

West Coaster

JUNE 2013 | SERVING AMERICA'S FINEST BEER COUNTY | SAN DIEGO

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LOCAL PHOTOGRAPHER
TIM STAHL SHARES HIS
FAVORITE BEER SHOTS Page 23

Vol. 3 No. 7



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LETTER FROM THE EDITOR



Above:
The aftermath
of a bottlecap
downpour.
Left: Photographer
and photoshop
wizard Kristina
Yamamoto. Photos
by Tim Stahl

With the addition of six breweries in May, we thought our cover photo would be a good opportunity to capture the feeling of being awash in San Diego beer. Local photographer Tim Stahl knows this more than most, and it likely took a few beers to make his ears stop ringing after the shoot. Starting on page 23, we feature some of Stahl's shots for you to view.

At time of press, the licensed and operational brewhouse count in San Diego had jumped to 71 thanks to the efforts of Butcher's Brewing, Benchmark Brewing, BNS Brewing, Modern Times, Stone Brewing World Bistro & Gardens - Liberty Station, and KnB's experimental brewing operation.

Such is the rate of the industry's expansion that we've added a fifth page to our beer directory and map section, starting on page 41. Are we still missing a local spot? Help us expand the list by e-mailing directory@westcoastersd.com.

Salud,

Ryan Lamb
Executive Editor
West Coaster



MAIN TAP TAVERN

JUNE EVENTS:

KARL STRAUSS RYE IPA CASK
 DRY HOPPED W/ AHTANUM HOPS @3PM 6/05
 ROUGH DRAFT HOP THERAPY
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 UFC 161 BARAO VS. WINELAND 6/15
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ryan@westcoastersd.com

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

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WRITERS



COLUMNIST INTO THE BREW

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.



COLUMNIST THE CARBOY CHRONICLES

Ryan Reschan is a long time resident of North County San Diego, and he first got into craft beer during his time at UC San Diego while completing a degree in Electrical Engineering. Skipping the macro lagers, he enjoyed British and Irish style ales before discovering the burgeoning local beer scene in North County and the rest of the country. After his introduction to brewing beer by a family friend, he brewed sparingly with extract until deciding to further his knowledge and transition into all-grain brewing. Between batches of beer, he posts video beer reviews on YouTube (user: StumpyJoeJr) multiple times a week along with occasional homebrew videos and footage of beer events he attends.



COLUMNIST PLATES & PINTS

Brandon Hernández is a native San Diegan proud to be contributing to a publication that serves a positive purpose for his hometown and its beer loving inhabitants. In addition to his on-staff work for *West Coaster*, he is responsible for communications for local craft beer producer Stone Brewing Company; 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 San Diego Reader*, *Edible San Diego*, *Pacific San Diego*, *Ranch & Coast* and *U-T San Diego*.



COLUMNIST THE DOCTOR'S OFFICE

Gonzalo J. Quintero, Ed.D. is a San Diego native, three-time SDSU grad, career educator, and co-founder of the popular multimedia craft beer discussion craftbeertasters.com. An avid homebrewer, Cicerone Certified Beer Server, and seasoned traveler, Dr. Quintero takes great pride in educating people about craft beer and the craft beer culture. By approaching the subject from the perspective of a scholar and educator, Dr. Quintero has developed a passion for spreading the good word of local beer.

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Are we missing a location?
E-mail directory@westcoastersd.com

ON THE COVER:

Tim Stahl braves a downpour of bottlecaps with IPA in hand. Photo by Kristina Yamamoto (kristinamoto.com)



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**JUNE 12TH
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& Keep the Pint**

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**JUNE 19TH
Ballast Point**

Keep the Pint Night w/ Fathom IPL, Victory at Sea, Sculpin, Dorado IIPA plus a secret keg of something extra rare!



**JUNE 26TH
Karl Strauss Meet the Brewer**
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Andrew Arrabito of BNS Brewing & Distilling inspects equipment for his still. The Santee tasting room is expected to open early June. Photo by Ryan Lamb



BREWS IN THE NEWS

NEW BREWERIES UP-AND-RUNNING

The beer is really flowing in the county now, with 71 breweries up-and-running at time of press. Butcher's Brewing in Santee opened their tasting room May 1, while the long-awaited Stone Brewing World Bistro & Gardens - Liberty Station also greeted its first guests. Other breweries that became operational included Modern Times in Point Loma, BNS Brewing & Distilling in Santee, Benchmark Brewing in Grantville, and KnB near SDSU.

LA JOLLA BREW HOUSE UNDER NEW MANAGEMENT

Brewmaster Brett Stampf and his crew are aiming to open La Jolla Brewing Co. this August. The renovated bar will have 24 tap handles, with six to eight house beers on at all times; the remaining handles will have a local focus.

SD CITY COUNCIL PASSES EXPANSION MEASURE

In mid-May San Diego's City Council unanimously passed a measure that will allow those breweries in industrial zones that are at least 12,000 square feet in size to have an accessory restaurant or tasting room that is greater than 3,000 square feet in gross floor area. The amendment still needs the approval of the San Diego County Regional Airport Authority Board of Directors in July before it goes into effect. Amanda Lee, a planner in the city's Development Services Department, told Fox 5 that it will not go into effect in coastal area until it is cleared by the California Coastal Commission, which could be an 18-month process.

HOMEBREWING LEGAL IN ALL 50 STATES

In early May the Alabama legislature had passed a bill that, once signed by Governor Robert J. Bentley, would effectively legalize homebrewing throughout the state. Back in March, Mississippi became the 49th state to pass homebrew legislation, and the American Homebrewers Association has been working with Alabama's Right to Brew for the last five years to bring this change.

HISTORIC TOM HAM'S LIGHTHOUSE RE-OPENS

After undergoing a \$3.5 million renovation, this Harbor Island restaurant re-opened in May with 32 beers on tap; 28 of those beers were locally-produced. Originally built in 1971, the redesign team was led by late architect Graham Downes, who positioned the bar windows to have a beautiful view of the San Diego skyline.

ON TO THE NEXT ROUND

San Diego and Temecula-based homebrewers represented very well at the first round of the National Homebrew Competition, judged in 11 cities last month. First, second and third place winners advance to the finals, and medalists will be announced during the National Homebrewers Conference in Philadelphia, running June 27-29. Local winners by style:

European Amber Lager: Third - Brian Trout (QUAFF); Dark Lager: First - Curtis Chism (QUAFF); Bock: First - Jim McCaskey with Jared Thomas and Byron Duff, Second - Steve Bailey (QUAFF), Third - Curtis Chism (QUAFF); Light Hybrid Beer: Second - Nick Hebner (QUAFF); Amber Hybrid Beer: First - Jenny DuRose with Eric DuRose (QUAFF), Second - Kim Sparrow (QUAFF);

English Pale Ale: First - Tom Kelly with Peggy Kelly (QUAFF); Scottish and Irish Ale: Second - Derek Springer (Society of Barley Engineers), Third - Peter Perrecone (QUAFF); American Ale: Third - Curtis Chism (QUAFF); English Brown Ale: Second - Jason Conrado (QUAFF); Porter: Second - Vanessa Mills (Society of Barley Engineers), Third - Steven Bailey with David Krawzsenek (QUAFF); Stout: First - Christian Banker (QUAFF), Second - Kelsey McNair (QUAFF), Third - Daniel Schroeder; India Pale Ale: First - Kelsey McNair (QUAFF), Second - Kelsey McNair (QUAFF); Belgian and French Ale: Third - Justin Harris with Jason Schultz and Adam Hanley (QUAFF); Sour Ale: First - Jeff Crane (QUAFF), Second - Peter Perrecone (QUAFF), Third - Kelsey McNair with Harold Gulbransen, Skip Virgilio and Loren Miraglia (QUAFF); Belgian Strong Ale: First - Kim Sparrow (QUAFF), Second - Christopher Lewis (The Brewing Network); Strong Ale: First - Peter Perrecone (QUAFF), Second - Kelsey McNair with Jonny Lieberman (QUAFF); Fruit Beer: Second - Jared Current with Doug Wilson; Spice/Herb/Vegetable Beer: First - Brian Trout (QUAFF); Smoke-Flavored and Wood-Aged Beer: Second - Kelsey McNair (QUAFF), Third - Eric Holden (Temecula Valley Homebrewers Association); Traditional Mead: First - Harold Gulbransen (QUAFF); Second - Tom Kelly with Peggy Kelly (QUAFF), Third - Harold Gulbransen (QUAFF); Melomel (Fruit Mead): First - Tom Kelly with Peggy Kelly (QUAFF), Harold Gulbransen (QUAFF); Third - Eric Holden (Temecula Valley Homebrewers Association); Other Mead: First - Eric Holden (Temecula Valley Homebrewers Association), Second - Eric Holden (Temecula Valley Homebrewers Association); Standard Cider and Perry: First - Brian Trout (QUAFF), Second - Jason Conrado (QUAFF), Third - Jenny DuRose with Eric DuRose (QUAFF); Specialty Cider and Perry: First - Christian Banker (QUAFF), Second - Brian Trout (QUAFF), Third - Jess Sullivan of Descanso (QUAFF)



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JUNE CRAFT BEER EVENTS

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Above: (l-r) Joe Aguilar, Ramon Ramon, Katie Kilkenny, Jenivive Bernbeck and Adam Traub at The Casbah May 17. Joe and Adam are members of The Burning of Rome, a local band with its own namesake IPA from Pizza Port OB. Above right, the band's tunes play as the beer ferments, with another batch coming out later this month. Photos by Suzie Kaplan and Alexis Embrey



SUDS COUNTY, USA SCREENING @ TIGER!TIGER! - JUNE 3

Join filmmaker Sheldon Kaplan and check out the film that tells the story of San Diego's brewing renaissance. Doors open at 6 p.m., the movie starts at 7 p.m., there's a "beermission" from 8 - 8:30 p.m., and a Q & A session follows the film's completion at 9:30 p.m. 3025 El Cajon Blvd. San Diego, 92104.

BRAINFOOD BREW EVENT @ GORDON BIRSCH - JUNE 4

A portion of the proceeds from pints sold of Monkey Paw Brewing's Brainfood, a German-inspired Zwicklbier with hops from the Albert Einstein Academies (AEA) garden, will be donated to the local middle school's youth gardening programs. Other bars contributing to the cause include Tiger!Tiger!, Local Habit, Sessions Public and Queenstown Public House. The beer is a collaborative effort between Monkey Paw, Alchemy, local brewers Pat Korn and Doug Hasker, and Eric March from Star B Ranch. 5010 Mission Center Rd. San Diego, 92108.

2ND SATURDAY W/ CORONADO @ HAMILTON'S - JUNE 8

Taps galore from Coronado include Stupid Stout, Bada Bing Cherry Porter, Holly Daze Winter Ale, Hibiscus IPA, Sock Knocker IPA, Idiot IPA, Frogs Breath IPA, Stingray IPA, ESB, Nutter Brown, Red Lager, Orange Avenue Wit, Barleywine, Blue Bridge Coffee Stout, Monk Belgian Dubbel, Hoppy Daze Belgian IPA, and People's Choice #3 Pale. Dueling casks of Milk Stout with chocolate and coconut versus Idiot IPA with mango pair with complimentary food; doors open at 3 p.m. 1521 30th St. San Diego, 92102.

BEERNERDZ CHALLENGE @ SAN DIEGO BREW PROJECT - JUNE 15

This blind tasting event focused solely on local beers marks Beer Nerdz's two-year anniversary. \$35 gets you a scorecard with tasting notes, brewery and beer names, alcohol percentages, and IBUs. It's then your job to figure out which beer is which. Bottled water and crackers will also be provided. More info: Beernerdz.com. 1735 Hancock St. San Diego, 92101

GREEN FLASH SUPPER CLUB W/ CRAFT & COMMERCE - JUNE 17

Seasoned Chef Mike Kessler pairs up with Green Flash Tasting Room Manager & Certified Cicerone Dave Adams to bring a five-course beer dinner to the table. View the full menu, including Double Stout-braised short ribs, in the events section at greenflashbrew.com. Tickets are \$64.29 including ticketing fee per person, and the event goes from 6 - 9 p.m. 6550 Mira Mesa Blvd. San Diego, 92121.

