-alcohol drink for those working the fields. Most farms would brew enough beer to ensure a healthy supply for their thirsty farmhands. Brewing was rustic and born of necessity. Brewers typically had to use whatever ingredients were

available locally, including various grains and sugars. Fermentation was probably by a mix of cultures including wild yeasts and some lactic acid bacteria. The old saisons have been compared to lambic in their tart, acidic flavor profile.

Modern brewing science has done a lot to change the flavors of beer. Since the invention of single culture fermentation in the 19th century, these flavors have mostly become cleaner and lost the acidity displayed from lactic fermentation and wild yeast strains such as *brettanomyces*. Many modern saisons are fermented from pure ale yeast cultures and do not display the sour character of saisons past. Even so, saison yeast is still one of the quirkiest and most flavorful strains (or family of strains) out there, and is most often the main driver of the beer's character. A wide range of fruity and spicy aromatics is often produced by these yeasts as they undertake fermentation at unusually high temperatures.

Strength (alcohol by volume) has also increased over time. While saisons in the past were typically under 5% ABV, modern commercial examples will start in that range and commonly get up around 6-7%ABV. Some saison producers make specialty ales that hit the 8-9%ABV range, also known as "super saisons" to some enthusiasts and writers.

For descriptions of 5 must-try saisons, continue to Page 3

In With The New

Butcher's Brewing and Aztec Brewing Company make rookie bids for beer supremacy

By Brandon Hernández

When a craft beer scene is as scorching of a hot bed as ours, there's never a shortage of entrepreneurs looking to get in on the action. It is the opportunity to make money while flexing creative muscle that ensures the number of San Diego-based brewing companies will continue to increase.

In fact, two companies are debuting on the scene this summer (with a number of others navigating their way through City and County permitting and ABC limbo). The first to get their brews to market was Butcher's Brewing, which debuted its inaugural beer, Mucho Aloha Hawaiian-style Pale Ale (HPA) at The Ritual Tavern on May 28 during a special meet-the-brewer event presided over by a familiar face on the San Diego edible scene, Butcher's Brewery owner Rey Knight.

One of SD's deftest crafters of charcuterie, Rey helmed Knight Salumi before that business was targeted by the Food and Drug Administration (in a manner akin to the 2009 citations issued by the County

of San Diego Health and Human arm to San Diego breweries which unjustly held their tasting rooms to the same standard as restaurants). Although Knight Salumi's minor infractions were fringe at best, Rey was eventually forced to shut the operation down after depleting his personal financial resources on legal fees.

But the charcuterie world's loss just may become the beeriverse's boon as Rey has been able to translate his meat-curing skills to the brewing arena quite naturally. "My knowledge of bacteria and fermentation, understanding the good and bad bugs and how they operate and influence the final product, plus the general knowledge of pH and temperature manipulation during fermentation are very helpful," says Knight, who cranks out all of the recipes for Butcher's beers.

Already, Mucho Aloha HPA is earning fans and tap space. In addition to The Ritual, it can be had at Cowboy Star in the East Village, Breakwater Brewing in Oceanside, Union in Encinitas and, soon,



Photo courtesy of Butcher's Brewing

at the wildly popular Searsucker in the heart of the Gaslamp Quarter. The 5.6% ABV beer is mildly, yet effectively hopped at 36 IBUs and displays a piney nose and a creamy, well-balanced consistency on the palate.

"The HPA is a blend of American grains and hops fermented with Belgian yeast. It is a lighter bodied pale ale with tropical phenolic compounds of banana, citrus and a slight spiciness of clove and allspice," says Knight. "Like the name suggests, it is inspired by the same laid back beach lifestyle we enjoy here

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On the cover:

The Lost Abbey's Red Barn Ale. Don't worry, it only stood in the sun for a few seconds.

Photo: Kristina Yamamoto

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Send letters to the Editor to
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Letters may be edited for space. Anonymous letters are published at the discretion of the Editor.
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"No beer was wasted in the making of this publication."

Distribution Delegated

This month marks the first month that Co-Publisher Lamb and I won't be making the rounds distributing *West Coaster*. We've grown from ~40 distribution locations to now over 110. With more distribution locations popping up every month, it's not financially feasible for us to continue to self-distribute. *West Coaster* distribution runs are now made by Sun Distributing located in Kearny Mesa. With years of experience, we're confident that Sun will deliver. If you have any problems with this month's distribution, please contact me.

Fanning the Flame

Early in the month, Green Flash opened their much anticipated expansion Mira Mesa expansion with Mayor Sanders declaring June 2011 to be Craft Beer Month in San Diego. Then, the National Homebrewers Conference brought our local brewing community to the attention of a plethora of beer tourists from far and wide. From our perspective at *West Coaster*, a sharp jump in daily website visitors and emails indicated the inevitable: the average San Diegan discovering that there's delicious world class beer in their own backyard. Borrowing Colby Chandler's simile, the SD beer scene is like a slow-building wave. With SDBW 2011 in November and the World Beer Cup on the horizon in May 2012, we are battenning down the hatches at West Coaster. With the right set of eyes, you can see a fierce tsunami brewing. Surfs up!

Web Cited

Our website, westcoastersd.com, is an integral part of the entire *West Coaster* operation. If you haven't checked it out yet, you're missing out on our constantly-updated calendar of upcoming craft beer events, as well as tons of news that just won't fit into 16 pages. There, you can be connected to our Twitter and Facebook. If you'd like, an email subscription will deliver our website updates to your mailbox (no website visit required). Want to know what we know? Sign up for our email list, follow our Twitter/Facebook, and keep reading our monthly print issues!

Salud,

Mike Shess

Executive Editor/ Co-Publisher

West Coaster

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'Tis the Saison

Continued from Page 1

Here are 5 must-try saisons.

For more reviews, go to westcoastersd.com and search "saison"

Sierra Nevada / Abbey of New Clairvaux Ovilla Saison

This new offering, born of the collaboration between the Abbey of New Clairvaux and Sierra Nevada, is the second in the Ovilla line after their Dubbel, which was released this past spring. Part of the proceeds from the sale of the Saison, Dubbel, and the Quad (to be released November 2011) will help restore the Oliva chapter house on the grounds of the Abbey of New Clairvaux just north of Sierra Nevada HQ in Chico. We were impressed with the Dubbel and are eagerly awaiting the upcoming release of Ovilla Saison. Look for it in bottles and on draft by the middle of the month.

Saison Dupont

Saison Dupont Vieille Provision is considered by many to be the classic modern saison. Brasserie Dupont is the real deal: a Belgian farmhouse brewery that carried this former drink of farm hands into the new era. Brewed with only pilsner malt

and goldings hops, Saison Dupont shows just how immensely complex a beer can be made through an exceptional fermentation. When poured into the glass, it exhibits a glowing golden hue and a massive white head that is as thick as meringue. The aroma bursts with a mix of tropical fruits, white pepper, herbaceous hops, and vanilla frosting. The flavor is dry and refreshing, but initially hits your palate with an almost candied fruit sweetness that quickly moves into a leafy hop bitterness. Highly carbonated and light in body but not thin or watery, this may be the ultimate summer refresher and pairs with almost every kind of summer cooking, from barbecue to tangy salads.

Fantome Saison

Brewer Dany Prignon crafts some of the most interesting and complex beers in the world at his tiny farmhouse brewery in the Belgian Ardennes forest. Taking the saison idea to the next level, he brews a unique recipe for each season, as well as several specialties including Pissenlit, which is brewed with dandelions. His most consistent product may be the flagship Fantome Saison, though it is rumored that he also changes that recipe from time

to time as well. A stronger and funkier take on the style, it comes in at 8% ABV and sometimes displays an ample sourness and fruity complexity that can sometimes smell just like fresh strawberries. Fantome isn't about consistency—you never know exactly what you are going to get when you open a bottle—most of the time though, it's a delicious and complex experience.

Green Flash Summer Saison

Green Flash throws their hat in the ring with this golden, lower-alcohol summer seasonal. Brewed with orange peel, ginger, and grains of paradise, Summer Saison manages a complex balance between spices and expressive yeast character. It is one of the lighter beers that you'll find in the style, but make no mistake, there's a lot of flavor and complexity packed in this easy-drinking package.

Coronado Saison by the Sea

Coronado's spicy saison offers hints of citrus and fruit, ginger, chamomile, spearmint, and a bit of sweetness from the malt. All in all, it's a very interesting interpretation of the style even though it may stray a bit from tradition.



Photo courtesy of Clinton Smith, Coronado Brewing Company

In With The New

Continued from Page 1

in SoCal and Hawaii and it's meant to be shared with good friends at backyard barbecues or off a cold tap with the crew at your local joint."

That simplicity is as much the trademark of Butcher's Brewing as their pig-and-cleaver-adorned logo. Upcoming beer styles from the rookie company include pale ales, single and double IPAs, a stout and a porter dubbed The Entire Butt. Then there's Pigs Premium Nut Brown, which will be brewed later this month and distributed the first week of August. Knight's goal is to brew 500 barrels in his first year and roll them out in a two-tiered system much like Port Brewing/The Lost Abbey.

"In a nutshell, our Mucho beers are our core sessionable beers that will be enjoyed by everyone. The Butcher's beers are going to be an outlet for my creative and not always conventional brewing," says Rey. "I envision doing firkins and cask ales under Butcher's, fermentations with bacterial inoculations and beers brewed with herbs, spices and non-traditional fermentables."

Proving intensely unorthodox and experimental methodologies aren't necessary to open a brewery is Aztec Brewing Company. For the quartet of SDSU graduates behind this new business, the idea of reviving an ancient regional brand was as easy as ABC.

"Aztec Brewing Company was started in Mexicali during prohibition and moved to San Diego after prohibition ended. It actually grew to be a fairly big local brewery, producing over 100,000 barrels per year," says Claudia Falk, the company's Marketing Director. "During the consolidation of breweries that happened in the 40s and 50s, a Midwest brewer bought it out and the original Aztec brand was retired, but there are still ABC signs, bottles and cans floating around."

