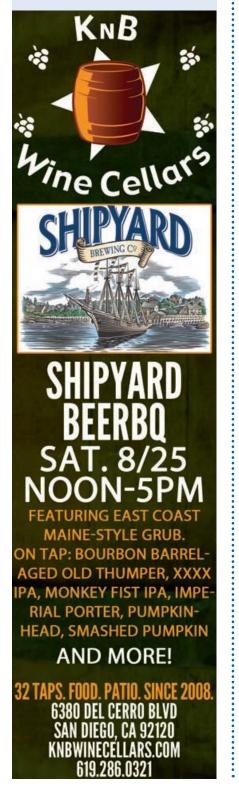
West Coaster

Serving America's Finest Beer County



Table of Contents

Beer and Now: Flights on-site	4
Brews in the News	6-7
Plates & Pints: The Casual Side	8-9
Upcoming Beer Events	10
SD Patios	12-13
Local hop growers	14
Into the Brew: Hop Aroma	16-17
Interview: Offbeat Brewing	19
Internet Beer Videos	20
Beer Directory & Map	22-23





Adán Jaquez (left) and Walter Soto from Cervecería Kudos at the 2012 Baja Beer Fest. Photo by Andee Benavides

Mexico's New Revolution

Craft brewers south of the border are fighting the system and liberating palates

By Gonzalo J. Quintero, Ed.D.

here's a new kind of revolutionary in Mexico. Not armed with rifles, nor bayonets, but rather, this freedom fighter is armed only with hops and barley, and the skills to brew them. *Cerveceros artesanales*, or artisan brewers, are fighting the tyranny of Mexican macro brewers in a battle known as *la revolución cervecera*, or, the brewery revolution. Baja California, Mexico was the host of 50-plus Mexican breweries taking part in this revolution at the Third Annual Baja Beer Festival held July 13 and 14, 2012 on Avenida Revolución in Tijuana. When you

think Mexican beer, you might picture light and flavorless, skunky beers with a twist of lime. I know I did, that is, until I sampled some of the finest craft beer Mexico had to offer from a variety of sophisticated brewers.

"The Mexican government influences the beer brewing industry. There is a duopoly in Mexico where only two companies, Modelo and Femsa, are granted exclusive contracts with Mexican barley and malting companies," says Ivan Morales, head brewer and co-founder of Tijuana's Cervecería Insurgente. So where do Mexican brewers

source their materials if not in their own country? Morales responded with a sigh, saying that brewers are forced to source their materials from the U.S. and Europe. Because of exclusive contracts, and since hops aren't grown in Mexico, south-of-the-border brewers have no other choice.

The U.S., I found, does more than provide a source of barley, hops, and yeast to Mexican brewers. The American craft brewer, and San Diego breweries specifically, have set an example of how diverse beers can be. "I grew up with only two brands my whole life," says Gustavo Peña of Monastika Cervecería. "I didn't like beer too much in Mexico, but then I visited bars in the U.S. such as Tiger! Tiger!, The Linkery, Toronado and Hamilton's Tavern. I wanted to try to import San Diego's beer knowledge and culture. I wanted to bring different flavors to Mexico."

The flavors of Ballast Point's Pale Ale, Green Flash's West Coast IPA, and Hess Brewing Co. as a whole were of significant influence to many Mexican brewers at the festival. Hess was cited by many cerveceros artesanales, as they have set the example for what can be brewed with a small scale operation. Getting insight as to what craft breweries and craft beers influence the cervecero artesanal was insightful; however, I felt that Mexican brewers didn't give themselves enough credit. They're setting their beers apart from decades of traditional, flavorless Mexican cervezas.

Chouette, for example, is a saison brewed by Cervecería Insurgente; it's a slightly floral representation of the style with subtle Mexican spiciness. La Mezquila Azul is a Turkish coffee

Continued on page 18

Not Kidding Around

Fledgling breweries the focus of The Handlery's most recent beerfest

By Ian Cheesman

t one point or another, everyone has experienced the terror of being the new kid. It's an emotional stew composed of uncertainty, anxiety, and just a dash of abandonment. Now imagine that feeling if the other kids happened to be several heads taller, and already massively popular. This is probably what it's like to be a new brewer in San Diego.

Given the brewing community's collaborative spirit, most newbies probably don't worry about Greg Koch and Mitch Steele cornering them to dispense noogies, but that doesn't mean they don't need a little extra love. That's precisely what they got — and happily reciprocated — at the recent New Kids on the Block brewfest held at The Handlery Hotel and Resort in Mission Valley, which celebrated several local breweries that are still in their toddler phases.

Just like several past beer events, The Handlery partnered with the folks from Wounded Warrior Homes (woundedwarriorhomes.org), a local non-profit organization that guides

medically discharged, single men and women of our armed forces with Traumatic Brain Injury (TBI) and Post-Traumatic Stress Disorder (PTSD) to affordable housing and hands-on resources for the transition from active-duty military service to independent living as veterans of foreign wars. New brewers certainly need our love, but Wounded Warrior's participation in the event was a welcome reminder of those who have truly earned it.

I was able to get some face time with the fledgling breweries, which wasn't a transparent move to cut in line and double-up on sample pours, I swear. Here are the quotes to prove it.

El Cajon Brewing Company (ECBC)

Brewing Capacity: 150 bbl serving capacity

Stephan Meadows, owner of the El Cajon Brewing Company, has been doing his part to take craft brewing to an underserved

Continued on page 21



Kirk Roberts and Sonny Jensen from The Beer Company serve festival beer through a Cascade hop randall. Photo by Ryan Lamb



Come to Beer Camp!

Where Great Fans Make Great Beer



Beer Camp Variety Pack
Oatmeal Stout-Imperial Pilsner-Floral IPH-Imperial Red file

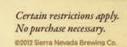
This summer, Sierra Nevada Brewing Co. is offering you a chance to win a once-in-a- lifetime, hands-on beer making experience. That's right – 20 lucky beer aficionados will be chosen to come to Sierra Nevada and be a brewer for a day.

Think you have what it takes? Whether you're a homebrewer, or just love great beer, put your creative talent to the test, and create a video telling us why we should pick YOU to come to Beer Camp. The 20 most passionate, creative and original entries will win a ticket to Beer Camp.

Enter online at www.SierraBeerCamp.com.

SIERRA NEVADA BREWING CO.

Chico, California



LETTER FROM THE EDITOR

A good indication of a viable beer scene is the quality of beer that it attracts from other regions, and nowhere is that more true than San Diego. Breweries from across the world want their ales and lagers to be on tap next to our local favorites, or standing beside them on bottle shop shelves. On July 21, Toronado in North Park dug out all ten incarnations of Russian River's Consecration from their extensive cellar, including the previously-unreleased test batch. This much rarity caused bar owner Ian Black to deem the event "hoarding in its best form," while the phrase "every week is Beer Week in San Diego" was overheard multiple times (for proof of this, view our web calendar at westcoastersd.com/event-calendar). Check out more photos from Consecration Weekend on our Facebook (facebook.com/westcoastersd) and read recaps at two of my new favorite blogs, sandiegobeerinsider.com and craftbeertasters.wordpress.com.



But back to this month's issue... head south of the border and read about San Diego's "new kids" on page 1, find your favorite beer flight on page 4, keep up-to-date on pages 6 & 7, allow your mouth to water on pages 8 & 9, plan your month on page 10, discover a new place to drink outside on pages 12 & 13, learn where you can pick hops on page 14, preview a new SD beer film on page 15, get the lowdown on hop aroma science on pages 16 & 17, hear from a local brewery-in-planning on page 19, discover a new favorite web video on page 20, and map out your next beer adventures on pages 22 & 23. Whew!

Salud,

Ryan Lamb **Executive Editor** West Coaster

West Coaster, The Publication

FOUNDERS

Ryan Lamb & Mike Shess

PUBLISHER

Mike Shess mike@westcoastersd.com

ART DIRECTOR

Brittany Everett

brittany@westcoastersd.com

EXECUTIVE EDITOR

Ryan Lamb

ryan@westcoastersd.com

MEDIA CONSULTANT

Tom Shess

Thomas.Shess@gmail.com



On the cover: The patio at California Kebab & Beer Garden / Amplified Ale Works in PB offers a great view of the beach and tourists from Arizona. Photo by Ryan Lamb

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

CONTRIBUTORS Ryan Reschan Kristina Yamamoto **EDITORIAL INTERNS** Nickie Peña **Mike Fogarty**

West Coaster, The Website westcoastersd.com

WEB MANAGER

WEB EDITOR **Mike Shess Ryan Lamb**

mike@westcoastersd.com

ryan@westcoastersd.com

WEB CONTRIBUTORS

WEBMASTER Josh Everett

Ryan Reschan

Fresh Cut

Brandon Hernández

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

> **FEEDBACK** Send letters to the Editor to

rvan@westcoastersd.com

Letters may be edited for space. Anonymous letters are published at the discretion of the Editor. © 2012 West Coaster Publishing Co. All rights reserved. "No beer was wasted in the making of this publication."







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.



Taking Flight

Several local bottle shops offer in-store tasting

By Jeff Hammett

e're lucky to have a number of bottle shops here in San Diego, with amazing amounts of both local and non-local beer. But wide selections and pricey bottles challenge consumers when it comes to picking a winner on the first try. Without brand familiarity and knowledge of different styles, the role of the bottle shop employee is an important one for non-experts; most importantly, they give recommendations and help guide beer drinkers discover something they'll like. Websites like Ratebeer and smartphone apps like Untappd provide helpful reviews, but nothing compares to tasting a beer before purchasing it. Business owners are starting to cater to that idea, and there's a growing number of bottle shops with attached tasting rooms that offer rotating flights of beer. While there are currently only a few shops around town that allow on-site beer consumption now the number is growing, and hopefully the trend catches on.

The newest addition to this relatively small group is Clem's Tap House in Kensington. Located just behind Clem's Bottle House and Deli on Adam's Avenue, the two businesses are technically separate entities but operate much in the way of a tasting room, bottle shop hybrid. Clem's Tap House offers four different flights with four 2 oz pours, and they plan on expanding that to 32 taps and eight flights in the future. When I stopped in a few days after they opened, the flights ranged in price from 8 to 10 dollars, with each set of beers arranged around a common theme; there was one flight was all beers brewed by Karl Strauss Brewing Co., another had strong dark beers, and a third was all Belgians. All flights beers are also on draft, while some of the beers are available in bottles and cans in the store. Clem's Tap House Owner Paul Kasawdish, whose family owns the Clem's Bottle House, says one reason for the tap house is the fact that so many great beers aren't available in bottles or cans. But he adds, "If a beer is in a bottle and available in San Diego, they'll have it at the bottle

I counted in the neighborhood of 30-something seats at Clem's Tap House, including a nice outdoor patio that's not small, but it's also not meant to be a bar where people can hang out, drinking for hours at a time. Stipulations on the license allow them to serve each person two flights per day only. Patrons can also pick up a beer in the neighboring bottle shop and take it into the Tap House to drink on site, though the same 16 oz limitation applies. Kasawdish tells me they plan to change the flights every two weeks, so there's always something new and different on tap. Clem's Tap House is currently open 4 to 10 p.m. Monday through Thursday and 12 to 10 p.m. Friday through Sunday.

Over in Ocean Beach, Olive Tree Marketplace also operates a cozy tasting room to complement their to-go bottle selection. From 4 to 10 p.m. Thursday through Saturday, Olive Tree offers three flights that change weekly. Prices range from \$3.50 to \$5.50 for three 2 oz pours depending upon the flight, which are typically grouped as lower alcohol, medium alcohol, and as Olive Tree's Mike Blanchfield puts it "an intense flight." Eight of the beers in the flight are poured from bottles that are all available in the market, with the ninth on draft. It's sometimes available as a bottle to-go as



Beer flights change daily at Little Italy's Bottlecraft. Photo by Brittany Everett

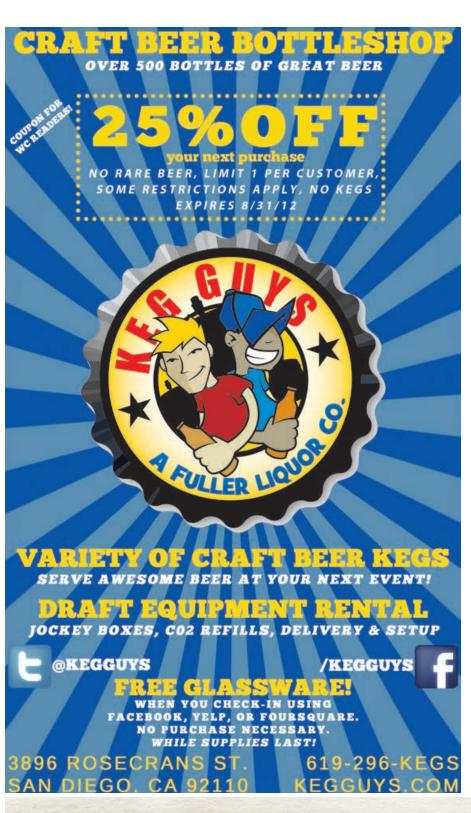
well. Like Clem's Tap House, Olive Tree's tasting room isn't meant to be a bar; rather, it's an affordable way to try some new beers and perhaps take one, or a few, home. Should you find some beer or wine that you do want to take home, just show your receipt at the register and you'll get 10% off.

Little Italy's Bottlecraft straddles the line between tasting room and bar. They have a large selection of beer to go, allow patrons to buy any of those same bottles for on-site consumption with a small corkage fee, and offer two flights of four different beers that are 4 oz each. Those change daily and there's no licensing stipulations that limit pour size or maximum daily consumption. Bottlecraft has a laid back feel, large windows to let light in, and there isn't too much noise to get in the way of conversation and plenty of great beer.

Two North County bottle shops also offer in-store drinking and serve the occasional flight. Escondido's Holiday Wine Cellar has an underground wine cellar with a tasting bar where customers can enjoy bottles they buy at the store. Tasting flights are served on Saturday. Over in Carlsbad, the Pizza Port Bottle Shop also allows for in-store drinking, and they also offer beer tastings monthly. Check with each shop for more details on their flights. While being able to open a bottle at the shop might not seem like a big deal, you never know who else might be there doing the same thing; the fun is in the impromptu sharing that takes place.

West Coaster previously reported that Arsalun Tafazoli, owner of Neighborhood Ale House, was looking into opening a bottle shop with tasting room on the same downtown block. There's also rumors about a few other potential bottle shop / tasting rooms opening in the future. Stay tuned for more details. These hybrid shops make for a good experience whether you're a new enthusiast or a seasoned beer geek.

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



OPEN SUN-WED 1130AM-12AM, THURS-SAT 1130AM-2AM





to share our inspiration and passion.