MANZANITA THREE-YEAR ANNIVERSARY BASH - JUNE 20

Seasonal and core beers alike will be flowing alongside live music and food from vendors like Chubby's Food Truck, Swieners, Bella Vista Cafe and Slater's 50/50. Choose general admission (\$25 for entry, commemorative cup and 10 tasters or two pints) or VIP (\$40 for early entry, cup with unlimited beer, food samples and 3rd Anniversary Ale to take home). Search "Manzanita" on brownpapertickets.com for more information. 550 Park Center Dr. Santee, 92071.

PHIL'S BIG BBQ BENEFIT W/ KARL @ THE BALLPARK - JUNE 24

100% of ticket sales from this fifth annual event benefit Big Brothers Big Sisters' Operation Bigs, a mentoring program for San Diego's military children. \$25 admission includes Phil's chicken & ribs, two sides, a soft drink, Ben and Jerry's ice cream, access to the Karl Strauss beer garden and the Kid Zone, and a ticket to the Padres game. VIP costs \$50, and includes two Karl Strauss beers, plus VIP line and seating access. Tickets: sdbigs.org/philsbig-bbq. Imperial between 12th and 14th St. San Diego, 92101.

THIRD ANNUAL PINTS FOR PUPS @ MISSION BREWERY - JUNE 29

\$1 from each pint purchased from 4 - 8 p.m. goes right to Guide Dogs for the Blind's new Leash on Life puppy-raising club in San Diego. Local vendors include Doggie Beer Bones all-natural dog treats, Handmade Green, makers of eco-friendly dog leashes, and City Dog, a self-service dog wash headquartered downtown. Feel free to bring your furry friend! 1441 L St. San Diego, 92101.

MAIN TAP TAVERN FIFTH ANNIVERSARY PARTY - JUNE 29

The East County mainstay is kicking off birthday celebrations by tapping a new beer from Lightning Brewery, "Bolt from the Blue", an Imperial Red Ale, at noon. The cask version goes on at 3 p.m., in addition to lots of archived beers saved just for the occasion. House band Aghori comes on around 9 p.m. 518 E Main St. El Cajon, 92020.



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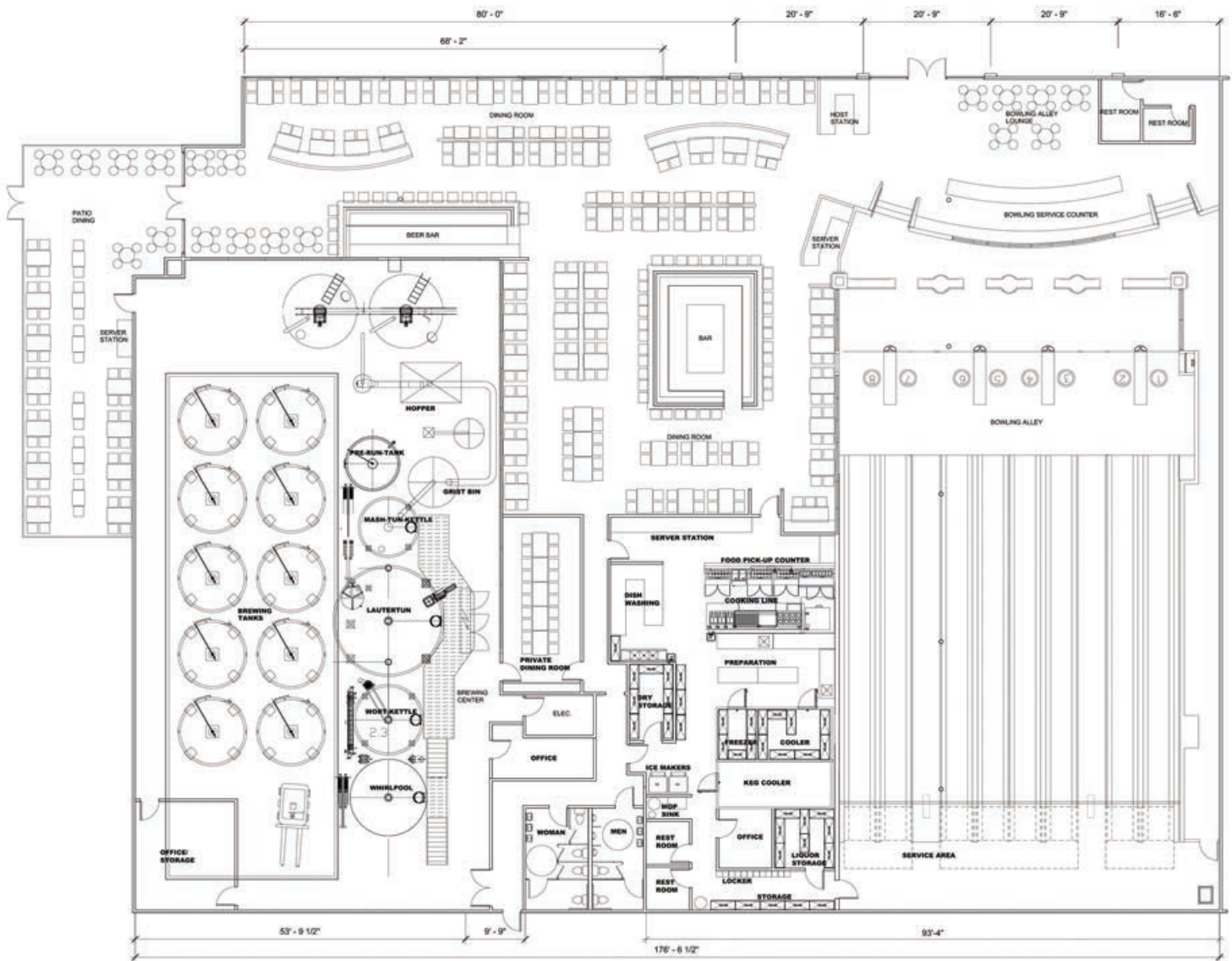
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BALLS AWAY

Urge crew plans to open brewpub/bowling alley in Vista

BY MARC FIGUEROA

The “brothers” of Rancho Bernardo are at it again. Grant Tondro, along with Urge gastropub partners Zak and Nate Higson, are planning to open their own brewpub in Vista. Urge: Craft Alley will be located in the 22,000-s quare-foot space formerly occupied by Bally’s Total Fitness (1928 Hacienda Dr., Vista, 92081). In addition to the 15-barrel system, there will also be a restaurant with seating for around 450 guests, a bottle shop and eight bowling lanes. Tondro expects the brewpub to open during the first quarter of 2014.

“We always liked the idea of doing a second location of one of our concepts, and Urge seems like the logical choice,”

Left: Preliminary layout courtesy Urge Gastropub

Tondro says of his popular Rancho Bernardo craft beer bar and restaurant, which features 52 draft beers and more than 100 in the bottle.

To ensure a successful operation, the owners have brought in former Pizza Port head brewer Jeff Bagby and Steve Wagner, co-founder and brewmaster of Stone Brewing Co., to serve on their advisory board. Bagby, who is set to open Bagby Beer Company in Oceanside later this year, will not be writing beer recipes for Urge.

That will be headed up by Mike Rodriguez, who recently left The Lost Abbey/Port Brewing after a four year stint. Rodriguez, an award-winning brewer who introduced Port's Mongo Double IPA, has been brought in as a brewing consultant and has the inside track on becoming the head brewer, Tondro says. Before moving to San Diego, Rodriguez spent six years working for Boulevard Brewing in Kansas City, Mo.

The brewpub will have around 50 tap handles, including 5-10 house beers and at least 10 selections from Vista breweries, Tondro says. The brewery's name is tentatively called Project X Brewing, and Tondro says he expects to produce about 1,000 barrels in the first year. Since the owners are classified as restaurateurs by the California Alcoholic Beverage Control, the brewery cannot produce more than 5,000 barrels each year.

"Stylistically, we plan on a wide range of offerings," Tondro said. "If it's something we would drink, then it's something we would brew. We definitely plan on having a barrel-aged series."

Tondro says Urge: Craft Alley will also have a full bar with 200-300 whiskeys on the menu.

The trio of restaurateurs also own The Barrel Room Vintage Wine Bar and Bistro, the Commissary Kitchen, and cheese and charcuterie shop, Brothers Provisions. All are located in Rancho Bernardo.

Don't expect expansion plans to stop with Urge: Craft Alley. Tondro says there has already been talk of expanding to Los Angeles, Coachella Valley and San Francisco. If space permits in these locations, it's possible a bowling alley, bocce ball court or music venue will be an added attraction to complement the beer and food.

"We're excited and nervous, but we feel this is where our future lies," Tondro says, adding that Urge: Craft Alley will create more than 100 jobs. "We're passionate about beer and food, among other things. And we feel this is the right direction to go."

The addition of Urge: Craft Alley will give Vista its ninth brewery, making it one of the largest beer cities per capita in the U.S.

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HELP A BEERTENDER OUT

Clean your growlers properly

BY NICKIE PEÑA



Don't let this happen to you!

Growlers are reusable containers that allow beer drinkers to repeatedly bring home fresh beer from a brewery's tasting room. But sometimes, the not-so-unthinkable happens, and someone forgets an important part of taking home the best beer possible: cleaning the glassware after use. It's easy to classify bringing in a dusty growler as a rookie mistake, but presenting a beertender with a container that is foul-smelling, moldy or with miscellaneous objects inside fits into a more shameful category.

Dave Dixon, Tap House manager at Mother Earth in Vista, remembers the nastiest growler ever brought in for its awful, vinegar-like aroma. The customer was very polite, he says, and admitted to leaving it in his car for a long time since its last fill-up. He also hadn't rinsed any remnants of the Kismet IPA the growler once held. When Dixon looked inside, he noticed the bottom had accumulated a mysterious black gunk. He explained that he would not be able to fill the growler, since any beer that went inside this container would immediately develop off-flavors. The beer drinker ended up purchasing a new growler, and Dixon attempted to restore the original one to its former cleanliness. Yet, despite chipping away at the black bottom with a knife and soaking it in sanitizer for three days, the potent vinegar smell still existed, and the container was tossed.

As much as beertenders would like to think that funky mold and odor might be the worst they'll have to experience, there are rare occasions when containers are returned holding objects unrelated to beer. Steven Lesinski from Societe Brewing Company recalls a moment while working at a previous tasting room where someone brought in a growler that was used as an ashtray. The beer drinker had asked if the growler could get a rinse before being filled, and Lesinski was happy to do so, while explaining proper cleaning techniques for next time. But as the glass was getting a quick spray, Lesinski noticed some stuff falling into the bar's water tray — the butts of marijuana cigarettes — so, for obvious reasons, the customer was asked to take his growler home and clean it himself.

Don't bring in a funky growler for a fill. Follow these tips to ensure you're bringing home the freshest beer possible:

- As soon as your growler is empty, rinse a few times with warm or hot water until you stop seeing bubbles come out. Make sure it doesn't smell like the last beer it was holding.
- Cleaning agents (i.e. dish soap, sanitizer) aren't necessary for a growler cleaning. Even a small amount is tough to thoroughly rinse out; any traces will impact the beer's flavor and aroma.
- If you've got some build-up, Lesinski advises using some salt during the warm-water rinse. The natural abrasive action will work against whatever is developing, and it won't affect flavor from future fills.
- Once you're confident it's clean, keep the cap off and let the container air dry. By capping it, there is a good chance the growler will develop a mildew smell. Worried about stuff falling inside? Leave the screw-top or swing-top cap on loosely. If you have the space, set the growler upside-down on a rack while it dries. If you don't have a rack, the trick of a few beer drinkers is to balance their growlers upside-down in empty, clean shaker pint glasses against walls on the kitchen counter.
- Finally, if you go awhile in between growler fills, remember to give it a quick rinse before taking it in, as some dust may have accumulated.



