

West Coaster

SERVING THE SAN DIEGO CRAFT BEER COMMUNITY



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Party-goers enjoy last year's San Diego Brewers Guild Festival at Liberty Station

Beer Week Is Back

SDBW's 3rd incarnation result of unprecedented organization and funding

By Mike Shess

What a difference one year makes. Our now not-so-little brewing community has seen incredible changes since San Diego Beer Week 2010. Soon, the thirsty masses will converge upon ten days of nonstop beer drinking madness at our various breweries, pubs, restaurants, and hotels. The greater narrative at play, however, is that San Diego's brewing industry will be under the most public scrutiny it's ever received. It has enjoyed both incredible growth and more than its fair share of hype – so with SDBW 2011,

it's time to see rubber hit the pavement.

So what's different with this beer week, you ask? Money and coordination. On the money side, I'm a firm believer in the power of advertising as a means to get the word out about your product. Advertising works, and the amount of marketing dollars you pour into a project relates directly to the return you'll see. SDBW 2010 saw a budget of approximately \$47,000 that was directed towards print advertising insertions in both national and local publications such as *Celebrator*, *Draft*,

and yours truly. This year? Approximately \$75,000 went towards advertising. Where did that money go? \$25,000 went beyond San Diego city limits for print advertising in publications including *LA Weekly*, *Pasadena Weekly*, *Celebrator*, and *BeerAdvocate*. \$5,000 was dedicated to local print advertising insertions (\$800 of that to WC—thank you!). \$8,000 went towards online advertising outside of San Diego, including websites BeerAdvocate.com, RateBeer.com, *LA Weekly Online*, and TheFullPint.com. Another \$10,000 was spent on national radio ads, and a trade partnership was struck between the craft beer-friendly FM 94.9 and the Brewers Guild to promote the event to local listeners.

On the coordination side, a small strike force organized by the Brewers Guild comprised entirely of industry members has been at work diligently since early 2011. I've had a unique front row seat on this advertising campaign as the Guild's in-house graphic designer, serving under Cat Costlow (Stone Brewing Co./ SDBW 2011 Advertising Committee Chair), along with Melody Daversa (of Karl Strauss / SDBW PR Chair), Melani Gordon (of TapHunter / SDBW Website Chair), and Neva Parker (of White Labs / SDBW Event Chair). The women behind SDBW 2011 that I worked with are extreme professionals, able to juggle several tasks at once. It's been incredible to see how they operate first-hand, and even more impressive that they're not in it for accolades or money. I don't know where they get their energy to work above and beyond, but without them much wouldn't get done.

On the eve of SDBW 2011, it's important to know that many hours and dollars have been spent working towards a common goal of promoting our beer community. So, with all this hard work it would be a shame if you – the beer lover – didn't enjoy yourself immensely during this San Diego Beer Week. Good luck, don't drive drunk, and salud!

English 101

New English Brewing's keeping things sessionable and true to owner's roots

By Brandon Hernández

San Diego is mostly known for its imperial beer styles; juggernauts to the palate packed with copious amounts of hops and as much alcohol as White Labs' microbial wonders can generate. But there's more to life and the local scene than double IPAs and Belgian-inspired strong ales, and one brewer's proving that point with his entire operation centered around quality, session beers.

"That's purely based on my background as an Englishman," said Simon Lacey, owner and brewmaster at New English Brewing. Born in Wallasey—right across the River Mersey from Liverpool—he spent his formative years studying local beer and mechanical engineering in Lancashire. "I was fortunate to come into drinking when craft beers started to get popular again back in Britain. You could always find Tetley's, Theakston's, Samuel Smith and Timothy Taylor in local pubs and I drank those from an early age."

How early? Though eighteen is the legal drinking age, nobody batted an eye when Lacey's river pilot father came ashore and into the pub with his thirsty fourteen-year-old. That jump start allowed Lacey to catch the UK's beer renaissance, and encouraged his move

across the pond to San Diego in 1995; just in time for San Diego's craft beer explosion, our brewing local culture resonated with him on a personal level.

"My background is in the high tech industry. After nine years, I was totally burnt out and wanted to get involved in something I could do that was really hands-on and artisanal," Lacey said. In 2004, he heard a radio commercial advertising the national Craft Brewers Conference and decided to attend. "It was just an incredible epiphany. I got sucked in by the whole buzz and vibe."

Soon after, he interned with brewmaster Joe Couzzo at La Jolla's Sports City brewpub for nine months before moving to On Tap Bistro and Brewery (formerly Hops!) in nearby UTC, replacing Chuck Silva who took a job at Green Flash. Eighteen months, several LA County Fair medals and lots of experimentation later, Lacey knew he was on to something and decided it was time to do something on his own. He shifted back to consulting as an engineer to free up time and work out a business plan for a brewing company.

New English Brewing debuted in July 2007 featuring beers that are archetypes of Lacey's



Simon Lacey of New English at the new digs

hometown hooch, including Trooper's Tipple English-style IPA and Explorer ESB. The latter is one he's particularly proud of and determined to get into the pint glasses of San Diego drinkers. Explorer's descriptive label text explains it best—In England, Extra

Continued on Page 15

SAN DIEGO BEER WEEK
NOVEMBER 4-13

SAT 11/5
SDBW KICKOFF
MISSION BREWERY NIGHT

TUES 11/8
ALESMITH NIGHT
AN AMAZING BREWERY...
AN AMAZING LINE-UP.
DON'T MISS OUT!

FRI 11/11
OURS GOES TO 11 ON 11 IN ELEVEN
WE WILL BE TAPPING 11 KEGS FROM GREEN FLASH INCLUDING A CASK OF HAMILTON'S 5TH ANNIVERSARY "I PLEAD THE FIFTH"!
FUN STARTS AT 7PM
LIVE MUSIC:
SPINAL TAP TRIBUTE BAND
(NO COVER BEFORE 8...GET THERE EARLY!)

SAN DIEGO'S BEST CRAFT BEER BAR WITH A VENUE...CHECK OUT OUR SHOWS AT:
ELEVENANDIEGO.COM
DRINKING GOOD BEER DOESN'T HAVE TO BE THE MOST FUN YOU'RE HAVING THIS WEEK
3519 El Cajon Blvd
San Diego, CA



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.

America's Finest Beer City

Looking into the past and future of San Diego's beer culture

By Jeff Hammett

It's hard to believe the first issue of *West Coaster* came out one year ago. In that first issue, I wrote about the general state of the craft beer community in town, so we thought it would be fun to take a look back at some of the highlights, as well as preview the new breweries and craft beer-focused bars coming up soon.

Just last month, San Diego breweries brought home 20 medals from the Great American Beer Festival – winning more than every state in the US except its own, and Colorado. The awards for both Small Brewpub and Small Brewpub Brewer of the Year as well as Large Brewpub and Large Brewpub Brewer of the Year went to Pizza Port Ocean Beach and Pizza Port Carlsbad, respectively. This award was the third in a row for Pizza Port Carlsbad, proving San Diego's staying power as a nationally celebrated craft beer destination.

The momentum isn't slowing. Three new breweries opened in the last 12 months and there's eight more in the planning stages. On-The-Tracks Brewery in Carlsbad quietly opened in May with a handful of beers and while they haven't made a huge splash yet, their loyal following suggests only time will change that; El Cajon Brewing Company's soft opening in October debuted four house beers with more to come; and the latest incarnation of Aztec Brewing Company debuted in Vista last August. The brand's history stretches back to the early 1900s, and is perhaps the only brewery to ever migrate from Mexico to the US. Blending our shared geography, brewers will focus on Mexican style lagers and California style ales like their Chipotle IPA and Agave Wheat. Their sister brand Seven Nations operates out of the same facility and focuses on English style ales.

Latitude 33 Brewing Company is expected to be the first of eight breweries opening in coming year. Located in the old Green Flash brewery in Vista, it's led by Kevin Buckley formerly of Backstreet Brewery in Vista, and Alpine Beer Co. before that. If all goes according to plan, they'll have a



The newly-revived Aztec Brewing Company opened its doors on August 27th. Photo: Ryan Reschan

soft opening towards the end of November.

Thanks to Scot Blair (Hamilton's Tavern, Small Bar, Eleven) the East Village got more craft beer when Monkey Paw opened in late August. Blair's latest venture and first brewpub will be producing its own ales soon; equipment is installed, and celebrated homebrewer Derek Freese will be at the helm for what is to be his first professional brewing gig.

Another bar with plans to go the brewpub route is The Bailey BBQ in Julian. Run by two guys that know beer – Tom Nickel of O'Brien's Pub and Vince Marsaglia of Pizza Port – it sounds like a recipe for success. Nickel isn't new to brewing; before he took over O'Brien's Pub he brewed at Oggi's and Pizza Port. Brewing at The Bailey BBQ is tentatively scheduled to begin sometime in November.

With all the excitement of new places opening up, let's not forget all the expansion news from the last year that includes some of San Diego's longer-reigning breweries. Green Flash opened their new Mira Mesa brewery in June with an initial capacity of 45,000 barrels and room to grow up to 100,000 barrels per year, and Mission Brewery debuted its vast facility complete with 3,000 square foot tasting room and event space back in April.

Stone Brewing Company and Coronado Brewing Company have both announced

big expansion projects for the coming years. Coronado will open a new production brewery and tasting room in the Linda Vista area; Stone announced earlier this year a major expansion in Escondido which will increase capacity, allow for more barrel aging and they're even delving into the hospitality industry by opening a hotel right across the street from the brewery. They're also hard at work on a restaurant and pilot brewery at Liberty Station in Point Loma, which is scheduled to open in Spring of 2012.

Speaking of Liberty Station – Slater's 50/50, an Orange County-based burger joint known for its half-and-half ground beef and bacon sandwiches celebrates their soft opening November 1st. With 111 total taps featuring a fair mix of local and mainstream brews, the new-to-San Diego restaurant will be taking part in San Diego Beer Week events like the Brewers Guild Festival, and more announcements as dates approach.

San Diego's craft beer scene is growing at a rapid rate, and it doesn't seem to be slowing down any time soon. Stay tuned for what's to come, and *West Coaster's* continuing coverage of the evolution.

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

SDBW  **DISCOUNT!**
*MUST BRING THIS COUPON! Not valid w/ other promotions or discounts
 15% OFF* ALL CRAFT BEER - NOV. 4-13

NOV. 4 - NOV. 13
FRIDAY NOVEMBER 11

The Topsy Crow

STONE BREWING CO. TAKE OVER!

Stone Brews on Tap: 7PM

CHERRY CHOCOLATE STOUT • 11.11.11 VERTICAL EPIC
 DOUBLE DRY-HOPPED 15TH ANNIVERSARY BLACK IMPERIAL IPA
 RUINATION • DOUBLE BASTARD ALE • CALI-BELGIQUE IPA • STONE PALE ALE
 BRUERY // ELYSIAN // STONE LA CITRUEILLE CÉLESTE DE CITRACADO (PUMPKIN ALE)

**also featuring
 2 SPECIAL CASKS!**

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BUBB'S &  **PRESENT...** **BALLAST POINT**
 @ THE BALLPARK  **BREWING & SPIRITS**

THURSDAY NOVEMBER 10

**16 SPECIALTY
 KEGS ON TAP! TAKE OVER!**

Starts at 6pm! until the kegs are dry!

PALE ALE • SCULPIN IPA • BIG EYE IPA • CALICO AMBER • VICTORY AT SEA • 2010 VICTORY AT SEA • ABANDON SHIP SMOKED LAGER • BARREL AGED BLACK MARLIN PORTER • FATHOM IPL • BARREL AGED PIPER DOWN SCOTTISH ALE • BROTHER LEVONIAN SAISON • SEA MONSTER STOUT • TONGUE BUCKLER • OKTOBERFEST • BARREL AGED NAVIGATOR DOPPELBOCK • NAVIGATOR DOPPELBOCK

Cask of Sculpin IPA at 7pm!

PLUS! \$4 Ballast Point Pints | \$7 Ballast Point Cocktails!

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 Follow our Beer blog online!