Beer Buzz

News from around the San Diego Beer Community



traditional breweries. Generally, members will only receive an alert when initiatives arise in their state, along with updates on the effort and the outcome of the legislation when available. Sign up today at craftbeer.com/pages/breweries/ support-your-local-brewery

issues threaten the livelihood of small, independent and

Going For The Gold

Scotland brewery creates special Olympics beer BrewDog craft brewery, based in Fraserburgh, Scotland, got into the spirit of the Olympic Games by brewing a beer with several performance-enhancing substances, many of which are banned for professional athletes. Creatine, guarana, ginseng, ginkgo, macs powder, match tea and kola nut all went into Never Mind The Anabolics, which "takes its lead from the relentless marketing campaigns of global fast food chains and international mass production breweries that replace the sporting spirit with a fast buck, a greasy

burger an ugly plastic cup of insipid, fizzy, yellow lager." The 6.5% ABV India Pale Ale "contains at least 50% of your daily allowance of sarcasm," and is available for purchase (with pricey shipping costs) at brewdog.com/product/ never-mind-the-anabolics

Four local beers ready for an August debut Vista pair Mother Earth Brew Co. and Latitude 33 teamed up to create a "Locals Only IPA" that will be available at their respective tasting rooms and select North County pubs this month.

Another collaboration, this one between Fort Collins, Colorado's New Belgium Brewing Company and Alpine Beer Company, should be available in time for #IPADAY on August 2. 1,400 barrels of "Super India Pale Ale" were triple dry-hopped with two tons of four different hop varieties.

Poway's Lightning Brewery is set to release an Imperial IPA with crisp fermentation characteristics at the brewery on August 1, marking a big step outside the brewery's traditionally malt-forward beers.

Vista's Iron Fist received a large shipment of the popular New Zealand hop Nelson Sauvin, and brewmaster Brandon Sieminski crafted a pale ale named "Nelson The Impaler" using just this single hop variety.

Know of more beers coming out in August? E-mail the editor via ryan@westcoastersd.com.

Beer and Booze

More and more, San Diego's brewing culture mixes with

Local beer writer Brandon Hernández penned a great article on San Diego's "One-Two Punch" of beer and cocktail culture for Imbibe magazine (viewable at imbibemagazine. com/san-diego-beer-and-cocktails), with a focus on the quality of our craft beverages.

On August 4 El Dorado Cocktail Lounge in East Village San Diego will showcase the city's best craft cocktail bartenders, as well as several breweries, in a festival that benefits local non-profit On-Life Suicide Prevention Orga-

URBN Coal Fired Pizza will host Hess Brewing on August

Open For Business

July 2012 sees three brewery tasting rooms debut Mad Lab Craft Brewing, Otay Mesa's first craft brewery, welcomed guests with a soft opening party on July 12. Manzanita Brewing Company symbolically completed the move into their new facility with a tasting room soft opening on July 12, and their two-year anniversary party was held on July 28. Iron Fist Brewing Co. in Vista knocked down a wall into the adjoining suite and extended their existing tasting room, holding an expansion party on the weekend of July 19.

Support Your Local Brewery

BA Board of Directors Chair Sam Calagione calls for action In a YouTube video released July 20 Dogfish Head's Sam Calagione, Board of Directors Chair for the Brewers Association since March, implores craft beer drinkers to become a Support Your Local Brewery (SYLB) Beer Activist. Members of this community will receive an e-mailed







23 for a special flight of the brewery's Ex Umbris Stout, the whiskey barrel-aged version Torulus and the North Park restaurant's house (b)urbn.

Ballast Point Brewing & Spirits has embarked on a "one barrel: three products" projects where a white American oak barrel housing Three Sheets Rum for two years was emptied and subsequently filled with the brewery's Victory At Sea Coffee Vanilla Imperial Porter for 1.5 years. On June 6, the barrel was again emptied, and a limited amount of this barrel-aged beer will be released at select events this fall and winter. Two years from now, more Three Sheets Rum from the same barrel will be bottled.

Governor Jerry Brown recently signed Assembly Bill 1812 that ensures beer aged in used repurposed empty wooden barrels will continue to be taxed, licensed, regulated and labeled as "beer" throughout California. The bill will become law January 1, 2013. The California Craft Brewers Association sponsored the bill due to the concern that current law creates legal ambiguity on how wooden barrel-aged beers are to be defined and categorized for purposes of taxation and regulation. Because barrel-aged beers receive some of their flavor from the alcohol in the wood, they could be considered distilled spirits and taxed at a much higher rate. Thanks to Governor Brown, this won't happen. Cheers!

Sessions Public is hosting a pop-up "beertail" competition starting July 30 and continuing every Monday in August. Bartenders from five locations around San Diego will combine Zaya Rum with a beer from the taps or beer engine, plus any other ingredients, for the chance of having their creation featured on the Ocean Beach brew hall's menu indefinitely. The bartender who sells the most drinks on their given Monday wins; view the schedule on the West Coaster event calendar.

Can You Dig It?

Bottlecraft to showcase beer can art until August 24 Local photographer John Schulz has done work for AleSmith, Ballast Point, Port Brewing/The Lost Abbey, Pizza Port, Stone and White Labs. For the last two years, he has also been working on a project inspired by American pop art in the 1950s and 1960s that celebrates the art and design of the beer can. Since its introduction, "the beer can has not only become a signature of the beer it contained, but also a symbol of American culture and a highly researched, stylized piece of advertising art," according to Schulz. You can view more cans at AmericanBeerCan.com,



display at Bottlecraft and AmericanBeer-Can.com. Photo courtesy John Schulz







Tons of Beer! Great Prices!



3310 Via De La Valle #B, Oceanside, CA 760.722.2337





Every Monday & Tuesday \$4 drafts from 4pm - close

Happy Hour from 4pm-6pm Wednesday - Saturday

Over 100 bottled beers from California and Oregon



Liberty Station 2855 Perry Road (619) 795-6000 Solmarkets.com





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. 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 an editor for Zagat; 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 West, Beer Magazine, Imbibe and Wine Enthusiast as well as local outlets including San Diego Magazine, The Reader, Edible San Diego, Pacific San Diego, Riviera, San Diego Home/Garden-Lifestyles and U-T San Diego.



A Brassy Business Move

WineSellar and Brasserie adds craft beer to the mix with addition of The Casual Side

By Brandon Hernández

s a member of San Diego's restaurateur community, Gary Parker is anything but green. Red and white are the colors he's most associated with as the oenophile behind Mira Mesa's venerable WineSellar and Brasserie.

Originally established as a wine storage, retail facility and restaurant back in 1988, Parker's baby has matured like an exquisite bottle from Chateau Latour into a fine dining spot, despite being tucked away in an inauspicious two-story business suite. It has enjoyed a healthy foodie following and carries cred as one of the longest continuously operating gourmet spots in San Diego.

Great flavor and quality in an industrial park setting? Sounds like the majority of the county's craft breweries. With that parallel, it's fitting that Parker has expanded WineSellar and Brasserie to include a new component, The Casual Side café (9550 Waples Street #115). The space seats 40 and abuts the north end of the first floor wine shop. It features a full bar and wines by the glass, but make no mistake, The Casual Side is focused on craft beer.

The initial bottle list—curated by Shadia Alame, WineSellar's buyer—is a mixed bag that includes many styles. Germanic lagers from Hofbrau and Weihensetphan share space with English ales from Samuel Smith and Fuller's; St. Bernardus and Dupont represent Belgium. Local brews are also represented from Mission Brewery and Stone Brewing Company.

The draught list is five-deep, stocked with beers from local breweries within 10 miles. One of those breweries, AleSmith, has two beers on, because their tasting room is a favorite off-hours hang for WineSellar's chef Alfred Fierro.

Dishes prepared at The Casual Side give visitors a taste of the kitchen that's won raves for classic dishes like filet mignon with melted leeks and porcini mushroom, and sauced rack of lamb. Fierro and company know their stuff and they're not dumbing down the downstairs bill of fare one bit. Most of the dishes avail-



The Casual Side in Mira Mesa is a great new addition to long-standing WineSellar and Brasserie. Photo by Brandon Hernández

able at the cafe are also available on the brasserie menu. Visitors to The Casual Side can down a pint of Hacker-Pschorr Weisse with house-made duck sausage and braised white beans with spicy mustard and pancetta. The richness of herbed garlic butter coating plump escargots is best cut with a Ballast Point Sculpin IPA.

Everyday dishes like bruschetta, flatbreads, paninis, wings, tacos and popcorn are prepared with seasonal ingredients and conceptual twists. The popcorn is gussied up with truffle salt and truffle oil, while tacos are stuffed with succulent duck confit, house-made salsa and radish salad. Instructions for the truffle popcorn, plus warm potato salad with fried egg, leeks and frisee are available on west-coastersd.com (search Plates & Pints).

Parker's foray into craft beer isn't

Duck Confit Tacos with Salsa Rioja and Radish Salad

Yield: 4 servings

2 cups kosher salt

1 cup granulated sugar

1 tsp black peppercorns

2 duck legs with thighs attached

½ tsp crushed red chili flakes

1 quart rendered duck fat (or olive oil to substitute)

corn oil for frying 16 miniature corn tortillas Salsa Rioja (recipe follows) Radish Salad (recipe follows)

1 lime, quartered

Combine the salt, sugar, peppercorns and chile flakes in a large bowl. Place the duck legs in a small baking dish and cover with the salt mixture. Let stand for 2 hours.

Remove the duck legs from the dish, rinse well and pat dry. Place the duck legs back in the dish and cover with the duck fat. Cover the dish with aluminum foil and place it on a stovetop burner over low heat for 4 hours. Remove the duck legs from the fat and let cool. Once they are cool enough to be handled, remove the meat from the bone, shred and set aside.

Add a thin layer of corn oil to a skillet. Add the tortillas and fry, 20 to 30 seconds per side. Remove the tortillas from the skillet and drain on paper towels.

To serve, stack two tortillas and arrange the duck meat in a line along the center of the stack. Spoon salsa atop the duck and top each tortilla with the radish salad. Place two tacos on a plate, garnish with a lime wedge and serve immediately.



Try your hand at creating these duck confit tacos at home. Photo by Brandon Hernández

limited exclusively to The Casual Side; he plans to expand his offerings in the brasserie when he adds more taps later this year. He's also teamed up with Craft Beer Connect (www.craftbeerconnect.com) to offer patrons suds as part

of the Beer of the Month Club.

The Casual Side is open from 4 to 6 p.m. Tuesday through Friday, though Parker says that if someone wants a beer, they're welcome to stop in.

Salsa Rioja

- 1 cup dried Anaheim chiles
- ½ small yellow onion
- 2 cloves garlic
- 4 tsp water
- 1/4 tsp fresh ground black pepper
- 1/4 tsp onion powder
- 1/4 tsp paprika
- salt to taste

Add the chiles, onion, garlic and water to a saucepan over medium low heat. Let simmer for 30 minutes. Transfer the mixture to a blender. Add the pepper, onion powder, paprika and salt and blend until all of the ingredients are completely incorporated. Serve.

Radish Salad

6 red radishes, shaved or thinly sliced

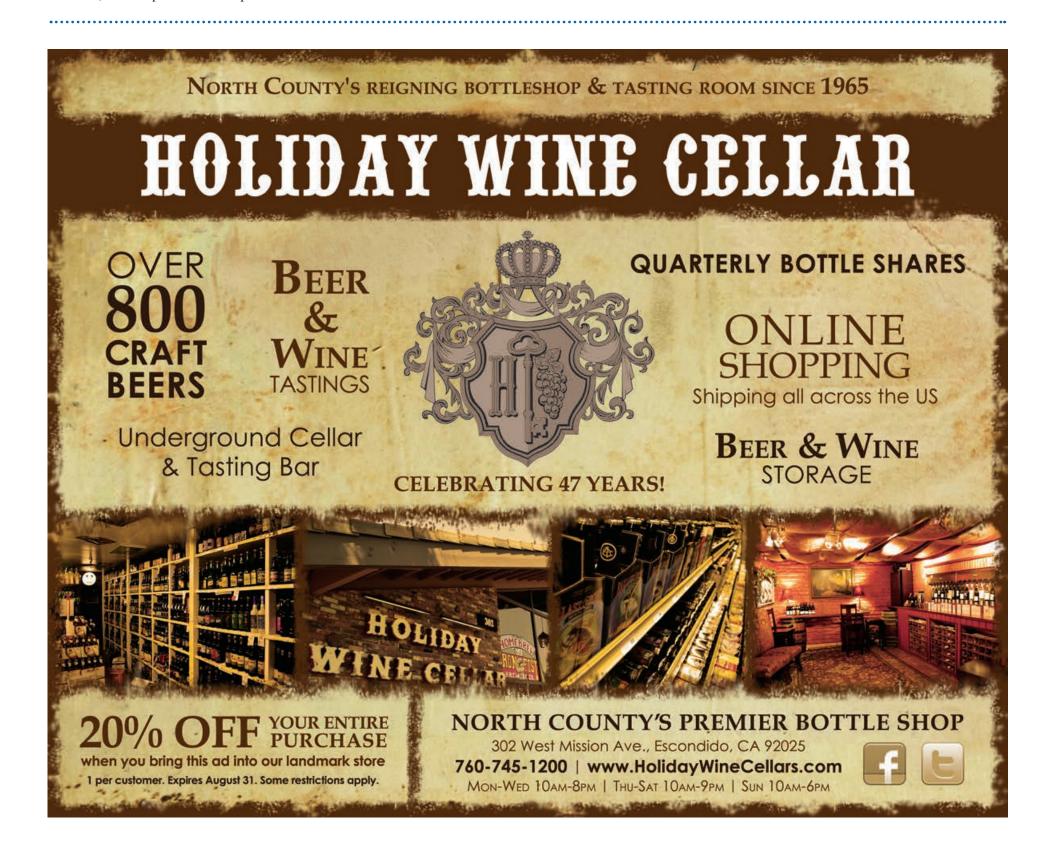
- 1 jalapeño pepper, stemmed and thinly sliced
- 1 handful cilantro, chopped

fresh squeezed lime juice to taste

salt and fresh ground pepper to tatste

Combine all of the ingredients in a bowl until completely incorporated.

-Recipes courtesy Alfred Fierro



UPCOMING BEER EVENTS



The craft beer events listed on this page are just a fraction of the amount we have on our constantly-maintained online calendar. Check out more great happenings at westcoastersd.com/event-calendar, and remember that it's free and easy to submit events at your bar, brewery or bottle shop. Let the fun begin!

Wednesday, August 8

Drink the Point – Point Loma/Ocean Beach

Founded in May by Point Loma native and Sessions Public owner Abel Kaase, Drink the Point showcases some of the best craft beer spots that Ocean Beach and Point Loma have to offer every second Wednesday of the month between 7 and 11 p.m. Two buses from the Brewery Tours of San Diego fleet shuttle beer fans — for free — between these seven locations: Sessions Public, Raglan Public House, Newport Pizza & Ale House, Pizza Port Ocean Beach, Slater's 50/50, The Pearl Hotel and Harbor Town Pub.