The aim for this business will be to blend the traditions of fine German and Mexican brewing with fresh, modern craft brewing attitude, energy and techniques. Leading that charge is head brewer Rob Esposito, a BJCP-certified beer judge

and the former head of the North County Homebrewers Association. Rob will be in charge of managing Aztec's familiar base of operations, a 4,500 square foot facility in Vista that housed Green Flash Brewing Company before their move to a new facility in Mira Mesa last month.



Vintage ABC beer can. Photo courtesy of Aztec Brewing Company

"We plan on making big changes," says Claudia. "Adding a real tasting bar and an extra bathroom are among them. Creating atmosphere with murals and enlarged copies of the historic photos from the original brewery is another creative avenue for us to explore. The mural from the original brewery that was painted in the 30s is currently being stored by the San Diego Historic Society. Maybe we can talk them into loaning it to us, although it is pretty gruesome...ritual human sacrifice."

What's sure to be different are the beers—an initial line-up of six, plus seasonals, all of which will be available at the tasting room and keg accounts throughout North County. It remains to be seen which of Esposito's multitude of recipes will "make the cut" to full production as market response will dictate that to a large degree. For now, the core group includes El Dorado Kolsch-style Blonde, Amber Altbier, Chipotle IPA, Agave Wheat (made with

agave nectar), Chocolate Porter (brewed with cocoa nibs) and Sacrifice Red Imperial IPA.

"We are developing unique flavors based on ingredients indigenous to California and Mexico. Bringing back old California-style flavors and marrying the spices and flavors of Latin food with beer. We are exploring an overlooked niche with a genre of beers uniquely suited for the culture of San Diego," says Claudia. "Our beers will pair well with Mexican food. Until you have our Chipotle IPA with a California burrito, you haven't lived."

Aztec will sell their beers strictly in kegs for the first six months before starting to bottle 22-ouncers. Down the line are plans for 12-ounce bottles as well. Their target production in year one is 1,000 barrels with goals of getting up to 8,000 barrels

by the end of year three and 15,000 barrels five years in.

Though quite different from each other, both Butcher's and Aztec note that opening their own brewing operations would be extremely difficult without the help provided by their fellow San Diegans.

"One of the things we like is how supportive all of the breweries are of each other," says Claudia. "What other industry is like that? Thank you to Mark Purciel from Oceanside Ale Works, Dan Love at Mother Earth, Peter Zien at AleSmith, Karl Zappa from Bayhawk and now the people at Green Flash, who all took time from their busy schedules to help us, answer questions and offer advice. We are very grateful and thank the local big boys for leading the way. What an amazing industry to join."

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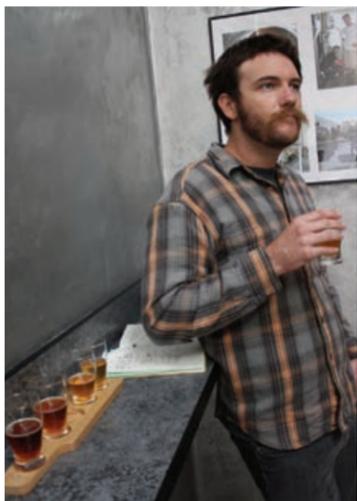
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Jeff Hammett first noticed craft beer early in college when a friend introduced him to Stone Brewing Co.'s Pale Ale. After graduating from UCSD with a degree in Philosophy, he moved to Santa Cruz where he frequented Santa Cruz Mountain Brewing and 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.

Well-Crafted

Little Italy's Bottlecraft takes cue from the wine world

By Jeff Hammett

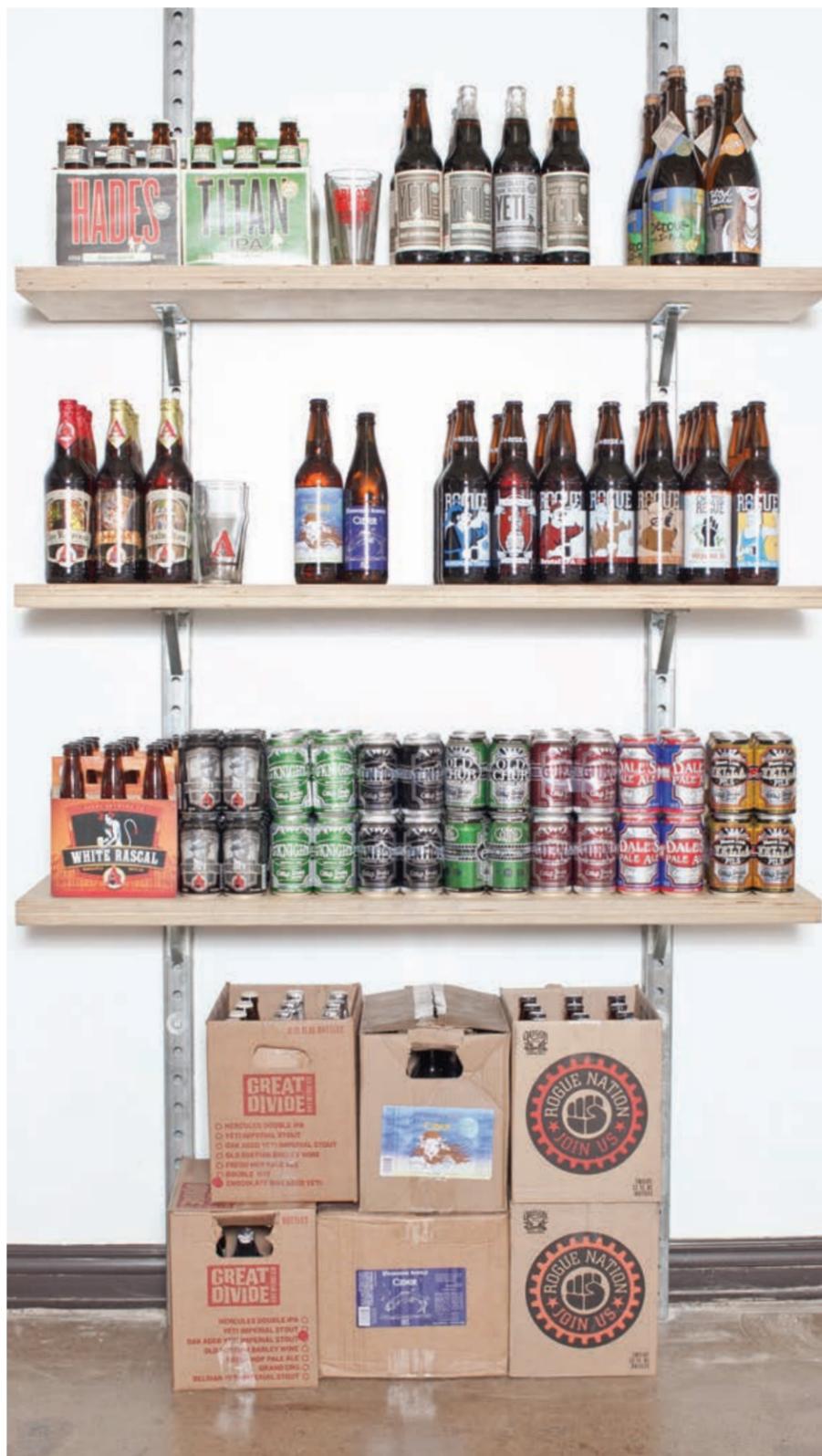
Well-lit and bright thanks to the large windows in the front of the store, Little Italy's Bottlecraft isn't a dark and dingy bar. Nor is it a convenience store selling everything under the sun with a few coolers of beer in the corner. The focus at Bottlecraft is clear: craft beer (with a few artisanal foods thrown in on the side). Part bottle shop and part tasting room, Bottlecraft has a liquor license that allows them to sell bottles and cans of beer to-go as well as serve pints and tasters to be consumed while you're there. As far as retail models go, it can be compared to many wine bars around town, which could be where owner Brian Jensen got the idea.

Brian's previous professional experience has been with wine and food – he's a Level One Sommelier as well as a graduate of the French Culinary Institute in New York – but he's quick to point out his roots in beer: "First and foremost, I have always been a craft beer drinker and homebrewer. I saw every day how wine was showcased in a boutique-like atmosphere and saw an opportunity to do the same with beer."

Although you might not find some of the more obscure imports, and just like all other bottle shops the rare stuff doesn't stick around for long, the beer selection is nothing to scoff at. When Brian and I spoke in early June he estimated the shop at 300 different beers with 6-10 new beers coming in every day. There's also plenty of different types of glassware for nearly every style of beer.

One of the things that makes Bottlecraft so unique is the fact that you can buy any bottle in the store, pay a small corkage fee (\$1.25 for 12oz bottles and \$2.25 for bigger bottles) and open it on the spot. Drink it while browsing the rest of the selection or take a seat – "I want the space to feel very relaxed and comfortable and focused on conversation and education," says Brian.

For those that can't decide on which beer to try, Bottlecraft offers two flights every day. The flights, four ounce pours of four different beers, often have something in common, either different beers from the same brewery, the same style of beer from different breweries or similar seasonals from different breweries. Prices on the flights are kept reasonable (they range depending upon the beers involved), but are often below \$10, meaning you still can afford to



A snapshot of some offerings available at Bottlecraft. Photo: Chadwick Gantes

take home a bottle of the beer you discover you like in the flight.

Plans are already in the works to hold beer education events in the shop. Jensen says he's open to everything, "I'd like to have a hop farmer talk about hops. Pairing nights with everything from cheese and chocolate to ice cream and peppers. Also Beer 101 and 'How to Taste [Beer].'"

In addition to educational events, Jensen plans to open Bottlecraft up to breweries who'd like to use the space as a temporary pop-up shop; interested breweries could hold special

tastings and pairing events, as well as sell merchandise. Think of it like the brewery's own tasting room (minus growler fills) on a bustling street in Little Italy instead of in an out-of-the-way industrial park warehouse.