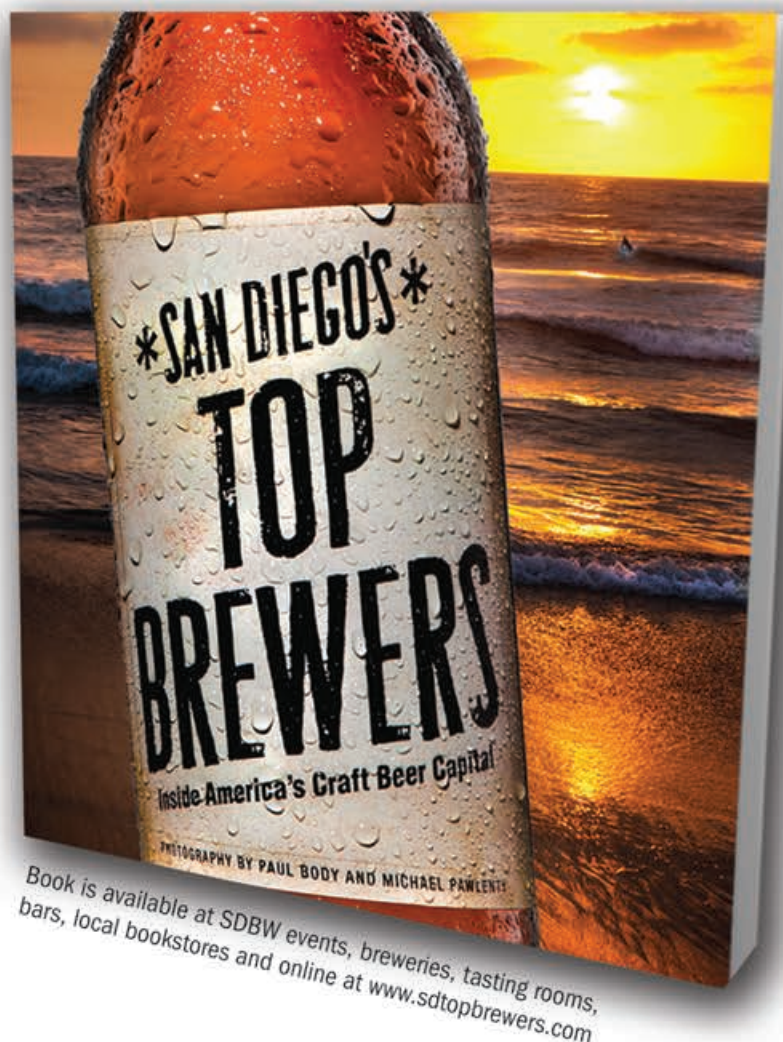
IT'S HERE! THE OFFICIAL BOOK OF SAN DIEGO CRAFT BEER

SAN DIEGO'S TOP BREWERS takes you on a personal tour of America's craft beer capital. Inside you'll find behind-the-scenes profiles of 18 award-winning breweries, some of San Diego's hottest craft beer bars, along with two dozen beer-inspired recipes that highlight some great brews.

Come join us during San Diego Beer Week at one of our book signing events:

- **Fri. Nov. 4:** SAN DIEGO'S TOP BREWERS BOOK LAUNCH AT MISSION BREWERY with TapHunter, 6:30-10:30pm. More than 24 brewmasters/owners will be doing one big group signing. Go to our facebook page to RSVP. Also: food, raffle prizes, giveaways, and first pint deals. FREE Top Brewers Sports Pak to the first 100 book purchasers!
- **Sat. Nov. 5:** KICKOFF OF SAN DIEGO BEER WEEK AT LIBERTY STATION, Point Loma VIPs: 11am-1pm, General admission: 1-5pm. Special giveaways with book purchase!
- **Sun. Nov. 6:** BOOK SIGNING EVENT WITH PETER ZIEN AT ALESMITH, Cabot Drive, Miramar, 2-4pm.
- **Tues. Nov. 8:** BOOK SIGNING AT GREEN FLASH RARE BEER EVENT, 2-7pm. Chuck Silva will be on hand to sign your copy of San Diego's Top Brewers as he releases his Silva Stout, along with other rare brews.
- **Wed. Nov. 9:** BOOK SIGNING EVENT AT STONE BREWING CO., Escondido, 5-7pm.
- **Sat. Nov. 12:** BOOK SIGNING EVENT AT THE LOST ABBEY/PORT BREWING, 4-7pm. Meet Tomme Arthur and have him sign your copy!
- **Sun. Nov. 13:** Beer Week Closing Event @ The Lodge at Torrey Pines, La Jolla, Noon-3pm. Wrap up of the weeklong festival in style. A great line up of chefs, food, and breweries!

And mark your calendar for Friday Nov. 18 for a book signing and beer- and food-tasting event at Warwick's bookstore in La Jolla, 7pm.



Book is available at SDBW events, breweries, tasting rooms, bars, local bookstores and online at www.sdtobrewers.com



www.chefspress.com • www.sdtobrewers.com

Follow us: [www.twitter.com/SDTopBrewers](https://twitter.com/SDTopBrewers) • Like us: www.facebook.com/SDTopBrewers

CHECK OUT THE TOP BREWERS Sneak Preview video! <http://www.sdtobrewers.com/videos/>

 **Chef's Press**
www.chefspress.com

Beer Buzz

News and highlights from San Diego's craft beer community

Voting for **Tap Hunter's 2nd Annual Brewery Awards** starts November 1st on TapHunter.com. This year, individuals can submit their "favorite fan story" through the 17th of the month before a public vote on the stories begins. Prizes go to the top three fan stories as well as the top three local breweries. Last year's brewery winners: 1st Place – AleSmith. 2nd Place – Hess. 3rd Place – tie between Ballast Point and Stone. Stay tuned to TapHunter.com for more news and announcements later this month.

Boob Check, an English-style ale with cherry, hibiscus, honey and lime, is scheduled to make its debut at the San Diego Brewers Guild Festival on November 5th. Proceeds from the sale of the beer after the festival will go to Beer for Boobs, a local "super cancer fighting walking

crew" who have been training for the Susan G. Komen Race for the Cure on November 18th - 20th (learn more about the crew and how to get



Clockwise, from top left: Nava Parker, Kara Taylor, Lara Wenner, Lisa White, Kristian Vaca, Laura Ulrich and Colby Chandler

involved by visiting beerforboobs.org). A pilot batch of the beer was poured at the Mammoth Festival of Beers after the idea was hatched to brew up a pink beer, achieved through the combination of the lime's acidity and the hibiscus' natural coloring. The revamped recipe, using a different yeast strain with more peach notes in it should finish between 6-7% ABV with low IBUs. Ingredients for the beer – roughly 11 kegs worth – were donated by Brewers Supply Group (malt), Stone Brewing Co. (Galaxy hops), White Labs (yeast), Coronado Brewing Co. (honey), and Home Brew Mart/Ballast Point (cherry, hibiscus, lime and the brewing equipment).

The 30th rendition of the **Great American Beer Festival (GABF)** was held in Denver, Colorado from September 29th – October 1st with 49,000 attendees, 466 breweries in the festival hall and 2,375 beers served over four sessions. The festival's competition remains the world's largest commercial beer competition, with 3,930 beers battling for medals this year; according to a post by San Diego Beer Blog, California breweries were awarded the most medals of any state, 51 out of 248, with San Diego brewing operations accounting for nearly 40% of CA's plaudits. San Diegans finished the day with a total of 20 medals (six gold, twelve silver and two bronze); see the photos of the award ceremony at facebook.com/westcoastersd. **AleSmith Brewing Company** took home a trio of silvers, the first for AleSmith IPA (American-Style Strong Pale Ale category, the fifth most competitive category based on number of entries), the second for Decadence '10 Old Ale (Old Ale or Strong Ale category), and the third in the final category for Old Numbskull (Barley Wine-Style Ale category). **Karl Strauss Brewing Company's** bronze medal-winning Two Tortugas Holiday Quadruple (Belgian-Style Abbey Ale category) will be the focus of next month's beer pairing recipe column Plates & Pints by Brandon Hernández; look for Karl Strauss Executive Chef Gunther Emathingier's special recipe that complements this second annual holiday ale. **The Lost Abbey's** Framboise de Amorosa—which starts its life as Lost and Found Abbey Ale before spending more than a year in red wine barrels with

three raspberry additions-- was awarded a silver medal (American-Style Sour Ale category). **Pizza Port Carlsbad** walked away with six medals total thanks to two silver medals in the first twelve categories: Coffee Monster (Coffee Beer category) and Twerp (Session Beer category), followed by three gold medals: 547 Haight-The Toronado San Francisco's 20th Anniversary Imperial Red Ale (Imperial Red Ale category), Good Grief Brown (English-Style Brown Ale category), and the aptly-named Great American Brown (American-Style Brown Ale category), before one more silver medal: Revelations (Belgian-Style Strong Specialty Ale category). The North County brew-



Brewers Association founder Charlie Papazian (far left) with the AleSmith team (l-r): Anthony Chen, Abby Heilbron Vacula and Peter Zien

pub and its "Brew Guys" also won the highly-coveted **Large Brewpub and Large Brewpub Brewer of the Year** award for the third year in a row. **Pizza Port Ocean Beach** took gold for Skidmark Brown Ale (English-Style Mild Ale category), two silvers for Achievement Beyond Life's Experiences American Stout/Brit Antrim Benefit Beer (American-Style Stout category) and Rhino Chaser Imperial Red Ale (Imperial Red Ale category), and one bronze for Z-Man Stout (Foreign-Style Stout category). Led by head brewer Yiga Miyashiro, the newest in the Pizza Port family also won the **Small Brewpub and Small Brewpub Brewer of the Year** award. The original **Pizza Port Solana Beach** accepted gold for Jules Winnfield (American-Style Stout category) and silver for Dawn Patrol Dark (English-Style Mild Ale category). **Port Brewing Co.**, the "American Side" of The Lost Abbey, received a bronze medal for Hot Rocks

Continued on Page 16

TRAVEL TO LONDON, BRUGES & ANTWERP on the 2011 Great British & Belgian Christmas Beer Festival Tour
 December 12 - 19, 2011

17TH ESSEN CHRISTMAS BEER FESTIVAL
150 BELGIAN CHRISTMAS BEERS!
CST 2010054-40

Includes: Air from San Diego, 17th Essen Christmas Beer Festival, Six nights Hotel, Cantillon, de la Senne, de Halve Maan & Westvleteren Breweries Eurostar Channel Tunnel Train, Christmas Markets, London, Brussels, Bruges & Antwerp Ultimate Pub Crawls!

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SAN DIEGO BEER WEEK NOV. 4-13, 2011

HAMILTONS TAVERN
WWW.HAMILTONSTAVERN.COM

FRI 11/4 3RD ANNUAL SDBW LAUNCH with **KARL STRAUSS**
 JOIN US AS WE WELCOME CEO & CO-FOUNDER, CHRIS CRAMER, & BREWMASTER, PAUL SEGURA FOR OUR ANNUAL SDBW KICKOFF
 DUELING CASKS: HEAVY PETTIE IPA VS. BOURBON OAKED TWO TORTUGAS BELGIAN QUAD

SUN 11/6 2ND ANNUAL **DOGFISH HEAD BONANZA**
 KEEP-THE-GLASS REFILL SPECIALS OVER 10 DOGFISH HEAD BEERS ON TAP

WED 11/9 3RD **FLING** & **GREEN FLASH NIGHT**
 GREEN FLASH SPECIALTY CASK & DRAUGHTS

SAT 11/12 2ND **SATURDAY** with **MILBURN BREWING CO.**
 MARIN BREWING & FRIENDS - MOYLANS, DRAKES, MOONLIGHT, TRIPLE ROCK & MAGNOLIA
Never experienced Hamilton & Friend 2nd Saturday? Must not be a big fan of beer...
3 CASKS & 25+ SPECIALTY DRAUGHTS
 COMPLIMENTARY ITALIAN FEAST WITH BREWMASTER ARNE JOHNSON

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FRI 11/4 SDBW KICKOFF w/ STONE BREWING **CHOCOLATES & GARGOYLES**
 RARE STONE BREWS PAIRED WITH DELICIOUS CHOCOLATES

SAT 11/5 **BEER for BREAKFAST** with **MALHEUR!**
 KEEP-THE-GLASS REFILL SPECIALS SPECIAL BRUNCH PLATE: Monte Cristo!