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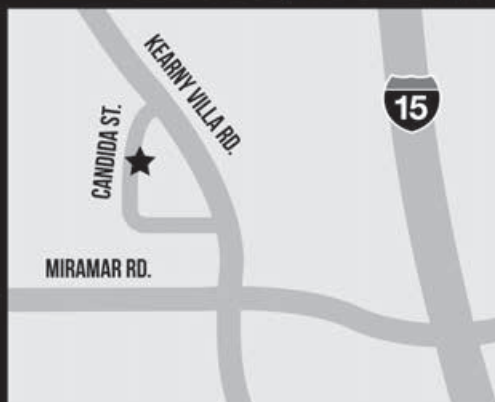
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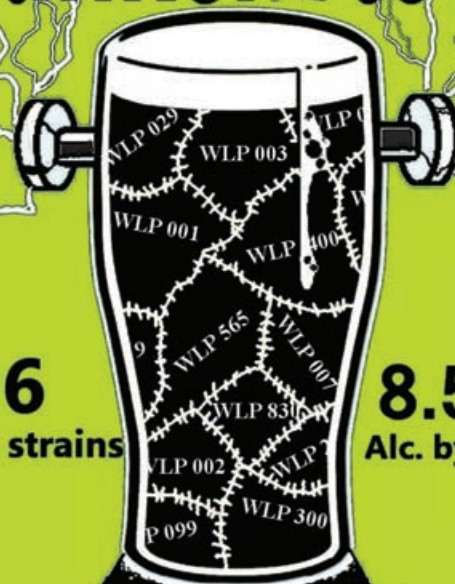
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The Off Duty Foodie Burger at Urge Gastropub. Photo by Ryan Lamb

BURGER TIME

A pair of special edition burgers plucked from the beer-centric menus

BY BRANDON HERNÁNDEZ

With summer's scorching approach, there's one thing that keeps me looking forward to the sunny season, and that's grilling. Whether it's ribs, steaks, bratwursts or skewers, the primal call of glowing orange coals is impossible for me to resist when the weather's just right for outdoor cooking. The item I prepare most often on my trusty barbecue is the humble burger, though I always take steps to adjust the humble part. In my opinion, there are few things so easy to both prepare and elevate than this American classic, so I relish the opportunity to do so at every opportunity, pun intended.

Until this year, all of my burger fashioning was done from the com-

fort of my own home. But, all that changed when I was contacted by Grant Tondro, the owner of Urge American Gastropub in Rancho Bernardo, who asked if I'd like to collaborate on a limited edition burger for his eatery. I was honored and excited to get to work, so after snatching up the chance to take my burger methodologies to the next level, I headed into my kitchen to develop the recipe for what would become known at Urge as the Off Duty Foodie Burger.

Named after my Twitter handle (@offdutyfoodie), I designed it as a Mediterranean-style burger, and in doing so, augmented a grass-fed beef patty with zesty chorizo sausage, plus other seasonings. In my opinion, even the best quality meat is at a disadvantage if not seasoned with at least salt and pepper. Ideally, other flavors that complement the toppings and condiments should be used. In the case of the Off Duty Foodie Burger, the chorizo went well with Manchego, a Spanish sheep's milk cheese, roasted red peppers and habanero pickle slices, the recipe for which originally appeared in the San Diego cookbook, *Brew Food: Great Beer-Inspired Appetizers, Main Courses, and Desserts*.

To cut some of the spice from the chorizo and the pickles, I worked up a recipe for an onion marmalade flavored with sherry vinegar. Like the chorizo, Manchego and roasted peppers, the vinegar was another Mediterranean inspiration. This condiment brought on nice sweetness while another, roasted garlic aioli, incorporated a touch of earthiness that rounded the entire burger out nicely. For good measure, I also added crisped discs of pancetta lacquered with a Dijon mustard, honey and Worcestershire

The Off Duty Foodie Burger

Yield: 8 servings

38 ounces quality ground beef
10 ounces Mexican-style ground pork chorizo
1 tsp cumin
1 tsp ground oregano
½ freshly ground pepper
salt to taste
¼ pound Manchego cheese, sliced
6 hamburger buns, lightly toasted
¾ cup Roasted Garlic Aioli (recipe follows)
2 Cups Sherry Vinegar Onion
Marmalade (recipe follows)
8 Mustard-Glazed Pancetta Crisps (recipe follows)
18 chips Habanero Pickles (recipe follows)
8 leaves Romaine lettuce (preferably from the top end)
2 red bell peppers, roasted, seeded, stemmed, skinned and cut into quarters
Seasoned French Fries

Preheat outdoor grill or flattop. Thoroughly combine the beef, chorizo, cumin, oregano and salt. Form the meat mixture into 8 6-ounce patties. Use your fingers to press an indentation into the center of the patty to keep the burger uniform as it cooks. Place the patties on the grill and cook until medium-well*, about 5 to 6 minutes per side. Place 2 to 3 slices of cheese atop each burger (enough to thoroughly cover the patty) and close the grill or, if using a flattop, cover the burgers with metal lids, until the cheese has melted, about 1 minute. Remove the patties from the grill and transfer to a plate lined with paper towels. Drain excess chorizo fat from both sides.

To serve, spread the aioli onto the top halves of the hamburger buns. Place each of the bottom halves of the buns on individual plates and top each with 3 tablespoons of marmalade. Place the burgers atop the marmalade and top each with 1 slice of pancetta and 3 pickle chips. Top with lettuce leaves and roasted peppers, then place the top halves of the buns atop the burgers. Serve immediately with French fries and assorted condiments.

* It is important to cook the burgers to medium-well or well done because of the use of the chorizo.

Mustard-glazed Pancetta Crisps

Yield: 8 servings

16 slices pancetta, thinly sliced
1½ Tbsp honey
1½ tsp Dijon mustard
¼ tsp Worcestershire sauce

Preheat oven to 450 degrees F. Place the pancetta on a baking sheet lined with parchment paper. Bake until crisp, 12 to 15 minutes. Remove from the oven. Heat broiler. Whisk together the honey, mustard and Worcestershire sauce until all of the ingredients are completely incorporated. Brush the mixture onto the pancetta. Place in the oven and broil until browned, 1 to 2 minutes.

Roasted Garlic Aioli

Yield: 1 to 1½ cups

1 large egg
1 tsp freshly squeezed lemon juice
1 head roasted garlic
½ tsp smoked paprika
¾ to 1¼ cups olive oil
salt to taste

Add the egg and lemon juice to the bowl of a food processor. Squeeze the garlic cloves from their wrappers and add along with the smoked paprika. Turn on the processor and slowly drizzle in the olive oil. Once the mixture has emulsified into a mayonnaise consistency, season it with salt. Serve immediately or store for up to 1 week, refrigerated in an airtight container.

Habanero Pickles

Yield: Varies

2 medium cucumbers, sliced ¼-inch thick on the bias
¼ cup plus 2 Tbsp white vinegar
¼ cup granulated sugar
2 tsp salt
1 habanero, halved or ¼ tsp habanero-based hot sauce
½ tsp dill seed
½ tsp mustard seed
¼ tsp celery seed

Place the cucumbers in a shallow microwavable dish. Whisk the vinegar and sugar together. Add the remaining ingredients and pour the mixture over the cucumbers. Place the dish in the microwave and heat on high until the mixture

starts to bubble, 4 to 5 minutes. Let cool to room temperature. Strain the cucumbers and serve or store, refrigerated in an airtight container with the pickling liquid for up to 2 weeks.

glaze. Bacon's great, but I opted for pancetta due to its leanness and lack of smoke.

I was confident in the burger but, like anybody putting something of their devising out there, I had moments before its debut where I feared Urge customers might be disappointed. To my relief, the Off Duty Foodie Burger was very well received and I spent a very happy month of my life perusing some of the nicest Twitter and Facebook comments I've ever seen. It was extremely rewarding and, as a token of my appreciation, I am sharing the recipe for the burger, which is no longer available, with readers.

But wait, there's more. The Off Duty Foodie Burger was but one of two hearty sandwiches of mine that debuted in San Diego County over the past two months. In conjunction with the release of Celebrator Beer News 25th Anniversary Double Pale Ale, a beer I helped to conceive and brew during a session at Sierra Nevada Brewing Company's Beer Camp program, I had the chance to collaborate with publican Ivan Derezin and chef A.G. Warfield of Churchill's Pub & Grille in San Marcos on another burger: the Ivan and Brandon Hate Your Taste Buds Spicy Tikka Masala Burger.

Whereas the Off Duty Foodie Burger was meant as a crowd pleaser, this monster was intended for the bravest of fire eaters. Tikka masala paste was folded into the burger patty along with ground ginger, which made for a nice and exotically earthy canvas. Then, it was time to bring on the spice with a feta cheese cream sauce made with nuclear hot chilies much like those Derezin grows in the garden behind his pub. Feeling that wasn't hot enough, we also fried up thin strips of onion and habaneros. The latter proved to be the most forthrightly spicy ingredient in the burger and something even a thick slice of yellow heirloom tomato couldn't help tame.

Available exclusively on the evening that my Beer Camp beer debuted, it was sampled by far more people than we would have expected. Many reported pain the next day, but enjoyment in the present tense. I must tip my hat to Warfield and his crew for taking something that over-the-top hot and making it into a burger that was as tasty as it was incendiary, and far more than just a big ball of napalm between two freshly toasted buns. Trying it for yourself... if you dare!

Having some time in the burger spotlight was a blast. Hopefully, it won't be my last foray, but for now, I'm content to bring my passion for burgers back to the backyard barbecue and encourage all of you to do the same. It's the time of year for shades, flip-flops, embarrassing comedic aprons and simple pleasures from straight off the grill.

Sherry Vinegar Onion Marmalade

Yield: 2 cups

2 tsp unsalted butter
6 cups yellow onions, thinly sliced
½ tsp salt
½ tsp granulated sugar
2 Tbsp sherry vinegar

Melt the butter in a non-stick skillet over medium-low heat. Add the onions, season with salt and cover. Cook the onions until their liquid is released. Uncover and cook until the liquid evaporates fully. Add the sugar and cook, stirring occasionally, until the onions are caramelized, 45 minutes to 1 hour. Increase heat to medium and deglaze with the vinegars. Continue to cook until the liquid has evaporated and the mixture takes on a marmalade consistency. Serve immediately or at room temperature.

—Recipes this page provided courtesy Brandon Hernández
—Recipes next page provided courtesy A.G. Warfield, Executive Chef, Churchill's Pub & Grille



Ivan and
Brandon Hate
Your Taste Buds
Spicy Tikka
Masala Burger.
Photo courtesy
of Churchill's
Pub & Grille

Ivan and Brandon Hate Your Taste Buds Spicy Tikka Masala Burger

Yield: 4 servings

- | | |
|---------------------------------|--|
| 1 tsp garam masala powder | 2/3 cup panko bread crumbs |
| 1 tsp turmeric | 4 hamburger buns, halved |
| 2 eggs, beaten | Ivan's Revenge Feta Béchamel Sauce
(recipe follows) |
| 2 Tbsp tikka masala paste | 4 thick slices, yellow heirloom tomato |
| 1 Tbsp garlic, minced | Habanero and Onion Strings (recipe
follows) |
| 1 tsp ginger, ground | |
| 2 pounds ground chuck (20% fat) | |

Combine the garam masala and turmeric and set aside. In a large mixing bowl, add the eggs, tikka masala paste, garlic and ginger to the ground chuck. Add the bread crumbs and spices and mix until thoroughly incorporated. Form the meat mixture into 4 8-ounce patties. Cover and set in the refrigerator for 1 hour.

Preheat outdoor grill or flattop. Place the patties on the grill and cook to desired level of doneness. Remove the patties from the grill and keep warm. Place each of the bottom halves of the buns on individual plates and place the burgers on top of each. Top each burger with Ivan Hates You Feta Béchamel Sauce and a slice of tomato. Place a mound of fried habanero and onion strings atop each burger and top with the remaining bun halves. Serve immediately with French fries and assorted condiments.

Feta Béchamel Sauce

Yield: About 3 cups

- | | | |
|--------------------------|---------------------|-------------------------|
| 4 Tbsp unsalted butter | 1 cup feta cheese | chopped |
| 2 Tbsp all-purpose flour | ¼ Tbsp white pepper | Ivan's Revenge Habanero |
| 2 cups whole milk, room | pinch kosher salt | Hot Sauce (recipe |
| temperature | 2 Tbsp white onion, | follows) |

Melt the butter in a small sauce pan over medium heat. Slowly whisk in the flour and continue to stir until it is completely incorporated. Slowly add whole milk and feta and cook, stirring, until the sauce has thickened. Remove from the heat and season with pepper and salt. Depending on your personal heat tolerance, whisk in 1 tablespoon of Ivan's Revenge Habanero Hot Sauce (or more). Serve immediately.