Bottlecraft is located at 2161 India Street in Little Italy and open Tuesday through Sunday until 10pm.

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

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June Bloom

westcoastersd.com's Top June Headlines

Brewed for Boobies

Local breast cancer and craft beer awareness charity **Chicks For Beer** teamed up with **Green Flash Brewing Co.** to produce **Treasure Chest**. Both the ingredients and production of the Belgian pale ale were 100% donated, and 100% of the proceeds supporting breast cancer research. Only 20 cases of 24 twelve ounce bottles were produced, and as of printing there's still some left for purchase at Green Flash's new Mira Mesa location. Prices are \$36 for a case of 24 twelve ounce beers, and \$8 for a 4 pack.

Brewing in North Park

Normal Heights brewpub **Blind Lady Ale House** (BLAH) informed *West Coaster* that they are opening a new location, name TBA, located at 3025 El Cajon Blvd in the uptown neighborhood of North Park. For more on this, read page 11.

North Park homebrew supply store **Home Brews & Gardens** has recently applied for their Type 23 license. If approved, this

will allow for on-site brewing and alcohol sales.

New Business

Scot Blair, mastermind proprietor behind Small Bar, Eleven, and Hamilton's Tavern, will be opening a new brewpub called **Monkey Paw** in downtown. According to **San Diego Beer Blog**, Monkey Paw will open in late summer or early fall. The location, formerly The Jewel Box, sits on the east end of downtown at 805 16th Street.

After a six year hiatus, former Pizza Port Carlsbad head brewer and current proprietor of O'Brien's **Tom Nickel** will return to brewing professionally "ideally by November." Nickel has teamed up with **Vince Marsaglia**, co-founder of the venerated Pizza Port brewpub chain. The aesthetics of the historic 1910 building that will continue Bailey's BBQ will remain intact, and within it Nickel is acquiring the license to open **Julian Brewing Company**, which will be within Bailey's BBQ.

Many things are up in the air at this time. The fare will have a farm-to-table lean, sourcing heavily from the area's surrounding farms. The initial beer production will focus on providing a reliable staple beer, such as a pale ale. Nickel hopes to open the doors by November of 2011.

Stone South Park

The new uptown location of **Stone Brewing Co.** opened its doors in the uptown neighborhood of South Park on June 22nd. Present for the opening ceremony were Mayor Jerry Sanders and San Diego City Councilmember Todd Gloria (who represents South Park, among other neighborhoods). The storefront provides a small tasting room serving fresh Stone beer in tasters, beer to go in growler and bottles, as well as Stone merchandise.

SDBW 2011's Five Star Preview

On June 10th, The Lodge at Torrey Pines hosted Beer Hall - the main event of San Diego Beer Week Preview Weekend (or SDBWend for short). Taking place in the

posh craftsman-style Charles Reiffel and Charles Fries rooms, the event nearly reached its 250-person capacity with unlimited food and beer pairings from 8 local brewers and 8 local chefs. WC Favorite? Chef Kyle Bergman's Braised Beef Cheek paired with AleSmith's Wee Heavy.

Award winners at June's International Festival of Beers

San Diegan brewers cleaned up with a total of 23 medals at the official competition of the Del Mar beer fest. Taking place inside the San Diego County Fair, **First Place winners** include **Stone** (for Stone / Dogfish Head / Victory - Saison du BUFF), **Lost Abbey** (for Veritas 008), **TailGate Beer** (for Blacktop Blonde), **Pizza Port Carlsbad** (for Poor Man's IPA and A.B.L.E. American Stout), **Green Flash** (for Hop Head Red), **Karl Strauss** (for Red Trolley Ale), and **AleSmith** (for Decadence 2010)

That's not all! More @ westcoastersd.com

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Logos for Black Market Brewing Co., Green Flash Brewing Co., The Bruery, Hangar 24, and Iron Fist Brewing Co.

National Homebrewers Conference Rocks San Diego

By Loren Miraglia & Mike Shess

The San Diego Craft Beer Community was put on the map last month for many reasons, and Mayor Sanders declared June 2011 "Craft Beer Month" largely in part to the 33rd Annual National Homebrewers Conference. Put on by the American Homebrewers Association (the homebrewer-centric arm of the Brewers Association), the event was hosted in San Diego for the first time June 16-18 at the Town and Country Resort in Mission Valley. *West Coaster* staff attended all three days to give you our highlights from the conference dubbed "Some Like It Hoppy" - for more NHC coverage, including reviews of the three commemorative beers and select seminar notes, log on to westcoastersd.com and search "NHC"

Attendance

Attendance records fell again with a 47% increase over the previous record in Minneapolis. Total attendance was 1926 (including vendors), with over half the attendees coming to a NHC for the first time.

Pre-Conference Events

11 events covered 13 breweries in the two days prior to the conference, the most in 33 years. The breweries included Stone, Lost Abbey/Port Brewing, Green Flash, Karl Strauss, and more.

BJCP Reception

This stellar event featured the first remote presentation, by Matt Brynildson from Firestone Walker. Over 160 attendees followed Matt's lead, tasting several Firestone Walker ales as he broke down the hop influences. Following Matt's presentation on hops was a Baja style meal which segued nicely to a IPA deconvolution, featuring the same wort, hopped 10 different ways. Kelsey McNair coordinated local homebrewers on this project, which provided insight on how hopping schedules and varieties impact an IPA.

National Homebrew Competition, Final Round

The competition as a whole topped 7,000 entries with the final round composed of 790 beers, meads and ciders. All San Diegan final round medalists hailed from local homebrew club Quality Ale and Fermentation Fraternity (QUAFF). Paul Sangster, in particular, cleaned up with the Ninkasi Award, one Gold medal (for his Eisbock in the Bock Category) and one Silver medal (for his Special/Best/Premium Bitter in the English Pale Ale Category). Kent Shultz won Gold in the Amber Hybrid Beer Category with his Düsseldorf Altiber. Paul Gagnon took silver with his American Stout. Michael Habrat, Chris Bartik, Brett Goldstock & Suzy Pessutti won Gold with their American Barleywine in the Strong Ale Category. Kelsey McNair and Sean Gardinier took silver and bronze, respectively, in the Smoke-Flavored and Wood-Aged Beer Category. Both entered a wood-aged beer.



Commemorative beers for June's NHC, L to R: AleSmith/San Diego Brewing Company - San Diego Dark Session Ale, Stone So-Cal Hop Salute Black Double IPA, Port Brewing La Cruda Porter

Pro-Brewers Night

Again breaking records for most breweries in attendance, Pro-Brewers Night topped out with 51 individual breweries/brewpubs from 9 states in attendance in the 44,000 square foot Grand Exhibit Hall pouring from 47 booths. Thirty six of those breweries were from Southern California. The furthest travelled was Moonlight Meadery from Londonderry, NH at 3,102 miles followed by Alaskan brewing of Juneau, AK at 2,299 miles. There were 18 professional and amateur partnerships duking it out in a people's choice competition as well. 1st place - Mother Earth Brew Co. and Paul Sangster's Vanilla Storm Imperial Porter with vanilla beans and cold pressed Kona coffee. 2nd place - Ballast Point Brewing Co. and Alex Tweet's Indra Kunidra Curry Export Stout. 3rd place - Ladyface Ale Companie and Nancy Gold's Amazon Red.

Club Night

Forty five clubs came from as far away as New York (New York City Homebrewers Guild and Argyle Suds Society) and Hawaii (Kona Coast Barley Boys) for a raucous club night featuring almost every style of beer imaginable. Local clubs pouring at the event were the Barley Literates, Foam on the Brain, North County Home Brewers Association, Temecula Valley Homebrewers Association, QUAFF and the Society of Barley Engineers. The refrigerator trailer containing 900+ kegs was emptied in 16 minutes in preparation for Club Night, most likely a record also.

Poster Session and Hospitality Suites

Two firsts for NHC. The poster session, headed by Travis Hammond, had perfect placement in the Atlas Foyer and included topics such as making your own lambic style beers, with samples to go. This will undoubtedly be something to look for again in 2012. NHC San Diego also hosted two hospitality suites. The first, during the day, was in the Town and Country room, featuring vendors and clubs pouring homebrew. The second was the

Tiki Pavilion, featuring a 50-tap walk-in refrigerator donated by Jeff Bagby of Pizza Port. The Pavilion oozed San Diego, being both outside and surrounded by the plush Town and Country landscaping, including palms and Birds of Paradise with a fountain on one side, and a swimming pool on the other.

Helping Hands

The success of the 33rd annual NHC was far from a mistake. Indeed, the inception for its presence in San Diego can be traced back to 2007, reports Loren Miraglia, Conference Co-Chair. Major combat operations on the logistical aspect of the NHC began with the forming of the Organizing Committee almost two years ago. Co-Chair Cole Davison and Loren worked with Project Manager/Treasurer, QUAFF President Chuck West to delegate responsibilities, initiate projects and track progress. Pre-conference events were organized by Stan Sisson, with key contributions from Brian Trout (Brewery Tour Organizer), Loren Miraglia (O'Brien's Pub Crawl), Larry Stein (30th St. Pub Crawl), Earl Itrich (Beer Breakfast), Mary Anne Bixby (Beer Dinner). Transportation for the majority of the events was coordinated by Pete Hovde. The two main evening events run by the local committee were headed up by Sven Kinsey (Pro Brewers Night) and Roger Morrissey (Club Night).

The tournament element of the conference, the National Homebrew Competition, was organized by Harold Gulbransen with help from Jim Akin (Database Manager), Paul Sangster (Judge Organizer) and Gaaron Varner (Head Steward). Jonathan Shufelt served as Social Media Liaison, Technical Development (smart phone pub crawl) and in-house Tech Support, while Earl Itrich served as Print and Public Relations Liaison, coordinated the numerous events with local businesses as Pub/Restaurant Liaison, and is responsible for the presence of luminaries Ron Roberts (County Board of Supervisors), Nathan Fletcher (California Assemblyman) and Brian Bilbray (US Representative, 50th District). Speaker coordinator Paul Gagnon brought in an all-star cast for the seminars, featuring Vinnie Cilurzo of Russian River Brewing Company as the Keynote Speaker.