Thursday, August 9

LOVELIKEBEER "Les Bon Temps" @ Local Habit

Local Habit's Chef Nick Brune will pair Creole-themed vegan cuisine with beer from Placentia, California's The Bruery for this one night-only (4:30 p.m. - 11 p.m.) event. 10% of proceeds from this communal seating, no prix fixe-style dinner will benefit San Diego Roots Sustainable Food Project, an organization LOVELIKEBEER founders Derek Humbard and Kory Stetina believe in. To whet your appetite, check out Dish #3/5: Beer-battered avocado with tomato deduction and corn glaze, paired with The Bruery's Hottenroth, a tart 3.1% ABV Berliner Weisse. View the rest of the dishes and pairings on LOVELIKEBEER's Facebook page. And for you fervent beer hunters out there, rumor has it a brand new beer from The Bruery will be served on cask...

Sunday, August 12

3rd Annual Motor Union Car Show @ Green Flash

The entirety of Green Flash's parking lot, tasting room and brewery cellar will serve as the ultimate showroom for more than 150 cars, including classics, domestics, drift cars, imports and other rare and custom cars. Brewmaster Chuck Silva has crafted a special beer – Rumble Seat – to be released at the event. The beer's name references the rumble seat found in old 1930s roadsters, and will hold true to German Oktoberfest roots as a 5.5% ABV amber lager with a toasted malt zing that's kicked up by the hops. Admission to the event (11 a.m. - 6 p.m.) is free.

Monday, August 13

Twin Oaks Golf Brewery Tour

Beer and golf go together like, well, beer and golf, and Twin Oaks Golf Course in San Marcos invites you to play a round while sampling two 3 oz. beers from nine local breweries: Stone Brewing Co., Karl Strauss Brewing Company, The Lost Abbey, Oceanside Ale Works, Stumblefoot Brewing Co., Aztec Brewing Company, Latitude 33 Brewing Company, Mother Earth Brew Co. and Iron Fist Brewing Co. The \$99 price tag also includes green fees, cart, range balls, souvenir tasting glass as well as on-course contests and food stations. Tee time is 1:30 p.m.; sign up by calling Twin Oaks at 760-591-4700.

Thursday, August 16

Monkey Paw Beer Pairing Dinner @ Sea Rocket Bistro

Meet Monkey Paw Pub & Brewery owner Scot Blair and brewer Derek Freese at this one night-only event; all four pairings will be available a la carte, cost between \$10-\$15 and include a 6 oz pour. Pairing 1: Raw oysters with lime cilantro ice, duck cracklin and chile; paired with Monkey Gose Bananas. Pairing 2: Albacore sashimi with pickled avocado, watermelon radish, mango vinaigrette and pineapple; paired with Pineapple X-Press XPA on cask. Pairing 3: Sous vide smoked corned beef with Kansas City-style BBQ sauce, plus baked beans with duck confit; paired with Sweet Georgia Brown. Pairing 4: Butterscotch cheesecake with orange marmalade; paired with Rich Man's IIPA. Recommendations are recommended by calling 619-255-7049.

Saturday, August 18

Stone 16th Anniversary Celebration & Invitational Beer Festival

Since the first Stone Anniversary Celebration, more than \$1,000,000 has been raised for various charities. This year's festivities benefit the San Diego County Chapter of the Surfrider Foundation, The Boys & Girls Club of San Marcos, The Palomar Family YMCA, and Fight ALD. There are two \$40 sessions, one from 11 a.m. - 2 p.m. and the other from 3 p.m.- 6 p.m., and each include a commemorative 16th Anniversary tasting glass, ten 4 oz samples from more than 40 breweries, free homebrewed sodas, samples of Mike's Beer Cheese and Arrogant Bastard Ale onion rings. The all access pass that gets you admission into both Saturday sessions is already out, but the \$75 Brewers Reception the night before is not; this ticket boasts unlimited tastings of special beers, allyou-can-eat complimentary gourmet food from local restaurants, live music and the opportunity to meet world-class brewers. Designated driver tickets are available at the door for \$10, or \$25 for the Brewers Reception; visit stonebrew.com/anniv/ to learn more.

Saturday, August 25

Pick From Five Events

The conference portion of the second annual **Beer-Con**, following Friday's optional brewery tours, will begin with a keynote address on the localization of beer from Julia Herz, Craft Beer Program Director at the Brewers Association. From there, choose between two speaking tracks featuring industry experts before the 'tap haven' of unlimited tasters from 13 California breweries. Breakfast snacks, lunch from Sweiners and Casanova Fish Tacos plus beer pairings during the mini-festival included. Learn more at beer-con.com.

The first annual **Mira Mesa Beer Fest** at Walker Community Park will focus on breweries from the central San Diego neighborhood, with proceeds benefiting the Mira Mesa Chamber of Commerce. VIP tickets (\$30 versus \$20 General Admission) include an extra hour of beer sampling beginning at 1 p.m., two bonus taster tickets (12 in total) and in-and-out privileges. Live music on the San Diego CityBeat stage and food trucks MIHO Gastrotruck and Devilicious round out the afternoon. Tickets are available at miramesabeerfest.com.

A live art show and great beer will pair up at **Stumblefoot Artists' Night**, beginning at 3 p.m. Local artists David Lozeau (davidlozeau.com), Jay's Gemstone (facebook.com/jays.gems) and Pinstripe Chris (pinstripechris.com) will demonstrate their craft in the San Marcos tasting room. Southern style food-for-purchase will be available from Stumblefoot Brewing Company's neighbors Daisy's Cajun Kitchen.

One of the first local wet hop beers to market this year, **Hess Brewing Anno Duo**, will be released at the brewery's second year anniversary celebration. Brewed with fresh Chinook and Cascade hops driven down overnight from Chico, California's North Country Hops, this IPA will likely be snatched up quickly. Giveaways, raffles, live music and food from MIHO's Stand & Deliver cart will ensure a good time is had by all.

Aztec Brewing Company is busy transitioning from a 3.5 BBL system to a 15 BBL one, but that won't stop them from throwing a big one year anniversary party. Brewer Rob Esposito is working on an undisclosed beer for the occasion, special anniversary merchandise will be available for purchase and local Encinitas band The Blue Moonies is scheduled to perform.

Wednesday, August 29

Deadline for Wild Willow Farm Homebrew Competition

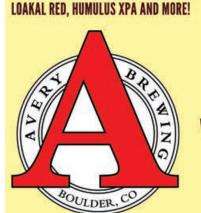
On Saturday, September 29 the local farm located 15 minutes south of downtown San Diego will host a 5K trail run/walk, along with a chili cook-off and homebrew competition. In order to take place in the AHA/BJCP sanctioned contest, you must register online before August 29 at sandyfeetevents.com/wild-willow-farm-5k/. The cost is \$7 for the first entry and \$5 for the second. After that, each entry is free, and homebrewers can submit up to 12 beers. At this website there are also links to register for the 5K and/or purchase tickets for the chili & brew fest.



Brandon Sieminski from Iron Fist (left) and Mike Hess from Hess Brewing (center) discuss opening a small brewery with Beer-Con organizer Michael Bowen at last year's event. Photo by Ryan Lamb



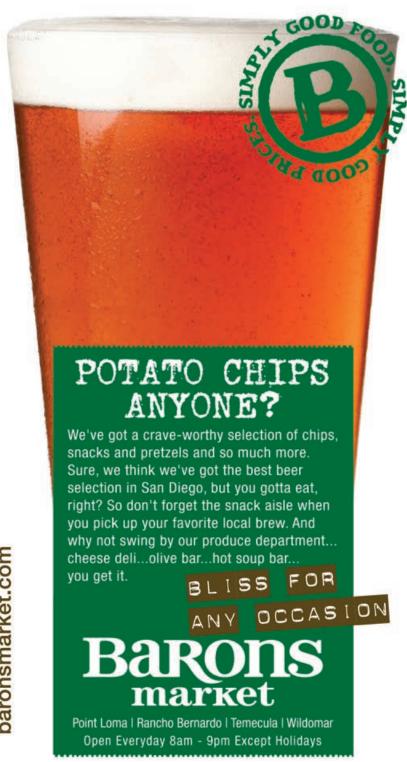




AVERY BREWING NIGHT AUGUST 22 @ 5PM

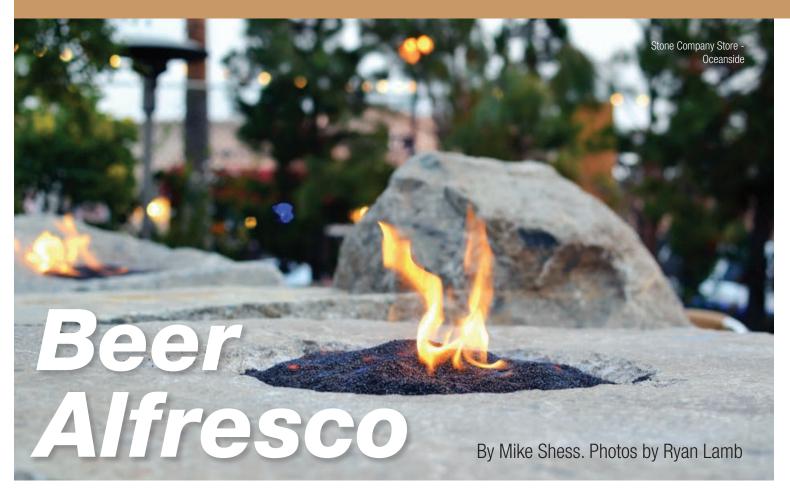
MINI 16-TAP TAKEOVER NIGHT. ON DRAFT MEPHISTOPHELES' STOUT, SAMAEL'S, BEAST, KAISER KARMA, SALVATION AND MORE!

16761 BERNARDO CENTER DR. SAN DIEGO, CA 92128



baronsmarket.com

West Coaster



t's no secret
that San Diegan
weather rocks.

Combine the sunshine
with some of the
planet's finest beer
and you've a recipe for
good times. I dug into
our online directory
(westcoastersd.com/
directory) to develop
this collection of fine
establishments with
outdoor patio seating
and craft beer. Enjoy.

Hay Fuego

Patios with open flames

La Jolla Brew House - There's a dog-friendly patio with a fire pit, television, and comfortable seating to eat good food and gulp from a decent beer list. May have house beer.

Main Tap Tavern - El Cajon's craftiest beer bar has 24 taps and offers weekly casks; there's a cool back patio area with murals and small fire pit.

Pacific Beach Fish Shop - Seafood lovers rejoice. Here, there's cooked-to-order, customizable fish plates, local drafts, and a fire put on the patio next to a huge marlin sculpture.

Stadium Sports Bar - Long fire pit surrounded by seats, play-room for the youngins, good food, and in-booth televisions set this bar apart.

Stone Company Store Oceanside - The Stone Empire's latest colony rocks a rock garden and World Bistro-esque fire pit in the center, along with super-fresh Stone beer.

Open-air Ambiance

Patios with the best mood

Coaster Saloon - Steps from the beach and across from the Coaster station, this Mission Beach spot sports a growing craft beer program with a huge projector-powered Wii Sports screen outside.

Hillcrest Brewing Co. - The new, hetero-friendly brewpub is now brewing with house and guest taps served alongside tasty pizzas. Try the Meat Packer pizza with a pint of the Pearl Necklace. Bonus points if you're able to complete that order with a straight face.

Karl Strauss La Jolla - Upscale Southern California living at its finest; Karl's Wall St. location recently got a facelift and is looking awesome.

Karl Strauss Sorrento Mesa - Located in the heart of Qualcomm City, "Building K" contains a Japanese garden complete with koi fish and Karl's freshest.

Raglan Public House - A block from the OB pier, a seat outside at Raglan promises authentic SoCal beach vibes and views, dude. There's pitchers, steins, and monthly Tap Takeovers. Sierra Nevada is next up on August 22.

Station Tavern - Situated upon what was once a turn for the 30th St. trolley cars of South Park's past, this cool spot serves tasty burgers and drinks with a family-friendly patio that's adorned with hop vines.

Stone Brewing World Bistro & Gardens - This is the gold standard of beer patios: firepits, lasers, frogs, lawn chairs, koi fish, local food, and Stone beer fresh from the source.

Urban Solace - For a bit of Bourbon St. on 30th, check out their small but solid draft lineup with amazing food. Don't miss the Bluegrass Brunch held outside every Sunday from 10 a.m. to 2:30 p.m.

Function over Form

Simple patios that get the job done

Bruski House - A stone's throw from Ballast Point Scripps Ranch, Bruski focuses on no-frills craft beer and pub food.

Callahan's Pub - San Diego Brewing Co.'s sister location, this Mira Mesa neighborhood spot has been in business since 1989.

Gordon Biersch - Avoid the garlic-fry aroma by taking refuge in the nice green patio outside. We're fans of GB's Pilsner, also.

Lumberyard - Beer Queen Laurie Delk of 100 Beers.30 Days blog

(100beers30days.com) watches over Lumberyard's strong craft beer and food program with a dog-friendly outdoor patio in Encinitas.

Phileas Foggs - Poway's reigning craft beer bar, Phileas Foggs has a huge bottle selection along with mostly local taps in a soccer-bar setting.

Regal Beagle - This quintessential neighborhood pub slings sausage sandwiches and has a spin-the-wheel to decide your next draft selection. There's a few seats outside for fresh air.

San Marcos Brewery & Grill - This San Marcos institution has been around for almost two decades. Simple, tasty pub food and respectable house beer to match.

The Local - On the outskirts of the Gaslamp and next to the trolley tracks, Local's patio has good people watching and is a nice change of pace from the Downtown scene.

Best View

Take in a feast for your eyes and stomach

California Kebab - It's our cover photo for a reason. With kebabs, a generous tap list, honest pints, pitchers, and one bad ass patio, soon, the in-house brewery, Amplified Ale Works, will fire up to complete the slick beachside beer stop.



Pacific Beach Ale House - The third floor patio fills up fast for a reason. Bear witness to the mighty Pacific behind a 22 oz mug of house-made beer and a menu of damn good food.

The Grill at Torrey Pines - Simple, effective draft selection with upscale food in a casual setting. The patio overlooks the majestic South Course and is shaded by Torrey Pines.

Brewery Patios

Fresh beer combines with fun patios

Alpine Beer Co. - SD Beer's ashram is located in a tiny, nondescript strip mall high in the eastern mountains of the county. Pilgrims to Alpine's pub patio are rewarded with fresh pints of Nelson and tangy BBQ. Namaste.

Back Street Brewery - The outside area of Back Street has a firepit and a bead on the movie-going crowd next door. Be sure to check out the cool brewhouse setup inside.

Breakwater Brewing - Excellent brewpub run by former Pizza Port employees featuring house beers and several guest drafts. It's worth a visit if you're looking for good eats and drinks in Oceanside.