Ivan's Revenge Habanero Sauce

Yield: About 4½ cups

- | | | |
|---|------------------------|-------------|
| ½ pound habaneros, stemmed
and chopped | 1 cup tomato paste | ¼ cup honey |
| 2 cups white vinegar | 1 cup water | |
| | 1/3 cup cayenne pepper | |

Add all of the ingredients to a saucepan over high heat and bring to a boil. Reduce the heat to low and simmer until the liquid has reduced by 25%. Remove from heat and transfer the mixture to the bowl of a food processor or blender. Purée until smooth. If the sauce is too thick, add vinegar to thin it out. Store refrigerated in an airtight container for up to 1 week.

Habanero and Onion Strings

Yield: About 1 cup

- | | | |
|----------------------------|----------------------|--------------------------|
| 1 onion, thinly sliced | 1 cup buttermilk | ½ cup all-purpose flour, |
| 3 habaneros, thinly sliced | 3 cups vegetable oil | sifted |

Take sliced onion and habaneros and soak in buttermilk for 30 minutes. In a large saucepan over medium-high heat, heat the oil to 345 degrees. Remove the onions and habaneros from the buttermilk and toss in flour. Carefully drop the floured onions and habaneros in the oil and fry until golden brown, around 2 minutes. Remove from the oil using a slotted spoon or spider and drain on a plate lined with paper towels. Serve immediately.

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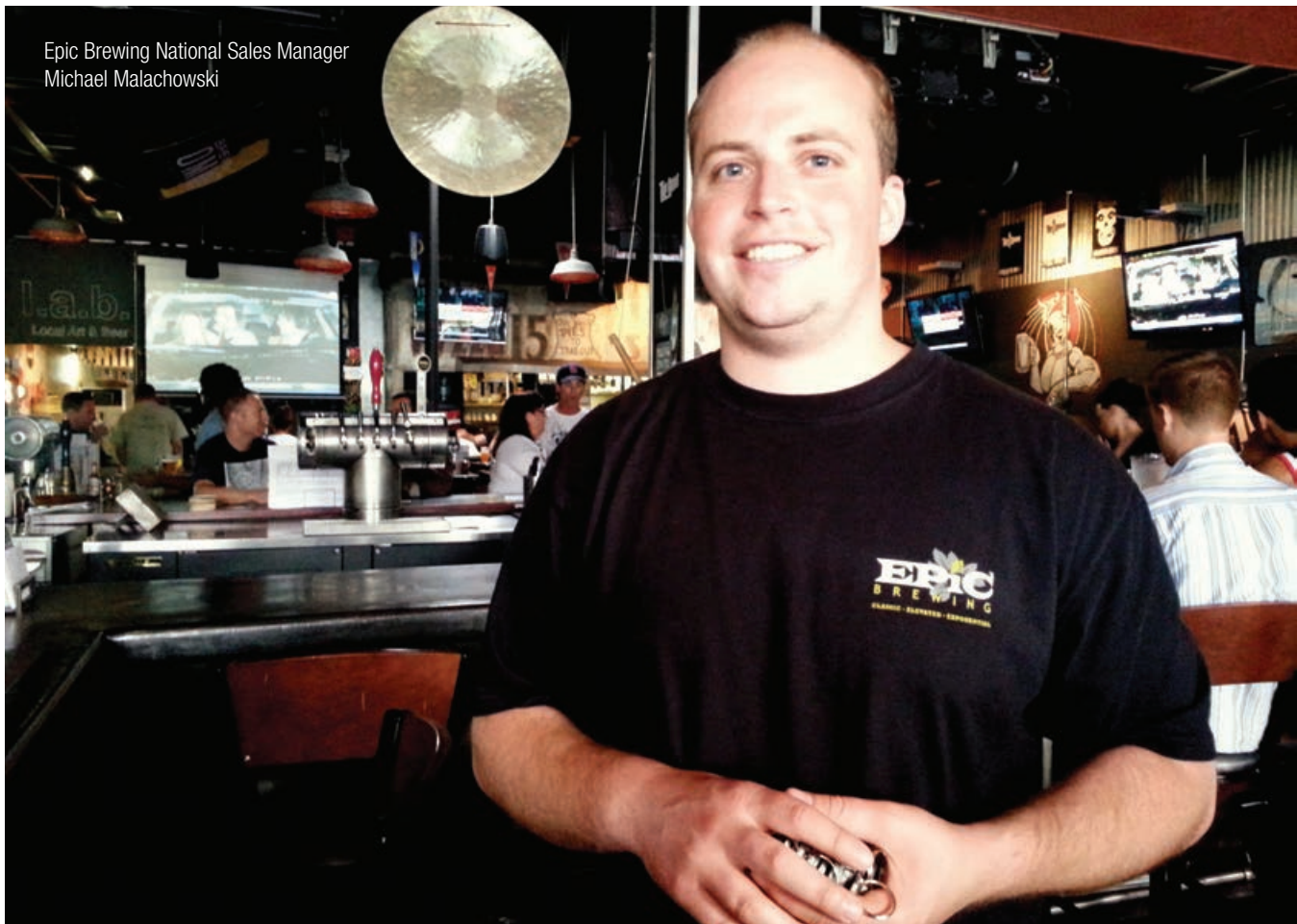
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Epic Brewing National Sales Manager
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EPIC BREWING LAUNCHES IN SAN DIEGO

Utah-based brewery grows from local roots

BY DON AYRES

Everybody knows that San Diego has its share of craft breweries. San Diegans proudly love their Stone, Green Flash, Karl Strauss, Ballast Point, and everything in-between. There might not be room for outsiders in any other industry, but the craft beer community is always looking for new experiences. Salt Lake City's Epic Brewing is banking on that, and announced their expansion into San Diego with a series of launch events in late May.

Utah might be the last place you'd think to look for good craft beer. Brewpubs were illegal in the state until 1989, it was illegal to advertise alcohol until 2001, and brewers weren't allowed to sell high-alcohol beer directly to the public until 2008. The deck seemed stacked against a booming craft beer scene.

Enter David Cole and Peter Erickson, graduates of SDSU and UCSD, respectively. Owners of a Utah-based international aquaculture company, they longed for the full-flavored beer that they loved in California, and set out to remedy that situation. Cole and Erickson teamed up with brewmaster Kevin Crompton, and launched Epic Brewing in 2010.

Epic beer has been available in Los Angeles and Orange County for just over a year. They're best known for their fruit variations on their Brainless Belgian Golden Ale. Brainless on Raspberries is a result of a secondary fermentation in steel tanks with raspberry puree, while Brainless on Cherries and Brainless on Peaches have a secondary fermentation with their respective fruit purees in French wine barrels.

If fruit beer isn't your thing, their Big Bad

Baptist Imperial Stout packs a coffee punch that rivals the Bloody Mary for an acceptable breakfast libation. Local Utah coffee roasters – a different one for each batch – provide the buzz, and the coffee flavor is complemented by the addition of cocoa nibs. Epic's Hopulent IPA is pretty good for a non-California IPA, and has a delightful hoppy aroma.

Why are they only now getting to San Diego? As it often is, a numbers game prevented them from doing it sooner. "We just couldn't supply enough," said Michael Malachowski, Epic's National Sales Manager during an event at Pacific Beach's TapRoom last month. "We've opened a new brewery in Denver that will allow us to produce that much more beer."

Look for Epic beer at specialized bottle shops and craft beer bars this month.

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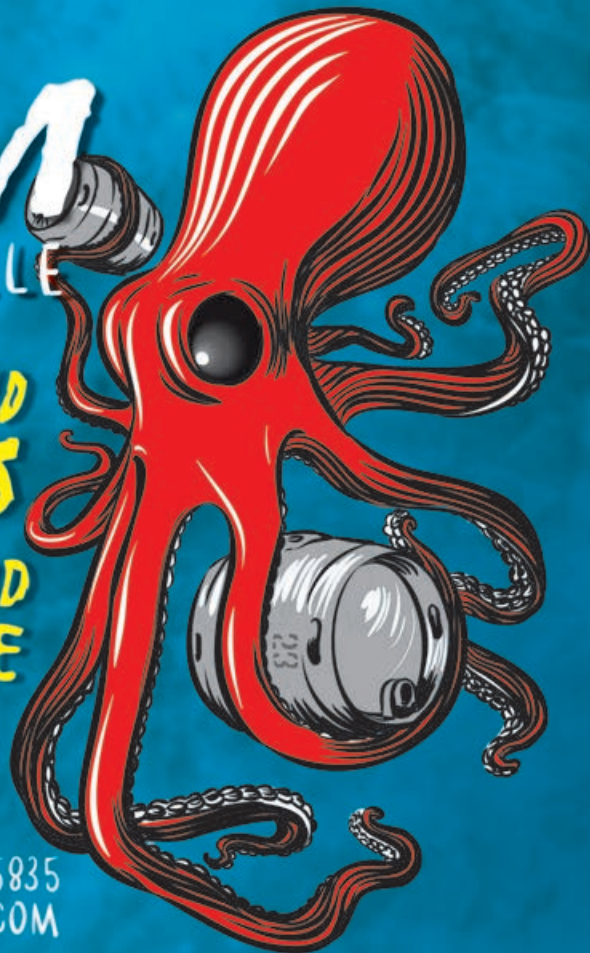
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IN FOCUS: TIM STAHL



There's a bottlecap downpour on our cover this month, and Tim Stahl's riding out the storm with brew in hand and camera nearby. It's a different angle for the photographer who's usually behind the lens chronicling local beer culture from the brewing process to drinkers throwing it down the hatch. So as the weather heats up and mouths get even thirstier, our June issue features a spread of Stahl's photos that speak to San Diego's unquenchable love for beer.

Stahl was first exposed to photography at 11 years old and started off capturing his buddies on their boards and his brother Tommy on his motocross bike. Then in his professional career, Stahl shot for local surf

and skate companies Gordon & Smith, Gull Wing and Tracker Trucks, and for motorcycle companies Husqvarna and Torsten Hallman. For the past 30 years, he's been focusing his work on the automotive, music and hospitality industries.

The beer phase of Stahl's career evolved along with his passion for homebrewing. "I went in to pitch Mike Hess on photography and just starting mashing in with Mike," Stahl says. "I went on to brew a few more batches with the Hess brew crew and fell in love with it. Brewing for me was just like processing film: the important elements are time, temperature, clean water, good recipes, cleanliness and 10% magic."

Stahl takes printing seriously with his own in-house, wide-format machine. Re-

Stahl self portrait with Lost Abbey prints

cently, he's been pushing out orders for The Lost Abbey, where his stretched canvas murals of Sean Dominguez's artwork are sold. You can also check out his work at Ale-Smith's tasting room, and Liberty Station's new brew darling, Stone Brewing World Bistro & Gardens. There, he's mounted display murals that showcase the work of local photographer John Schulz and the brewing company's in-house photo and video specialist, Tyler Graham.

For more information about Stahl and his projects, visit stahlphotographics.com.

- RYAN LAMB

IN FOCUS

PHOTOS & CAPTIONS BY TIM STAHL



Above: Flight Night at Bottlecraft!
Below: A recent installation of wide-format canvas display murals of photographs taken by Studio Schulz for AleSmith's tasting room.



Early flight at Bottlecraft, Little Italy



Bottle art for a canvas mural submission at 98 Bottles

Right: Product shot for *Suds County, USA*.
This was used as the cover shot for the October 2012 issue of *West Coaster*.



Dr. Bill Sysak preparing for a Charcuterie/Beer pairing event at Bottlecraft, Little Italy

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Left: Mike Hess at the helm of his new North Park Hess Brewing system.
 Right: Frank (Rhino) Butler trying to stuff more wet hops into a 1.5 BBL brew at Hess brewing. The aroma was euphoric!



Here I'm doughing in with Mike Hess.



Above: Mike's first promotional mural designed by Court Patton, photographed and printed by me, being installed at the Silverton Street brewery
 Below: "Shakin' it over here Boss" - with Mike Hess in the early stages of Hess Brewing, San Diego. "I got the flow rate right Mike, now Quichrbichn"



Left: Fresh hops that were delivered by U.P.S. 15 minutes before the first hop addition. The driver apologized for being late and said, "Sorry, the agriculture dog sat on the box in distribution!"