SUN 11/6 **MISSION BREWERY NIGHT**
 CASK: DEEP SEA STOUT

TUES 11/8 **LIGHTNING BREWERY NIGHT**
 CASK: BLACK LIGHTNING BALTIC PORTER

Spotlight On: CELEBRATED ALES
 We are excited to welcome a wonderful distributor into Small Bar for a night of very special treats.

SUN 11/13 **BEER for BREAKFAST** with **CORONADO BREWING CO.!**
 \$3.50 CBC DRAUGHTS SPECIAL BRUNCH PLATE: Fried Pork Chops, Eggs, Breakfast Hot Beverage & More

MONKEY PAW
WWW.MONKEYPAWBREWING.COM

SDBW KICKOFF
FRI & SAT, NOV. 4-5 San Diego Brewer's Bonanza!
 Locally crafted beers from 17+ of the best of the Brewer's Guild, along with special releases just for SDBW, rarities, & a CASK of Winter YuleSmith from AleSmith!

TUES, NOV. 8 | 5pm-8pm **Craft Beer Gives Back**
 100% of proceeds from select taps go to support the Monarch School.

THURS, NOV. 10 26 taps of rare Sierra Nevada beer, Beer Camp specialties, & even a Cask of Torpedo!

SAT, NOV. 12 **OC & LA BREWERY CELEBRATION**
 A night of beers from our neighbors to the North!

LETTER FROM THE EDITOR

It was about 3 a.m. on November 1, 2010 that I first met *West Coaster*. That moment was a surreal experience – I was quite literally meeting a dream that materialized. The time from the initial conversations with co-publisher Ryan Lamb in early 2010 to the first production are a complete blur that suddenly halts with the crystal clarity of the two of us leaning against my dad's borrowed SUV outside the printer, holding our little paper that night we picked up our first issue.

SDBW 2010 was our planned entrance to the San Diego beer community. We dove in head first, attending as many SDBW events as possible to get our name "out there." Donning our then-new *West Coaster* work-shirts (thank you, Lang!), our throats were raspy from talking so much each night - sharing with anyone our vision of a paper that would give this budding beer community a voice. Overwhelming positive praise from all angles told us that we'd hit a nerve. We showed up at the right time, and we delivered a product that was needed. The idea was solid.

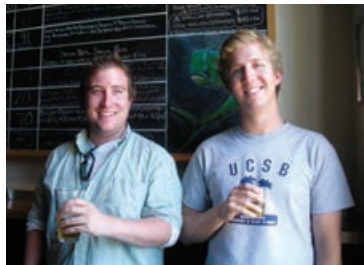
So much has transpired since last November, I can't even begin to list. What I can say is there exists a great group of people that have lent us helping hands along the way, and *West Coaster* would be naught without them. I can't possibly publish names because my deadline-frazzled brain would miss someone important. If you have ever read an issue, given us a compliment, cut us a check, or helped us in any way - please know that it's deeply appreciated. Accept our way of saying thank you: we vow to consistently deliver a better product each and every month.

Logistically, we've figured out who's good at what (and vice-versa) during our first year of existence. As of this issue onward, my title will change from Executive Editor to Publisher. Ryan's title will change from Creative Director to Executive Editor. We're still splitting this thing down the middle, so this isn't a power shift - just a title update to reflect our ever-evolving responsibilities. With an eye for details I simply don't have, it's Ryan's show at the end of the month during production. I just follow orders.

We've carved out our little corner of this dynamic and world-class brewing community, and now we're digging in deeper. If you liked us during our first year, we're going to blow your socks off in the second. As always, thank you for reading.

Salud,

Mike Shess
Publisher



WC Founders Mike Shess and Ryan Lamb
at Ballast Point, early 2009

West Coaster, The Publication

FOUNDERS

Ryan Lamb & Mike Shess

PUBLISHER

Mike Shess

mike@westcoastersd.com

EXECUTIVE EDITOR

Ryan Lamb

ryan@westcoastersd.com

ART DIRECTOR

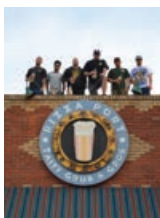
Brittany Everett

Fresh Cut

STAFF PHOTOGRAPHER

Kristina Yamamoto

kristina@westcoastersd.com



On the cover:
On the cover: Pizza
Port's brewing staff
enjoy a brew and
a view

STAFF WRITERS

Sam Tierney sam@westcoastersd.com

Jeff Hammett jeff@westcoastersd.com

Brandon Hernández brandon@westcoastersd.com

COPY EDITOR

Amy T. Granite amy@westcoastersd.com

MEDIA CONSULTANT

Tom Shess

Thomas.Shess@gmail.com

STUDENT INTERN

Nickie Peña

nickie@westcoastersd.com

West Coaster, The Website

westcoastersd.com

WEB MANAGER

Mike Shess

mike@westcoastersd.com

WEB EDITOR

Ryan Lamb

ryan@westcoastersd.com

WEBMASTER

Josh Everett

Fresh Cut

WEB CONTRIBUTORS

Ryan Reschan

Brandon Hernández

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FEEDBACK

Send letters to the Editor to

ryan@westcoastersd.com

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."

SDBW

SAN DIEGO BEER WEEK 2011

AT KNB CELLARS

Friday 11/4

Fist'd by IRON FIST

Kicking off SDBW 2011 with 32 beers

ALL from San Diego and

ON CASK: IRON FIST MARSHALL LAW

belgian strong dark w/ sour cherries

and cognac soaked oak chips!

Saturday 11/5

BLIND TASTING

6pm-7pm

A blind tasting of

TEN SAN DIEGO DOUBLE IPA's!

Winner gets a sweet prize \$15 tix,

reserve seats NOW!!!!!!!

this sold out last year

and will AGAIN!

Wednesday 11/9

EXTREME \$3 PINT NIGHT

5pm to Close

EVERY beer on tap is \$3

EVERY beer comes in a PINT!!

Friday 11/11

Beer and [Grilled]

Cheese Pairing

w/ Karl Strauss

6pm-10pm

4 flights of beer with four different

bomb grilled cheeses

Saturday 11/12

BEERBO

Noon-5pm

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Grapes, Hops

Fine Food

Grub & Grog on a Budget

Your guide to some cheap SDBW eats

By Amy T. Granite

If there's one thing I realized after barely surviving Beer Week 2010, it's that money drained from my bank account as fast as the beers set in front of me. It's not cheap to drink and eat during our county's grandest celebration, and my fellow SDBW veterans can attest to the almighty demands of the drunk-munchies. This year, I'm not planning on eating or drinking less – but I am busting out the piggy bank and partying on a budget. Here's my picks for the best of SDBW eats for the thrifty grog-and-grub enthusiasts out there. With \$10-\$20 bucks in your pocket, you'll leave these haunts stuffed and quenched.

MIHO Behind the Brewery @ Ballast Point Scripps Ranch

Thurs 11/10 5-8pm

Farm-fresh street food is what San Diego's original gastro-truck does best, and this Beer Week a not-so-secret ingredient is making its way into dishes like the Sour Wench Reuben. This sandwich with its grass fed beef cured to pastrami perfection meets Sour Wench-fermented cabbage and 1000 island dressing in between two slices of rye—a tasty excuse to check out Ballast Point Brewing & Spirits. A continuation of the truck's Behind the Brewery series, if you can't make it Thursday,

enjoy MIHO's Victory at Sea braised duck tacos at BP's original Linda Vista location on 11/8 from 4-7pm.

Street food pairings with Beertails, Green Flash or Lightning brews @ Alchemy

All week from 5pm-close

South Park's gastronomic-gem is conveniently located just two doors down from Hamilton's Tavern, so before the real beer drinking games begin, start your night off with a gussied-up street food pairing at Alchemy. Taro root tacos are stuffed with braised pork belly, spicy cucumbers, bacon salt and cilantro, and are paired with the Folsom Blues Beertail for just \$10. Give your Beer Week-wrecked palate a break with this original cocktail; Mitcher's Small Batch Bourbon is infused with Suzie's Farm organic tobacco leaves, then combined with vermouth, bitters, Stevia leaves for sweetness and of course, topped with Dead Guy Ale.

Growler Happy Hour @ URBN Coal Fired Pizza/Bar

Mon-Fri 4-7pm

URBN takes its craft beer and pies equally serious, so come taste for yourself in the midst of the bar's packed Beer Week schedule for its regularly

featured Growler Happy Hour. The purchase of a meant-for-sharing-jug scores you a free small coal-fired pizza with up to three toppings, and there's a rotating selection of beers from the likes of Great Divide, Victory Brewing Company, New English and more to quench your thirst. The only thing that goes better with beer than pizza are wings, so loosen your belt buckles and throw back an order of those, too.

Beer and Grilled Cheese Flight Night @ KnB

Friday 11/11 6-10pm

Karl Strauss is brewing something special for SDBW and it'll be enjoyed alongside a selection of artisan grilled cheese sandwiches at the popular Del Cerro hide-out, bottle shop and pub – KnB Wine Cellars. Stilton blue cheese and mango chutney grilled between buttery-soft King's Hawaiian Rolls pair with SDBW Heavy Petti Double IPA. Originally brewed on IPA Day, the beer's back and can also be enjoyed in a flight with Windansea Hefe, Off The Rails Imperial Red and 2011 Great American Beer Festival bronze medal winner, Two Tortugas Belgian Quad. The Quad's recommended pairing is the Bucheronin, fig jam and brioche grilled cheese. YUM!



Mmmmm, street tacos and Beertails @ Alchemy. Photo: Chad Thompson

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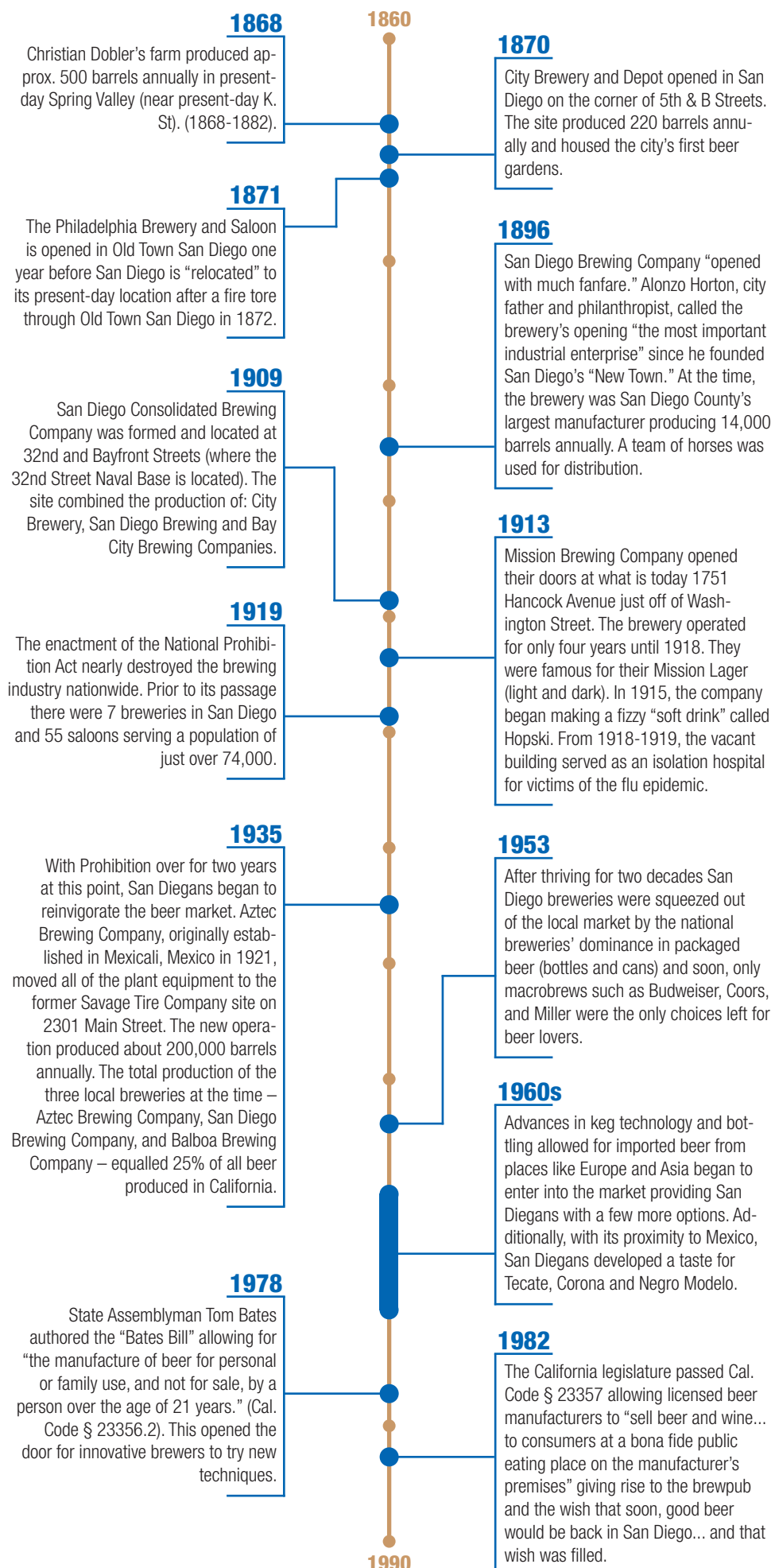
SPOTLIGHT