Ballast Point Scripps Ranch - Just opened. Now, if it gets too crazy inside Ballast Point's very popular tasting room, you can catch a breath of air while enjoying a fresh Sculpin.

Coronado Brewing Co. - There's a lush green patio nestled in Coronado's

lodge-like brewpub where you can drink a glass of fresh Idiot IPA and then walk down the block for the best view of San Diego's skyline.

Green Flash - GF's patio has picnic bench seating, string lights, a separate smoking section, and a space for food trucks to pull up and dish out the good stuff. Flash of genius, indeed.

Karl Strauss Colombia - Karl location #1 has been serving San Diego craft for almost a quarter of a century. There's great outside seating for lunch or dinner.

Pizza Port brewpubs - Every Pizza Port has a patio. Carlsbad has the largest, followed by Ocean Beach, and then Solana. Palm-tree umbrellas protect award-winning brews from the destructive sunlight.

Rock Bottom La Jolla - This award-winning craftsman lodge of a brewpub serves up awesome beer with Rock Bottom's solid food. The patio is located right next to the brewhouse and diners bask in shade that's partially provided by the grain silo.

Societe Brewing Co. - They took a cue from Green Flash's patio and left some space for food trucks to pull up. The patio's small but the tasty beers are anything but.

Good People Watchin'

View the human parade from behind a pint

Downtown Johnny Brown's - 25 years young, DTJB's is situated in the same development as San Diego City's administration building. Enjoy a power lunch with politicos while sipping from some of the oldest craft beer accounts in the county.

country, EZ's patio sits upon 30th St. and is fueled by an excellent craft beer and cocktail program.

El Take It Easy - Farm-to-table cuisine inspired by Ensenada's wine

Little Piggy's BarBQ - Located within the Coronado Ferry Landing development, Little Piggy's has a patio where you can watch locals, tourists and ducks walk by, with San Diego's skyline as a backdrop.

Proper Gastropub - The second story sports deck is located next to Petco's Park at the Park, and provides a great view during a Padres game. They also have beer tubes.

Tiger!Tiger! - On the fringe of North Park's gentrification is Tiger's patio on El Cajon Blvd. You can catch glimpses of how ghetto North Park used to be with a pint (or stein) and a banh-mi sandwich. And there's a back patio coming soon.

Most Beer

Flex your palate in open air

KnB Wine Cellars - Between the draft and bottle selection, KnB has more beer than you can shake an empty tulip at. It has a simple, green-trimmed patio filled with the mellow Del Cerro crowd.

O'Brien's - The no-frills patio located in the heart of Kearny Mesa is powered by O'Brien's outstanding kitchen, draft and bottle selection. Bottles of beer are available to-go.

Public House- They've got an "80 Beers in 80 Days Club" where you can earn cool prizes, a huge bottle list, great draft selection and plenty of outdoor seating.

Slaters 50/50 - Slater's beer selection is obscene with 111 taps total. Warning: stay clear of the belly-filling food if you're fixing to drink a lot of beer. *West Coaster* research claims that one— albeit delicious— 50/50

12-60

burger holds as much mass as 4-5 pints.

Toronado - Arrive early with a group, secure a table out back on the covered patio, and take turns sending someone in for drink orders. There's nothing like poppin' bottles in the back of Toro.

Best Food

Fun for foodies in open air

Counterpoint - Working class chic in Golden Hill. Craft food and beer in a hip, artistic setting spills out onto a small but fun patio.

Kecho's Cafe - From the purveyors of Olive Tree Market & Tasting Room comes Kecho's, the staple market's new neighbor. They're offering exceptional Mediterranean cuisine alongside a small but worthy draft lineup.

Phil's BBQ Sports Arena - A San Diego institution with damn tasty, affordable eats. Not the largest draft selection, but plenty of local offerings.

Ritual Tavern - Hand-made local food in an old world-styled pub with a dining room, bar, excellent biergarten out back and two separate patios out front. Most importantly, they have an impressive draft and bottle selection.



Small Bar - Fittingly, Small Bar has a small patio. Bonus: it's dog-friendly. The monthly Beer for Breakfast event highlights a brewery, and tasty food completes one of the best beer brunches in town. Next up is Malheur on August 18.

The High Dive - String lighting illuminates the patio at this San Diego Chargers bar. it offers huge plates of flavorful food and a good draft selection. Located in Bay Park.

URGE Gastropub - Gourmet burgers with 51 taps and a dangerous bottle list, and they frequently throw awesome brewery-specific events. Check out Bruery night on August 16, Avery on the 22nd, and Firestone/Dogfish Head Tap Takeover on September 10.

Added Bonus

What makes a great place better? Sitting outside.

Churchill's - English pub in the middle of San Marcos. They've got the best chicken wings in the county (according to WC), 50 craft taps, bottles, and a small patio out back.

Firefly - Located in the Dana Hotel complex, Firefly's patio overlooks Mission Bay. All the taps are local, and they source veggies from their own garden

Hoffer's - It's a cigar bar with a craft beer problem. Outside there are seats, televisions, and ashtrays that invite you to light up and stay a while.

Press Box - This very respectable sports bar has a cigar-friendly patio outside, strong craft selection, and gourmet bar food thanks to Chef Jesus Frias, formerly of La Jolla's La Valencia hotel. Reserve the private room for your NFL fantasy draft.

Randy Jones BBQ - Another great sports bar. The inside bar has news-room-style projector broadcasting numerous channels simultaneously. Outside, the chic patio has bar access/seating, a few televisions, and plenty of seats.

Sinbad's Cafe - The best draft lineup ever seen at a hookah bar, Sinbad's is located right on Garnet in Pacific Beach with a patio overlooking (and sometimes participating in) the revelry.

Wet Concrete

Newest patios in town

98 Bottles - Take a break from the live music in The Back Room while

munching on a flatbread in Little Italy.

Clem's Tap House - Read more about this new local spot offering beer flights in Jeff Hammett's Beer & Now column, page 4.

Cueva Bar - Adams Ave's Cueva just opened their new patio. Try the Chilaquile Flatbread with Duvel Single.



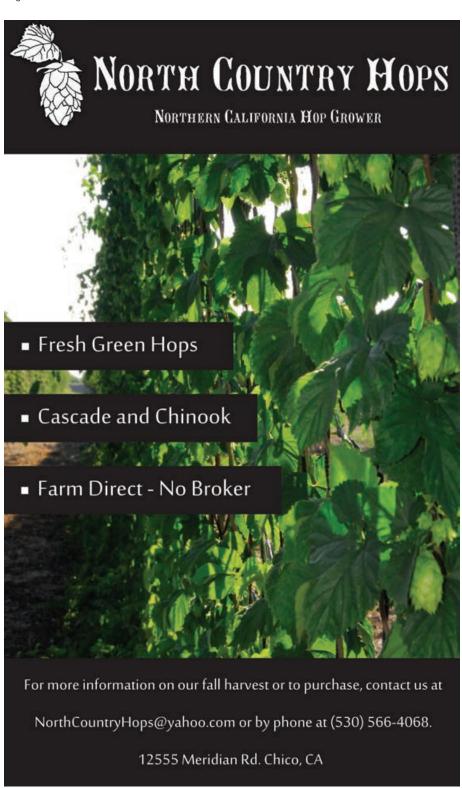
Karl Strauss 4S Ranch - The newest brewery restaurant in the Karl universe, this location houses a 7 bbl brewhouse. The soft opening happened on July 31.

Mother Earth Tap House - Main St. Vista's new hot spot, MEBC, now has a huge tasting room with comfortable open-air, belly high tables and chairs.

Sessions Public - Ocean Beach's craftiest food and beer spot now boasts more space with a new porch.

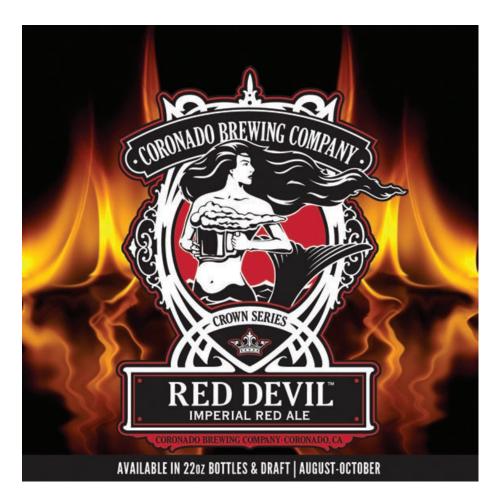
The South Park Abbey - Check out the Abbey if you haven't been lately. Their new patio is opening this August where you can enjoy some seriously tasty chicken wings (\$7 during happy hour), and \$1.50 craft beers until 7 p.m. on weekdays.

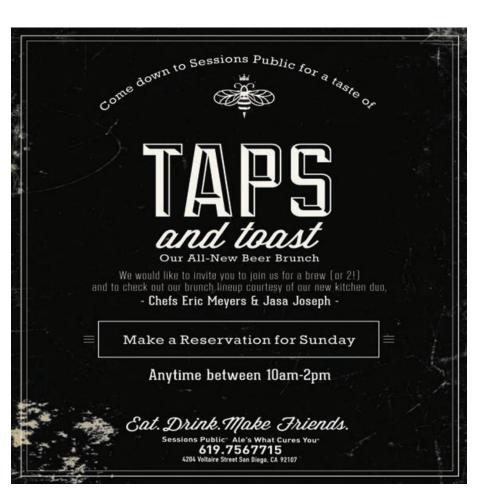
Missed something? Send an email to mike@westcoastersd.com. These locations and more are visible online at westcoastersd.com/directory











Picking Local Hops Four SD County farms feed frenzy

By Ryan Reschan

o question about it, San Diego likes hops. Lots of hops. Be it IPAs, double IPAs, red ales, barleywines, whatever – our beer locally tends to be hopped more than other parts of the country. Now it's being taken to the next level by local farmers growing hops for local homebrewers and breweries.

American hops are predominantly grown in Washington and Oregon in the United States but in San Diego farms in the northeastern part of the county have sprouted up in the last few years.



Hops on the bine at Bear Valley Organic Farms

The major farms selling hops to brewers include Star B Buffalo Ranch & Hop Farm in Ramona, Steadfast Hop Farm and Bear Valley Organic Farms in Valley Center, and Hopportunity Farm just outside of Julian.

At an altitude of 4,000 feet and in their fifth year of growing, Hopportunity Farm has released their schedule of picking times for this year's crop. So far August 4th, 12th, and 19th from 11 a.m. To 4 p.m. have been confirmed with later dates subject to availability. The farm grows Cascade, Nugget, Brewer's Gold, Magnum, Centennial, Goldings, Willamette and a local varietal they say was brought to Julian by gold miners in the 1890s. The latter variety could be an interesting experiment for homebrewers wanting to try something different. Pricing is \$1.50 an ounce or \$20 a pound. Before heading out to the farm, contact Phil Warren at pwarren@san.rr.com or call 858-735-2977 to make sure someone is around to help you pick the hops as days and times are subject to change.

Star B Buffalo Ranch & Hop Farm has been providing hops to breweries and homebrew shops around the county for a few years now. Most recently their hops have been tasted in Julian Brewing Company's beers and in the past been used by Karl Strauss and San Diego Brewing Co. Their crop of Willamette did not produce this year but Cascade and Nugget can be bought for \$20 a bine (or less depending on the bine growth). This will allow brewers to pick the hops on their own time in the comfort of their chosen location while being able to keep the bines (the vine like climbing stem of the hop) for making reefs for the holiday season. Their hops are grown to organic standards but they have yet to get certified due to the cost involved. In the past, their hops have been packaged for sale at local homebrew shops such as Mother Earth, Best Damn Homebrew Shop, and The Homebrewer. "Hop growlers" will be also be for sale, packaged hops sold in food safe buckets with some of last year's crop, for a discounted price. Before heading up to the farm, give them a call at 760-789-8155 for pickup times and availability.

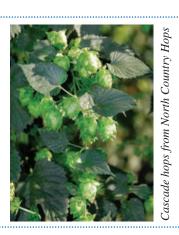
Bear Valley Organic Farms is in year two of growing with eight varietals among their 250 plants. They are in process of getting certified USDA Organic for their 2012 crop of Cascade, Centennial, Chinook, Columbus, Glacier, Magnum, Nugget, and Willamette. For homebrewers, you'll likely find their hops coming in 2 oz. packages at shops like Mother Earth and Smoking Beaver, but picking your own is going to depend on when the hops are ready for harvest. As far as tasting their hops in local commercial beers, it will depend on their harvest. Samples from last year's crop were sent out locally and organic breweries seem interested once they are certified. For more information, contact Bear Valley at info@bearvalleyorganicfarms.com or call (760) 609-4677.

Rachelle Smith co-founded Steadfast Hop Farm with her boyfriend Clint Wilkerson in March 2011 and was featured back in the 'Ladies of Local Beer' feature in the March 2012 *West Coaster*. Like Bear Valley, Steadfast grows eight varietals of hops – Cascade, Centennial, Chinook, Columbus, Glacier, Nugget, Magnum, and Willamette - among roughly 500 plants. They are currently using their own hop-dryer for packaging the hops in 2 oz "Hop Grenades" that have been found at local homebrew shops Mother Earth and Smoking Beaver. To know the bittering content of their hops (in % alpha acid), they are getting them tested by the Organic Chemistry Department at CSU San Marcos. Email them at steadfasthops@gmail.com for more information on availability.

While local hop farmers cannot compete with the likes of Hopunion yet, in terms of volume and price point, the ability to visit the farms locally and get fresh hops straight from the bine is something homebrewers can't get from the larger growers. Picking, packaging and testing for hops remains labor intensive for these new farms, so take a trip out to the northeast part of the county and help them pick what you can.

Wet Hop Beer Watch

Brewers around the county have already begun producing beers with fresh, "wet" hops from local and regional sources. Hess Brewing was the first out of the gate, using 60 pounds of Chinook and Cascade hops from Chico, California's North Country Hops in their second anniversary beer. Ballast Point, Port Brewing, Amplified Ale Works, Latitude 33 and several other breweries are scheduled to brew wet hop beers this year. Help us keep track of all the beers and their availability by visiting westcoastersd.com/wet-hop-beer-watch-2012



Voices of San Diego Beer

New documentary talks brewing history, culture

By Ryan Lamb

Mira Mesa tasting room. The 1 hour, 52 minute film discusses the history of brewing in San Diego with stories from many members of the craft beer community. DVDs and web downloads won't be available until October 11, the same day that the Great American Beer Festival commences, but until then there will be various screenings around the county. Check out sudscountyusa.com or the *West Coaster* website for those dates, and enjoy these perspectives from some of San Diego's early brewers:



RICH LINK was one of the first homebrewers in San Diego, president of QUAFF in the early 90s and a long-time local contributor to Celebrator. His view on the early days of homebrewing in the 1980s:

"At that time ninety-percent of the people were brewing beer with three pounds of extract and four pounds of corn sugar. It was cheap and easy and truly not all that great."