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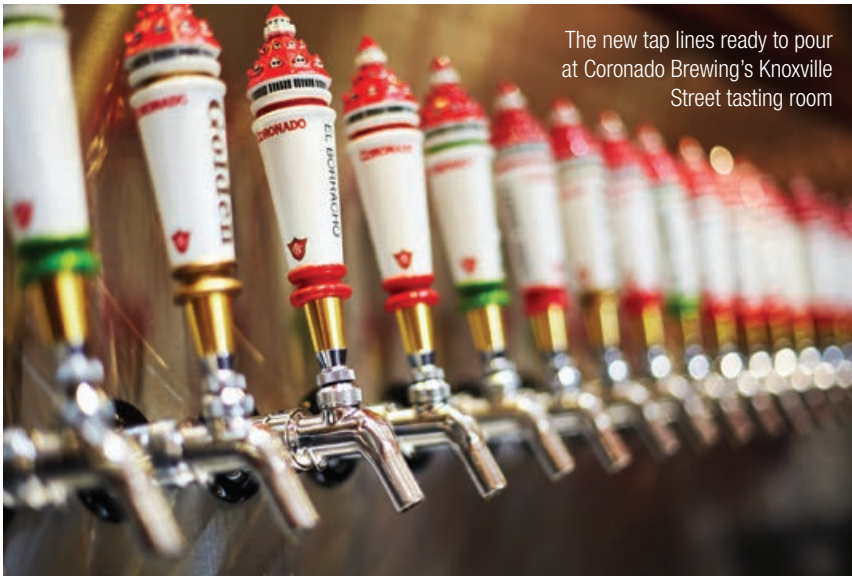
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The new tap lines ready to pour at Coronado Brewing's Knoxville Street tasting room



Left: Julian Gold hops thriving in the sunshine at the Hoppportunity Ranch in Julian. The hops still grow wild behind the City Hall where they were planted more than 100 years ago



Pliny the Younger at Tornado San Diego

Right: Mike Hinkley taking in the energy at the grand opening of Green Flash's Mira Mesa brewery
Below: First toast from the new Green Flash system in Mira Mesa



Left: Travis Smith breaking out one of his rare smiles on the first day the doors were open at Societe Brewing Company. I found out later that day from his partner Doug that the first dollar spent at Societe was mine, so I signed it!

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Right: The legendary Cantillon owner & brewmaster Jean Van Roy at the Stone Brewing World Bistro & Gardens for a meet-and-greet. Cantillon, Belgium's "living museum of the gueuze," has been brewing traditional beers for over a hundred years. Below: Carol Taddeo and John Schulz at the reception of Jean Van Roy at the Stone Brewing World Bistro & Gardens, Escondido. Sours, baby!



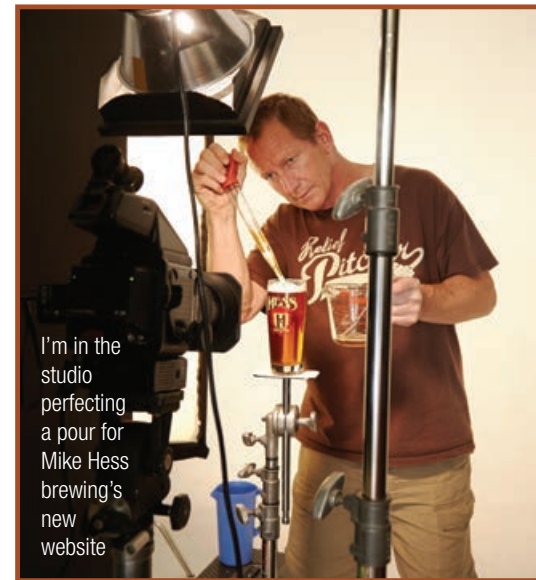
Above: Six Cantillons in a row including Classic Gueuze Bruocsella 1900 Grand Cru, Classic Gueuze, Cuvée des Champions, Iris, Kriek, Rosé de Gambrinus! In heaven there is no beer. That's why we drink it here (right here!). When we're gone from here, all our friends will be drinking all our beer!



Jonathan Huxley basking in the sunlight of his next beer!



Above: A bottle brewed by Mike Hess Brewing and artwork designed by Andrew Glendenning for Bottlecraft's Anniversary
Right: I'm taking a break from a photo shoot for Barona Casino with the very talented Briana Baker and enjoying my favorite Gose beer from Leipzig Germany.



I'm in the studio perfecting a pour for Mike Hess brewing's new website

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INTO THE BREW



From **AUSTRIA** *to* **CALIFORNIA**

Brewer Johannes Kugler set to open brewery after internship

BY SAM TIERNEY

West Coast beer drinkers are more than familiar with the region's signature hoppy ales, which showcase pungent varieties of hops grown in the Pacific Northwest. Beers with aromas of lychee, lime, mango, pine, fir, and tangerine zest fill bar menus up and down the Pacific coast. We've managed to carve out a unique style that has spread across the US and even to the UK and Scandinavia, as small brewers embrace the array of flavors that can be expressed through the skillful use of our newer hop varieties. The brewers of Central Europe, grounded as they are in the traditions of lager brewing, have been somewhat hesitant on the whole when it comes to experimenting with our newer styles of beer.

American brewers have been overwhelmingly influenced by the brewing traditions of Central Europe, Belgium, and the UK, but the road is increasingly becoming one that goes both ways. Even the most traditional breweries of Germany, Austria, and the Czech Republic are beginning to experiment with styles like American IPA, and European brewers are increasingly visiting the US to learn about our methods of brewing.

Johannes Kugler is a young Austrian brewer currently undertaking a three-month internship at Firestone Walker, and upon returning to Europe will complete his masters thesis in brewing and beverage technology at Weihenstephan in Bavaria. After graduation, Johannes is set to open a

new brewery near Vienna, Austria, which will brew a mix of traditional lagers such as their Vienna lager, as well as American and British-influenced ales including a pale ale with Pacific Northwest hops, and an oatmeal stout. I recently caught up with Johannes to find out how he got interested in brewing, how he ended up as an intern at Firestone Walker, and what his plans are with his new brewery back home.

How did you become interested in beer and how did you know you wanted to be a brewer?

I started as a homebrewer in 2006 after I watched a TV show called Monster Garage. In one episode an old fire truck was transformed into a mobile brewery. My first thought was: If they can brew beer on a fire truck, then I can do this in my parents' garage as well. In the following weeks I spent a lot of time researching brewing. I read a couple of books about homebrewing and gathered all the basic equipment for my first batches of self-made beer. Even though I had very little knowledge about brewing at that time, I somehow managed to produce beer which most of my friends liked. I mostly brewed lagers at that time, as lager is the most common beer style in Austria. I constantly worked on improving my brewing techniques and managed to make good beer. As friends kept asking for my homebrews, I ran out of it very often. And so I had to brew more often, and the vicious circle began.

In 2007 I had to make a decision about my field of study. At that time, all I wanted was to live in Vienna because I'd always been interested in physics in high school. I started to study applied physics at Technische Universität Wien in Vienna, but it didn't take very long to realize that my interests in brewing had become larger than my interest in physics, so I transferred from Vienna to Weihenstephan, Bavaria, to study Brewing and Beverage Technology at Technische Universität München.

What has your experience at Weihenstephan been like, and how did you choose it for schooling?

When I realized that I wanted to study something related to brewing, I didn't have too many choices. There is no university in Austria that offers brewing related courses, so I had to decide between Weihenstephan and Berlin. Weihenstephan is located in Bavaria and closer to Vienna, where my girlfriend lives, and I was more familiar with Bavaria than with Berlin, so I decided to go to Weihenstephan.



Opposite page: A bottle from the test run of Brew Age Pale Ale
Above: Kugler, in the new brewhouse at Firestone Walker.
Photo by Kayla Coleman

What can you tell us about the brewery you're planning to open?

I'm planning to open up a brewery in Austria with three friends. We are going to do both traditional as well as new beer styles. Our year round brews will be a Vienna lager, a pale ale and an oatmeal stout. We plan

to do a couple of seasonal brews, some of them with regional ingredients such as fruit, vegetables and herbs. We have a cooperation with a big, famous winery from Vienna, and we want to built a bridge between the wine and beer world. Most of our recipes are field tested on a 15 gallon pilot system. Some of them have already been successfully scaled up to a 10hl batch, which will be the size of our first brewhouse. I do not want to go to much in detail about our name, as we are still working on our marketing and design. We will be located to the south of Vienna.

What is the beer scene like in Austria, and what do you like and dislike about it?

The beer scene in Austria is dominated by a few big breweries. Some of them are owned by Heineken, but some of them are privately owned. The most common beer style in Austria is Märzen, which is a pale lager that is moderately malty with hints of hop aroma. Some of these Märzens are very good, but they are all very similar. What I like about the Austrian beer scene is that there are more and more small breweries coming up. Most of them do beers that can be compared to American craft beer. There are Pale Ales, IPAs, Stouts, beers with fruits, herbs and spices. But it isn't only the small breweries that are doing these 'new' beers; some of the big breweries have their own pilot breweries and they do a lot of experimental brews there. Some of these are also available in bottles.

How did you become interested in internng at Firestone Walker?

Firestone Walker Brewmaster Matt Brynildson held a couple workshops at Weihenstephan in 2008 and 2010 about the hop growers of America, the craft beer revolution and the American beer scene. As there are so many new breweries going into business, he encouraged the students to come to the USA to get in touch with the craft beer scene. Before Firestone, I did a couple of internships in Austria. I worked for big Austrian breweries, which are owned by Heineken. It was a good experience and I learned a lot there. But, as a former homebrewer, I always wanted to work in a brewery that produces a large variety of beers—one which is not only focused on maximum efficiency but on

big, flavorful beers.

I met Matt again at the Micro Brew Symposium in Nürnberg in November 2012. At that time I was looking for an internship in an American craft brewery and had already applied at a couple of breweries. I asked him if he had any recommendations of places to apply for. He gave me his contact information and asked me to send him my application documents, and after some email traffic I got the offer from Firestone Walker for a position as an intern, which I gratefully accepted.

Which American beer styles do you like and how has American beer influenced you as a brewer? What are some interesting things you have seen while here?

I am a big fan of Pale Ales, but I want my Pale Ale to be balanced, as mentioned before. Good examples of those are Sierra Nevada Pale Ale or, of course Pale 31 by Firestone. I like to have an extraordinary Imperial Pale Ale every now and then, but my everyday beer is a moderate Pale Ale. What I like about the american craft beer scene is the trend to barrel aged beers and sour beers. This is very new to most European brewers (except the Belgian brewers of course) but many small breweries are starting to do these styles.

Obviously, Americans are hugely influenced by European brewers, but do you think we will see more American influence in European brewing in the future?

There is already a big American influence in European brewing right now. An American IPA is probably the most popular new beer style in small breweries in Europe at the moment. Even in Germany, IPA is getting more and more popular. There are a lot of new breweries opening up that are clearly influenced by the American Craft Beer Revolution.

What would you like to see in the future of the Austrian and German beer market?

I would love to see German and Austrian brewers keep on exploring new beer styles and brewing techniques, but I also want them to keep their traditions. Some breweries already understand that they are not a contradiction of each other.



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ON THE FRINGE

The Nickel Beer Co. tasting room includes the property's original jail cells in Julian. Photo by Ryan Lamb

Three of the county's outlying breweries aim to craft great beer

BY MARC FIGUEROA

For as long as he can remember, Tom Nickel has enjoyed the mountainous sights and serene sounds of Julian. As an 8-year-old Cub Scout, he has fond memories of visiting Mataguay Scout Ranch and making stops at Dudley's Bakery to feast on its famous apple pie.

He has loved the small mountain town so much that for years he's been thinking of a way he could spend more time there. So what does Nickel, the owner of O'Brien's Pub and West Coast Barbecue & Brew do? Open a brewery, of course.

After parting ways with Vince and Gina Marsaglia and The Bailey Wood-Pit Barbecue, Nickel is working to have Nickel Beer Company brew in the tanks by Labor Day. The half-acre property strewn with pear trees is located about a half-mile east of the center of town on Hollow Glen Road, and about an hour east of San Diego.

"I've loved Julian my whole life," Nickel says, "and I thought one way I could spend more time here is to open a business up here. People always find an excuse to celebrate something and I always felt there would be

plenty of people out here who would appreciate something like this. And for me, personally, it allows me to spend more time in a place that I love being."

Nickel, organizer of a number of local beer festivals, will be brewing on a seven-barrel system and plans to have 6-8 beers on tap. He has a penchant for hop-forward beers, so IPAs will be in order. But don't expect a brown ale or an Altbier from him.