Hospitality was organized by Drew Beechum, again working closely with the Cellar Crew to coordinate delivery of the kegs at the appropriate time for the scheduled club to pour. The Cellar Crew poured over 5,000 gallons of beer, and was comprised of Tom Kelly, Chad Stevens, Dominic Fountain, Chris Stawney, Peggy Kelly, Gaaron Varner and Alex Stevens. The army of dedicated volunteers that ran beers during seminars, answered general questions, and helped out for the evening events was managed by Brendan Wehrly. There were also numerous volunteers that aided in shirt sales, and filling in wherever they were needed.

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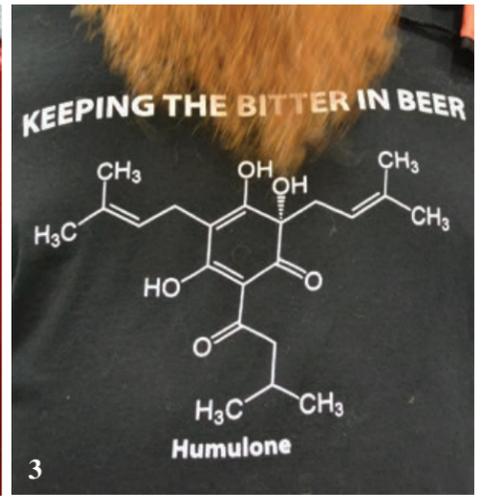
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NHC 33: AT A GLANCE

1. Conference Co-Chairs Cole Davison (left) and Loren Miraglia (center) with AHA Director Gary Glass (right), receiving applause during the opening toast; 2. The Club Night Pro-Am competition winner: Mother Earth/Paul Sangster Vanilla Storm Imperial Porter; 3. Homebrewer Charles Culp shows off his t-shirt (and beard); 4. Four-time NHC attendee raises their hands; kneeling: Jamie Bradley and Ronnie Das of TV show/website resource *How Can I Help?* Their next episode (w/ NHC interviews and a focus on green breweries) airs Friday, July 15th @ 6pm on ITV Channel 16; 5. L-R: QUAFF President and NHC Project Manager Chuck West, Ninkasi Award Winner Paul Sangster, QUAFF member Stephen Lachmayr, National Homebrew Competition organizer Harold Gulbransen; 6. Russian River's Vinnie Cilurzo, beginning the conference keynote; 7. BLAH's Mr. and Mrs. Chase, rolling into Pro-Brewers Night; 8. Stone CEO Greg Koch performing a righteous stage dive during talk; 9. It's a beer! It's a plane! No, it's White Labs Yeastman! 10. Pro-Brewers Night, Day 1; 11. L-R: CHUG members Pat Greaney and David Polakoski; 12. The Mad Zymurgists try out some of their experiments; 13. Randy Mosher (far right) being welcomed to the stage for his talk, "Homebrew Planet"; 14. The masses, Day 3; 15. The "Going Pro" session with Mike Hess of Hess Brewing (holding microphone), Jeremy Raub of Eagle Rock, Cyrena Nouzeille of Ladyface Ale, and Patrick Rue of The Bruery (not pictured). Moderated by Erin Glass (far left), BA Membership Coordinator & Brewery Detective



West Coaster

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SAN DIEGO HAS NUMEROUS ASSETS.

Aside from the best beers in the world, we have 70 miles of coastline that are integral to the Southern California lifestyle. Mix oceanside attitude with craft beer, and you have a powerful combination that isn't found too many other places on the planet. Here are our favorite picks near the county's beaches.

By: Mike Shess

Coronado



Coronado Brewing Company

Nestled in classy and quiet Coronado, the purveyors of Island IPA and Orange Ave. Wit also manage this subtly elegant brewpub. The food is fantastic, and the beers are fresh and fairly-priced. Walk a block North and enjoy the best view of San Diego you'll ever see.

170 Orange Ave.

coronadobrewingcompany.com

Ocean Beach



Sessions Public

Point Loma native Abel Kaase opened up Sessions Public last year. The earth-conscious gastropub has a hefty beer selection of 16 taps. Coming up: a brunch and brewery tour July 24th - vote for the three breweries to visit on Sessions' Facebook page.

4204 Voltaire St.

sessionspublic.com



OB Noodle House

Serving up teriyaki, noodles and more in an Asian-fusion style, this popular OB spot also carries over 30 taps of craft.

2218 Cable St.

obnoodlehouse.com



Newport Pizza

Located on the Western end of OB's main drag, Newport Pizza & Ale House serves pizza by the slice alongside 21 taps and 100 bottles. Their motto? "No Crap On Tap"

5050 Newport Ave.

obpizzashop.com



Pizza Port OB

The most southern outpost of the Pizza Port (PP) beachside brewpub empire, PP OB features Head Brewer Yiga Miyashiro's latest creations (try Bacon & Eggs), as well as beer from the other Pizza Port locations + guest taps.

1956 Bacon St.

pizzaport.com/locations/ocean-beach



Olive Tree Tasting Room

On top of a fantastic bottle selection, this well-established neighborhood corner store features a tasting room behind it. Blocks from Sunset Cliffs and the OB Pier, you can try unique flights of (3) ~4oz pours in a variety of different styles for usually well under \$10.

4805 Narragansett Ave.

olivetreemarket.com

Mission Beach



Sandbar

Sandbar's new manager is Jeff Fuchs (formerly of PB's TapRoom), so we're expecting great things from their taplist in the next few months. As of now the craft beer selection is minimal, but check out the upstairs patio which, depending on the night, ranges from relaxed to raging.

718 Ventura Pl.

sandbarsportsgrill.com



Coaster Saloon

Headed by local Darren Renna, the Coaster Saloon sits directly across from the iconic Giant Dipper. Darren's voiced his commitment to putting on more craft drafts, and he's keeping true to his word. As of print, the ~30 taps consist of many quality local brews such as New English Brown, Stone's Old Guardian Barelywine, and Lightning's Old Tempest.

744 Ventura Pl.

coastersaloon.com



Luigi's at the Beach

A longstanding supporter of the San Diego Craft Beer Community, Luigi's takes pride in their fresh, handmade Italian food alongside nearly 30 taps with a heavy local emphasis. Stop by for a giant slice and a pint.

3210 Mission Blvd.

luigisatthebeach.com

Pacific Beach



TapRoom

Founded by Encinitas natives and located blocks from Crystal Pier, this restaurant/beer bar is as San Diegan as it gets thanks to cool wall murals, local art and SD-themed merch. A strong commitment to local craft beer is exemplified via 43 taps + one beer engine, a constantly updated draftlist available online and frequent cask nights, all accompanied by stellar food.

1269 Garnet Ave.

sdtaproom.com



PB Ale House

Brewmaster Erik Jensen has worked for Karl Strauss and La Jolla Brewhouse. Now he fills the serving tanks at the beachside, lodge-themed brewpub with good beer such as the formidable Promiscuous IPA. Wrongfully overlooked by the craft beer crowd due to the PB party scene, there's quality beer with a killer rooftop patio waiting for you if you're looking to relax with a coastal sunset. The food is delicious, and the menu has pairing suggestions with Erik's brew.
721 Grand Ave.
pbalehouse.com



Pacific Beach Fish Shop

The majority of PB Fish Shop's eight taps are local. The same goes for their 40+ bottle list. This place lets you build-a-meal with fresh fish and a great outdoor patio. Don't miss: the huge marlin statue outside next to the awesome fire pit.
1775 Garnet Ave.
thefishshoppb.com

La Jolla



Public House

Ah, Public House, it's just like eating in your friend's backyard, except with better food and a fearsome draft and bottle list. Great patio, and in our opinion, the most eclectic beer selection in the county, Scotch Ales to Saisons are covered in 42 drafts and ~140 bottles. However, the bottles and taps are heavily Belgian - this is not a complaint. The food isn't bad, either.
830 Kline St.
the-publichouse.com



The Lodge at Torrey Pines

This iconic craftsman hotel sits upon the stunningly gorgeous (and bloody difficult) Torrey Pines Municipal Golf Course. The Lodge's Grill restaurant features the talented Kyle Bergman. Kyle, together with Stephen Kurpinsky, Grill Manager & new WC Advertising Exec, formulate the classiest food and beer pairings in the land. The Lodge, an established supporter of local beer scene, has also hosted official festivities of SDBW 3 years in a row.
11480 North Torrey Pines Rd.
lodgetorrey.com



Karl Strauss

Situated in the middle of upscale downtown La Jolla, this Karl delivers an upscale no-nonsense atmosphere with a brewpub to boot. Try any of Karl's increasingly impressive beer lineup, and try and find a menu item that isn't delicious. For beer to go, join Karl's Facebook page for discount growler codes.
1044 Wall St.
karlstrauss.com

Encinitas



Union Kitchen & Tap

The newest player in the Encinitas circuit came out swinging at last month's opening. Mildly urban and industrial in style, this nearly open-air beer bar and restaurant is brought to you from the proprietors of Pacific Beach Ale House.
1108 S. Coast Hwy. 101
localunion101.com



Encinitas Ale House

The older brother of Public House in La Jolla, the two establishments have much in common. A member of the rapidly developing Encinitas craft beer neighborhood, there's a little less space at this location. While you may have to get there early to beat the crowd, the tremendous draft and bottle selection hides all flaws.
830 Kline St.
encinitasalehouse.com



Lumberyard Tavern & Grill

Simple and effective aesthetically, the Tavern has recently seen the light in regard to serving craft beer, and there's no turning back says manager Craig Dalrymple. Their 10 draft list features Ballast Point's Sculpin IPA, Firestone Double Barrel Ale, and New Belgium's Somersault.
967 South Coast Hwy. 101
lumberyardtavernandgrill.com

Solana Beach



Pizza Port Solana Beach

The first of the PP chain, this location won Great American Beer award for Festival Small Brewpub of the Year in '03 and '04. Cool artwork, straw umbrellas, and the laid back beachside neighborhood vibe await you alongside stellar beer.
131 N. Coast Hwy. 101
pizzaport.com/locations/solana-beach

Carlsbad



Pizza Port Carlsbad

The most distinguished of the PP brewpubs features acclaimed brewer Jeff Bagby, a fantastic bottle shop (pictured), and the PP Beer Garden, where the 12 Hour Belgian Beer Festival will be held July 23rd. The well-deserved winner of the 2009 Great American Beer Festival Large Brewpub of the Year, this location is also the seat of the Pizza Port empire.
571 Carlsbad Village
pizzaport.com/locations/carlsbad

Oceanside



Breakwater Brewing Company

This Oceanside brewpub features fantastic food and beer right on Highway 101. Brewer Lars Gilman attended the Siebel Institute, and has worked at Goose Island and Stone Brewing Co. We're big fans of his Full Nelson (when you can get it) and DMJ IPA, as well as the ~30 guest taps.
101 N. Coast Hwy. 101
breakwaterbrewing.com

We maintain a great map on the back of every issue of *West Coaster* that showcases these spots and more. Our website also has an interactive directory that helps you find where San Diego beer is poured @ westcoastersd.com/directory.