SKIP VIRGILIO was perhaps the first person to start brewing Belgian-style beers in San Diego. As head brewer at the now long defunct PB Brewhouse (closed Oct. '95), Virgilio's Belgian Strong Ale won the first GABF medal (and first gold medal) for any San Diego beer in 1994. That beer became the foundation for AleSmith's Horny Devil when Skip and fellow QUAFF member Ted Newcomb opened AleSmith in 1995/96 (construction/first batch). His reaction to the first AleSmith batch:

"Ted and I were standing and looking at this tank and Ted said, 'Wow, we did it...' and I was like, 'Holy crap, we got to sell this stuff. Who are we going to sell it to?' It was a pretty tough sell. There were places like O'Brien's and Pizza Port where we were friendly with those folks and they were going to take it from us whether it was good or bad. But then we got outside that small group of folks and we had to start knocking on doors and talking to people who had no idea what craft brew was and certainly didn't care."



PAUL HOLBORN was another early homebrewer who founded Bolt Brewing in Fallbrook in 1987. In 1985 he went to raise capital for a brewpub in the then-redeveloping downtown Gaslamp area, but did not receive a positive response from potential investors:

"The first question out of their mouths was, 'Is that legal? Can you actually do that? What do you use, bath tubs?'"



TROY HOJEL, former pro brewer at Cervecería La Cruda (established 1996 at 4th and Island), reflects on the process of opening the establishment:

"I lived above the brewery on 4th Street and at the time it wasn't the nicest of streets. I arrived under the impression that I was going to have some resources to help build this brewery, and once I realized (there'd be no help), we were jack-hammering concrete, doing everything!"

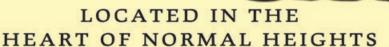
General information, quotes and screenshots provided by Sheldon Kaplan (Suds Director & Producer) and Jeff Troeber (Suds Assistant Editor)



Craft Beers,
Hand-Picked Wines,
Artisan Cider,
Mead and Sake

BOTTLE SHOP

- ~Over 500 craft beers available
- ~Re-modeled wine department
- ~Extensive glassware selection



3334 Adams Ave - Normal Heights 619.795.2463 - BineandVine.com



Join us in welcoming our new chef: Kyle Bergman

SATURDAY 8/4, 11PM
LIVE BLUEGRASS
WITH THE BIG DECISIONS

4095 30TH STREET SAN DIEGO CA 92104 RITUALTAVERN.COM





Photo: Kayla Coleman

Sam Tierney is a graduate of the Siebel

Institute and Doemens World Beer Academy

brewing technology diploma program. He currently works as a brewer at Firestone Walker

Brewing Company and has most recently

passed the Certified Cicerone® exam. He

geeks out on all things related to brewing,

beer styles, and beer history.



Hops Away! *Understanding hop aroma from concept to application*

By Sam Tierney

Northern Hemisphere, and pretty soon we'll be seeing this fall's new crop from suppliers. One of the coolest things that I've been able to do as a brewer is lay out about a dozen varieties of hops in whole cone form after the harvest, and go down the line, rubbing and smelling each in my hands in order to assess their aromas. When performing the so-called "rub test", we are getting a basic feel for the quality of the essential oils in the hops. These oils are what will eventually give our beer the hoppy aroma which is so highly sought after in styles like pale ale, IPA, and pilsner.

While the alpha acids that lend bitterness and anti-microbial properties to beer have traditionally been the most important characteristics of the hop to the brewer, aroma, in the form of essential oils, has never been far behind. The massive range of hop aromatic qualities is due to the whopping number of compounds identified within hop oil. In fact, over 250 distinct compounds have been identified. Of these, a much smaller amount are thought to play the dominant role in determining the character of hop aroma in a beer. Of this smaller number, they can be divided into lighter monoterpenoid oils such as myrcene, limonene, pinene, linalool, and geraniol, and heavier sesquiterpenes, of which humulene, caryophyllene, and farnesene are the most important. "Noble" hop aroma, which is so prized in European beers, is mostly characterized by humulene. The best hops in this regard are thought to be those with at least a 3:1 ratio of humulene to caryophyllene. These hops include the four main noble hops: Hallertauer Mittelfrueh, Tettnang, Spalt, and Saaz. Humulene is one of the heaviest oils, which partially explains its prominence in traditional hop aroma. Most European beers are only hopped in the boil kettle, which drives off most of the lighter oils.

Over the past few years, brewers have gone to great lengths to get more hop aroma into their beers, developing new techniques, and resurrecting others in order to maximize hop aroma. Brewhouse techniques like mash hopping, hop backs, and first wort hopping have seen some favor amongst brewers, but the overwhelmingly most effective way to get big hop aroma into a beer remains dry hopping. Dry hopping is defined as adding hops to beer in the fermenting, conditioning, or serving vessel. Adding hops directly to the beer for a period of steeping lasting from under a day to up to several weeks in some cases, allows the essential oils of the hops to diffuse into the beer in their purest state, unhindered by boiling or fermentation, but doesn't significantly contribute to bitterness because there is no isomerization of alpha acids. Dry hopping allows the lighter oils, myrcene often being the most abundant, to become a significant part of the oil profile in the finished beer, which is most often not the case with beers which are only hopped in the kettle, as these oils flash-off in a matter of minutes in boiling wort. "New World" hop aroma as exemplified in the "C" hops (Cascade, Centennial, Chinook, and Columbus) and other newer varieties, is simply best attained through dry hopping, as lighter oils are such a big part of the aroma that we are looking for.

While brewhouse hop additions are as easy as dumping a bucket into the open kettle or whirlpool, dry hopping brings with it a completely new set of hurdles that must be overcome. Since we are adding raw hops directly to beer, we have to be very careful



Attendees of the recent Craft Brewers Conference in San Diego survey hops from German growers. Photo by Ryan Lamb

about sanitation. Luckily, the only common organisms found on hops (enterobacter and bacillus) are not beer spoilers. Hops are an inhospitable host for beer spoilage organisms, for the same reasons that they act as a preservative when added to beer as an ingredient. Even so, you have to worry about contamination when opening a tank to add hops. The biggest issue with dry hopping however, is dissolved oxygen pickup. Oxygen is, along with light, the biggest detriment to beer flavor and stability. In particular, it works to degrade the very hop aroma that we are trying so hard to get by dry hopping! Therefore, specific measures must be taken when adding dry hops in order to minimize the amount of oxygen that gets in with the hops.

If whole hops are being used, they can be packed in a mesh bag and added to a secondary vessel which is then purged of oxygen

with carbon dioxide. Beer is then transferred in to the vessel and left to steep for several days. Sierra Nevada employs a rather ingenious method called the "Torpedo" which is a smaller vessel (essentially a hop back) which is packed with hops and purged of oxygen before having beer pumped through it to extract the oil via mechanical action. This agitation is beneficial when hops are used in their whole form, as the lupulin glands which contain the oil are still intact. This allows for a greater extraction of oil in much less time when compared to steeping a bag of whole hops.

Dry hopping with pellets is a different ballgame because the hops have been pulverized, rupturing the lupulin glands and making the oils much easier to quickly extract. When added to beer at fermentation temperatures, the oils from pellets can be almost fully extracted in a

matter of hours, instead of days. Other compounds in the hops are also more quickly extracted, which is why it is important to limit contact time with pellets, in order to avoid vegetal, and harsh aromas and flavors. The simplest way to dry hop with pellets is to open a manway or smaller port on top of the tank and pour the pellets in. The pellets will eventually settle out on the bottom of the cone of the tank and can be conveniently dumped out before transferring the beer out of the tank.

A more recent development on pellet dry hopping technology is the "hop cannon" which is a portable tank that is loaded with hops, purged of air, and then pressurized in order to shoot the hops into a fermentor through the blowoff arm. This system has a couple advantages over simply pouring the hops in the top: the system is completely closed and purged, which avoids introducing oxygen to the beer, and it also allows you to carry out dry hopping from ground level. After climbing on top of a 300 barrel tank with a couple hundred pounds of hops, that last point starts to look really good! In a matter of minutes, you can shoot hundreds of pounds of hops into a tank, and you don't even have to risk falling off anything.

While almost any hop variety can work for dry hopping, brewers have found some that have proven exceptional for the big, in-your-face aroma that we look for in West Coast-style beers. The classic varieties have been the "C" hops: Cascade, Centennial, Chinook, and Columbus (which also goes by Tomahawk and Zeus, or just CTZ as a general name). Cascade is the classic grapefruit, floral, spicy and citrus American hop, first used as a dry hop in modern craft brewing by Anchor in their Liberty Ale. Centennial has a fruitier citrus, floral, and pine profile, and sometimes reminds me of Fruit Loops cereal.

Chinook has a gnarlier, dank, spicy citrus, stonefruit, and pine thing going on, and CTZ is one of the top dank, spicy and herbal, almost garlic-like, in some cases, hops.

Moving on to other varieties – Simcoe, Citra, and Amarillo are other American hops that have become very popular for dry hopping. Simcoe is the hop that screams "pine forest" more than any other to me, but can also lend some nice floral and citrus undertones. Citra seems to be the "it" hop of the moment, lending, as its name implies, intense citrus, mango and passionfruit aromas. Amarillo can be counted on for strong tangerine and apricot aromas.

Two newer hops that are making big impressions these days are Sorachi Ace and Nelson Sauvin. Sorachi Ace was developed in Japan and has a crazy spicy, herbal lemon aroma that reminds some people of dill. Nelson Sauvin is grown in New Zealand and gets its name from its aromatic similarity to that country's Sauvignon Blanc wine. It has a very intensely grassy, tropical fruit – especially guava – and berry aroma that is becoming very popular as an alternative to more prevalent citrus and pine aromas.

As hop-forward styles like IPA continue to grow in popularity, we are going to see more and more hop varieties developed for their aromatic qualities. There are already a dozen newer varieties that I could have listed in addition to those above. Current varieties will also continue to evolve as they are grown by different farmers and harvested in different ways. As with other recipe facets, coming up with the perfect blend and balance of aromatic qualities and then executing it via the proper processes is the key to a great dry hop aroma. Now more than ever, the future is looking hoppy.



The Firestone Walker hop cannon uses low levels of CO₂ pressure to shoot pelletized hops into a fermentor after fermentation. Photo by Sam Tierney









Mexico's New Revolution Continued from Page 1

stout made by Cervecería Kili, and has the lightly roasted taste of a Turkish coffee which is popular in Mexico. The beer is flavorful without being heavy or viscous. Gris Carbon Rojo is brewed by Tres B from Mexicali and is a strong ale with sweet tones of piloncillo, Mexican sugar sought out by the artisan during the brewing process.

Mexican brewers' palates are responsible for the brewery revolution. Walter Soto, co-founder of Cervecería Kudos in Tijuana explains says the change started with homebrewers who took their operations to the next level. "[Mexican craft brewers began to set a standard of trying to make a better product, not better than each other, but as a whole. A year ago the quality of craft beer in Tijuana, across the board, wasn't what it is today," he says. "The craft beer movement in San Diego, and worldwide, showed the way to do something different." These feelings



were echoed by Morales, who said the brewery revolution in Mexico has an advantage that the American craft beer movement of the 1990s and early 2000s didn't. The Mexican brewer can learn from the success and the failures of U.S. craft brewers' practices, not just business-wise, but also in terms of craft beer culture. "Yes, U.S. marketing and brewing choices are influencing Mexican brewers, but the creativity and philosophy of craft beer brewers is also influencing us. Our philosophy is a part of that, to be an insurgent fighting against the tyranny of macro beer. We want to liberate people's palates; we say be an insurgent - drink craft."

Moreover, there is an example of this philosophy, and the two worlds coming together, in Ensenada. This is where Paul Woronicz, an American ex-patriot by way of Boston, has founded Old Mission Brewery. After homebrewing for over a decade, Woronicz decided two years ago to establish the first, and biggest, microbrewery in Ensenada. "I make beers with flavor and passion that you can drink," he says. "I want to make beer that is flavorful, but with drinkability in mind. I want our customers to have four or five beers without being overpowered by harsh flavors or alcohol content." When you hear "drinkability" you might think of a certain light macro, but that is far from what Old Mission is brewing. In fact, Woronicz brews beers with flavors familiar to Mexican's taste buds. Old Mission Brewery crafts tamarind and mango beers with house-made extracts.

So, will we ever get our hands on these amazing craft creations in San Diego, or the U.S. as a whole? The answer is yes, eventually. "We cannot yet export our beers due to legalities," says Morales. Currently, individuals can



lawfully cross the border with one liter per person, per month, of any alcoholic beverage. Additionally, though there aren't laws prohibiting the exportation of large amounts of beer, the way the laws are written doesn't make it feasible to export these craft creations. Soto says that exporting beer costs a 47 percent tariff. Despite this, Mexican craft brewers are pressing on. Insurgente hopes to launch in the U.S. by mid 2013, and Old Mission Brewery, under the name Ensenada Brewing Co., hopes to do so even sooner. Cerveceros artesanales in the la revolución cervecera have formed a united front called the Asociación de Cervecerías Artesanales de la Baja California, or, The Baja California Craft Brewer's Association. "As individuals we cannot accomplish what we can as a group," says Enrique Seamanduras, head brewer and co-founder of Zesde Cervecería in Tijuana. "As a group we have the city of Tijuana, the state of Baja California, and the country of Mexico supporting us. Baja California is becoming the state synonymous with Mexican beer."

Craft Beer Tasters



Gonzalo J. Quintero, Ed.D. is a doctor of education, craft beer blogger at craftbeertasters.wordpress.com, and host of the web series "Craft Beer Tasters" (youtube.com/user/ CraftBeerTasters). So far, there have been three episodes: La Bella Pizza in Chula Vista, El Duende Tequila in San Marcos and Toronado in North Park. Videos from Green Flash, Bottlecraft, Blind Lady Ale House and Hillcrest Brewing Co. are coming soon. Quintero and crew also recently debuted a "CBT Radio" podcast on their YouTube channel. Pictured is Dr. Q (left) with Paul Woronicz of the Old Mission Brewery in Ensenada.



NOW OPEN! 28 QUALITY CRAFT TAPS & SMOKED BBQ **HOURS** TUES-THURS 4-11PM FRI-SAT 1130AM -11PM **CLOSED MONDAYS** 6126 LAKE MURRAY BLVD LA MESA, CA 91942 WESTCOASTBBQANDBREW.COM 619-462-3660

Off The Beaten Path

New Escondido brewery to open soon

By Nickie Peña

n the West Coaster website you'll find that there are currently 31 breweries in planning in San Diego County. One of them, Offbeat Brewing Company, is hard at work putting the pieces of the puzzle together just one mile south of Stone Brewing World Bistro & Gardens in Escondido. I decided to interview Dan Reed, Marketing & Media Manager for Offbeat, to see how things are progressing, and what San Diegans can expect the newcomers.