"If I have 6 IPAs, a cream ale and a stout on tap, to me that's a fine lineup," Nickel says. "I just want to brew what I like to drink. I don't intend to serve anything I don't enjoy."

Nickel has the capacity to brew 600-700 barrels a year, but said he's not itching to reach capacity quickly. He wants to take his time and focus on the artisanal aspect of beer, and feels Julian is the perfect place for that.

"I want to get back into making beer," says the former Pizza Port and Oggi's Pizza brewer. "And this is a place and a time that I feel I can do that. Being in Julian affords me a certain freedom, where if there were greater economic pressures I may not be able to do what I want."





An honest pint at ChuckAlek Independent Brewers in Ramona. Photo via ChuckAlek's Facebook page

This past January up in Ramona, ChuckAlek Independent Brewers started making Old World beers for a backcountry community known for its horse stables. Grant Fraley, who co-owns ChuckAlek with his wife, Marta Jankowska, commutes every day from Golden Hill. Interestingly, he and his wife have no ties to Ramona but fell in love with the town and its residents when they were scouting locations.

"Everyone has been really welcoming to us," Fraley says. "I think people are excited because this is something they haven't had in Ramona. This is a lot different than opening a business in the East Village, where you're just another pin prick. Here, everyone knows we're here."

No one will ever accuse Fraley of not brewing what he wants at ChuckAlek. Since he moved to San Diego from Ohio in 2006, Fraley has grown to enjoy the hop-forward beers found in many local breweries. But while studying abroad five years ago, Fraley took a liking to more traditional European offerings. Fast forward to today and that's what he's making at his one-barrel nano brewery on Main

Street in Ramona. Among his beers on draft are an Altbier, Scottish wee heavy, Baltic porter and a Grodziskie ale, a rare Polish style wheat beer brewed in honor of his wife's family history. She was born in Poland and has an ancestor who served as a knight in the Polish Army.

"It's so cool that there is that historic significance but it's also such a unique beer," Fraley says, adding that a Grodziskie ale is made only by a handful of breweries in the U.S.

Fraley doesn't consider himself a beer historian, just a brewer who enjoys learning the history of Old World beer styles from Europe and then putting that research to work.

"There's just something about where it originated that strikes a chord with me," said Fraley, who also is big on decoction mashing, a method used in a number of European beer styles to achieve an ideal malt characteristic.

"The funny thing is I like IPAs, but you want some contrast and I think the craft beer community wants to try a range of things. That's part of the reason there's room for more than 60 breweries in the county. People like options."



As soon as this month another outlying community, Fallbrook, will have its first brewery since legendary Bolt Brewing closed its doors more than two decades ago.

Chuck McLaughlin, who is brewing on a four-barrel system on Main Avenue in downtown Fallbrook, says he considered more populated locations such as Oceanside and Vista, adding, "but we always came back to Fallbrook."

"I just got tired of driving 35-45 minutes to find a brewery and have a good beer with some good atmosphere," says McLaughlin, a construction superintendent who has lived in Fallbrook for the last 15 years. "A big thing for us is we want to keep people who live here in Fallbrook. When they go out, they go out to Temecula, Vista or Oceanside. We're hoping this will help revitalize the Fallbrook area and keep the locals local."

McLaughlin, who has named his Fallbrook Brewing Co. beers after known streets in the area (Calavo Cream Ale, Wilt Road Wit, Reche Rye, Sleeping Indian IPA and Stagecoach Stout), said he anticipates brewing about 350-400 barrels his first year.



Fallbrook Brewing Co. holds down a corner storefront on the main drag. Photo by Ryan Lamb

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NEXT LEVEL BREWING

UCSD
Extension
set to launch pro
brewing certificate
program this summer

BY GONZALO J. QUINTERO, ED.D.



Teresa Poole, left, and Peter Thomas lead UCSD Extension's new program. Photo by Kristina Yamamoto

Do you have a passion for brewing? Are you looking to start a career in the field? If so, the new professional brewing certificate program at UC San Diego Extension is something you will want to research. Announced in January, the part-time, evening/week-end-based courses are meant to help you realize your craft beer business dreams.

The program is led by Peter Thomas, Associate Director for Arts, Humanities, Languages and Digital Arts at UC San Diego, and Teresa Poole, Program Representative.

The idea, which seems obvious considering this is San Diego - a city synonymous with both craft beer and higher education - was first brought up by Alex McKean, President of McKean Fi-

nancial Consulting, back in June. "Alex drove this from early on, and has been instrumental in the program's development," said Peter Thomas. "As a local homebrewer and San Diego native, he did a lot of the footwork in regards to networking with the local brewing community."

After a few months of brainstorming, Thomas and McKean presented their ideas to a group of about 15 San Diego beer industry professionals, including Chris White, Yuseff Cherney and Marty Mendiola. Those in the room helped shape what the program is today.

"We had a good cross-section of people from the industry, with an enthusiasm that was there right from the start," said Thomas. A veteran of program development, Thomas admitted that it's

not always easy obtaining advice from knowledgeable folks. "You develop an idea, and people are in and out during it; there's a lot of back and forth usually. But with this program, right from the very beginning, there was strong local support. The program's existence was never in doubt, which is rare."

Teresa Poole, Program Representative, believes preparation was paramount. "The end goals and intentions of the program were always clear," she said, adding that UCSD Extension had looked to UC Davis, the Siebel Institute, and the American Homebrewers Association, who already have established brewing program curriculums. "By reviewing existing programs and talking with their graduates, we were able to create something that would work specifically for San Diego and our region."

There was still the issue of finding a lead instructor though.

"I knew that there would be such a position as lead instructor, and that it would be a critically important decision," admitted Thomas. In January it was Yuseff Cherney, Co-founder/COO as well as Head Brewer and Distiller for Ballast Point, who took the responsibility on his shoulders.

"Choosing Yuseff has been a wonderful decision. He is a highly respected and tremendous brewer," said Thomas. It didn't hurt that Cherney has a long-standing relationship with UCSD; he's a graduate of the university and had taught homebrewing at its now defunct Craft Center for some 20 years.

Cherney was also vital in recruiting colleagues for the program, including Automatic Brewing Co. Founder and Brewmaster Lee Chase, and Stone Brewing Co. Brewmaster Mitch Steele. The two of them will join Cherney as instructors for this summer's inaugural quarter.

So what should students expect to get out of the program? In addition to acquiring book smarts, an internship program at local breweries will prove key. "For one, it's practical," said Poole. "You'll learn what happens in breweries of different sizes, and what role you can play. Equally important are the professional networking opportunities. We will be successful if graduates of the program get jobs in the local industry, and if the breweries they work for think they are valuable additions to their organization."

So how has the response been since the program was announced? "We're seeing many applicants," said Poole, despite the fact that the university has not promoted the program very heavily. Applicants range from current brewery employees looking for professional growth, homebrewers with decades of experience who want to hone their craft, to chefs, waitresses, lawyers, doctors and dentists. Poole added, "We're seeing people that are looking for growth, whether it be professional or personal."

But they don't want to get carried away with accepting everybody. "We want to start off with a small group of students and slowly grow the program and its capacity, much like the soft launch of a brewery," stated Thomas. "There will be more than one cohort taking courses simultaneously, with the intent that some cohorts could meld. We're looking at 15 to 20 students in the beginning, with 50 to 100 students in a few years."



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POST BOIL COOL DOWN

BY RYAN RESCHAN

Whether you are an extract or all-grain brewer, once the boil starts, the brewing process is the same until the boil stops. The post-boil steps remain the same as well, even as some extract brewers add additional water to get to their final volume: add any post-boil (flameout) hops, add additional ingredients for steeping, cool to yeast pitching temperature, aerate, and finally pitch the yeast.

One area I commonly see mistakes being made by beginning brewers is in the chilling process. Extract brewers using cool water to reach their full wort volume can get part of the way to yeast pitching temperatures, but typically you'll want to cool the near boiling wort first. Ice can be used in many ways to cool your wort. But unless you have pre-boiled frozen water being stored in a sanitary container, avoid putting ice directly into the wort to cool it down. A lot of ice can harbor dormant bacteria that can spoil your beer. Putting your kettle in an ice bath can potentially be a good way of chilling your wort, but that will depend on the volume of liquid you are trying to cool and the size and temperature of the ice bath. Ideally you should use a chiller designed for cooling wort as fast as possible.

Most wort chillers are copper-based since copper is great at transferring heat. You'll typically find immersion, counter-flow, and plate wort chillers. Counter-flow and plate chillers both transfer heat out of the wort by running liquid (typically cold water) in the opposite direction of the wort. Both methods are very efficient at cooling but require you to use a liquid pump to get the wort through the chiller. Liquid pumps are not exactly cheap, but if you are willing to make the investment now, you'll be happier in the long run.

For homebrewers starting out, buying an immersion chiller is a cheaper option. With 10 to 15 minutes to go in the boil, place the immersion chiller in your boil kettle to sanitize. Once the boil is over with, connect the chiller to a water source to commence chilling down the wort. For best results, stir the wort with minimal splashing to maximize the heat transfer. Using a stainless steel spoon is a good option because of its ease to clean and sanitize. This spoon, available at almost every homebrew shop, can be sanitized by leaving it in the boil kettle with at least 10 minutes to go or by using your sanitizer solution.



Local homebrewer Jeff Swem's wort chiller

Unfortunately for us in San Diego, the ground water can get quite warm in and around summer. Running hose water through your chiller might not get the job done. A couple of methods can help you get around such a problem, and they both involve an ice bath. If you happen to have an extra kettle or a large container holding multiple gallons of water, make an ice bath in it. One method involves using a second copper immersion chiller in the ice bath and connecting it in-line with the chiller in the kettle. The other method involves a pump, either a robust aquarium or fountain pump, to pump the ice water from the bath through the wort chiller. With enough ice, either method will help you reach a yeast pitching temperature for your wort in the summer time.

Ultimately you want to get your wort cooled down as fast as possible once the boil ends or when ingredients added for steeping are finished. And why do we want to do this? A few reasons actually. Wort can be susceptible to oxidation as it cools, dimethyl sulfide (DMS) can occur without the boil to drive it off (see last month's column), and contamination from bacteria is possible when the wort is over 80° F. Another positive for chilling fast is the precipitation of proteins from the wort, called the cold break, which leads to clearer beer.

So, do yourself a favor by making an investment in a wort chiller, and don't let your post-boil procedure be an obstacle between a decent beer and a great beer.

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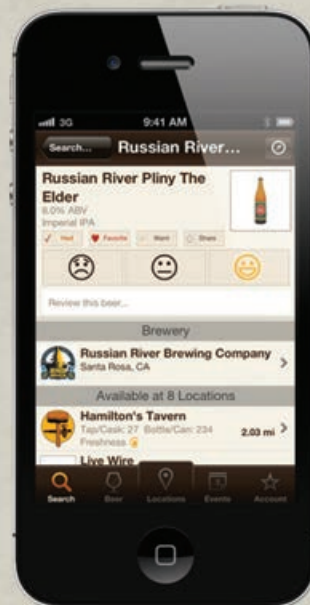
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Q & A

with **THOMAS KOLICKO**

Director of feature-length documentary
CRAFTING A NATION

WC: How did you first get interested in filmmaking?

Kolicko: I started off in the action sports industry about seven years ago. As I progressed with that style of filmmaking, I learned that I wanted to continue my education to learn more about the art of filmmaking, mainly focusing on story and character development. Also, I wanted a good excuse to move westward, with Colorado now being my home.

What do you feel is the main message of this film?

Crafting A Nation isn't a beer film, necessarily; instead, the subject of the film is craft brewing. The message of the film is intended to be inspirational. I wanted to create a documentary that takes the audience on a journey to better understand how hard work, passion, and determination will pay off. In the case of craft brewing, all of that hard work is helping in many ways to rebuild the US economy, literally one beer at a time. I would like audiences to leave the film feeling inspired to pursue their own dreams, and understanding what it will take to make that happen.

What breweries and beer bars did you visit while in San Diego? Which stuck out to you?

I freakin' love San Diego. I'm planning to return on vacation once the film is available for large US distribution, which will be soon. I had a long list of places to visit going into San Diego, and I wish I had more time to discover the smaller and newer breweries in town. Here was my order of touring: Pizza Port Ocean Beach, Alpine, Green Flash, Stone, The Lost Abbey, AleSmith, Ballast Point, Societe, Blind Lady, and Toronado. Hess was closed when I went by, which I was super bummed about. Needless to say, both of my bags weighed 49.5 lbs flying back to Denver.