SD Beer History 1868-1982

The below timeline is courtesy of the San Diego History Center. A similar timeline was displayed at the SDHC Taste of San Diego Micro Brews event held back in June. This event showcased exquisite beer and food pairings, a history lesson with Jack White of Ballast Point, a silent auction and more. Mark your calendars: the next Taste of SD Micro Brews event is scheduled for February 18, 2012 from 6-10 p.m. Food from local vendors will again be paired with "history-making beers" and a TBD guest speaker will be part of the VIP session. To see *West Coaster's* review of just this last year in beer, continue to page 17.



(l-r): Rock Bottom brewmaster Marty Mendiola, Stephen Cummings, Event Co-Chair/Mendiola's fiancée Virginia Morrison, and George de la Flor enjoying the evening's festivities



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FRI 4TH: SDBW EVENT NORCAL TAKEOVER!
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SAT 5TH: SDBW BREWERS GUILD FESTIVAL:
LIVE WIRE'S INFAMOUS FRITO BOATS & MORE
MON 7TH: WHEELS OF THE INDUSTRY: GARY SHUFFLER!
WED 9TH: SDBW EVENT ALESMITH!
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THUR 10TH: WILL AND HASHEM PLAY RECORDS.
FRI 11TH: SDBW EVENT STONE
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MON 14TH: WHEELS OF THE INDUSTRY: JONATHAN DALE B DAY BASH
WED 16TH: DRINKABOUT BUS AND MIHO TRUCK FROM 5:30-8:00
THUR 17TH: MIKEY TURI'S RECORDS
MON 21ST: WHEELS OF THE INDUSTRY: ARTISTIC
WED 23RD: MIHO TRUCK, GREAT EATS 5:30-8:00
THUR 24: MISS LISS PISS RECORD PARTY
MON 28TH: WHEELS OF INDUSTRY: W STEELE
WED 30TH: MIHO FOOD TRUCK 5:30-8:00

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11/8 Mother Earth Brew Co.
Pairings with Kamron Khannakhjavani
11/9 Green Flash 9th Anniversary Triple IPA Cask Night
11/10 Hess Brewing Cask Night
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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.

Hitting the Links

Craft beer and artisanal cuisine form a perfect union at Farm House Café

By Brandon Hernández

There are few local restaurants that offer as authentic a take on French cuisine as University Heights’ little-known jewel, Farm House Café. It’s no wonder because executive chef and co-proprietor, Olivier Bioteau, is a Frenchman from the Loire Valley whose 20 plus-year vocational quett includes stints at several Michelin-starred restaurants.

Bioteau’s move to San Diego came roughly two decades ago, and though he’s embraced our laid back lifestyle, that acclimation has in no way dulled his culinary drive. His meticulous craftsmanship and attention to classic technique makes Farm House Café a top dining destination in San Diego, and one of the most comfortable ones at that. There’s no need for a button-up shirt and tie. All that’s required is a hunger for classically good eats.

Those with a penchant for craft beer will also be in luck. There’s always quality local beer behind the bar-- and not just the commercial variety. Yet another reason Farm House stands out is because they occasionally serve homebrews. Best of all? They’re free. Laws prohibit the sale of home-brewed beers, but Bioteau is so eager to share his in-house server and brewer extraordinaire Cosimo Sorrentino’s creations that he occasionally offers them as complimentary treats to customers.

“I started brewing two years ago with my buddy from San Diego State, Chris West. We jumped right in with ten-gallon all-grain batches,” said Sorrentino. “We started with pale ales, but we’ve done all styles from saisons and smoke beers to Belgian styles.”

A big beer tourism buff, Sorrentino’s brewing style and beer tastes shaped as a result of excursions to Portland, San Francisco and Santa Rosa, but holds a cross-Atlantic trip to Belgium this past spring in the highest regard. “One of our servers at Farm House Café moved to Paris last year, so I went to visit and ended up spending five days in



Sausage and beer go great together at Farm House Café. Photo: Matthew Homa / Sketchbox Design, Inc.

Brussels, two days trying everything on the list at Cantillon and hanging out at Moeder Lambic focusing on lambics and tripels in their freshest state right near the source.”

Sorrentino found similar inspiration in a trip to the Bay Area that included a stop at San Francisco’s famed Toronado. The beers on tap resonated with him, but what really stuck in his mind was Rosamunde Sausage Grill next door to the bar. It made him want to immediately come back to Farm House Café and start up an event mingling house-made sausages and fine craft beers. Not surprisingly, he jumped on that conceptual train and rode it to reality. Now, each Thursday from 5-10 p.m., the restaurant offers a special sausage and craft beer pairing. Bioteau takes care of the links while the perfect pairing selections are all Sorrentino.

“Cosimo’s an amazing brewer in his own right,” says Olivier’s wife and co-proprietor, Rochelle. “We went to La Milpa Organica and they had hops there. He lit up like a five-year-old at a Justin Bieber concert. You see that come out over time and see people wanting to step up and it makes you want to let them shine and do what they do really well. We really respect that talent and it allows chef to focus on what he does really well, which is cooking.”

That respect is required by Sorrentino. “Olivier’s flavor profiles blow me out of the water. He made a mole sausage and I was like, wow! We served it with avocado puree and a crostini topped with white cocoa beans. We paired it with a brown ale we had on-tap from Black Market Brewing and it was amazing as a beer-and-food pairing. The sausage wasn’t overpowering, but you got everything you needed from it to go with the beer.”

Bioteau’s sausage plates exhibit a gourmet brand of synergy that takes all things into consideration—primary flavors, subtle nuances, seasoning, texture—to create optimal balance. Whether it’s fennel and orange zest sausage paired with AleSmith Lil’ Devil or garlic and sun-dried tomato with Black Market Brown Ale, the pairings are solid and a good reason to discover or rediscover this exceptional eatery.

For those who can’t make it out, Bioteau has been kind enough to share the recipe for one of Farm House Café’s most popular sausages to date. It incorporates succulent duck meat in tandem with pine nuts, dried apricots and pork. Bursting with flavor, it pairs up exceptionally well with a citrus notes of a West Coast-style India Pale Ale (IPA).

Duck Sausage

Yield: 10 4-ounce links

24 ounces (1½ pounds) duck meat, removed from legs	¼ cup pine nuts	1 tsp Cure #1 pink salt
8 ounces (½ pound) pork fat	½ tsp garlic powder	1 tsp kosher salt
6 ounces bacon	2 Tbsp Cognac brandy	½ tsp white pepper
½ cup plus 2 Tbsp dried apricots	1 Tbsp plus 2 tsp dried chives	¼ tsp nutmeg
	2 tsp fresh tarragon	

Freeze the duck meat. Remove the meat from the freezer and grind the duck meat, pork fat, bacon, apricots, pine nuts and garlic. Mix in the brandy, herbs, salts and spices until they are completely incorporated. Cover the mixture with plastic wrap and refrigerate. Form a small portion of the meat into a patty as a sample. Heat a pan or skillet over medium-high heat and cook the patty through. Taste and adjust the seasoning of the meat mixture as needed.

For Sausage Patties

Heat a large skillet over medium to medium-high heat. Form the meat mixture into 3-ounce patties. Place the patties in the skillet and cook until browned, about 2 minutes on each side. Remove from the skillet and serve warm with braised green cabbage, mashed potatoes and an IPA.

For Sausage Links

Using a machine or KitchenAid mixer attachment, feed the mixture into casings, separating into 3-ounce links. Bring a large pot filled with chicken stock or water to a low simmer over medium heat. Poach the sausage in the liquid for 20 minutes. Remove the sausage from the pot and transfer to a bowl filled with ice water. Preheat oven to 350° F. Place the sausages in the oven and roast for 6 minutes until golden brown. Remove from the oven and serve warm with braised green cabbage, mashed potatoes and an IPA.

—Recipe courtesy of Olivier Bioteau

Saison

Yield / Method: 10 gallon / all grain

OG 1.080
FG 1.008
ABV 9.5

Grain Bill

20 lb American 2 Row
10 lb Pilsner
1 lb Carapils
¼ lb flaked wheat

Mash in at 150
Total Boil = 60 minutes
¾ oz Magnum (13% AA) at 60 minutes
2.5 lb dextrose and whirlfloc at 15 minutes

White Labs WLP670: American Farmhouse Ale
Pitch at 68 ° with 3l starter

Ferment at 70° for 3 days then raise to mid 70°s
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—Recipe courtesy of Cosimo Sorrentino and Chris West

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Port and Parcel

By Ryan Lamb

Right after the October 1st awards ceremony at the 2011 Great American Beer Festival, we made it our mission to have the Pizza Port family's director of brewing operations Jeff Bagby grace this month's cover. Thanks to his hands-off style of guidance Pizza Port Ocean Beach, Pizza Port Solana Beach, Pizza Port Carlsbad and Pizza Port San Clemente won a combined total of thirteen medals at this year's big dance. Carlsbad and Ocean Beach also won the Large Brewpub and Brewpub Brewer of the Year, as well as the Small Brewpub and Small Brewpub Brewer of the Year awards – two of the most coveted in the competition.

Originally we envisioned the crew donning their medals and posing in front of the brewhouse à la Michael Phelps for *Sports Illustrated* after the Olympics; we had gone for the gold, but the 'Brew Guys' had other ideas. "I got a few replies from the guys. The consensus seems to all hang out on a stoop somewhere with 40s or cans. Not sure how you guys feel about that. I thought it was pretty funny," said Bagby. And hell, so did we, so up to Carlsbad on an overcast Thursday afternoon we went to shoot the ironic picture. "So, where's this magic stoop?" we inquired. "We're going up on the roof instead," said Bagby.

After a few rounds of "washoes," and craps with debit cards and iPhones to break the ice, we started the formal part of the afternoon by asking each of Bagby's brewers how they'd arrived to this point of beer wizardry. What we learned was that no magic formula exists; just hard work, dedication, and one brewer who strives to instill these values in his team.

Ignacio "Nacho" Cervantes is Bagby's assistant at Pizza Port Carlsbad and started with the company doing prep work in the kitchen before moving to bartending. "I started learning a lot about beer and what was going on with the Pizza Port beer scene," Cervantes said. We were



The Brew Guys, ballin' on the roof of Pizza Port Carlsbad

instinctively curious if he'd ever brewed before, considering his current title. "No. I didn't know much about it until I came here. I started doing some deliveries for the guys and tried to pick up everything as fast as I could. A lot of us started this way – learn as you go and with enough work, before you know it you could be an assistant or even a head brewer."