First, the million-dollar question: When are you guys going to open? Well, that's become somewhat of

Offbeat Brewing Company's exterior. Photos courtesy of Offbeat

a running joke at this point, as almost anyone who's opened a brewery I'm sure can relate to. It always takes so much longer than you anticipate. I feel I can say with a fair amount of confidence that we'll be open and pouring beer sometime around late August.

You and Brewmaster/President Tom Garcia have both held previous positions in the craft beer industry. How has that helped you develop Offbeat?

One of the most significant advantages to Tom's experience is that he is a veteran commercial-scale brewer. Making the leap from homebrewer to starting a microbrewery can be an incredibly sharp learning curve, since you're now faced with entirely new challenges that come with increased volume and very different equipment. It can also be expensive, since it can be hard to know what you need vs. what other people just want to sell you. Tom has had so much experience brewing on a large scale that a lot of those challenges have been minimalized. For me, working for two excellent San Diego breweries (Stone and Green Flash) in the last five years has definitely provided a lot of insight on how I'd like our tasting room to run and feel, and on some of the more effective avenues for promotion. Honestly, though, I think the time I spent in the music industry before all that has been even more valuable. Mostly because I have cultivated a lot of talented, artistic friends that I can take advantage of for our media, but also because playing in bands I realized two things: you have to be very good at what you do, and you have to put your money where your mouth is with your crazy ideas. Both of those translate pretty well to craft beer, I think

What is the main inspiration for starting a brewery? Epiphany moment?

I think Tom would tell you that the "epiphany moment" was the first time he made his own beer. I think a lot of professional brewers would probably agree. Realizing you're able to create something you love is a pretty monumental concept. As far as the motivation to actually put it on the line and start something of his own, it was a result of his years of experience in the brewing industry as a brewer and cellar supervisor at Stone, combined with his later work as a brewery consultant that provided the necessary confidence to do something as big and terrifying as this.

Will Offbeat focus on certain beer styles?

That's something we're still very much enjoying working out at the moment. Tom has a rolodex full of recipes, and we're going to have a lot of different beers on tap early on so we can feel it out and see what we really dig. We'll have some big, experimental stuff, but we're also going to put a lot of focus into some more traditional flavors and session beers, which is something we feel San Diego could stand a bit more of. To put a narrower focus on it, we've got a brown ale, an IPA, and an abbey ale planned, which we've done a couple different iterations of and are experimenting with adding some of the local flora to as well.

How did the name Offbeat Brewing Company get chosen? What type of overall branding are you trying to convey to craft beer drinkers or future fans?

Offbeat was chosen by Tom due to the fact that it relates to his approach to... well, pretty much everything. Ask any of his friends or former co-workers to describe him and I guarantee the word conventional" will not be a part of the conversation. I think that holds true for all three of us cur rently involved. We don't want to make beer we've already had or create things we've already seen. More than that, we want to do as much as we can to foster individual thinking and daring creativity in those around us. We'll be working closely with the local artistic community, be it visual, culinary, musical, or any other media to continue to make it a little weirder and more fun to live in Escondido. On a related note, local Escondido artist Mike McGaugh, who designed our labels, will be showing a pretty ambitious piece at Escondido's "Glow in the Park" event on August 4th. Come out if you can and support our local artists!



The interior. Painting characters designed by Mike McGaugh and executed by Sandra Reed

doing our actual jobs! In the last few months we've built this place from the ground up with a lot of help from our families and surprisingly few sub-contractors. I think we're all ready to get up in the morning and be a brewery instead of a construction site. For Tom, that means putting on his boots, check-

What part are you most looking forward to, once the tasting room is open and op-

Tom, Sarah Garcia, our Vice President & Co-Founder, and I are really looking forward to

erations are in "full-swing"?

ing gravities, and creating things every day. I'm excited to put together some events and get our beer on tap in town, but really I can't wait to just get behind the bar, pour some beer, and meet our patrons! Sarah, I can say with a fair degree of confidence, is pretty stoked on the idea of doing accounting related to money coming in

as opposed to sorting through what we're spending on 2x4's and drywall screws. In addition to writing for West Coaster, Nickie also works at Stone Brewing Co.







Beer Videos From The Internet

July's airwaves experience a plethora of epic uploads

GOOGLE+ HANGOUT

On July 26, Stone Brewing Co.'s 16th Anniversary, Stone Brewing Co. CEO & Co-Founder Greg Koch joined Dogfish Head Craft Brewery Founder & President Sam Calagione joined in a web chat to discuss the three Dogfish Head / Victory / Stone Saison du BUFF (Brewers United for Freedom of Flavor) collaboration beers, the most recent of which was released in June 2012. Unfortunately, Victory Brewing Company Founder and Head Brewer Bill Covaleski could not join due to technical

Stone CEO Greg Koch pours a bottle of the Dogfish Head / Victory / Stone Saison du BUFF during the opening minutes of the hangout

difficulties. The discussion focused on the camaraderie of craft brewers, the differences in the beers despite the common recipe, and answering viewers' questions. The hour-long chat streamed live on Google+, was moderated by actor and avid homebrewer Wil Wheaton, and

is available to view on Stone's YouTube channel (youtube.com/StoneBrewingCo).

CRAFTY WEB SERIES

Local guys Grant Paulis, Aaron Mayer and Tom "T.K." Keliinoi have started a web series called "Crafty" that goes behind the scenes at San Diego, as well as other regional, craft breweries. So far, there have been five episodes: Stone Brewing Co. in Escondido, Ballast Point Brewing & Spirits in Scripps Ranch, Ladyface Ale Companie



Roger "Dr. Hops" Bott (left), brewmaster and cofounder of The LAB Brewing Co. in Agoura Hills, California, joins Grant (center) and Aaron from Crafty



SAVE THE DATE! 2ND ANNIVERSARY OCTOBER 15TH

NOW OPEN! VISIT OUR EXPANDED TASTING ROOM

TASTING ROOM HOURS
THURSDAY - FRIDAY 3-9PM
SAT 12-6PM & SUN 12-5PM



HOST YOUR NEXT EVENT AT THE BREWERY!
PRIVATE ROOM NOW AVAILABLE

<u>1305 HOT SPRING WAY #101 VISTA, CA 92081</u> IRONFISTBREWING.COM - 760.216.6500 in Agoura Hills, The LAB Brewing Co. in Agoura Hills, and Mother Earth Brew Co. in Vista. A new video featuring The Bruery was recently filmed, and in August the boys will be visiting the White Labs facility in Mira Mesa. Check out "Craft" at youtube.com/user/HotDamnTV

CRAFT BEER TASTERS

Hosted by Gonzalo Quintero, aka "Dr. Q," the goal of Craft Beer Tasters is to demystify the craft beer culture and help people ease their way into the scene. Their website is not open-and-running yet, but the blog (CraftBeerTasters.wordpress.com), Facebook page (facebook.com/CraftBeerTasters) and web series (youtube.com/user/CraftBeerTasters) are now live. La Bella Pizza, El Duende Tequila and Toronado North Park have been the focus of the web



Gonzalo Quintero, Ed.D. interviews La Bella Pizza beer manager Ryan Smail in the web series' first episode

series as of press time, with Green Flash, Bottlecraft, Blind Lady Ale House and Hillcrest Brewing Co. up next.

NEVA PARKER @ NORTHERN

Northern Brewer home supply based in Minneapolis hosted lab manager Neva Parker from San Diego's White Labs for a filmed discussion. Parker went briefly through the history of White Labs before moving on to the basics of yeast and fermentation for roughly 20 minutes. After that, Parker took various questions from the live audience for another 20. View the full video at youtube.com/user/NorthernBrew-ctVV



Neva Parker fields questions from Northern Brewer customers

LOST ABBEY CRASHES D.C. TAST-

Under the alias of "Chris Molken," a rare beer hunter who travels frequently between San Diego and Washington D.C., Lost Abbey's media supervisor Ryan Tillotson received an invite to join in on a big Lost Abbey/Port Brewing beer tasting in our nation's capital. What the organizers didn't know was that head brewer Tomme Arthur and quality assurance manager Gwen Conley had planned to fly out with some of



Chris looks pretty surprised to see Tomme Arthur and Gwen Conley show up on his doorstep

the San Marcos brewery's rarest beers with the sole purpose of crashing the tasting party. View Tillotson's videos, including weekly vodcasts, at vimeo.com/TheLostAbbey





Not Kidding Around

Continued from Page 1

corner of SD since November of last year. Think of it as community outreach, but with more belching and onion rings. "There are no brewpubs in East County," he said. "So we kind of fill that gap."

I may not make it out to East County all that often, but the ECBC Pilsner might beckon in the sweltering days ahead. It was crisp and lemony with a floral finish that really took the edge off the summer heat.

Magdows' Current Envoyita: A IIPA called "Caiones De

Meadows' Current Favorite: A IIPA called "Cajones De Oro" (aka "Golden Balls / Balls of Gold")



Wounded Warriors co-founder Steve Roseberry (left) joins The Handlery's Gus Thompson at New Kids on the Block. Photo by Ryan Lamb

Golden Coast Mead

Brewing Capacity: Currently working to a 300 gallon, 10 BBL facility

My feelings on mead are a bit conflicted. On one hand, I've yet to uncover one that wasn't either too dry or too cloying for my enjoyment. On the other hand, it's alcohol. You can see why I'd be torn.

Though mead is legally a wine, albeit produced with fermented honey, Frank Golbeck believes craft beer lovers will appreciate that, like beer, it reflects on the area where it was born. "We've got orange blossoms growing in orange fields, we've got avocado blossoms growing in avocado fields, we've got sage growing all over the county," he says. "If we can take that honey and turn it into mead, people are drinking this place."

His first production mead, "Mirth in a Bottle", uses the aforementioned orange blossoms and has a uniquely citrus taste in the mid-palate that is quite refreshing. You can find it at Bottlecraft, Bine & Vine, or pre-order it from the Golden Coast Mead website.

Golbeck's Current Favorite: Mirth in a Bottle

Hess Brewing

Brewing Capacity: 350 bbls annually

Mike Hess, owner and brewer of Hess Brewing, has had a busy two years since opening his doors. Despite the complications that accompany brewing on a "nano" scale, he produced 26 different styles in the last year. That's ambitious for a young brewery, but Mike believes that the keys to his success are variety and unique ingredients.

Look for Grazias from Hess; it's a full-bodied Vienna cream ale. Or, Venator, a chewy, flowery red IPA with a sticky finish.

Hess' Current Favorite: Anno Duo, his 2nd anniversary beer

Latitude 33

Brewing Capacity: 1500 - 1800 bbls annually

Latitude 33 is a reference to the 33rd parallel, a line of latitude that some associate with the Bermuda Triangle, the lost city of Atlantis, and various Freemason conspiracies. Latitude 33 says they selected it because it happens to run through San Diego, but we'll know for sure if they ever bring an "All Seeing I-PA" to market.

Kevin Buckley, head of their brewing team, has far less

controversial ideas about the beer they make. "We take traditional ideas and revamp them a little bit... like taking our brown ale and adding rye malt to it to make it more west coast," he says.

Their wheat wine is a great example of this. Many craft beer fans have long embraced the barley wine, but the wheat variety is a far less familiar style. Furthermore, Latitude 33's take forsakes the usual safety of wheat brews and brings big herbal and flowery notes. *Buckley's Current Favorite:* He loves all his children equally.

Manzanita Brewing

Brewing Capacity: 9000 bbl annually

Manzanita Brewing is among the more seasoned breweries in town, with the opening of a new brewing facility and having just turned two with a party on July 28, but Kat Durant, a member of their sales team, says that their mission is still to have five "solid" beers.

"Solid" is definitely among the descriptors I would use for the Chaotic IIPA they served at the event. This beer, technically a limited release, has a big bite without punishing, and delivers notes of ginger, pepper and has a nice grassy finish.

Durant's Current Favorite: Gillespie Brown

Monkey Paw

Brewing Capacity: 600 bbls annually

Few new breweries have come into the craft scene with the same momentum as Monkey Paw. They've produced 18 different beer recipes — inclusive of almost as many styles — in under eight months. Their beers can be found throughout the county in pubs and even cans. It takes a certain amount of gusto to pull that off, so it's no surprise that brewer Derek Freese called Monkey Paw's contribution to SD's beer scene "pure fuc*ing brilliance."

"We're really trying to do well-balanced, sessionable and down to earth beer. We're doing things that are a little bit different too, like the Gose, the New Zealand Rye Pilsner and things like that," he says.

I liked his first answer better.

Freese's Current Favorite: Sweet Georgia Brown

On the Tracks

Brewing Capacity: Currently 8 to 12 bbls monthly When you first sip on a Christmas in July from On-The-Tracks, you'll get a pretty good sense of the flair the brewery hopes to bring to the local beer scene. Their spiced ale's graham cracker sweetness is emblematic of the niche that brewer Nicole Davison is approaching. "We do mostly British style brewing, not so much with the IPAs or the Belgians because there are lots of awesome breweries focusing on that," she says. "We do porters, stouts, red ales, and a mix of spiced ales."

Capacity has been fairly limited in their first year, but with the new 7 bbl system coming online now that *Davison's Current Favorite*: Baltic Pepper Porter

Prohibiton

Brewing Capacity: 3 bbl brewhouse with 27 total barrels of fermentation capacity

Since opening in November of 2011, Prohibition Brewing has attempted to craft excellent beers in an inviting atmosphere. "We provide a very European beer hall experience for the San Diego customer. We have picnic benches that remind you of a full Munich-style beer hall in that you come in and all the tables may be taken, but you still can sit down next to someone and make a friend over a nice, fresh beer," says Matthew Adams, head brewer. *Adams' Current Favorite:* Oatmeal Stout

Rough Draft

Brewing Capacity: 1000-2000 bbls annually if at full production

Rough Draft Brewing surely takes their moniker to heart. Jeff Silver, the owner, believes that part of micro-

brewing is remaining nimble and flexible. "We love to experiment," he says. "If there's any way to make our beer better, we're going to change it."

Though only in the game for four months, their Hop Therapy IIPA shows remarkable polish. It's a big, oily IPA with a moderate mouthfeel and notes of mango and lemon peel. Despite it being 9% ABV, it's very well attenuated and light in the finish.

Silver's Current Favorite: Hop Therapy IIPA

Societe

Brewing Capacity: 2000 bbls a year

Breweries having capacity challenges is nothing new, especially for those that are only three months into the game. For head brewer Douglas Constantiner this is further aggravated by his favoring cold conditioning for many beers, holding much of his capacity hostage. However, this is just part of Douglas' master design to do things a bit differently. Rather than dabble with the odd Belgian yeast, he intends to make Belgian-style beers a big part of Societe's repertoire. one less space here "We're going to have a huge focus on sour beer," he says. "It's not just going to be a side project of ours." *Constantiner's Current Favorite:* The Harlot

The Beer Company

Brewing Capacity: 1500 bbls a year (but currently running at about half that)

Under Kirk Roberts, The Beer Company's approach serves as a counterpoint to Manzanita's philosophy. "My mantra since the beginning has been to try to mix it up and never settle on doing a core five beers," he says. "We'll always do an IPA, but it will always be a little different each time."