Thomas Kolicko at Green Flash. Photo by Tim Stahl

How would you compare San Diego's beer scene with others around the country?

It was amazing! It was interesting to go to a beer city that has such a well-developed beer culture. I've been to Portland, Asheville, Denver, and Chicago, which are all similar in local market shares. What I love about craft beer, especially in San Diego, is that it's what makes the city unique. From the artwork on the walls, to the ingredients in the beer, each tap room represents that region with its own character and personality. I've been to over 170 breweries now in the past year and half, and no two are alike.

How can our readers learn more about the film?

Our website is craftinganation.com, and we can be found @craftinganation on Twitter and Instagram. The film is currently available for digital download. Right now we are in talks with a few distribution companies to begin larger distribution.

A DOWNTOWN
BEER BARS & RESTAURANTS

1. **98 Bottles**
2400 Kettner Blvd. | 619.255.7885
www.98BottlesSD.com
2. **Bare Back Grill**
624 E St. | 619.237.9990
www.BareBackGrill.com
3. **Bub's @ The Ball Park**
715 J St. | 619.546.0815
www.BubsSanDiego.com
4. **Craft & Commerce**
675 W Beech St. | 619.269.2202
www.Craft-Commerce.com
5. **Downtown Johnny Brown's**
1220 3rd Ave. | 619.232.8414
www.DowntownJohnnyBrowns.com
6. **Knotty Barrel**
844 Market St. | 619.269.7156
www.KnottyBarrel.com
7. **Neighborhood**
777 G St. | 619.446.0002
www.NeighborhoodSD.com
8. **Ogawashi**
1100 5th Ave. | 619.358.9170
www.Ogawashi.com
9. **Quality Social**
789 6th Ave. | 619.501.7675
QualitySocial.com
10. **Queenstown Public House**
1557 Columbia St. | 619.546.0444
www.BareBackGrill.com/Queenstown
11. **Searsucker**
611 5th Ave. | 619.233.7327
www.Searsucker.com
12. **The Field Irish Pub & Restaurant**
544 5th Ave. | 619.232.9840
www.TheField.com
13. **The Hopping Pig**
734 5th Ave. | 619.546.6424
www.TheHoppingPig.com
14. **The Local**
1065 4th Ave. | 619.231.4447
www.TheLocalSanDiego.com
15. **The Topsy Crow**
770 5th Ave. | 619.338.9300
www.TheTopsyCrow.com
16. **Tin Can Alehouse**
1863 5th Ave. | 619.955.8525
www.TheTinCan1.Wordpress.com

BOTTLE SHOPS

1. **Bacchus Wine Bar & Market**
647 G Street | 619.236.0005
www.BacchusWineMarket.com
2. **Best Damn Beer Shop (@ Super Jr Market)**
1036 7th Ave. | 619.232.6367
www.BestDamnBeerShop.com
3. **Bottlecraft**
2161 India St. | 619.487.9493
www.BottlecraftBeer.com

BREW PUBS

1. **Karl Strauss Brewing Co.**
1157 Columbia St. | 619.234.2739
www.KarlStrauss.com
2. **Monkey Paw Pub & Brewery**
805 16th St. | 619.358.9901
www.MonkeyPawBrewing.com
3. **Rock Bottom Brewery Restaurant**
401 G St. | 619.231.7000
www.RockBottom.com/San-Diego
4. **The Beer Company**
602 Broadway Ave. | 619.398.0707
www.SDBeerCo.com

BREWERIES

1. **Mission Brewery**
1441 L St. | 619.818.7147
www.MissionBrewery.com

HOME BREW SUPPLY

1. **Best Damn Home Brew Shop**
1036 7th Ave. | 619.232.6367
Find us on Facebook!

B UPTOWN
BEER BARS & RESTAURANTS

1. **Alchemy San Diego**
1503 30th St. | 619.255.0616
www.AlchemySanDiego.com
2. **Belching Beaver North Park**
4223 30th St. | 760.703.0433
www.BelchinBeaver.com
3. **Bourbon Street Bar & Grill**
4612 Park Blvd. | 619.291.0173
www.BourbonStreetSD.com
4. **Carnita's Snack Shack**
2632 University Ave. | 619.294.7675
www.CarnitasSnackShack.com

5. **Counterpoint**
830 25th St. | 619.564.6722
www.CounterpointSD.com
6. **Cueva Bar**
2123 Adams Ave. | 619.269.6612
www.CuevaBar.com
7. **El Take It Easy**
3926 30th St. | 619.291.1859
www.ElTakeItEasy.com
8. **Farm House Cafe**
2121 Adams Ave. | 619.269.9662
www.FarmHouseCafeSD.com
9. **Hamilton's Tavern**
1521 30th St. | 619.238.5460
www.HamiltonsTavern.com
10. **Live Wire Bar**
2103 El Cajon Blvd. | 619.291.7450
www.LiveWireBar.com
11. **Nate's Garden Grill**
3120 Euclid Ave. | 619.546.7700
12. **Polite Provisions**
4696 30th St. | 619.677.3784
www.PoliteProvisions.com
13. **Ritual Tavern**
4095 30th St. | 619.283.1618
www.RitualTavern.com
14. **Sea Rocket Bistro**
3382 30th St. | 619.255.7049
www.SeaRocketBistro.com
15. **Small Bar**
4628 Park Blvd. | 619.795.7998
www.SmallBarSD.com
16. **Station Tavern**
2204 Fern St. | 619.255.0657
www.StationTavern.com
17. **The Linkery**
3794 30th St. | 619.255.8778
www.TheLinkery.com

18. **The Rose Wine Pub**
2219 30th St. | 619.280.1815
www.TheRoseWinePub.com
19. **The South Park Abbey**
1946 Fern St. | 619.696.0096
www.TheSouthParkAbbey.com
20. **Tiger!Tiger! Tavern**
3025 El Cajon Blvd. | 619.487.0401
www.TigerTigerTavern.com
21. **Toronado San Diego**
4026 30th St. | 619.282.0456
www.ToronadoSD.com
22. **True North Tavern**
3815 30th St. | 619.291.3815
www.TrueNorthTavern.com
23. **URBN Coal Fired Pizza**
3085 University Ave. | 619.255.7300
www.URBNNorthPark.com
24. **Urban Solace**
3823 30th St. | 619.295.6464
www.UrbanSolace.net

BOTTLE SHOPS

1. **Bine & Vine**
3334 Adams Ave. | 619.795.2463
www.BineAndVine.com
2. **Bottlecraft**
3007 University Ave.
www.BottleCraftBeer.com
3. **Boulevard Liquor**
4245 El Cajon Blvd. | 619.281.0551
4. **Clem's Bottle House**
4100 Adams Ave. | 619.284.2485
www.ClemsBottleHouse.com
5. **Kwik Stop Liquor & Market**
3028 Upas St. | 619.296.8447

6. **Mazara Trattoria**
2302 30th St. | 619.284.2050
www.MazaraTrattoria.com
7. **Pacific Liquor**
2931 El Cajon Blvd. | 619.282.2392
www.PacificLiquor.com
8. **Henry's Market**
4175 Park Blvd. | 619.291.8287
www.HenrysMarkets.com
9. **Stone Company Store - South Park**
2215 30th St. 3 | 619.501.3342
www.StoneBrew.com/Visit

BREW PUBS

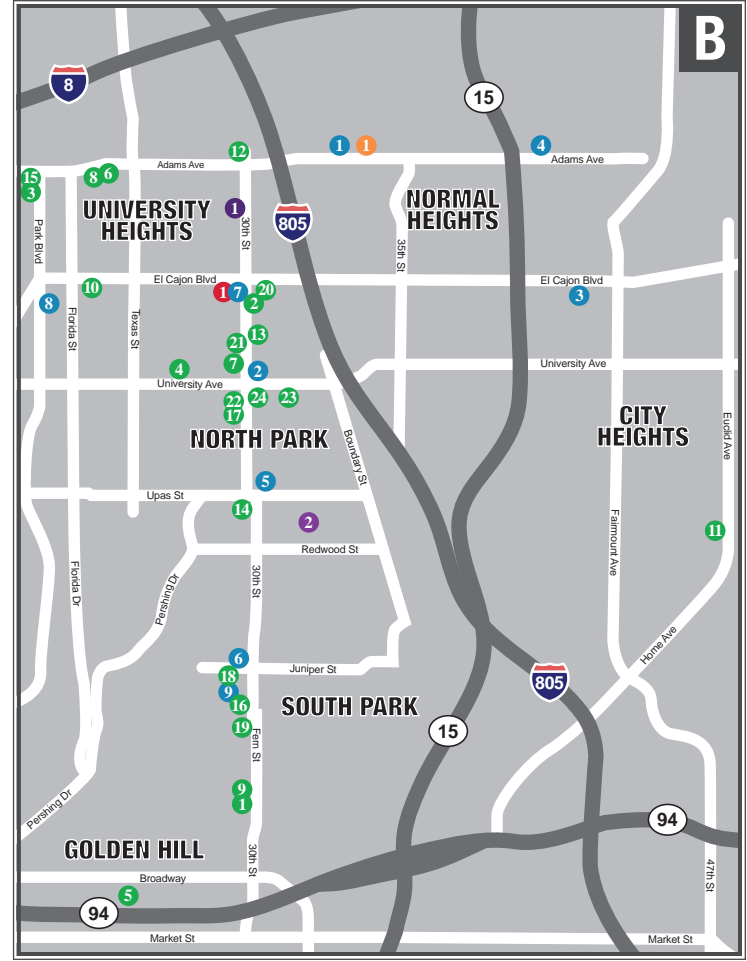
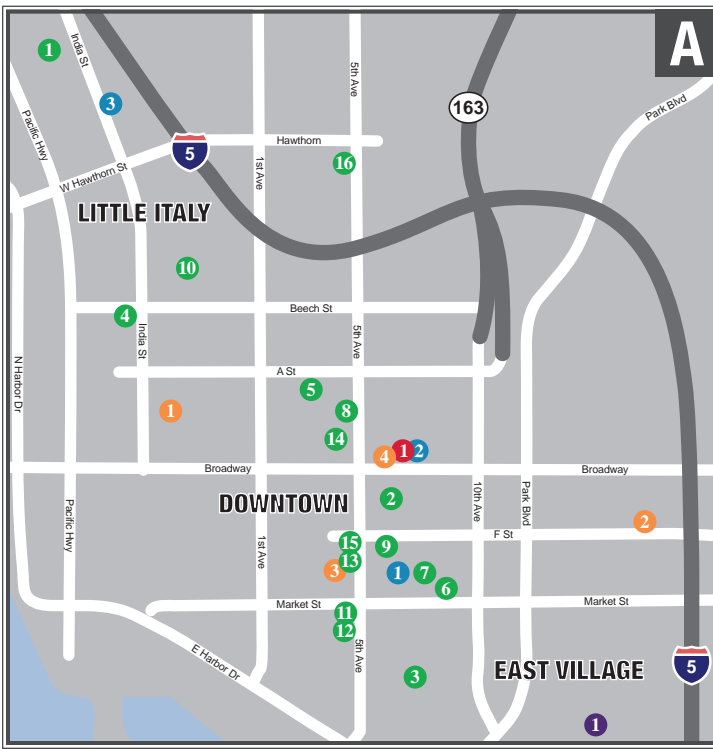
1. **Blind Lady Ale House/Automatic Brewing Co**
3416 Adams Ave. | 619.255.2491
www.BlindLadyAleHouse.com

BREWERIES

1. **Poor House Brewing Company**
4494 30th St.
www.PoorHouseBrew.com
2. **Thorn St. Brewery**
3176 Thorn St.
www.ThornStreetBrew.com

HOME BREW SUPPLY

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



C LA JOLLA

BEER BARS & RESTAURANTS

- 1. Eureka!**
4545 La Jolla Village Dr. Ste E-25
858.546.8858 | www.EurekaBurger.com
- 2. Home Plate Sports Cafe**
9500 Gilman Dr. | 858.657.9111
www.HomePlateSportsCafe.com
- 3. La Jolla Strip Club**
4282 Esplanade Ct. | 858.450.1400
www.CohnRestaurants.com
- 4. La Valencia Hotel**
1132 Prospect St. | 858.454.0771
www.LaValencia.com
- 5. Porters Pub**
9500 Gilman Dr. | 858.587.4828
www.PortersPub.net
- 6. Public House**
830 Kline St. | 858.551.9210
www.The-PublicHouse.com
- 7. The Grill at Torrey Pines**
11480 N Torrey Pines Rd. | 858.777.6645
www.LodgeTorreyPines.com
- 8. The Shores Restaurant**
8110 Camino Del Oro | 858.456.0600
www.TheShoresRestaurant.com