Avid homebrewer Mike Aubuchon kept coming into Pizza Port Carlsbad "begging" Bagby for a chance until finally his tactics worked. "I started in the bottle shop and then did deliveries. I was in OB brewing for awhile when they first opened and now I mainly work with San Clemente, OB, and Carlsbad." The utility man, Aubuchon works to fill the needs of his teammates. "I clean all the kegs and bring this and that – ingredients, yeast, etc. – to the three pubs San Clemente, OB and Carlsbad, but rarely Solana."

Noah Regnery, head brewer at Pizza Port San Clemente, has worked with the company for nearly a decade. "I've done everything from the kitchen side to keg deliveries, which I think is how all of us started," said Regnery, and Bagby agreed. "I did that too, with Stone and Pizza Port."

Regnery continued, "Through Jeff I learned the trade of brewing and I've been up in San Clemente for almost five years now."

Brandon Edwards started "slinging pies" at Solana Beach years back before moving on to a delivery driver position. "After that I was assistant brewer for a few years at Solana Beach, then I was Jeff's assistant for awhile, and now I'm back at Solana Beach, brewing there," he said. The system Edwards brews on is uniquely dug into the floor at Solana, Pizza Port's original location.

Yiga Miyashiro, head brewer for the newest of the Pizza Ports in Ocean Beach, was an intern at The Lost Abbey, a delivery driver for Carlsbad, an assistant brewer at Solana Beach, and an assistant



Pouring one out for the homies. (l-r): Noah Regnery, Brandon Edwards, Yiga Miyashiro, Mike Aubuchon, Jeff Bagby, Ignacio "Nacho" Cervantes

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Those are some pretty classy party pants from the guys of Pizza Port San Clemente



Pizza Port Carlsbad's massive team receives the Large Brewpub and Large Brewpub Brewer of the Year award



Yiga Miyashiro, unable to attend because of the recent birth of his son, was there in spirit for the acceptance of the Small Brewpub and Small Brewpub Brewer of the Year award



Pizza Port Solana Beach accepts the second of their awards with an original celebration

brewer at

Carlsbad before taking the head po-

sition in OB. "I was born in San Diego and raised in So Cal,"

Miyashiro goes on to say, before someone chimed in, "...by a pack of wolves!" The gang laughed. "German wolves," another funny guy added.

The modest leader of this particular pack, Bagby began homebrewing at the University of California Santa Barbara (Go Gauchos!) and has since worked for Stone, White Labs, Pizza Port Solana, and Oggi's Vista before returning to Pizza Port in 2005. His work ethic is what drives the team's success. "I feel that a brewer should be proud of everything that they brew and every pint that goes over the bar," said Bagby. "We all appreciate the process and all of the styles that we make. Why would any brewer want to serve something that they wouldn't sit down and have a glass of themselves? To make great beer, you need to use all of your ingredients at the right times, temperatures, and amounts. I believe we have been successful because we pay careful attention to how we use all of our ingredients as well as the steps we take in the brewing process."

The brewing process – everything from cleaning, mashing, yeast management, temperatures, times, and malt and hop selection – is something that remains similar

between all of the four pubs. Yet their lineups, other than the core four – Chronic, California Honey, Cream Ale and Sharkbite Red – can be widely different. "I think having creative freedom is pretty key to making great beer," said Miyashiro. Bagby echoed this sentiment. "The brewers are free to brew what they'd like as long as they stick to having a wide range of great beer they are proud of on tap. In the process of creating new recipes, they are free to ask me for advice if they'd like and they often do. If they want to just have at it they are welcome to do that as well."

This formula of management has led to San Diegan brewpubs bringing home a plethora of the awards that were up for grabs at GABF. But even though the Pizza Port guys literally ran circles around the competition at the main stage, it's their humility that makes the beer taste even better. You won't find them strutting around, GABF bling in tow.

Instead, the only evident form of "peacocking" they exhibited involved clever clothing choices made for the festival's big day. Plaid "party pants" were worn by Bagby at GABF for years before Mike Rodriguez, head brewer for The Lost Abbey, inquired on a trip to Belgium last spring if he too could rock the style for the awards ceremony. Bagby, the true team player obliged, and much to his surprise the whole Pizza Port crew followed suit thanks in part to a big push from Events & Promotions Coordinator Melanie Pierce. "I was impressed and stoked that so many of them were able to find pairs of really kick ass pants," said Bagby. "Not to mention the fact that they were all willing to wear them."

One clothing item he wasn't consulted on, however, was the "WHO THE F@#K IS JEFF BAGBY?" t-shirt worked up by Pizza Port Chef Nate Soroko. A clever homage to Keith Richards' famous "WHO THE F@#K IS MICK JAGGER" gear, this shirt took on a life of its own the last day of the festival. "They were a total surprise to me," admitted Bagby.

"Ian of Toronado was staying in the same hotel as Dande and I, and when we walked over to him at a high-top table that morning he slowly turned towards us, chest out with the t-shirt on. He asked me, 'are you mad?' What can I do? That's hilarious! Do you know how many people have asked me how to get one of those?" Well, now you know who to bug, San Diego.



"Nacho" brings the day's hottest fashion item with him to the stage, eliciting chuckles from the audience

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Photo: Kayla Coleman

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 is now a brewer at Firestone Walker in Paso Robles, California.

Better with Age

Barrel-aged beers blend tradition with new ideas

By Sam Tierney

Thousands upon thousands of batches of beer have declared their intentions to leave their tanks and inhabit wooden barrels, infusing and facilitating the creations of flavors never before seen in beer. Led by mysterious brewmasters with alleged ties to the sour side, they threaten to cause unrest in the beer galaxy. Though still often the realm of special release beers and limited allocations, barrel-aged beers are surprisingly available in San Diego pretty much the entire year. Pricey? Yes, but they are a labor of love that can reward the drinker with a profound and complex experience.

Barrel-aged beers can be broadly divided into two categories: normal yeast-fermented beers that are typically aged in barrels post-fermentation, and mixed-culture beers that undergo a secondary or even primary fermentation and aging in barrels. Mixed-culture beers such as the spontaneously-fermented lambic beers of Belgium are typically fermented in previously used oak barrels from wine and spirits producers. The barrels are key to creating the proper environment to sustain the necessary microorganisms for fermentation, but they themselves do not typically contribute significant wood flavor to the beer. Flanders red ale brewers like Rodenbach age their beer in large oak tanks called foudres. Rodenbach maintains a small cooperage staff solely dedicated to maintaining their cavernous cellars of massive foudres, each holding thousands of gallons of beer for up to several years in some cases. They then blend the old, sour ale with fresh, sweeter ale to create the desired flavor profile. This technique was borrowed from porter brewers in the UK in the 1800s, who had been using this aging and blending technique for many years before that to create porter's original sour, aged character.

American brewers have explored almost every possible use for barrels in the last couple decades. Before the nineties, the only wood-aged American beer you were likely to find at the store was Budweiser, with its (in) famous beechwood aging, but since then, more and more brewers have begun experimenting with aging some of their (mostly strong) beers in barrels. Used bourbon barrels quickly became popular for both their wide availability (bourbon distillers are required by law to use fresh barrels for each fill) and desirable flavor contribution. To this day, bourbon is overwhelmingly the most common type of barrels used to age beer in the US.

There are different ways to fill used bourbon barrels, but many brewers simply take the barrels as they come from the distillery and then fill them, avoiding cleaning or soaking them in order to preserve the most character. The barrels are typically still soaking wet with bourbon on the inside. This residual bourbon infuses into the beer, and the inside of the barrel, broken down by years of contact with a very high alcohol solution, lends the beer rich charred oak flavors that are often described as vanilla and caramel. The wood also gives structural tannins, which help balance the big flavors in stronger beers. Extended aging allows for the alcohol in strong beers to soften and subtle oxidation adds rich fruity flavors to complement the flavors from the wood and bourbon. You are less likely to find lower-strength beer aged in bourbon barrels because they typically don't stand up as well to the strong flavors from the barrel (but there are always exceptions).

A well-aged beer from a bourbon barrel is often an intense and complex experience. One of my absolute favorites is AleSmith's Wee Heavy, which takes on rich caramel and fruity



Oak Foeders at Rodenbach Brewery, Belgium

flavors to complement its already massive and complex malty profile, almost blurring the line between dessert wine and beer. AleSmith is also well known for their barrel-aged version of the massive Speedway Stout. For a more widely available beer, Port Brewing's Old Viscosity is a blend of fresh beer and beer aged in bourbon barrels. Once a year they also release Older Viscosity, the 100% barrel-aged version.

Wine, brandy, various other types of whiskey, rum, and even tequila barrels have also seen use in differing amounts. Wine barrels have become particularly popular with brewers for making sour ales, as the residual wine flavors in the barrels complement the fruity, acidic flavors from the wild yeast and lactic acid bacteria used during fermentation. The Lost Abbey uses freshly drained red wine barrels to age their Framboise de Amorosa to complement the flavors from the copious amount of raspberries added to the beer as it ages. Russian River Brewing up in Santa Rosa has become famous for an entire line of sour ales aged in different types of used wine barrels including pinot noir barrels for Supplication, cabernet sauvignon barrels for Consecration, and chardonnay barrels for Temptation. All these beers undergo secondary fermentation for multiple months while in barrel, which provides the perfect environment for wild yeast and bacteria to do their thing. Wine barrels aren't just for making sour beers though. Stone Brewing Co. has aged many of their strong ales in wine barrels including some of the Stone Vertical Epic Ale and Stone Old Guardian Barley Wine series. If you haven't tried any of these, you really should seek them out.

Another less common use of barrels today is the Burton Union, a system of fermenting ales in linked barrels. Marston's in the UK still uses this system, which was the standard method of fermenting pale ales in Burton once upon a time. At Firestone Walker we use a modified Burton Union to ferment our Double Barrel Ale. We let the beer finish fermentation in oak before transferring back to stainless to either be blended with stainless fermented beer or packaged straight as Unfiltered Double Barrel. One week in new oak is enough to get a nice toasty vanilla flavor without the overbearing tannin that might occur with extended aging.

Perhaps the coolest part of aging in barrels is that it adds a dimension to creating beer flavor that is mostly thought of as the realm of wine: namely, blending. Aging a single beer in different types of barrels for different amounts of time gives you a palette of flavors to create a final blend from. Blending fresh beer with aged beer, which goes back hundreds of years, allows you to dial in the exact flavor contribution that you want from barrels and age. Our upcoming anniversary release blends eight different beers including fresh, bourbon barrel-aged, cognac barrel-aged, and retired union barrel-aged. Each component brings a different quality that we want in the final blend. Sour ales are also typically blends of multiple batches. After a year or two in barrels you can end up with very different tasting beers, even if you start with the same wort. Choosing what components you want to bring back together for the final blend allows you to craft the desired flavor like a painter blending paints to get the exact shade and color they desire on the canvas.

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- Nov 4: Pint Night (keep the glass) @ URGE
SD Top Brewer's Book Release @ Mission Brewery
- Nov 5: Guildfest @ Liberty Station
- Nov 7: Total Tap Takeover @ Bottlecraft
- Nov 8: Brewmaster's Dinner @ Local Habit
- Nov 9: Brewmaster's Dinner @ The Bristol
- Nov 10: Pint Night (keep the glass) @ URBN Pizza North Park
Limited Cask release—Pumpkin Stout @ Ritual Tavern
- Nov 11: Special Edition SDBW FAC @ Hess Brewing

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We couldn't have said it better ourselves! We lend out the Guest Tap column to local industry members with an interesting perspective or story to tell. This month, director and producer of *Suds County USA* Sheldon Kaplan offers his take on the Great American Beer Festival.

GUEST TAP

Spreading the Good News

Behind the SD Brewers Guild booth at GABF

By Sheldon Kaplan

I had the recent good fortune to attend the Great American Beer Festival in Denver, ensconced for the most part at the San Diego Brewers Guild booth. I was there to show some clips from my soon-to-be-released documentary film on the renaissance of San Diego brewing that touches on almost all current members of The Guild.

That weekend I spent eighteen or so cumulative hours – mercifully over four sessions – answering questions about the documentary, but mostly helping to pour some of the great and varied brews from our fair county and pimping the home town as best I could. Fortunately, the beers we poured did most of the talking.