They've been true to their word, offering upwards of 35 different beers since the brewpub opened in August of 2010. One notable selection is their Abbey Dubbel, a tangy and dry take on the style with a kinder, gentler 7% ABV.

Robert's Current Favorite: Elimination IPA



Kat Durant (left) and Kevin Buckley (center) go for a beer at the Prohibition table. Photo by Ryan Lamb

Wet 'N Reckless

Care style."

Brewing Capacity: Taking things one barrel at a time
Wet 'N Reckless may sound more like a Skinemax flick
than a brewery, but owner and brewer Dave Hyndman
is more interested in pleasing palates than conventions.
"Some of the things I have are more common, but there
are a few things that are just completely different... such
as Honey Badger Don't Care," he says. "People ask, what
style is that? and the answer is, it's Honey Badger Don't

Since its founding in January of this year, Hyndman has made similarly off-beat offerings like the Applicious Ale and the Pop My Cherry Ale (a pale ale with tart cherries in the mix).

Hyndman's Current Favorite: Genocide IPA

CRAFT BEER DIRECTORY

BEER BARS & RESTAURANTS

1. 98 Bottles www.98BottlesSD.com 2400 Kettner Blvd. | 619.255.7885 2. Alchemy San Diego www.AlchemySanDiego.com 1503 30th St. | 619.255.0616

3. Bangin' Burgers www.Bangin-Burgers.com 7070 Miramar Rd. | 858.578.8000

4. Bar Eleven www.ElevenSanDiego.com 3519 El Cajon Blvd. | 619.450.4292 5. Bare Back Grill www.BareBackGrill.com 624 E St. | 619.237.9990

6. Bare Back Grill www.BareBackGrill.com 4640 Mission Blvd. | 858.274.7117 7. Bourbon Street Bar & Grill

www.BourbonStreetSD.com 4612 Park Blvd. | 619.291.0173 8. Bruski House Burgers & Beer www.BruskiHouse.com 9844 Hibert St. Ste. G10 | 858.530.2739

9. Bub's @ The Ball Park www.BubsSanDiego.com 715 J St. | 619.546.0815

10. California Kebab www.Cali-Kebab.com 5157 College Ave. | 619.582.5222 11. Cheba Hut

www.ChebaHut.com 6364 El Cajon Blvd. | 619.269.1111 12. Churchill's Pub and Grille www.ChurchillsPub.us 887 W San Marcos Blvd. | 760.471.8773

13. Ciro's Pizzeria & Beerhouse www.CirosSD.com 967 Garnet Ave. | 619.696.0405 14. Coaster Saloon

www.CoasterSaloon.com 744 Ventura Pl. | 858,488,4438 15. Company Pub and Kitchen www.CompanyPubAndKitchen.com 13670 Poway Rd. | 858.668.3365

16. Cool Hand Luke's www.CoolHandLukes.com 110 Knoll Rd | 760 752 3152

17. Counterpoint www.CounterpointSD.com 830 25th St. | 619.564.6722 18. Craft & Commerce

www.Craft-Commerce.com 675 W Beech St. | 619.269.2202 **19. Cucina Fresca & Sons** 6784 El Cajon Blvd #J | 619.668.0779 20. Cueva Bar

www.CuevaBar.com 2123 Adams Ave. | 619.269.6612 21. Downtown Johnny Brown's www.DowntownJohnnyBrowns.com 1220 3rd Ave | 619 232 8414

22. Eastbound Bar & Grill Find us on Facebook! 10053 Maine Ave. | 6 ... 1 619.334.2566 23. El Take It Easy www.ElTakeltEasy.com 3926 30th St. | 619.291.1859

24. Encinitas Ale House www.encinitasalehouse.com 1044 S Coast Hwy 101 | 760.943.7180 25. Farm House Cafe www.FarmHouseCafeSD.com 2121 Adams Ave. | 619.269.9662

26. Firefly @ The Dana www.TheDana.com 1710 W Mission Bay Dr. | 619.225.2125 27. Gabardine

www.GabardineEats.com 1005 Rosecrans St. | 619.398.9810 28. Hamilton's Tavern www.HamiltonsTavern.com 1521 30th St. | 619.238.5460

29. Harbor Town Pub www.HarborTownPub.com 1125 Rosecrans St. | 619.224.1321 30. Hoffer's Cigar Bar www.HoffersCigar.com 8282 La Mesa Blvd. | 619.466.8282

31. Home Plate Sports Cafe www.HomePlateSportsCafe.com 9500 Gilman Dr. | 858.657.9111 **32. Jake's on 6th** www.JakesOn6thWineBar.com 3755 6th Ave. | 619.692.9463

33. KnB Wine Cellars www.KnBWineCellars.com 6380 Del Cerro Blvd. | 619.286.0321

34. Knotty Barrel www.KnottyBarrel.com 844 Market St. | 619.269.7156 35. La Bella Pizza

373 3rd Ave. | 619.426.8820

36. La Gran Terraza

www.sandiego.edu/dining/lagranterraza 5998 Alcala Park | 619.849.8205 37. La Jolla Strip Club www.cohnrestaurants.com 4282 Esplanade Court | 858.450.1400 38. La Valencia Hotel www.LaValencia.com 1132 Prospect St. | 858.454.0771

39. Leroy's Kitchen & Lounge www.LeroysLuckyLounge.com 1015 Orange Ave. | 619.437.6087 40. Little Piggy's Bar-B-Q www.nadolife.com/LilPiggys 1201 First St. | 619.522.0217

41. Live Wire Bar www.LiveWireBar.com 2103 El Cajon Blvd. | 619.291.7450 www.MyLocalHabit.com 3827 5th Ave | 619 795 4470

43. Luigi's At The Beach www.LuigisAtTheBeach.com 3210 Mission Blvd | 858 488 2818 44. Lumberyard Tavern & Grill

www.LumberyardTavernAndGrill.com 967 S Coast Hwy 101 | 760.479.1657 45. Main Tap Tavern www.MainTapTavern.com 518 E Main St. | 619.749.6333 **46. Mike's BBQ**

www.MikesBBQ.us 1356 West Valley Pkwy. | 760.746.4444 47. Neighborhood www.NeighborhoodSD.com 777 G St. | 619.446.0002 48. Newport Pizza & Ale House

www.0BPizzaShop.com 5050 Newport Ave. | 619.224.4540 49. O'Brien's Pub

50. OB Noodle House www.OBNoodleHouse.com 2218 Cable St. | 619.450.6868 51. Oggi's Pizza & Brewing Co. www.DelMar.Oggis.com 12840 Carmel Country Rd. | 858.481.7883 52. Oggi's Pizza & Brewing Co.

www.OggisEastlake.com 2130 Birch Rd. | 619.746.6900 53. Oggi's Pizza & Brewing Co. www.Santee.Oggis.com 9828 Mission Gorge Rd. | 619.449.6441 54. Oggi's Pizza & Brewing Co. www.LibertyStation.Oggis.com

55. Oggi's Pizza & Brewing Co. www.Encinitas.Oggis.com 305 Encinitas Blvd. | 760.944.8170 56. PCH Sports Bar & Grill www.PCHSportsBarAndGrill.com 1835 South Coast Hwy. | 760.721.3955 57. Pacific Beach Fish Shop www.TheFishShopPB.com 1775 Garnet Ave. | 858.4 858.483.4746

58. Phileas Fogg's www.PhileasFoggs.com 11385 Poway Rd. | 858.486.4442 59. Phils BBQ www.PhilsBBQ.net 3750 Sports Arena Blvd. | 619.226.6333 60. Phils BBQ

www.PhilsBBQ.net 579 Grand Ave. | 760.759.1400 61. Porters Pub www.PortersPub.net 9500 Gilman Dr. | 858.587.4828 62. Postcards Bistro @ The Handlery

Hotel | www.SD.Handlery.com 950 Hotel Circle North | 619.298.0511 63. Press Box Sports Lounge www.PressBoxSportsLounge.com 2990 Jamacha Rd. | 619.713.6990 64. Proper Gastropub

www.ProperGastropub.com 795 J St. | 619.255.7520 65. Public House www.The-PublicHouse.com 830 Kline St. | 858.551.9210 66. Quality Social

www.QualitySocial.com 789 6th Ave. | 619.501.7675 **67. R-Gang Eatery** www.RGangEatery.com 3683 5th Ave. | 619.677.2845 **68. Raglan Public House** 1851 Bacon St. | 619.794.2304

69. Randy Jones All American Sports Grill | www.RJGrill.com 7510 Hazard Ctr Dr #215 | 619 296 9600 70. Restaurant @ The Pearl Hotel www.ThePearlSD.com 1410 Rosecrans St. | 619.226.6100

71. Ritual Tavern www.RitualTavern.com 4095 30th St. | 619.283.1618

PRESS

2990 JAMACHA RD. #120 EL CAJON, CA 619.713.6990

PRESSBOXSPORTSLOUNGE.COM

75. Searsucker

73. Sandbar Sports Grill 74. Sea Rocket Bistro www.SeaRocketBistro.com 3382 30th St. | 619.255.7049

www.Searsucker.com 611 5th Ave. | 619.233.7327 76. Sessions Public www.SessionsPublic.com 4204 Voltaire St. | 619.756.7715 77. Shakespeare Pub & Grille

www.ShakespearePub.com 3701 India St. | 619.299.0230 www.SinbadCafe.com 1050 Garnet Ave. Ste. B | 858.866.6006

www.SanDiego.Slaters5050.com 2750 Dewey Road | 619.398.2660 80. Small Bar www.SmallBarSD.com 4628 Park Blvd. | 619.795.7998 81. Sneak Joint

www.SneakJointSD.com 3844 Mission Blvd. | 858.488.8684

82. Stadium Sports Bar & Restaurant www.StadiumSanDiego.com 149 S El Camino Real | 760.944.1065 83. Station Tavern

www.StationTavern.com 2204 Fern St. | 619.255.0657 84. Stone Brewing World Bistro & Gardens | www.stoneworldbistro.com 1999 Citracado Pkwy. | 760.471.4999 85. Sublime Ale House

www.SublimeAleHouse.com 1020 W San Marcos Blvd. | 760.510.9220 86. Tender Greens www.TenderGreensFood.com 2400 Historic Decatur Rd. | 619.226.6254 87. Terra American Bistro

www.TerraSD.com 7091 El Cajon Blvd. | 619.293.7088 88. The Canyon Sports Pub & Grill www.CYNClub.com 421 Telegraph Cyn. Rd. | 619.422.1806 89. The Compass www.facebook.com/TheCompassCarlsbad 300 Carlsbad Village Dr. | 760.434.1900

90. The Field Irish Pub & Restaurant www.TheField.com 544 5th Ave. | 619.232.9840 91. The Grill at Torrey Pines www.LodgeTorreyPines.com 11480 N Torrey Pines Rd. I 858.777.6645 92. The High Dive

www.HighDivelnc.com 1801 Morena Blvd. | 619.275.0460 93. The Hopping Pig www.TheHoppingPig.com 734 5th Ave. | 619.546.6424 94. The Joint

www.TheJointOB.com 4902 Newport Ave. | 619.222.8272 95. The Linkery www.TheLinkery.com 3794 30th St. | 619.255.8778 96. The Local

www.TheLocalSanDiego.com 1065 4th Ave. | 619.231.4447 97. The Range Kitchen & Cocktails www.TheRangeSD.com 1263 University Ave. | 619.269.1222 98. The Regal Beagle

www.RegalBeagleSD.com 3659 India St. Ste. 101 | 619.297.2337 99. The Rose Wine Pub www.TheRoseWinePub.com 2219 30th St | 619 280 1815 100. The Ruby Room

www.RubyRoomSD.com 1946 Fern St. | 619.299.7372 101. The Shores Restaurant www.TheShoresRestaurant.com 8110 Camino Del Oro | 858.456.0600 102. The South Park Abbey www.TheSouthParkAbbey.com 1946 Fern St. | 619.696.0096

103. The Tipsy Crow 104. The Vine Cottage www.TheVineCottage.com 6062 Lake Murray Blyd. | 619.465.0138 105. Tiger!Tiger! Tavern

www.TigerTigerTavern.com 3025 El Cajon Blvd. | 619.487.0401 106. Tin Can Alehouse www.TheTinCan1.Wordpress.com 1863 5th Ave. | 619.955.8525 107. Toronado San Diego www.ToronadoSD.com

108. True North Tavern www.TrueNorthTavern.com 3815 30th St. | 619.291.3815 109. URBN Coal Fired Pizza

110. URGE Gastropub 111. Union Kitchen & Tap www.LocalUnion101.com 1108 S Coast Hwy. 101 | 760.230.2337

112. Urban Solace www.UrbanSolace.net 3823 30th St. | 619.295.6464 113. Village Pizzeria www.nadolife.com/VillagePizzeria 1206 Orange Ave. | 619.450.4292 114. West Coast BBQ and Brew

www.WestCoastBBQandBrew.com 6126 Lake Murray Blvd.