Sam Tierney began his love affair with great beer while studying and traveling abroad in Europe during his junior year at UC Santa Barbara. He began homebrewing shortly after, and has since won multiple awards. Sam is a graduate of the Siebel Institute, a professional brewing school in Chicago, and he's been working as a brewer at Firestone Walker in Paso Robles, California since May.

Summer Styles

New Firestone Walker hire dives into the science of refreshment

By Sam Tierney

Come summer, we beer drinkers tend to shift to lighter, more refreshing beers. Big stouts and barley wines can be absolutely great in the right situation, but are not always the best choice for drinking several of on a hot afternoon. But what makes a beer refreshing? What qualities come together to make that beer that we want to quench our thirst on a hot summer day? American lagers, blonde ales, and wheat beers tend to get all the press when it comes to summer beers. If you can taste the cold, you're good to go. But what about other, less well-known beer styles that are just as good, if not better for drinking on a hot summer day? This month we decided to feature the saison beer style, which was originally brewed as a thirst-quencher for farm workers in Southern Belgium and Northern France. Those beers were low in alcohol so as to hydrate and not inebriate. It's tough to find beers these days that truly fall into that category, but luckily San Diegans have plenty of great beers available locally that are both refreshing and flavorful.

A good summer beer is typically lower in sweetness, as sweetness tends to make a beer less drinkable and refreshing. Every beer needs some amount of sweetness for a balanced flavor, but an excessive amount makes a beer feel heavy and harder to drink. Sweetness in a beer is influenced by several factors, but the amount of residual sugar that the yeast has left behind after fermentation is one of the most important. Yeast strains vary as to how much sugar they ferment, commonly ranging from as low as 60% to over 90% of the sugars present in the wort before fermentation. The amount of sugar consumed is called the attenuation, and is measured by comparing the original gravity (density of wort) to the final gravity (density of finished beer). The attenuation also affects the body of the beer. A thicker beer usually has a higher final gravity. Lighter bodied beers tend to be more drinkable and refreshing, so more attenuation helps in this department as well. Alcohol itself also adds to the impression of sweetness. Higher alcohol beers are often sweeter because of this, as well as typically higher levels of residual sugars.

Bitterness and acidity are two other factors that impact perceived sweetness. Increased amounts of either will lower perceived sweetness and can also make a beer more drinkable. It's all about balance though - too much bitterness or acidity quickly makes a beer harder to drink as they wear on the palate.

Saison is perhaps one of the most open beer styles, and is typically only anchored by the use of a saison yeast strain, notable hop bitterness, and a dry finish. Beyond that, I have seen versions running all across the spectrum from the 3.5% ABV and straw colored Dupont Avril, to the 9% ABV and almost black Lost Abbey 10 Commandments. They can be deceptively simple in ingredient choice, containing only water, hops, malt, and yeast. On the other hand, they can contain almost any spice or fruit you can think of as well as wild yeast strains. It is these same few core qualities that make saison a great summer style. The often spicy and tropical and citrus fruit notes that the signature yeast provides keep you coming back for more, and the light body and dry finish keep the overall flavor from becoming overbearing, despite the complexity. Some examples that use wild yeast will also have a refreshing acidity as well.



Saison Dupont poured at Public House, La Jolla. Photo: Kristina Yamamoto

Lucky for us, another popular local style is also a great summer beer. In many ways, IPA was the light beer of its time, especially suited for the hot climate of India. It was lower in alcoholic strength than many other beers, highly attenuated, and typically highly carbonated to give it a brisk crispness. Higher hop bitterness also might have added to its refreshment depending on your tastes.

Things have certainly changed, but IPA continues to be a warm weather favorite, even if it tends to be higher on the alcohol scale these days. Lower alcohol but hoppy pale ales like Ballast Point's Even Keel, Alpine Tuatara and Hoppy Birthday, and Stone's Levitation all fulfill the role of the original IPAs quite well and won't catch up to you too fast when you find yourself thirstier than usual on a hot day. Thankfully, more brewers these days are getting on board with the hoppy, lower-alcohol style.

The last beer style I want to include is the most obscure so far, with only one being made in San Diego from what I can gather. Berliner Weisse is a sour wheat beer hailing, oddly enough, from Berlin. It's not so popular over here these days but has been brewed in recent years by a growing number of American brewers. Typically in the 3-4% ABV (but sometimes slightly higher) range and possessing a medium to strong sourness from lactic fermentation, it is hands down my favorite summer beer style, and one that I wish more brewers would do. Luckily, Karl Strauss had a Berliner Weisse as their June tap only-special. The Bruery up in Orange County and Telegraph Brewing Company in Santa Barbara both make bottled Berliners that are available locally, called Hottenroth and Reserve Wheat, respectively. For an authentic German example, 1809 Berliner Style Weisse can also be found in bottles.

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11 IN '11

11 in '11: Six Months Later

The centerspread for the January issue of *West Coaster* (readable on our website at westcoastersd.com/editorial) profiled these 11 breweries, resources and events that we felt would be big players in San Diego's 2011 craft beer scene. It's been a busy year so far, and now that we're six months in, let's check in on those way-back-when predictions.



Automatic Brewing Co.'s Lee Chase has released several beers over the last 6 months, including a collaboration with Cy Henley of Alpine called Quartz IPA, the proceeds of which went to the International Relief Committee for Japan. Expect more from the creative brewery tucked inside Blind Lady Ale House (BLAH), as 3 new 10-barrel fermenters have been acquired, effectively increasing fermentation capacity from 2 barrels to 32 barrels. In addition, the BLAH team plan to open a new spot just east of 30th Street on El Cajon Boulevard, with hopes of an onsite nano-brewery ("fingers crossed," says Lee). Stay posted on westcoastersd.com



AwesomeBeerDrinkers.com have been holding more and more tastings since January (coming up: Best Damn Beer Shop's 2-Year Anniversary @ The Tippy Crow July 9th). They've also recently formed an LLC, BeerForThought, which has allowed them to start a brand new, craft beer-centric conference here in San Diego called Beer-Con. Working together with fellow 11 in '11 members

TapHunter, Beer-Con will be held August 27th at The Handlery in Mission Valley as "an event for beer lovers by beer lovers." See beer-con.com for more details.



Ballast Point has acquired and broken ground on the adjacent industrial suite of their Scripps Ranch location. More beer production is in the works, plans are being executed to renovate/expand the tasting room, and a patio is being constructed outside the current tasting room. In the recent Pro-Am competition at the National Homebrewers Conference, Ballast Point earned 2nd Place for the Export Curry Stout collaboration between Alex Tweet and Ballast Point's Specialty Brewer Colby Chandler. Get the homebrew version of this recipe (paired with a prawn curry w/ pineapple & asparagus recipe) in the June issue of *West Coaster*.



BrewDiego.com just recently released their third online video focusing on the brewers and breweries of the San Diego Craft Beer Community. This time around, AleSmith was the brewery in focus, and owner Peter Zien shared another of his hobbies with the BD team: cheese-making. In the coming months, look for the Brew Diego website to be redesigned/refocused, and "if everything goes well, we will also be hosting our first event in a few months. The goal of our events is to be low-cost, easily accessible, and to connect brewers with craft beer enthusiasts," says Dan Brown, Webmaster & Chief Lion Tamer.



Hess Brewing Company is growing more and more in popularity each time we visit. In addition to expanding their fermentation capacity by leaps and bounds, their German Rye Pilsner collaboration with homebrewer Kelsey McNair was a hit during the NHC Pro-Brewers Night Pro-Am competition (and may still be on tap at the brewery). Coming up July 22nd: Friday Afternoon Club (FAC) Number 5 from 4-8pm w/ live music, BBQ, and a new beer release -- The Robust Porter. Also look for Hess beers at the 16th Annual Mammoth Festival of Beers & Bluesapalooza August 5th-7th.



Iron Fist Brewing Co. in Vista opened their doors in October, were picked up by Stone Distributing in January, and have been operating at capacity since February. To go along with a lineup of mainly Euro-inspired beers, Iron Fist released a saison brewed with all Belgian malt called "Off Hand" (watch Head Brewer Brandon Sieminski discuss the beer with New Brew Thursday at newbrewthursday.com/?p=829). Coming up, the Iron Fist/KnB collaboration Uprising Belgian Triple Double IPA will debut at KnB Wine Cellar's 3-Year Anniversary Party July 1st.



Manzanita Brewing Company's striking manzanita-wood tap handles have been taking root all over the county lately. Their core five beers -- Rivervalk Blonde, Rustin Horizon Red, Pale Ale, Gillespie Brown Ale, and IPA -- are all solid. And if you're lucky you can still find Barrel-Aged Pivotal Porter, one of their limited release beers, at some bottleshops around town. Coming up: look for undeniable crowd favorite Jazz Man Pale Ale, another of the East County brewery's limited releases, to be bottled soon.