Sheldon Kaplan (right) and Rock Bottom brewmaster Marty Mendiola serve up suds and smiles at GABF

So what did I learn during my unofficial, self-appointed San Diego beer ambassadorship? If you're ever planning on attending GABF, make sure to check out the collective Brewers Guilds pavilion area booths first. They're grouped together in a central area of the exhibition hall and are not as trafficked as many of the individual brewery booths, despite the fact that some of the most sought after beers from the guild's region are served there.

San Diego's guild booth was patronized by a varied group of craft beer enthusiasts over the course of four sessions. Some of the visitors contemplatively sipped their beer whilst taking notes; others performed numerous and rapid "craft beer shots" (with the standard 1oz tasters) that would make even John "Bluto" Blutarsky weep. Everyone else fit somewhere in between.

Given San Diego's reputation as "Hop Central," in-the-know booth visitors were on the lookout for IPAs and Imperial (or Double) IPAs. With the exception of Manzanita's Chaotic Double IPA and Karl Strauss' Big Barrel Double IPA – both well-received – they were in for a surprise.

What drinkers found was a broader range of beer styles, all quality brews, but none of which were super hoppy. The assortment of excellent and varied beer styles was yet another emphatic reminder of what a diverse brewing mecca San Diego County has become.

In addition to serving beers from the usual local stalwarts – AleSmith, Ballast Point, Coronado, Karl Strauss, The Lost Abbey, Pizza Port, Rock Bottom and Stone – it was my privilege to help acquaint people with beers from smaller breweries that are not often found outside the county. Beers from Lightning Brewery (Old Tempest Ale and Electrostatic Ale) and fledgling Manzanita Brewing Co. (Pale Ale, Riverwalk Blonde, Gillespie Brown Ale, Chaotic Double IPA) all went down well, with many asking where they can be bought in their prospective areas. And of course, there was the occasional palpable disappointment when people learned that some of these beers are only available in San Diego County. My constant soothing refrain was, "Well, now you have to come and visit," followed up with a flyer for our 3rd annual San Diego Beer Week.

Beers I noticed generating significant interest were Pizza Port Carlsbad's Coffee Monster Stout, Ballast Point's Indra Kunindra India-Style Export Stout and a "tweaked" version of Rock Bottom La Jolla's Moonlight Porter. Interestingly, all of these beers are darker, "flavored" in some way or another and all have a higher ABV than most.

Coffee Monster: the name says it all. Looks, smells and tastes like a strong cup of joe that someone spilled their stout into. Indra Kunindra – with its combination of madras curry, cayenne pepper, cumin, kaffir lime leaf and toasted coconut – surprised a number of palates and elicited comments like, "Wow, this tastes like a meal." The version of the Moonlight Porter from Rock Bottom that we poured was also "flavored" by a brewing process that involved Ballast Point Rum soaked oak chips, cocoa nibs and cold-brewed coffee. After the unadulterated version won the gold medal in the Robust Porter Category, the booth got a lot more crowded once word got out that a version was available on tap.

It just so happens that this award-winning beer was brewed by San Diego Brewers Guild President, Marty Mendiola. Mendiola was at the booth the evening after his win, as he was for all of the sessions. It was fun to be able to point to Marty and say "there's the brewer" as patrons were "oohing and aahing" over his beer.

For those with an academic interest, here's an alphabetical list of the breweries and their respective beers served at the SD Brewers Guild booth sessions (b - denotes bottle and k - keg).

AleSmith - Grand Cru (b), Ballast Point - Pale Ale (b), Calico Amber Ale (b), Wahoo Wheat (b), Black Marlin Porter (b), Indra Kunindra India-Style Export Stout (k), Collaboration – Green Flash / Pizza Port Carlsbad / Stone Highway 78 Scotch Ale (b), Coronado - Imperial Stout (k), Karl Strauss - Oktoberfest (b), Big Barrel Double IPA (b), Lightning - Electrostatic Ale (b), Old Tempest Ale (b), Manzanita - Chaotic Double IPA (b), Gillespie Brown Ale (b), Pale Ale (b), Riverwalk Blonde Ale



A behind-the-scenes view of the action

(b), Pizza Port Carlsbad - Coffee Monster (k), Pizza Port San Clemente - Lightweight Lager (k), Pizza Port Solana Beach - The Beav Brown Ale (k), Pizza Port OB - Rhino Chaser Imperial Red Ale (k), Rock Bottom La Jolla - Little Angel Belgian Pale (k), Moonlight Porter with rum soaked oak chips, cocoa nibs and cold-brewed coffee (k), Stone - Imperial Russian Stout (b), The Lost Abbey - Serpent Stout (b)

THE NAMELESS BEERMAID

Minding Manners

Picture what makes the ultimate bar experience. Is it the general décor of the bar? Is it the cushy padding on the bar stools? Is it the lighting that blinds you as you try to stare deep into the eyes of your date? Well, many of these things may be extremely vital however, I think we can all agree that what truly makes a bar experience is the way you feel as you head home, belly full of your personal poison.

In order to leave with the utmost satisfaction, there are a few things that us bartenders secretly desire from our patrons. Before I start bossing you around, I'll first say that although I'm a young one, I've experienced many "types" of customers in the industry. I've been a hostess, a food runner, a server, and now a bartender. Long story short – I know my stuff. I've cried, I've talked back, and I've made some people laugh. So maybe you can take my word for it.

First and foremost, I'd like to emphasize the importance of manners. More importantly, how much your bartender appreciates the simple words "please" and "thank you." A little goes a long way. Your bartender is extremely happy to serve you if they feel as though you appreciate the simple task of pouring your cold beverage and delivering it promptly. There isn't a single bartender or server that will be stoked when you scream "RANCH!", or "NAPKINS!!" I can promise that a few simple words do not go unnoticed. Despite what you may have heard, we are servers, not servants.

Second, that girl behind the bar most likely knows a thing or two about beer. Guys, I hate to break it to ya, but no lady will be impressed if you make her feel as though she doesn't know what she's talking about. I've encountered men that ask for a recommendation and quickly reject my opinion because I'm not a 200 pound man with a beer belly and a mustache.

Speaking of ladies, guys, don't give your male bartender a hard time because he's not the blond bombshell you were hoping for. In addition to this idea, don't ever make your bartender feel like they are second rate or that they weren't who you were expecting to greet you on your night out. Once upon a time, I asked a regular of mine – who's now one of my favorites – how his day was going. He asked where the other bartender was as his response. When I told him I was filling in and questioned whether I was good enough, he responded with "No!" However, the world works in mysterious ways and it appears this man and I just got off on the wrong foot. We now have this love-hate patron-bartender relationship, and those kinds of people are the real ones I go to work for.

Try to remember some of these things when you enter the bar next time. Think about how great it feels when a bartender remembers your name and how they light up when you remember theirs.



Be nice to the ladies that serve you beer!

New English

Continued from Page 1

Special Bitter is the ultimate expression of the Brewer's Art, crafting a subtle yet demanding ale using a large quantity of premium ingredients.

ESB is one of the most underrepresented beer styles in San Diego, yet slowly but surely, Explorer and New English's other beers have weaved their way into the fabric of our brewing culture. Lacey counts that as a triumph for "sessionable" beer, especially in combination with his company's production that's doubled consistently with each passing year. These figures are predicted yet again for 2011, thanks mostly to the fact that New English now has a distributor and offers its beers in bottles. And one other big development...

Lacey has been brewing at Five Points' Mission Brewery Plaza since January 2010. He'll continue doing so for now, but recently closed on a new 2,500 square foot facility at a business park in Sorrento Valley. It will include a four-barrel brewing system where he'll be able to experiment with some new seasonal beers—which will likely include a stout, American amber ale and English-style golden ale—as well as a tasting room where he'll offer the new stuff along with his core beers and special casks served from his pair of English beer engines. The first beer that'll come out of those casks will be Explorer and it will be available during the soft opening of the new spot during San Diego Beer Week.

"I've been looking at this business park for two or three years and have always liked it. There are so many people that work around here—Qualcomm, Websense, bioscience companies, UCSD. It's a great location," said Lacey, who also lives in the area and hopes to brighten the lives of fellow area residents. The location expands the burgeoning Miramar tract that includes AleSmith and Hess Brewing in Miramar, Green Flash in Mira Mesa and Ballast Point in Scripps Ranch. Consider this area a great starting or ending point for a relatively compact beer tour, especially given the sessionable nature of Lacey's beers and their uniqueness to the San Diego scene.

From a production standpoint, the new facility will have a relatively small impact, increasing New English's annual output by ten to fifteen percent. It will also provide limited space for bottling and potentially some barrel-aging. But Lacey's primary reason for getting his own space was to get his beer directly in the hands of San Diegans; second to that is exposing drinkers to the virtues of sessionable beers.

"People are turned on to Belgian and big hoppy American styles. I won't rule out ever doing a ten percent beer, probably a barleywine or winter warmer, but there's a real pent-up demand for very drinkable, flavorful beers," he said. Lacey's new location will undoubtedly meet the thirsty demands of local palates in search of kinder, gentler, yet full-flavored English-style brews.



New English Brewing's van ready for action

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We vow to continue our mission to champion local craft beer in 2012 and beyond!

BESOS, 



Brews in the News

Continued from Page 4

Lager (Indigenous Beer category); this spring seasonal is brewed with an addition of glowing hot granite after the initial boil, causing a secondary “super boil.” Check out the behind-the-scenes video: www.lostabbey.com/making-of-hot-rocks-lager/. Santee brewing company Manzanita used a similar process for their 2011 National Homebrewers Conference Pro-Am beer and filmed it with time lapse photography; search “Brewing at Manzanita Brewing Company” on YouTube to view the clip. **Rock Bottom San Diego**, located in the Gaslamp Quarter downtown edged out a Colorado-based Rock Bottom Brewery Restaurant to earn a silver medal for its Rock Bottom Brown Ale (English-Style Brown Ale). **Rock Bottom La Jolla’s** Moonlight Porter (Robust Porter category) medaled for the second year in a row as brewmaster/San Diego Brewers Guild President Marty Mendiola improved on last year’s silver by taking gold this year. Make sure to get your admission to the **2012 GABF** (October 11th - 13th) early as tickets to the 2011 festival sold out in a record seven days.

Ballast Point’s specialty brewer **Colby Chandler** spiced things up for **Small Bar’s** special small plate pairing event on October 20th. Lime/ginger/Szechuan peppercorn-spiced Wahoo Wheat, habanero-spiced Piper Down Scottish Ale, and cocoa nib/chipotle-spiced Black Marlin



Colby Chandler of Ballast Point brings a bit of spice to his beer

Porter accompanied the Szechuan shrimp, Jamaican jerk lamb lollipop, and Mexican mocha cheesecake, respectively. This event was unique as it illustrated two growing trends: beers infused with peppers and small plates, low-priced beer dinners.

Oktoberfest fever hit San Diego in full force over four days in mid-October. On the 13th **Ballast Point** Rocktoberfest debuted alongside the brewery’s other European-style lagers in Scripps Ranch before making another appearance at **Downtown Johnny Brown’s** Oktoberfest party the next day. On Saturday the 15th **Hess Brewing** Festivus Düsseldorf Altbier was released with a tasting room party, **Blind Lady Ale House’s** two-day BLAHktoberfest began with traditional 1L steins, and local event hosters **BeerNerdz** held an Oktoberfest-themed blind tasting at **The Beer Co.** in downtown San Diego. So, which beer won in the BeerNerdz fan vote? Spaten Oktoberfest, the original Oktoberfest beer.

Multi-course beer dinners held their own in October. North Park beer bar **Toronado** hosted their first beer dinner both admirably and ambitiously, showcasing beers from all seven of the beer-producing Trappist monasteries (Bières de Chimay, Brasserie d’Orval, Brasserie de Rochefort, Brouwerij der Trappisten van Westmalle, Brouwerij Westvleteren, Brouwerij der Sint-Benedictusabdij de Achelse Kluis [Achel], and Brouwerij de Koningshoeven [La Trappe]) alongside pairings from Chef Nate Soroko that



View from Toronado’s first ever Trappist Beer Dinner held on October 9th

included beef carpaccio with caper aioli, pork belly served with saffron risotto asparagus, and more. All the photos are on our Facebook page, facebook.com/westcoastersd. **The Lodge at Torrey Pines** featured **Karl Strauss Brewing Co.** with five paired courses for its monthly craft beer dinner series, while the **Stone Brewing World Bistro & Gardens** held another installment of the aptly-named FRESH! Dinner, which features ingredients procured the same day from local sources along with a beer poured directly from one of the fermenter tanks. **Coronado Brewing Company** and neighbors **Saiko Sushi** also held a six-course beer dinner featuring unique varieties of sushi.