BOTTLE SHOPS 115. B's Keas www.KegBeerAndWine.com 1429 Fast Main St | 619 442 0265 www.BaronsMarket.com 11828 Rancho Bernardo Rd. I 858.485.8686 117. Barons Market www.BaronsMarket.com 4001 W Point Loma Blvd. | 619.223.4397 118. Beer On The Wall www.BeerOnTheWall.com 3310 Via de la Valle #B | 760.722.2337 119. Best Damn Beer Shop www.BestDamnBeerShop.com 1036 7th Ave. | 619.232.6367 120. Beverages 4 Less www.Beverages4LessInc.com 9181 Mission Gorge Rd. | 619.448.3773 121. Bine & Vine www.BineAndVine.com 3334 Adams Ave. | 619.795.2463

122. Bottlecraft www.BottlecraftBeer.com 2161 India St. | 619.487.9493 4245 El Cajon Blvd. | 619.281.0551 **124. Clem's Bottle House** www.ClemsBottleHouse.com 4100 Adams Ave. | 619.284.2485 125. Distiller's Outlet www.DistillersOutlet.com 12329 Poway Rd. | 858.748.4617

126. Fuller Liquor www.KegGuys.com 3896 Rosecrans St. | 619.296.1531 127. Henry's Market www.HenrysMarkets.com 690 3rd Ave. | 619.409.7630

128. Henry's Market www.HenrysMarkets.com 4175 Park Blvd. | 619.291.8287 129 Holiday Wine Cellar www.HolidayWineCellar.com 302 West Mission Ave. | 760.745.1200 130. Kea N Bottle www.KegNBottle.com 3566 Mt. Acadia Blvd. | 858.278.8955

131. Keg N Bottle www.KegNBottle.com 6060 El Cajon Blvd. | 619.265.0482 132. Keg N Bottle www.KegNBottle.com 1827 Lemon Grove Ave. | 619.463.7172 www.KnBWineCellars.com 6380 Del Cerro Blvd. | 619.286.0321 **134. Kwik Stop Liquor & Market** 3028 Upas St. | 619.450.4292

135. Mazara Trattoria www.MazaraTrattoria.com 2302 30th St. | 619.284.2050 136. Mesa Liquor & Wine Co. www.SanDiegoBeerStore.com 4919 Convoy St. | 858.279.5292 137. Olive Tree Marketplace www.OliveTreeMarket.com

4805 Narragansett Ave. | 619.224.0443 www.PacificLiguor.com 2931 El Cajon Blvd. | 619.282.2392 139. Palm Springs Liquor Find us on Facebook! 4301 Palm Ave. | 619.698.6887 140. Piccadilly Marketplace

14149 Twin Peaks Rd. | 858.748.2855 www.PizzaPort.com/locations/Bottle-Shop 573 Carlsbad Village Dr. | 760.720.7007 1496 N Coast Hwy. 101 | 760.753.4534 143. Sea Trader Liquor & Deli www.SeaTraderLiquorAndDeli.com 1403 Ebers St. | 619.223.3010 **144. Stone Company Store - Oce**

www.StoneBrew.com 301 N. Tremont St. | 760.529.0002

145. Stone Company Store-South Park www.StoneBrew.com 2215 30th St. Suite 3 | 619.501.3342 **146. Texas Wine & Spirits** www.TexasWineSpirits.com 945 Carlsbad Village Dr. | 760.729.1836 147. Valley Farm Market www.ValleyFarmMarkets.com 9040 Campo Rd. | 619.463.5723 148. Whole Foods Hillcrest www.WholeFoodsMarket.com 711 University Ave. | 619.294.2800 149. Whole Foods La Jolla www.WholeFoodsMarket.com 8825 Villa La Jolla Dr. | 858.642.6700

BREW PUBS

150. Amplified Ales/Cali Kebab www.AmplifiedAles.com 4150 Mission Blvd. | 858.270.5222 151. Back Street Brewery www.LamppostPizza.com/Backstreet 15 Main St | 760 407 7600 152. Blind Lady Ale House/Automatic **Brewing Co.** I www.BlindLadyAleHouse.com 3416 Adams Ave. | 619.255.2491 153. Breakwater Brewing Co. www.BreakwaterBrewingCompany.com 101 N Coast Hwy. Ste. C140 | 760.433.6064 154. Callahan's Pub & Brewery www.CallahansPub.com 8111 Mira Mesa Blvd. | 858.578.7892 155. Coronado Brewing Co. www.CoronadoBrewingCompany.com 170 Orange Ave. | 619.437.4452 **156. El Cajon Brewing Company** www.facebook.com/ElCajonBrewery 110 N Magnolia Ave. 157. Gordon Biersch www.GordonBiersch.com 5010 Mission Ctr. Rd. | 619.688.1120 **158. Hillcrest Brewing Company** www.HillcrestBrewingCompany.com 1458 University Ave | 619-269-4323 159. Julian Brewing/Bailey BBQ www.BaileyBBQ.com 2307 Main St. | 760.765.3757

160. Karl Strauss Brewing Co. www.KarlStrauss.com 1157 Columbia St. | 619.234.2739 161. Karl Strauss Brewing Co. www.KarlStrauss.com 1044 Wall St. | 858.551.2739 162. Karl Strauss Brewing Co. www.KarlStrauss.com 9675 Scranton Rd. | 858.587.2739 163. Karl Strauss Brewing Co.

www.KarlStrauss.com 5801 Armada Dr. | 760.431.2739 164. Karl Strauss Brewing Co. www.KarlStrauss.com 10448 Reserve Drive | 858.376.2739 165. La Jolla Brew House www.LaJollaBrewHouse.com 7536 Fay Ave. | 858.456.6279 **166. Monkey Paw Pub & Brewery** www.MonkeyPawBrewing.com 805 16th St. | 619.358.9901 167. Oggi's Pizza & Brewing Co. www.MissionValley.Oggis.com 2245 Fenton Pkwy. 101 | 619.640.1072 168. Oggi's Pizza & Brewing Co. www.CMR.Oggis.com 10155 Rancho Crml. Dr. | 858.592.7883 169. Pacific Beach Ale House www.PBAleHouse.com 721 Grand Ave. | 858.581.2337

170. Pizza Port Carlsbad www.PizzaPort.com 571 Carlsbad Village Dr. | 760.720.7007 171. Pizza Port Ocean Beach www.PizzaPort.com 1956 Bacon St. | 619.224.4700 172. Pizza Port Solana Beach www.PizzaPort.com 135 N Hwy. 101 | 858.481.7332 173. Prohibition Brewing Co.

www.ProhibitionBrewingCompany.com 2004 E. Vista Way | 760.295.3525 174. Rock Bottom www.RockBottom.com/La-Jolla 8980 Villa La Jolla Dr. | 858.450.9277

175. Rock Bottom www.RockBottom.com/San-Diego 401 G St. | 619.231.7000 **176. San Diego Brewing Co.** www.SanDiegoBrewing.com 10450 Friars Rd. | 619.284.2739 177. San Marcos Brewery & Grill www.SanMarcosBrewery.com

1080 W San Marcos Blvd. | 760.471.0050 178. The Beer Company www.SDBeerCo.com 602 Broadway Ave. | 619.398.0707 179. The Brew House at Eastlake

www.BrewHouseEastlake.com 871 Showroom Pl. Ste. 102 | 619.656.2739

BREWERIES 180. AleSmith Brewing Company

www.AleSmith.com 9368 Cabot Dr. | 858.549.9888 181. Alpine Beer Company www.AlpineBeerCo.com 2351 Alpine Blvd. | 619.445.2337 **182. Aztec Brewing Company/ 7 Nations** | www.AztecBrewery.com 2330 La Mirada Dr. Ste. 300 L 760 598 7720 183. Ballast Point Brewing & Spirits www.BallastPoint.com 10051 Old Grove Rd. | 858.695.2739 184. Ballast Point/Home Brew Mart www.HomeBrewMart.com 5401 Linda Vista Rd. Ste. 406 | 619.295.2337 185. Green Flash Brewing Co. www.GreenFlashBrew.com 6550 Mira Mesa Blvd. | 760.597.9012 186. Hess Brewing

www.HessBrewing.com 7955 Silverton Ave. Ste. 1201 | 619.887.6453 **187. Iron Fist Brewing Co.** www.lronFistBrewing.com 1305 Hot Springs Wy. Ste. 101 | 760.216.6500 188. Karl Strauss Brewing Co.

www.KarlStrauss.com 5985 Santa Fe St. | 858.273.2739 **189. Latitude 33 Brewing Co.** www.Lat33Brew.com 1430 Vantage Ct. Ste. 104 | 760.913.7333 190. Lightning Brewery www.LightningBrewery.com 13200 Kirkham Wy. Ste. 105 | 858 513 8070

191. Mad Lab Craft Brewing www.MadLabCraftBrewing.wordpress.com 6120 Business Center Ct. | 619.254.6478 192. Manzanita Brewing Co. www.ManzanitaBrewing.com 9962 Prospect Ave. Ste. D | 619.334.1757 193. Mission Brewery

www.MissionBrewery.com 1441 L St. | 619.818.7147 194. Mother Earth Brew Co. www.MotherEarthBrewCo.com 2055 Thibodo Rd. Ste. H | 760.599.4225 195. New English Brewing Co. www.NewEnglishBrewing.com 11545 Sorrento Valley Rd. Ste. 305/6 619.857.8023

196. Oceanside Ale Works www.OceansideAleWorks.com 1800 Ord Way | 760.310.9567 **197. On-The-Tracks Brewery** www.OTTBrew.com 5674 El Camino Real Suite G 198. Port Brewing/The Lost Abbey www.LostAbbey.com 155 Mata Wav Ste. 104 | 760.720.7012 199. Rough Draft Brewing Co. www.RoughDraftBrew.com

8830 Rehco Rd. Ste. D | 858.453.7238 200. Societe Brewing Company www.societebrewing.com 8262 Clairemont Mesa Blvd. 201. Stone Brewing Co. www.StoneBrew.com 1999 Citracado Pkwy. | 760.471.4999 202. Stumblefoot Brewing Co.

www.Stumblefoot.com 1784 La Costa Meadows Dr. #103 203. Wet 'N Reckless Brewing Co.

www.WetNReckless.com 10054 Mesa Ridge Ct. Ste. 132 | 858.480.9381 **HOME BREW SUPPLY**

204. All About Brewing www.AllAboutBrewing.com 700 N Johnson Ave. Ste. G | 619.447.BREW www.AmericanHomebrewing.com 9535 Kearny Villa Rd. Ste. 104 | 858.268.3024 Find us on Facebook! 1036 7th Ave. | 619.232.6367

207. Home Brew Mart/Ballast Point www.HomeBrewMart.com 5401 Linda Vista Rd. Ste. 406 | 619.295.2337 www.Homebrew4LessInc.com

9181 Mission Gorge Rd. | 619.448.3773 www.HydroBrew.com 1319 S Coast Hwy. | 760.966.1885 210. Mother Earth Brew Co. 2055 Thibodo Rd. Ste. H | 760.599.4225 www.SmokinBeaver.com

348 State Pl. | 760.747.2739 www.TheHomebrewerSD.com 2911 El Cajon Blvd. | 619.450.6165

213. White Labs

www.WhiteLabs.com 9495 Candida St. | 858.693.3441

LOUNGE EAST COUNTY'S FINEST CRAFT BEER BAR **EVERY SUNDAY EVERY DRAFT**

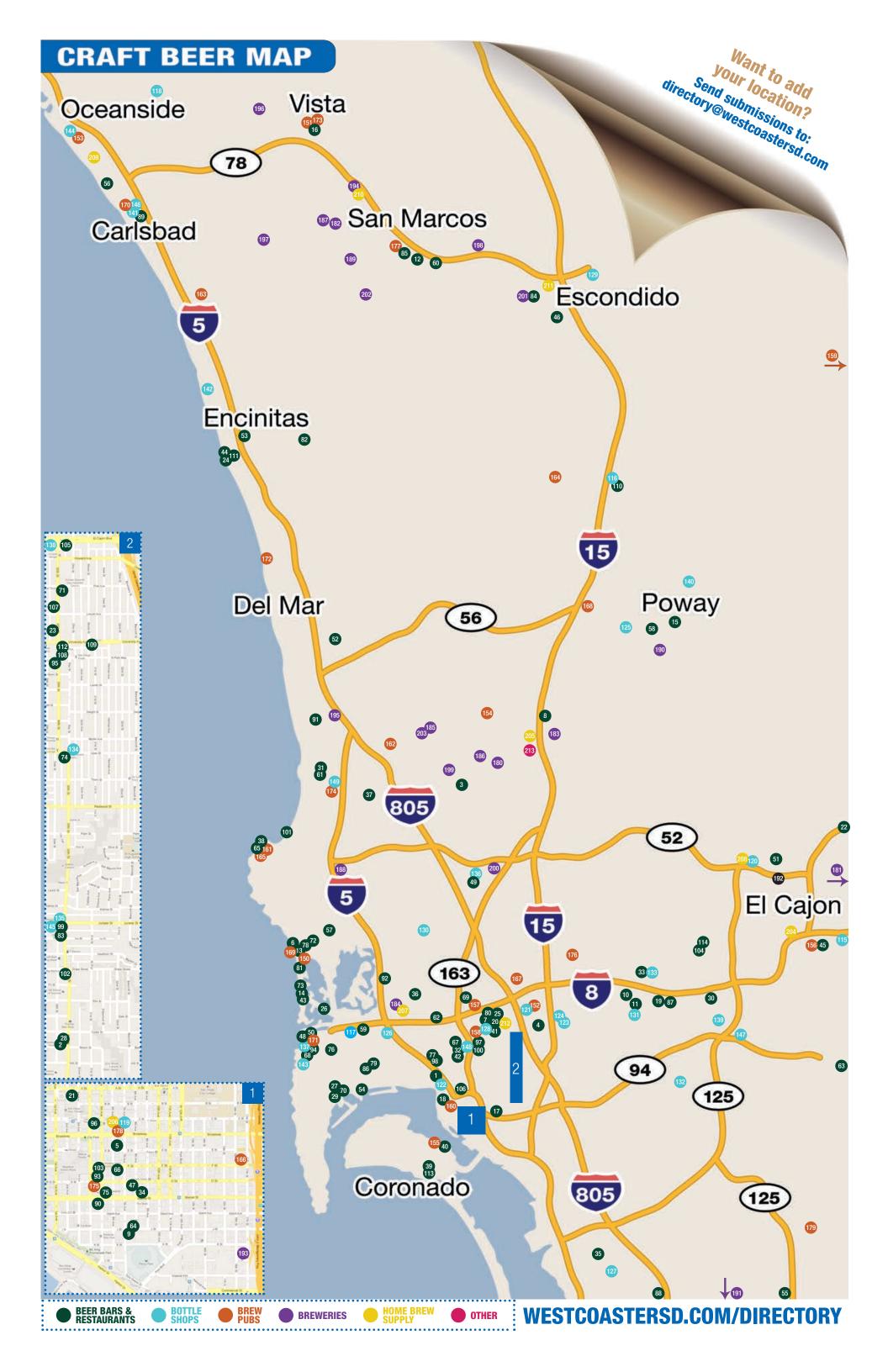
BEER TASTING AT AWARD WINNING BREWERIES



TOURS RUN 7 DAYS A WEEK

sdbeerbus.com 619-961-7999

PRIVATE AND PUBLIC TOURS FOR ANY SIZE GROUP



Mother Earth NOW OPEN TAP HOUSE



CONSCIO

IERICA'S FINEST BEER COUNTY SAN DIEGO

AUGUST 2012 SERVING A

Handcrafted Ales and Homebrew Supplies in downtown Vista



beer garden patio historic setting taster flights merchandise growler fills bottles pints

Mother Earth LOCATED NEXT DOOR! SUPPLY STORE Malt, hops, yeast HOMEBREW and supplies



now a full-time production

Our Thibodo location is

PLEASE NOTE

notice. Please visit our new

ocations to drink our beer or get your homebrewing

upplies

to the public until further

TAP HOUSE

206 Main St. Tues & Wed 12pm - 8pm Vista, CA 92084 Thurs - Sat 12pm - 10pm Sun - 12pm-6pm

Sat & Sun 10AM-5PM Tues - Fri 11AM-7PM HOMEBREW SUPPLY 204 Main St. Vista, CA 92084

and more