San Diego Beer Week 2011 is currently in production. Currently, a myriad of the local industry's finest are working on the various graphic design, web design, advertising, and logistical elements with unprecedented organization. Now in its 3rd incarnation, SDBW serves as an important litmus test of where beer stands in the San Diegan mindset. While it's too soon to tell just how much of a draw 2011's SDBW will be, the San Diego Brewers Guild has their act together more so than ever. A well-planned SDBW will be a successful SDBW. For the latest, keep your eye on sdbw.org



Stone Brewing Co. deserves to be arrogant: national beer sales between January and May rose 28%, while beer sales through Stone Distributing are up 37% (Stone Brewing beers up 27%, other distributed brands up 74%). The Escondido brewery will produce an estimated 150,000 barrels this year. With that said, the biggest high point since the start of 2011, according to CEO & Co-Founder Greg Koch CEO & Co-Founder (who recently won the regional Ernst & Young Entrepreneur of the Year Award), "has definitely been unveiling our local expansion plans" -- read our live blog and full recap of the press excursion we went on by visiting westcoastersd.com and searching "stone expansion"



TapHunter.com has been pretty busy over the last six months -- three new team members have been added, there's been a 93% increase in traffic over the previous quarter, the website is now live in 9 cities (with LA next on the list), and they've forged a media partnership with *San Diego Magazine*. Tap Hunter also offers craft beer-related businesses comprehensive digital solutions, events and promotions coordination (with partner TicketDerby.com), and more. That said, "Tap Hunter's web and mobile technologies continue to be at the heart of the company's mission," says Co-Founder Melani Gordon. At TapHunter.com, users can find out "what's on tap" and where.



The **33rd Annual AHA National Homebrewers Conference** was an overwhelming hit last month at the Town and Country Resort in Mission Valley. Homebrewers from around the country made the pilgrimage to San Diego and took part in breakout sessions featuring speakers in the professional brewing industry. Among the many perks of attendance, the conference goers were treated to a sampling of San Diego's finest beers via Pro-Brewers Night, and then the best homebrew in the country during Club Night. For a more thorough recap, check out page 6 and 7.

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BUDWEISER	\$5.50	25 (4.55%)	\$5.25	\$7.00	\$3.00	268
COOKIES LITE	\$3.50	25 (7.14%)	\$3.25	\$7.00	\$2.00	247
BUD LIGHT	\$4.50	25 (5.56%)	\$4.25	\$7.00	\$3.00	217
HEINEKEN	\$2.00	nc (0.00%)	\$2.00	\$8.25	\$7.00	202
GUINNESS	\$7.00	nc (0.00%)	\$7.00	\$7.00	\$7.00	131
TEQUILA	\$2.00	nc (0.00%)	\$2.00	\$5.75	\$3.00	121
RUM WELL	\$5.00	25 (5.00%)	\$4.75	\$5.75	\$3.00	121
ROCK TOP	\$4.75	25 (5.26%)	\$4.50	\$8.00	\$2.00	178
VOODKA WELL	\$4.75	25 (5.26%)	\$4.50	\$8.00	\$2.00	178

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Photo: Kristina Blake

Brandon Hernández hated beer and had never even heard the term “craft beer” until his first trip to O’Brien’s Pub in 1999. There, in a dark yet friendly space rife with the foreign smell of cascade and centennial hops, he fell into line with the new school of brew enthusiasts courtesy of a pint-sized one-two punch of Sierra Nevada Bigfoot and Stone Arrogant Bastard Ale. Those quaffs changed his perception of all beer could and should be and he’s spent the past decade-plus immersing himself in the local beer culture -- living, learning, loving and, of course, drinking craft suds. He’s since taken up homebrewing and specializes in the creation of beer-centric cuisine. A native San Diegan, Brandon is proud to be contributing to a publication that serves a positive purpose for his hometown and its beer loving inhabitants. In addition to West Coaster, he is the San Diego correspondent for Celebrator Beer News and contributes articles on beer, food, restaurants and other such killer topics to national publications including The Beer Connoisseur, Beer Magazine and Wine Enthusiast as well as local outlets including The San Diego Union-Tribune, San Diego Magazine, The Reader, Riviera Magazine, Pacific San Diego, Edible San Diego, Dining Out San Diego, Rancho Magazine, North County Times and SanDiego.com.

In The Pub

Tyson Blake brings nouveau gourmet flare into the mix at O’Brien’s

By Brandon Hernández

The beer-and-food pairing trend has dovetailed deliciously with the new accessibility of heightened cuisine and luxury ingredients in traditionally untraditional environs. Nowadays, you’re as likely to find richly flavored, cutting edge offerings beckoning alluringly from the fold-down counter of a food truck or gracing the bar at your favorite pub. And we’re not just talking about gastropubs. In San Diego, even inauspiciously humble watering holes are stepping up their game.

Case in point is O’Brien’s Pub in Kearny Mesa where owner Tom Nickel has always worked hard to make sure quality is at the forefront. That extends beyond stocking his keg room with the finest fermented stock on the market. Last year, Nickel made a play for one of America’s Finest’s best-kept beer chef gems, hiring Tyson Blake away from the kitchen at San Diego Brewing Company (SDBC).

These days, Blake can be found behind the bar, orchestrating staff as they handle regular onslaughts of thirsty hopheads as the GM at “the hoppiest place on Earth.” But his duties extend beyond the bar and into the back of the house where, much as he did when he instituted a monthly beer dinner program at SDBC in 2008, he crafts scrumptious dishes that not only pair exceptionally with beer, but utilize ales and lagers as key ingredients.

“I really got into craft beer when I moved to San Diego,” says Blake. “At SDBC, having 45 beers on tap was like working at a bulk candy store...a taste of this and a taste of that. It was really a great way to explore all of these great styles and flavor profiles and build a more experienced palate.”

At O’Brien’s, Blake puts that very experienced palate to work quite often, collaborating with his colleagues at O’Brien’s (Tom and Lindsey Nickel and kitchen commando Humberto Aguilar) to devise food pairing events built around some of Nickel’s standout cellar dwellers every four to six weeks.

For this month’s issue, Blake rocked out a trio of recipes that



Photo courtesy of Kristina Blake

make up a three-course dinner comprised of a jerk-spiced duck pate pâté appetizer topped with caramelized onion jam laced with Green Flash Le Freak Belgian IPA (a modified version of the dish he invented for The Lodge at Torrey Pines’ Beer Hall event during last month’s San Diego Beer Weekend), short ribs braised in AleSmith Wee Heavy Scotch Ale and a bread pudding dessert saturated with Ballast Point Navigator Doppelbock and topped with blue cheese whipped cream.

“This is a meal that I would gladly eat every day and I think that the beers match beautifully,” says Blake. “These are all San Diego beers and are readily available at each of the respective breweries. Look for the individual flavors that both the beer and food contribute and find the match.”

It takes many pages to hold this much deliciousness. Below are the instructions for the succulent short ribs entrée, but to view the recipes and photos from the other two dishes, log on to westcoastersd.com and search “Brandon”

Wee Heavy Short Ribs “Osso Bucco”

Paired with AleSmith Wee Heavy Scotch Ale

Yield: 4 entrée servings or 8 small plate servings

¼ cup olive oil
8 ½-lb short ribs, de-boned
1 large yellow onion, chopped

1 large carrot, peeled and chopped
1 stalk celery, chopped
5 cloves garlic, sliced in half lengthwise
1 tsp anchovy paste
1 cup AleSmith Wee Heavy Scotch Ale
2 cups chicken stock

1 cup crushed tomatoes
2 Tbsp brown sugar
1 Tbsp dried thyme
1 Tbsp dried oregano
Roasted Bone Marrow (recipe follows)
Gremolatta (recipe follows)

Preheat oven to 325° F. Heat the oil in a large skillet over medium-high heat. Salt and pepper the ribs add them to the pan and brown on all sides. Transfer the ribs to a baking dish and set aside. In the same skillet you browned the ribs, add the onion, carrot and celery. Cook, stirring occasionally, until softened, about 5 minutes. Add the chopped garlic, anchovy paste, Wee Heavy, stock, tomatoes and brown sugar and bring to a boil, stirring occasionally and scraping the caramelized bits off of the bottom of the pan. When the mixture reaches a boil, take it off the heat, add the dried herbs and transfer the liquid to the dish containing the reserved ribs. The ribs should be covered only half way up the side with liquid. Add more stock or beer if needed. Cover the baking dish with foil, place on middle rack in the oven and cook for 2½-3 hours or until the ribs are fork tender (a fork can be inserted easily into the meat). When the ribs are done, remove them from the baking dish and strain liquid into a small pot. Use a ladle or spoon to skim some of the fat off of the top of the liquid, then bring the mixture to a simmer and reduce by 50%, taste it, add salt and pepper if needed. Keep warm.

You can whip up some of your favorite mashed potatoes, polenta, or rice and place the roasted bone in your starch of choice and the rib on top of the bone, drizzle with sauce and sprinkle with gremolatta. Enjoy with AleSmith Wee Heavy.

Roasted Bone Marrow

Yield: 9 pieces

3 cow femur bones (have your butcher cut them into 2-inch pieces)

Preheat oven to 425° F.

Place the bones, cut side up, on a baking sheet so that the marrow is visible. Season with salt & pepper and roast until golden brown, about 20 minutes. Remove from the oven and set aside. At service provide a spoon to scoop out the marrow and spread on toast or just enjoy as a composed bite.

Gremolatta

Yield: 1 cup

1 bunch parsley, finely chopped
½ cup dried cranberries, finely chopped
5 cloves garlic, finely chopped

Combine all of the ingredients in a small bowl. Set aside.

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THE NAMELESS BEERMAID

Changing of the Guard

Our Nameless Beermaid moves on

Hi. My name is Alise Alicardi, I work at Ballast Point, and I am the Nameless Beermaid. Some of you already knew that, some of you could have guessed, and some of you don't care. This is my last column as the NBM. By the time this is printed, I will already be living in San Francisco to pursue a career in Ballast Point beer-schlepping. SF has better food and shopping and arts, but its beer pales in comparison to San Diego's. My goal is to bring some of that liquid gold up north... beer travels upstream, right?