El Cajon Brewing Company opened its doors for a soft opening late October. On tap were four house beers: McFadden’s Stout, El Cajones IPA, Shady Lane Pale Ale, ECBC Belgian Ale. The remaining 36 taps were still being filled, however the opening draft list had plenty of great beer. We’re going to give them a month or so to work through their shakedown period, then we’ll give it our official 2 cents. ECBC is located at 10 N. Magnolia Ave. in El Cajon.

The highly anticipated **Tiger!Tiger!** opened its doors for an “ultra soft” opening on Friday, Oct. 28, 2011. The opening draft beer selection was admirable, and we’re positive it will remain so. The self-described tavern is still developing much of its personality, however we love what we see so far. Our tip: enjoy a beer and a sandwich on the smoke-free patio on El Cajon Blvd. while watching the world go by. Check it out at 3025 El Cajon Blvd., San Diego, CA 92104 - hours are Tuesday-Sunday, 5p.m.-midnight.



Tiger!Tiger! held its soft opening late October

The **World Beer Cup**, “the most prestigious beer competition in the world,” will be held during the **Craft Brewers Conference** May 2-5, 2012 here in San Diego. Registration for beers is open until December 6th or capacity is reached. While neither event is open to the public, both serve as a lightning rod for the best of the best in the industry. You can expect to see industry greats at all the local hotspots, and we’re keeping watch for any special brewery events.

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Nov. 6th - Susan G Komen Cancer Benefit with Green Flash & Specialty Beers
Nov. 7th - Specials on All Craft Pitchers*Meet the Brewer
Nov. 8th - Beer & Cheese Pairing with Venissimo Cheese Shop
Nov. 9th - Lightning Brewery Pints & Food Pairing
Nov. 10th- Avery Tap Take Over & Food Pairing
Nov. 11th- Brew house Beer Dinner
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SD Beer History

Continued from Page 7. Timeline below by West Coaster

1982 – 2011

Nearly 30 years have come and gone since that law passed, and much has changed. The first of four locations, Pizza Port Solana Beach opened in 1987 but did not begin brewing until 1992. Karl Strauss' Old Columbia became the first brewpub in San Diego when its doors opened that same year; Callahan's Pub & Brewery in Mira Mesa also opened in 1989. The 90s then saw a wave of businesses open, including Ballast Point's Home Brew Mart (1992), San Diego Brewing Company (1993), AleSmith Brewing Company (1995), Coronado Brewing Company (1996), Stone Brewing Company (1996), and Rock Bottom La Jolla (1998), just to name a few. Mission Brewery was re-established in 2007 in Chula Vista. And in just the last year (starting with some of the first WC webposts), business has boomed:

October 16, 2010

Ballast Point celebrated its 14th Anniversary Beer Festival at Liberty Station. WC founders volunteered to pour, and were not-so-randomly assigned to casks of Sculpin IPA and Fathom IPL—two of the day's hottest tickets at tent A.



November 5-14, 2010

San Diego Beer Week Vol. 2 hit the streets. The capstone events, the Guild Festival and Chefs Celebration Beer Garden, went off without a hitch.

November 10, 2010

Ingrid's 1 in 8, a Green Flash/Ballast Point collaboration beer benefitting breast cancer research and inspired by Ingrid Qua debuted at her bar, The High Dive. Qua would later be named the 2011 Honorary Breast Cancer Survivor by Susan G. Komen for the Cure.

December 17, 2010

Brewers Chuck Silva, Jeff Bagby and Mitch Steele combined to brew Green Flash / Pizza Port Carlsbad / Stone Highway 78 Scotch Ale, named after the 18 mile stretch of highway between the three brewing operations. Collaboration is the name of the game in San Diego.

February 2, 2011

Karl Strauss turned 22 and rolled out the red carpet for a PB brewery party.

April 6, 2011

The soft opening of Mission Brewery's new downtown location a block from PETCO Park coincided with opening day of the San Diego Padres baseball season.



May 18, 2011

With the help of a chartered bus to transport members of the media, Stone Brewing Co. announced its \$26.2 million expansion plans, including a hotel, a new production facility, a brewery/restaurant in Liberty Station and more. Search "No Stone Unturned" on westcoastersd.com to read on.

May 24, 2011

The assets of recently closed Firehouse Brewing Co. were sold at auction for a total of around \$400,000. The brand filed for chapter 7 the same year, and no word yet on its revival.

June 1, 2011



San Diego Mayor Jerry Sanders spoke at Green Flash's newly-opened Mira Mesa location and declared June "Craft Beer Month" in San Diego. Mayor Sanders is famously quoted as saying, "If you're 21 or over and enjoy good beer, it's your civic duty to support local breweries."

June 10, 2011

"San Diego Beer Weekend," a special event series promoting San Diego Beer Week, kicked off with Beer Hall at The Lodge at Torrey Pines. Eight local breweries and eight local chefs paired up for small plate tastings, with proceeds going to the San Diego Brewers Guild. Treasure Chest Belgian Pale Ale, a Green Flash beer benefitting breast cancer research, was released on the same day.

June 16-18, 2011

The 33rd Annual American Homebrewers Association National Homebrewers Conference posted record-breaking attendance numbers its first time in San Diego. Local organizers worked for years in order to give conference-goers an outstanding experience with pre-conference events, a smartphone application and more. Read all about it in our *West Coaster's* July issue.



July 21, 2011

America's Finest Beer Festival, touted as a three-day (Jul. 22-24) concert and beer bonanza, was unexpectedly cancelled less than 24 hours before showtime. *West Coaster* had an exclusive interview with the organizers – see the September issue.

August 27, 2011

The newly-revived Aztec Brewing Company held its soft opening in Vista. Read more about Aztec on page 2.

October 1, 2011

San Diego brewers won a record 20 medals and two Brewery and Brewer of the Year awards at the 2011 Great American Beer Festival in Denver.

October 19, 2011

El Cajon Brewing Company hosted a soft opening with four house-brewed beers.

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www.BourbonStreetSD.com
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373 3rd Ave. | 619.426.8820
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5998 Alcalá Park | 619.849.8205

- 32. La Jolla Strip Club**
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www.LaValencia.com
1132 Prospect St. | 858.454.0771
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www.LeroysLuckyLounge.com
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www.nadolife.com/LilPiggys
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www.LiveWireBar.com
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www.LumberyardTavernAndGrill.com
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1356 West Valley Pkwy. | 760.746.4444
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www.NeighborhoodSD.com
777 G St. | 619.446.0002
- 43. Newport Pizza & Ale House**
www.OBPizzaShop.com
5050 Newport Ave. | 619.224.4540
- 44. O'Brien's Pub**
www.OBriensPub.net
4646 Conroy St. | 858.715.1745
- 45. OB Noodle House**
www.OBNoodleHouse.com
2218 Cable St. | 619.450.6868
- 46. Oggi's Pizza & Brewing Co.**
www.DelMar.Oggis.com
12840 Carmel Country Rd.
858.481.7883
- 47. Oggi's Pizza & Brewing Co.**
www.OggisEastlake.com
2130 Birch Rd. | 619.746.6900
- 48. Oggi's Pizza & Brewing Co.**
www.Santee.Oggis.com
9828 Mission Gorge Rd. | 619.449.6441
- 49. Oggi's Pizza & Brewing Co.**
www.LibertyStation.Oggis.com
2562 Laning Rd. | 619.876.5000
- 50. Oggi's Pizza & Brewing Co.**
www.Encinitas.Oggis.com
305 Encinitas Blvd. | 760.944.8170
- 51. PCH Sports Bar & Grill**
www.PCHSportsBarAndGrill.com
1835 South Coast Hwy. | 760.721.3955
- 52. Pacific Beach Fish Shop**
www.TheFishShopPB.com
1775 Garnet Ave. | 858.483.4746
- 53. Phils BBQ**
www.PhilsBBQ.net
3750 Sports Arena Blvd. | 619.226.6333
- 54. Phils BBQ**
www.PhilsBBQ.net
579 Grand Ave. | 760.759.1400
- 55. Porters Pub**
www.PortersPub.net
9500 Gilman Dr. | 858.587.4828
- 56. Postcards Bistro @ The Handlery Hotel**
www.SD.Handlery.com
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- 57. Press Box Sports Lounge**
www.PressBoxSportsLounge.com
2990 Jamacha Rd. | 619.713.6990
- 58. Proper Gastropub**
www.ProperGastropub.com
795 J St. | 619.255.7520
- 59. Public House**
www.The-PublicHouse.com
830 Kline St. | 858.551.9210
- 60. Quality Social**
www.QualitySocial.com
789 6th Ave. | 619.501.7675
- 61. R-Gang Eatery**
www.RGangEatery.com
3683 5th Ave. | 619.677.2845
- 62. Randy Jones All American Sports Grill**
www.www.RJGrill.com
7510 Hazard Center Dr. Ste. 215
619.296.9600

- 93. The Tippy Crow**
www.TheTippyCrow.com
770 5th Ave. | 619.338.9300
- 94. Tin Can Alehouse**
www.TheTinCan1.Wordpress.com
1863 5th Ave. | 619.955.8525
- 95. Toronado San Diego**
www.ToronadoSD.com
4026 30th St. | 619.282.0456
- 96. True North Tavern**
www.TrueNorthTavern.com
3815 30th St. | 619.291.3815
- 97. URBN Coal Fired Pizza**
www.URBNNorthPark.com
3085 University Ave. | 619.255.7300
- 98. URGE Gastropub**
www.URGEGastropub.com
16761 Bernardo Ctr. Dr. | 858.637.8743
- 99. Union Kitchen & Tap**
www.LocalUnion101.com
1108 S Coast Hwy. 101 | 760.230.2337
- 100. Urban Solace**
www.UrbanSolace.net
3823 30th St. | 619.295.6464
- 101. Village Pizzeria**
www.nadolife.com/VillagePizzeria
1206 Orange Ave. | 619.450.4292

- 126. Texas Wine & Spirits**
www.TexasWineSpirits.com
945 Carlsbad Village Dr. | 760.729.1836
- 127. Valley Farm Market**
www.ValleyFarmMarkets.com
9040 Campo Rd. | 619.463.5723

BREW PUBS

- 128. Back Street Brewery**
www.LampPostPizza.com/Backstreet
15 Main St. | 760.407.7600
- 129. Blind Lady Ale House/ Automatic Brewing Co.**
www.BlindLadyAleHouse.com
3416 Adams Ave. | 619.255.2491
- 130. Breakwater Brewing Co.**
www.BreakwaterBrewingCompany.com
101 N Coast Hwy. Ste. C140
760.433.6064
- 131. Coronado Brewing Co.**
www.CoronadoBrewingCompany.com
170 Orange Ave. | 619.437.4452
- 132. El Cajon Brewing Company**
www.facebook.com/ElCajonBrewery
110 N Magnolia Ave.
- 133. Gordon Biersch**
www.GordonBiersch.com
5010 Mission Ctr. Rd. | 619.688.1120
- 134. Karl Strauss Brewing Co.**
www.KarlStrauss.com
1157 Columbia St. | 619.234.2739
- 135. Karl Strauss Brewing Co.**
www.KarlStrauss.com
1044 Wall St. | 858.551.2739
- 136. Karl Strauss Brewing Co.**
www.KarlStrauss.com
9675 Scranton Rd. | 858.587.2739
- 137. Karl Strauss Brewing Co.**
www.KarlStrauss.com
5801 Armada Dr. | 760.431.2739
- 138. La Jolla Brew House**
www.LaJollaBrewHouse.com
7536 Fay Ave. | 858.456.6279
- 139. Monkey Paw Pub & Brewery**
www.MonkeyPawBrewing.com
805 16th St. | 619.358.9901
- 140. Oggi's Pizza & Brewing Co.**
www.MissionValley.Oggis.com
2245 Fenton Pkwy. 101 | 619.640.1072
- 141. Oggi's Pizza & Brewing Co.**
www.CMR.Oggis.com
10155 Rancho Crml. Dr. | 858.592.7883
- 142. Pacific Beach Ale House**
www.PBAleHouse.com
721 Grand Ave. | 858.581.2337
- 143. Pizza Port Carlsbad**
www.PizzaPort.com
571 Carlsbad Village Dr. | 760.720.7007
- 144. Pizza Port Ocean Beach**
www.PizzaPort.com
1956 Bacon St. | 619.224.4700
- 145. Pizza Port Solana Beach**
www.PizzaPort.com
135 N Hwy. 101 | 858.481.7332
- 146. Rock Bottom**
www.RockBottom.com/La-Jolla
8980 Villa La Jolla Dr. | 858.450.9277
- 147. Rock Bottom**
www.RockBottom.com/San-Diego
401 G St. | 619.231.7000
- 148. San Diego Brewing Co.**
www.SanDiegoBrewing.com
10450 Friars Rd. | 619.284.2739
- 149. San Marcos Brewery & Grill**
www.SanMarcosBrewery.com
1080 W San Marcos Blvd. | 760.471.0050
- 150. The Beer Company**
www.SDBeerCo.com
602 Broadway Ave. | 619.398.0707
- 151. The Brew House at Eastlake**
www.BrewHouseEastlake.com
871 Showroom Pl. Ste. 102
619.656.2739