When I was hired in April 2010 (the same month Ballast Point won Best Small Brewery at the World Beer Cup), I thought it was going to be a temporary gig: save some extra money, quit by June, and move to Hawaii to become a hippie. I've always held high standards for myself. For nearly 3 years, I'd been working the front desk of an upscale salon. During that span I passed on a full-ride scholarship to UCSB and failed to complete my apprenticeship under the salon's owner. All the while, I maintained a blog that



Alise with Ballast Point Head Brewer/Distiller Yuseff Cherney at SDBWend's Beer Hall @ The Lodge at Torrey Pines, June 10th

served as space for angsty observations. Flash forward twelve months and I'm quitting the salon to work full time at Ballast Point. They always say everything happens for a reason. They say it at graduations, at church, at funerals. Sometimes it seems like a crock of shit, but if I've learned anything over the past 12 months, it is how true that statement really is.

Because of BP, I finally came to write some interesting stuff (or at least I hope it was) by means of the *West Coaster*. I'll continue to write up north as a correspondent. So, a transition is in order. Will someone pick up the Nameless Beermaid baton?



Left to right: Alise Alicardi, Kristi McAuliffe, Laura Slayter, and Amber Crocker of Ballast Point

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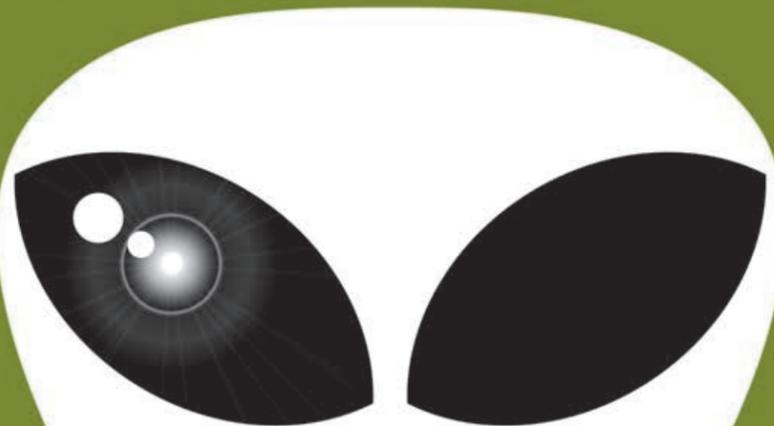
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These are just a few of July's craft beer events in San Diego.

Visit our constantly-updated Event Calendar @ westcoastersd.com/event-calendar to view many more!

Jul 1 **Firkin Friday w/ Sierra Nevada @ Hamilton's Tavern** Friday, July 1 @ 5PM

You can always expect great cask beer from Hamilton's. For the holiday weekend, Sierra Nevada will be the featured brewery. On cask: Cask-Aid English IPA and Torpedo Xtra IPA. Draught: Pale Ale, Kolsch, Common, IIPA, Black Hop Rising, Schwarz, Ovila Abbey Saison and Juniper Black.

Jul 9 **Best Damn Beer Shop 2-Year Anniversary @ The Topsy Crow** Saturday, July 9 @ 6PM

Thrown in coordination with 11 in '11 member AwesomeBeerDrinkers.com, this is destined to be a beer tasting of epic proportions. \$35 (\$40 at the door) gets you 10 tasters of extremely rare beer from one of the city's best bottleshops, including Samuel Adams Utopias, Firestone Walker Parabola Imperial Stout and Abacus Barleywine, BrewDog Tokyo

(an 18.2%ABV [!] Imperial Stout), and more. *Full bottle list available on BDBS's Facebook page. Capacity is limited to 100 so get your tickets now through awesomebeerdrinkers.com*

Jul 16 **Manzanita Anniversary Party** Saturday, July 16 @ 1PM

Manzanita is throwing a 1st Anniversary Party. This little brewery has accomplished much in its year of existence. Details are slim at this point but we trust that the guys at Manzanita will throw a proper celebration.

For more information, keep an eye on manzanitabrewing.com

Jul 16 **BeerNerdz Summer Beer Tasting Challenge @ The Beer Co.** Saturday, July 16 @ 4PM

This blind tasting will help develop your palate and is a perfect way to hone your quaffing skills. Gain new respect for beer

judges while trying to detect flavors in the San Diego Summer Beer Tasting Challenge. Hosted at The Beer Co.'s swank VIP area, a group called BeerNerdz is hosting the event. Although the group is relatively new, WC Staff was present at June's IPA Tasting (their first event) and was thoroughly impressed. Well-produced BeerNerdz scorecards will guide your nose and tongue as you try to detect the described flavors from ~7 generous taster pours. Trust us, it's tougher than it sounds! High scorers win prizes. *\$30 Tickets and more info online, beernerdz.com*

Jul 22-24 **America's Finest Beer Festival @ Qualcomm Stadium** Friday-Sunday, July 22-24

We're calling this the Street Scene of beer. 3 days, over 120 breweries, and nonstop music from open to close with some local favorites such as Pinback and Buck-O-Nine. Tickets are available online and cost \$45. This one's been in the planning stages for some time, and we're confident it will deliver. Come stop by the *West Coaster* tent and say hello! *Tickets and more info online, abfest.com*

Jul 23 **12 Hour Belgian Beer Festival @ Pizza Port Carlsbad Beer Garden** Sat. July 23rd, Session One: 10AM-4PM, Session Two: 4:30PM-10:30PM

The Pizza Port Carlsbad Beer Garden will be alive with over 60 huge Belgian beers. Two sessions cost \$40 presale or \$45 at the door. With so many huge beers, please drive smart. *More info and tickets online, <http://tinyurl.com/3owpxqj>*

Jul 30 **30th on 30th @ North Park** Saturday, July 30th @ 5PM

Every month the restaurants and bars of 30th collaborate and create special dishes while slashing prices on beer. If you fancy yourself a foodie, this event gives you the ability to hop between establishments while sampling \$3 pork belly tacos (El Take It Easy), \$4 Cask AleSmith IPA (The Ritual), \$2 half pours of 30th St. Pale Ale (Linkery + others), three bacon-wrapped hot dogs for \$3 (Toronado) and \$3 Niman Ranch pulled pork silders (West Coast Tavern). Start at one side of 30th and eat your way to the other. *For more information on participating restaurants and bars, visit <http://30thstreet.org/>*

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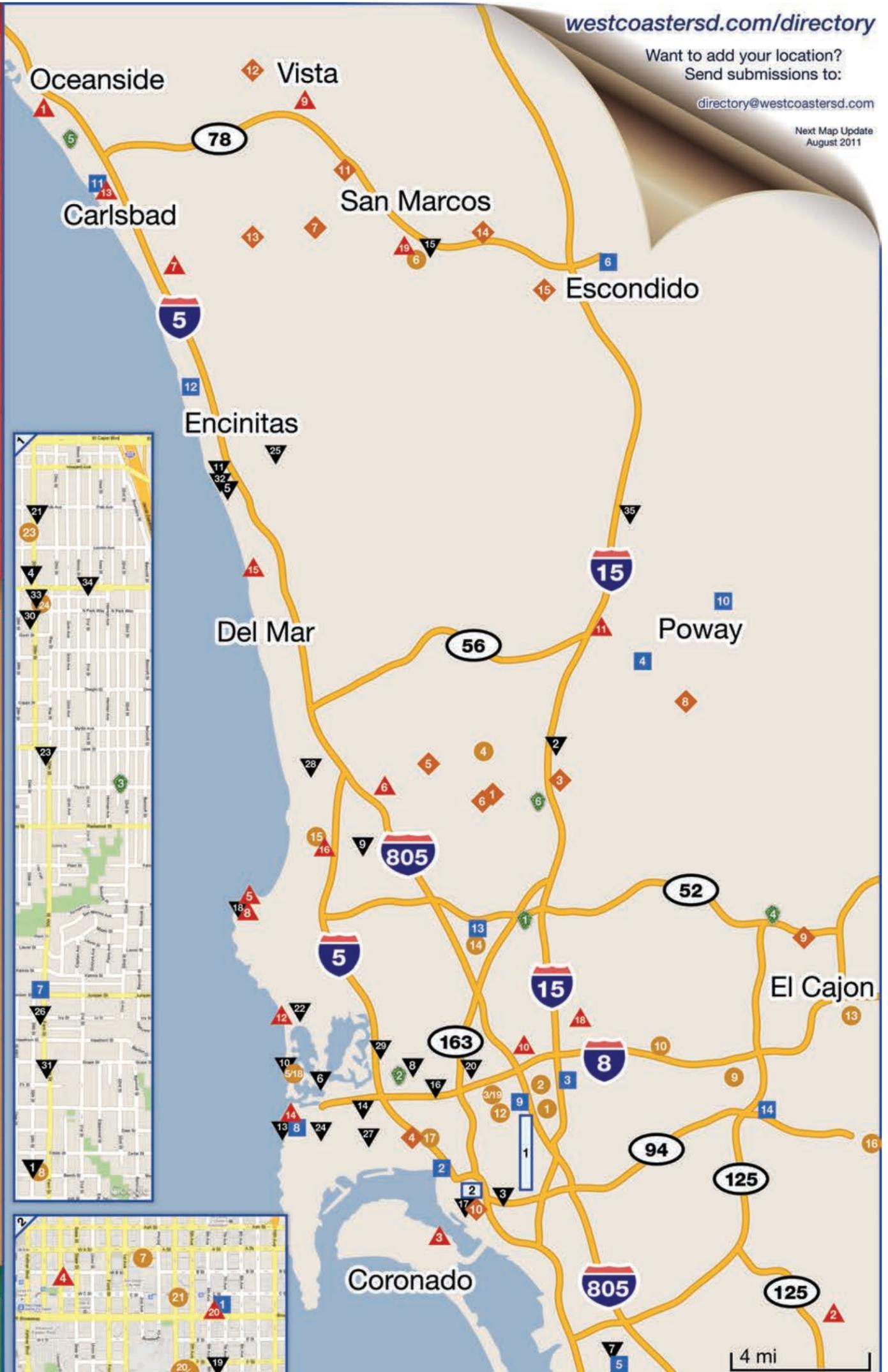
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Next Map Update
August 2011



BREW PUBS

1	BreakwaterBrewingCompany.com	101 N. Coast Hwy, Suite C140	760.433.6064
2	BrewHouseEastlake.com	871 Showroom Pl. Suite 102	619.856.2739
3	CoronadoBrewingCompany.com	170 Orange Ave.	619.437.4452
4	KarlStrauss.com (Downtown)	1157 Columbia St.	619.234.2739
5	KarlStrauss.com (La Jolla)	1044 Wall St.	858.551.2739
6	KarlStrauss.com (Sorrento Mesa)	9675 Scranton Rd.	858.587.2739
7	KarlStrauss.com (Carlsbad)	5801 Armada Dr.	760.431.2739
8	LaJollaBrewHouse.com	7536 Fay Ave.	858.456.6279
9	LampPostPizza.com/backstreet	15 Main St.	760.407.7600
10	Oggis.com (Fenton Parkway)	2245 Fenton Parkway	619.640.1072
11	Oggis.com (Rancho Carmel Dr.)	10155 Rancho Carmel Dr.	858.592.7883
12	PBAleHouse.com	721 Grand Ave.	858.581.2337
13	PizzaPort.com (Carlsbad)	571 Carlsbad Village Dr.	760.720.7007
14	PizzaPort.com (Ocean Beach)	1956 Bacon St.	619.224.4700
15	PizzaPort.com (Solana Beach)	135 N. Hwy. 101	858.481.7332
16	RockBottom.com (La Jolla)	8980 Villa La Jolla Dr.	858.450.9277
17	RockBottom.com (Downtown)	401 G St.	619.231.7000
18	SanDiegoBrewing.com	10450 Friars Rd.	619.284.2739
19	SanMarcosBrewery.com	1080 W. San Marcos Blvd.	760.471.0050
20	SDBeerCo.com	602 Broadway	619.398.0707

BEER BARS

1	ElevenSanDiego.com	3519 El Cajon Blvd.	619.450.4292
2	BlindLadyAleHouse.com	3416 Adams Ave.	619.255.2491
3	BourbonStreetSD.com	4612 Park Blvd.	619.291.0173
4	CallahansPub.com	8111 Mira Mesa Blvd.	858.578.7892
5	CoasterSaloon.com	744 Ventura Pl.	858.488.4438
6	ChurchillsPub.us	887 W. San Marcos Blvd.	760.471.8773
7	DowntownJohnnyBrowns.com	1220 3rd Ave.	619.232.8414
8	HamiltonsTavern.com	1521 30th St.	619.238.5460
9	HoffersCigar.com	8282 La Mesa Blvd.	619.466.8282
10	KnBWineCellars.com	6380 Del Cerro Blvd.	619.286.0321
11	KnottyBarrel.com	844 Market St.	619.269.7156
12	LiveWireBar.com	2103 El Cajon Blvd.	619.291.7450
13	MainTapTavern.com	518 East Main St.	619.749.8333
14	OBriensPub.net	4646 Convoy St.	858.715.1745
15	PortersPub.net	9500 Gilman Dr.	858.587.4828
16	PressBoxSportsLounge.com	2990 Jamacha Rd.	619.713.6990
17	RegalBeagleSD.com	3859 India St. Suite 101	619.297.2337
18	SandbarSportsGrill.com	718 Ventura Pl.	858.488.1274
19	SmallBarSD.com	4628 Park Blvd.	619.795.7998
20	TheHoppingPig.com	734 5th Ave.	619.546.8424
21	TheLocalSanDiego.com	1065 4th Ave.	619.231.4447
22	TheTipsyCrow.com	770 5th Ave.	619.338.9300
23	ToronadoSD.com	4026 30th St.	619.282.0456
24	TrueNorthTavern.com	3815 30th St.	619.291.3815

HOME BREW SUPPLY

1	AmericanHomebrewing.com	9295 Chesapeake Dr. Suite E	858.268.3024
2	HomeBrewMart.com	5401 Linda Vista Rd. Suite 406	619.295.2337
3	HomeBrewsAndGardens.com	3176 Thorn St.	619.630.2739
4	HomeBrew4LessInc.com	9181 Mission Gorge Rd.	760.448.3733
5	HydroBrew.com	1319 S. Coast Hwy. 101	760.966.1885
6	WhiteLabs.com	9495 Candida St.	858.693.3441

BOTTLE SHOPS

1	BestDamnBeerShop.com	1036 7th Ave.	619.232.6367
2	BottleCraftBeer.com	2161 India St.	619.487.9493
3	Clem's Bottle House	4100 Adams Ave.	619.284.2485
4	DistillersOutlet.com	12329 Poway Rd.	858.748.4617
5	HenrysMarket.com	690 3rd Ave.	619.409.7630
6	HolidayWineCellar.com	302 West Mission Ave.	760.745.1200
7	MazaraTrattoria.com	2302 30th St.	619.284.2050
8	OliveTreeMarket.com	4805 Narragansett Ave.	619.224.0443
9	PacificLiquor.com	2931 El Cajon Blvd.	619.282.2392
10	Piccadilly Marketplace	14149 Twin Peaks Rd.	858.748.2855
11	PizzaPort.com Bottle Shop	573 Carlsbad Village Dr.	760.720.7007
12	Royal Liquor	1496 N. Coast Hwy. 101	760.753.4534
13	SanDiegoBeerStore	4919 Convoy St.	619.463.5723
14	ValleyFarmMarkets.com	9040 Campo Rd.	619.463.5723

BREWERIES

1	AleSmith.com	9368 Cabot Dr.	858.549.9888
2	AlpineBeerCo.com	2351 Alpine Blvd.	619.445.2337
3	BallastPoint.com	10051 Old Grove Rd.	858.695.2739
4	NewEnglishBrewing	1795 Hancock St.	619.857.8023
5	GreenFlashBrew.com	8550 Mira Mesa Blvd.	760.597.9012
6	HessBrewing.com	7955 Silverton Ave. Suite 1201	619.887.6453
7	IronFistBrewing.com	1305 Hot Springs Way Suite 105	760.216.6500
8	LightningBrewery.com	13200 Kirkham Way Suite 105	858.513.8070
9	ManzanitaBrewing.com	9952 Prospect Ave. Suite D	619.334.1757
10	MissionBrewery.com	1441 L St.	619.818.7147
11	MotherEarthBrewCo.com	2055 Thibodo Rd. Suite H	760.599.4225
12	OceansideAleWorks.com	1800 Ord Way	760.721.4ALE
13	OTTBrew.com (On-The-Tracks Brewery)	5674 El Camino Real Suite G	
14	LostAbbey.com (Lost Abbey / Port Brewing)	155 Mata Way Suite 104	760.720.7012
15	StoneBrew.com	1999 Citracado Parkway	760.471.4999

RESTAURANTS

1	AlchemySanDiego.com	1503 30th St.	619.255.0616
2	BruskilHouse.com	9844 Hibert St. Suite G10	858.530.2739
3	CounterpointSD.com	830 25th St.	619.564.6722
4	EITakeItEasy.com	3926 30th St.	
5	EncinitasAleHouse.com	1044 S. Coast Hwy. 101	760.943.7180
6	TheDana.com (Firefly)	1710 West Mission Bay Dr.	619.225.2125
7	LaBellaPizza.com	373 3rd Ave.	619.426.8820
8	sandiego.edu/dining/LaGranTerraza	5998 Acala Park	619.849.8205
9	La Jolla Strip Club	4282 Esplanade Court	858.450.1400
10	LuigisAtTheBeach.com	3210 Mission Blvd.	858.488.2618
11	LumberyardTavernAndGrill.com	967 S. Coast Hwy 101	760.479.1657
12	NeighborhoodSD.com	777 G St.	619.446.0002
13	OBPIZZAShop.com (Newport Pizza)	5050 Newport Ave.	619.224.4540
14	PhilsBBQ.net (Sports Arena)	3750 Sports Arena Blvd.	619.226.6333
15	PhilsBBQ.net (San Marcos)	579 Grand Ave.	760.759.1400
16	SD.Handlery.com (Postcards Bisto)	950 Hotel Circle N.	619.298.0511
17	ProperGastropub.com	795 J St.	619.255.7520
18	The-PublicHouse.com	830 Kline St.	858.551.9210
19	QualitySocial.com	789 6th Ave.	619.501.7675
20	RJGrill.com (Randy Jones Grill)	7510 Hazard Center Dr. Suite 215	619.296.9600
21	RitualTavern.com	4095 30th St.	619.283.1618
22	SDTapRoom.com	1269 Garnet Ave.	858.274.1010
23	SeaRocketBistro.com	3382 30th St.	619.255.7049
24	SessionsPublic.com	4204 Voltaire St.	619.756.7715
25	StadiumSanDiego.com	149 S. El Camino Real	760.944.1065
26	StationTavern.com	2204 Fern St.	619.255.0657
27	TenderGreensFood.com (Liberty Station)	2400 Historic Decatur Rd.	619.226.6254
28	LodgeTorreyPines.com	11480 N. Torrey Pines Rd.	858.777.6645
29	HighDiveInc.com	1801 Morena Blvd.	619.275.0460
30	TheLinkery.com	3794 30th St.	619.255.8778
31	TheSouthParkAbbey.com	1946 Fern St.	619.696.0096
32	Union Kitchen & Tap	1108 S. Coast Hwy. 101	760.230.2337
33	UrbanSolace.net	3823 30th St.	619.295.6464
34	URBNNorthPark.com	3085 University Ave.	619.255.7300
35	UrgeGastropub.com	16761 Bernardo Center Dr.	858.637.8743