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700 N Johnson Ave. Ste. G | 619.447.BREW
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858.268.3024
- 173. Best Damn Brew Mart**
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619.295.2337
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3176 Thorn St. | 619.630.2739
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www.Homebrew4Less.com
9181 Mission Gorge Rd. | 619.448.3773
- 177. Hydrobrew**
www.HydroBrew.com
1319 S Coast Hwy. | 760.966.1885
- 178. Mother Earth Brew Co.**
www.MotherEarthBrewCo.com
2055 Thibodo Rd. Ste. H | 760.599.4225

BREWERIES

- 152. AleSmith Brewing Company**
www.AleSmith.com
9368 Cabot Dr. | 858.549.9888
- 153. Alpine Beer Company**
www.AlpineBeerCo.com
2351 Alpine Blvd. | 619.445.2337
- 154. Aztec Brewing Company/ 7 Nations**
www.AztecBrewery.com
2330 La Mirada Dr. Ste. 300
760.598.7720

- 155. Ballast Point Brewing & Spirits**
www.BallastPoint.com
10051 Old Grove Rd. | 858.695.2739
- 156. Ballast Point/Home Brew Mart**
www.HomeBrewMart.com
5401 Linda Vista Rd. Ste. 406
619.295.2337
- 157. Green Flash Brewing Co.**
www.GreenFlashBrew.com
6550 Mira Mesa Blvd. | 760.597.9012
- 158. Hess Brewing**
www.HessBrewing.com
7955 Silverton Ave. Ste. 1201
619.887.6453
- 159. Iron Fist Brewing Co.**
www.IronFistBrewing.com
1305 Hot Springs Wy. Ste. 101
760.216.6500
- 160. Karl Strauss Brewing Co.**
www.KarlStrauss.com
5985 Santa Fe St. | 858.273.2739
- 161. Lightning Brewery**
www.LightningBrewery.com
13200 Kirkham Wy. Ste. 105
858.513.8070
- 162. Manzanita Brewing Co.**
www.ManzanitaBrewing.com
9962 Prospect Ave. Ste. D | 619.334.1757
- 163. Mission Brewery**
www.MissionBrewery.com
1441 L St. | 619.818.7147
- 164. Mother Earth Brew Co.**
www.MotherEarthBrewCo.com
2055 Thibodo Rd. Ste. H | 760.599.4225
- 165. New English Brewing Co.**
www.NewEnglishBrewing.com
11545 Sorrento Valley Rd. Ste. 305/6
619.857.8023
- 166. New English Brewing Co./ 5 Points**
www.NewEnglishBrewing.com
1795 Hancock St. | 619.857.8023
- 167. Oceanside Ale Works**
www.OceansideAleWorks.com
1800 Ord Way | 760.310.9567
- 168. On-The-Tracks Brewery**
www.OTTBrew.com
5674 El Camino Real Suite G
1697. Port Brewing/The Lost Abbey
www.LostAbbey.com
155 Mata Way Ste. 104 | 760.720.7012
- 170. Stone Brewing Co.**
www.StoneBrew.com
1999 Citracado Pkwy. | 760.471.4999

OTHER

- 179. 98 Bottles**
www.98BottlesSD.com
2400 Kettner Blvd. | 619.255.7885
- 180. Fixtures Living**
www.FixturesLiving.com
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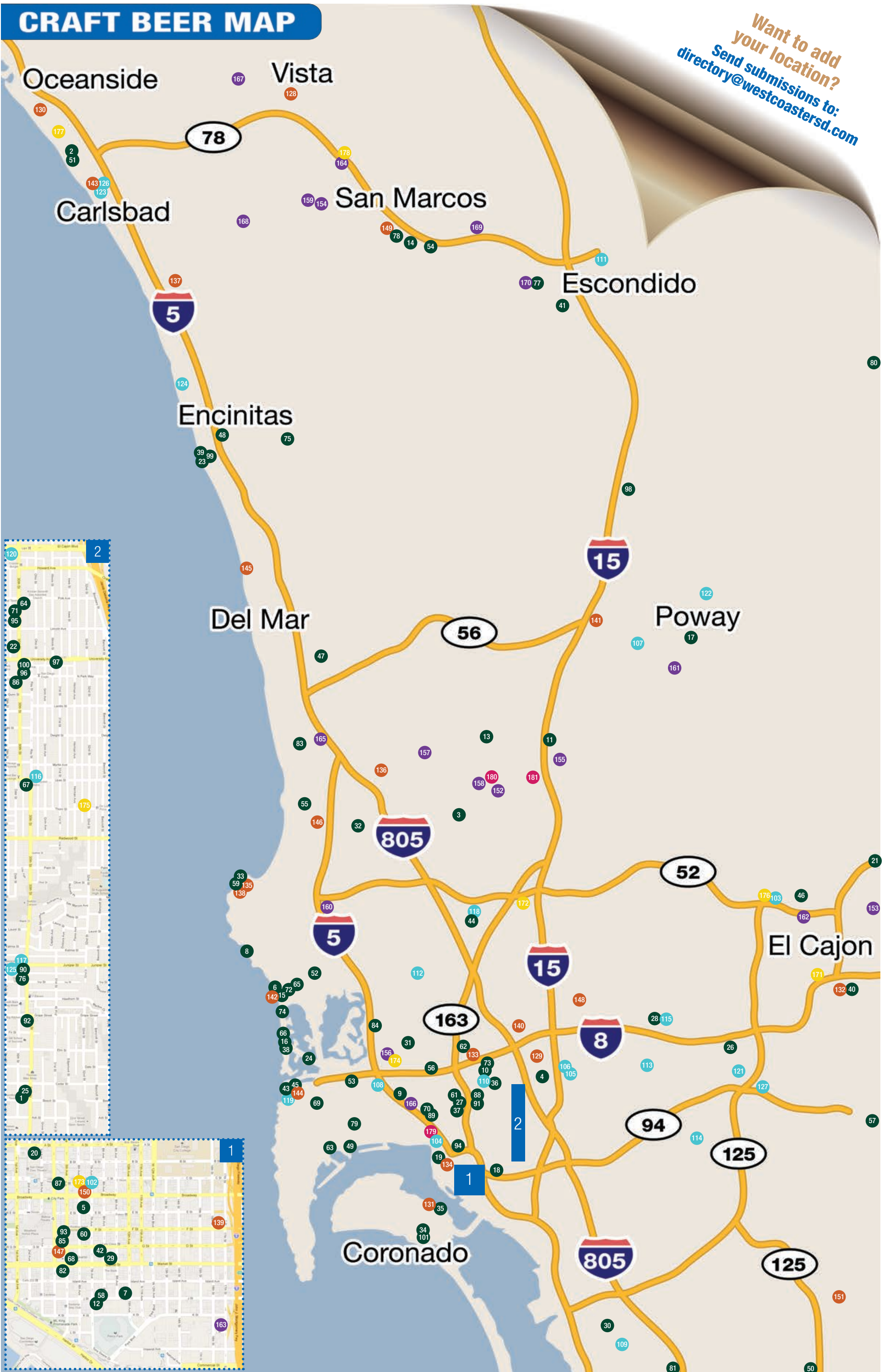


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WESTCOASTERSD.COM/DIRECTORY

SAN DIEGO BEER WEEK 2011 AT URGE AMERICAN GASTROPUB



FRI Nov 4
3pm

SDBW Kick-Off with Hess Brewing

We're only pouring San Diego beers on the opening weekend of SDBW, and to get it started five kegs of Hess beer go on tap Friday at 3pm. The first 150 guests keep the custom pint glass.

SAT Nov 5
5pm

URGE/Mother Earth Brew Co. "Mother's Milk" Release Party

First 150 keep the custom tulip glass of this Imperial Tahitian Vanilla Bean Cream Ale. Try it and several other MEBIC beers with brewers Daniel Love and Kamron Khamakjavani.

SUN Nov 6
5pm

AleSmith/CheeseSmith Pairing & Pint Night

Chef Marc will showcase AleSmith owner Peter Zien's cheese to accompany the beer lineup.

MON Nov 7
5pm

Sierra Nevada Pairing Dinner

Back by popular demand, Chef Marc has constructed a four-course, prix fixe menu highlighting hard-to-find Sierra Nevada beers.

TUE Nov 8
5pm

Bear Republic Pint Night

We'll have rare selections from the Nor Cal brewery, including Apex, Wine Country, Wheat, Double Aught, Czech PILS, and Nor Cal Pale Ale.

WED Nov 9
5pm

Maui Brewing Pint Night

Some great kegs have been shipped to us from the Aloha State for this event: La Perouse, Imperial Coconut Porter, Wee Heavy, Black Rock, Mana, Wheat, Coconut Porter, and Big Swell IPA.

THU Nov 10
5pm

Ballast Point Pint Night

In addition to kegs of India Kuninda, India-Style Export, Stout and Sextant Oatmeal Stout on Nitro, we'll have Sculptin IPA four ways (Sculpin Cask, Sculptin on Nitro, Sculptin with Habanero peppers and Sculptin regular) as well as Victory at Sea Coffee Vanilla Imperial Porter four ways (Victory at Sea Cask, Victory at Sea on Nitro, Victory at Sea 2010 and this year's Victory at Sea).

FRI Nov 11
12pm

New Belgium - Straight from the Cask!

A cask of New Belgium Peach Love, a very rare ale aged in peach whiskey barrels, will get tapped at noon for a private New Belgium tasting limited to 12 seats and led by Brew Meister Jamie Mastin. What's left of the cask will be available for the general public at the bar afterwards.

FRI Nov 11
5pm

Stone Vertical Epic Ale & Vintage Night

It'll be upon us and we will have a keg of this beer plus lots more from San Diego's biggest brewery, including Stone Imperial Russian Stout '09, '10, '11, Stone Double Bastard Ale '05, '10, '11, Jason Fields & Kevin Sheppard / Troegs / Stone Cherry Chocolate Stout, Beard / Ishii / Stone Japanese Green Tea IPA, and many more!

URGE AMERICAN GASTROPUB | 16761 Bernardo Center Dr. San Diego, CA 92128 | 858.673.8743 | urgegastropub.com

West Coaster

NOVEMBER 2011 SERVING THE SAN DIEGO CRAFT BEER COMMUNITY Vol. 2 No. 1



Behind the Scenes & On the Roof

w/ the Pizza Port Brew Guys

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SDBW BEER & FOOD PICKS

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1-YEAR ANNIVERSARY ISSUE!



Barrel-aged Beer 101

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SD Beer History

pages 2, 7 & 17



FREE COPY

Sausage & Homebrew @ Farm House Café - page 8
New & Improved Directory + Map - pages 18-19
and more!