BOTTLE SHOPS

- 1. Bristol Farms**
8510 Genesee Ave. | 858.558.4180
www.BristolFarms.com
- 2. Whole Foods La Jolla**
8825 Villa La Jolla Dr. | 858.642.6700
www.WholeFoodsMarkets.com

BREW PUBS

- 1. Karl Strauss Brewing Co.**
1044 Wall St. | 858.551.2739
www.KarlStrauss.com
- 2. La Jolla Brew House**
7536 Fay Ave. | 858.456.6279
www.LaJollaBrewHouse.com
- 3. Rock Bottom Brewery Restaurant**
8980 Villa La Jolla Dr. | 858.450.9277
www.RockBottom.com/La-Jolla

BREWERIES

- 1. Karl Strauss Brewing Co.**
5985 Santa Fe St. | 858.273.2739
www.KarlStrauss.com
- 2. New English Brewing Co.**
11545 Sorrento Valley Rd. 305 & 306
619.857.8023 | www.NewEnglishBrewing.com

D PACIFIC BEACH MISSION BEACH

BEER BARS & RESTAURANTS

- 1. Bare Back Grill**
4640 Mission Blvd. | 858.274.7117
www.BareBackGrill.com
- 2. Ciro's Pizzeria & Beerhouse**
967 Garnet Ave. | 619.696.0405
www.CirosSD.com
- 3. Coaster Saloon**
744 Ventura Pl. | 858.488.4438
www.CoasterSaloon.com
- 4. Firefly**
1710 W Mission Bay Dr. | 619.225.2125
www.TheDana.com
- 5. Luigi's At The Beach**
3210 Mission Blvd. | 858.488.2818
www.LuigisAtTheBeach.com
- 6. Pacific Beach Fish Shop**
1775 Garnet Ave. | 858.483.4746
www.TheFishShopPB.com
- 7. SD TapRoom**
1269 Garnet Ave. | 858.274.1010
www.SDTapRoom.com
- 8. Sandbar Sports Grill**
718 Ventura Pl. | 858.488.1274
www.SandbarSportsGrill.com
- 9. Sinbad Cafe**
1050 Garnet Ave. B | 858.866.6006
www.SinbadCafe.com

- 10. Sneak Joint**
3844 Mission Blvd. | 858.488.8684
www.SneakJointSD.com
- 11. The Bar Key**
954 Turquoise St. | 858.488.8200
www.BarKeyPB.com
- 12. Turquoise Cellars**
5026 Cass St. | 858.412.5377
www.Facebook.com/TurquoiseCellars
- 13. Woodstock's Pizza**
1221 Garnet Ave. | 858.642.6900
www.WoodstocksPB.com

BOTTLE SHOPS

- 1. Chip's Liquor**
1926 Garnet Ave. | 858.273.1536
- 2. Heidi's Liquor & Deli**
980 Turquoise St. | 858.488.7474

BREW PUBS

- 1. Amplified Ale Works/California Kebab**
4150 Mission Blvd. | 858.270.5222
www.AmplifiedAles.com
- 2. Pacific Beach Ale House**
721 Grand Ave. | 858.581.2337
www.PBAleHouse.com

E POINT LOMA OCEAN BEACH

BEER BARS & RESTAURANTS

- 1. Fathom Bistro**
1776 Shelter Island Dr. | 619.222.5835
www.GabaridineEats.com
- 2. Gabardine**
1005 Rosecrans St. | 619.398.9810
www.GabaridineEats.com
- 3. Harbor Town Pub**
1125 Rosecrans St. | 619.224.1321
www.HarborTownPub.com
- 4. Kecho's Cafe**
1774 Sunset Cliffs Blvd. | 619.225.9043
www.KechosCafe.com
- 5. Newport Pizza and Ale House**
5050 Newport Ave. | 619.224.4540
www.OBPizzaShop.com
- 6. OB Kabob**
4994 Newport Ave | 619.222.9700
www.OBKabob.com
- 7. OB Noodle House**
2218 Cable St. | 619.450.6868
www.OBNoodleHouse.com
- 8. Oggi's Pizza and Brewing Co.**
2562 Lanning Rd. | 619.876.5000
www.LibertyStation.Oggis.com
- 9. Phils BBQ**
3750 Sports Arena Blvd. | 619.226.6333
www.PhilsBBQ.net
- 10. Raglan Public House**
1851 Bacon St. | 619.794.2304
- 11. Restaurant @ The Pearl Hotel**
1410 Rosecrans St. | 619.226.6100
www.ThePearlSD.com
- 12. Sessions Public**
4204 Voltaire St. | 619.756.7715
www.SessionsPublic.com
- 13. Slater's 50/50**
2750 Dewey Rd. | 619.398.2660
www.SanDiego.Slaters5050.com
- 14. Tender Greens**
2400 Historic Decatur Rd. | 619.226.6254
www.TenderGreensFood.com
- 15. The Joint**
4902 Newport Ave. | 619.222.8272
www.TheJointOB.com

16 Tom Ham's Lighthouse

2150 Harbor Island Dr. | 619.291.9110
www.TomHamsLighthouse.com

BOTTLE SHOPS

- 1. Barons Market**
4001 W Point Loma Blvd. | 619.223.4397
www.BaronsMarket.com
- 2. Fuller Liquor**
3896 Rosecrans St. | 619.296.1531
www.KegGuys.com
- 3. Olive Tree Marketplace**
4805 Narragansett Ave. | 619.224.0443
www.OliveTreeMarket.com

- 4. Sea Trader Liquor & Deli**
1403 Ebers St. | 619.223.3010
www.SeaTraderLiquorAndDeli.com

BREW PUBS

- 1. Pizza Port Ocean Beach**
1956 Bacon St. | 619.224.4700
www.PizzaPort.com
- 2. Stone Brewing World Bistro & Gardens (Liberty Station)**
2816 Historic Decatur Rd. | 760.294.7899
www.StoneWorldBistro.com

F MISSION VALLEY CLAIREMONT

BEER BARS & RESTAURANTS

- 1. Dan Diegos**
2415 Morena Blvd | 619.276.2100
www.DanDiegos.com
- 2. La Gran Terraza**
5998 Alcalá Park | 619.849.8205
www.SanDiego.edu/Dining/LaGranTerraza
- 3. O'Brien's Pub**
4646 Convoy St. | 858.715.1745
www.OBriensPub.net
- 4. Postcards Bistro @ The Handlery Hotel**
950 Hotel Circle North | 619.298.0511
www.SD.Handlery.com
- 5. Randy Jones All American Sports Grill**
7510 Hazard Center Dr. 215
619.296.9600 | www.RJGrill.com
- 6. The High Dive**
1801 Morena Blvd. | 619.275.0460
www.HighDiveInc.com

BOTTLE SHOPS

- 1. Keg N Bottle**
9430 Scranton Rd. | 858.458.4290
www.KegNBottle.com

BREW PUBS

- 1. Callahan's Pub & Brewery**
8111 Mira Mesa Blvd | 858.578.7892
www.CallahansPub.com
- 2. Karl Strauss Brewing Co.**
9675 Scranton Rd. | 858.587.2739
www.KarlStrauss.com

BREWERIES

- 1. Gordon Biersch**
5010 Mission Ctr. Rd. | 619.688.1120
www.GordonBiersch.com
- 2. Oggi's Pizza and Brewing Co.**
2245 Fenton Pkwy. 101 | 619.640.1072
www.MissionValley.Oggis.com
- 3. San Diego Brewing Company**
10450 Friars Rd. | 619.284.2739
www.SanDiegoBrewing.com

BREWERIES

- 1. Ballast Point/Home Brew Mart**
5401 Linda Vista Rd. 406 | 619.295.2337
www.HomeBrewMart.com
- 2. Coronado Brewing Co. (Knoxville)**
1205 Knoxville
www.CoronadoBrewingCompany.com
- 3. Helm's Brewing Co.**
5640 Kearny Mesa Rd. | 858.384.2772
www.HelmsBrewingCo.com
- 4. Societe Brewing Company**
8262 Clairemont Mesa Blvd
www.SocieteBrewing.com

HOME BREW SUPPLY

- 1. Home Brew Mart/Ballast Point**
5401 Linda Vista Rd. 406 | 619.232.6367
www.HomeBrewMart.com

G SORRENTO VALLEY MIRA MESA

BEER BARS & RESTAURANTS

- 1. Best Pizza & Brew**
9172 Mira Mesa Blvd. | 858.566.9900
www.BestPizzaAndBrew.com
- 2. Bruski House Burgers & Beer**
9844 Hibert St. Ste G10 | 858.530.2739
www.BruskiHouse.com
- 3. Woody's Burgers**
7070 Miramar Rd. | 858.578.8000
www.Bangin-Burgers.com

WANT TO ADD YOUR LOCATION?

Send submissions to:
directory@westcoastersd.com

BOTTLE SHOPS

- 1. Keg N Bottle**
9430 Scranton Rd. | 858.458.4290
www.KegNBottle.com

BREW PUBS

- 1. Callahan's Pub & Brewery**
8111 Mira Mesa Blvd | 858.578.7892
www.CallahansPub.com
- 2. Karl Strauss Brewing Co.**
9675 Scranton Rd. | 858.587.2739
www.KarlStrauss.com

BREWERIES

- 1. AleSmith Brewing Company**
9368 Cabot Dr. | 858.549.9888
www.AleSmith.com
- 2. Ballast Point Brewing and Spirits**
10051 Old Grove Rd. | 858.695.2739
www.BallastPoint.com
- 3. Green Flash Brewing Company**
6550 Mira Mesa Blvd. | 760.597.9012
www.GreenFlashBrew.com
- 4. Hess Brewing**
7955 Silverton Ave. Ste 1201
619.887.6453 | www.HessBrewing.com
- 5. Intergalactic Brewing Company**
9835 Carroll Ctr. Rd. | 858.750.0601
www.IntergalacticBrew.com
- 6. Rough Draft Brewing Co.**
8830 Rehco Rd. Ste D | 858.453.7238
www.RoughDraftBrew.com
- 7. Saint Archer Brewing Co.**
9550 Distribution Ave. | 858.225.2337
www.SaintArcherBrewery.com
- 8. Wet 'N Reckless Brewing Co.**
10054 Mesa Ridge Ct. Suite 132
858.480.9381 | www.WetNReckless.com

HOME BREW SUPPLY

- 1. American Homebrewing Supply**
9535 Kearny Villa Rd. | 858.268.3024
www.AmericanHomebrewing.com

OTHER

- 1. White Labs**
9495 Candida St. | 858.693.3441
www.WhiteLabs.com

H NORTH COUNTY COASTAL

BEER BARS & RESTAURANTS

- 1. 83 Degrees**
660 Carlsbad Village Dr. | 760.729.7904
www.83Degrees.net
- 2. Board & Brew**
201 Oak Ave. | 760.434.4466
www.BoardAndBrew.com

BOTTLE SHOPS

- 3. PCH Sports Bar & Grill**
1835 S Coast Hwy. | 760.721.3955
www.PCHSportsBarAndGrill.com
- 4. Tap That Tasting Room**
3207 Roymar Rd. | 760.529.5953
www.TapThatKegNow.com

BREW PUBS

- 5. The Compass**
300 Carlsbad Village Dr. | 760.434.1900
www.Facebook.com/TheCompassCarlsbad

BOTTLE SHOPS

- 1. Beer On The Wall**
3310 Via De La Valle | 760.722.2337
www.BeerOnTheWall.com

BREWERIES

- 2. Pizza Port Bottle Shop**
573 Carlsbad Village Dr. | 760.720.7007
www.PizzaPort.com/Locations/Bottle-Shop
- 3. Stone Company Store-Outside**
301 N. Tremont St. | 760.529.0002
www.StoneBrewing.com
- 4. Texas Wine & Spirits**
945 Carlsbad Village Dr. | 760.729.1836
www.TexasWineSpirits.com

BREW PUBS

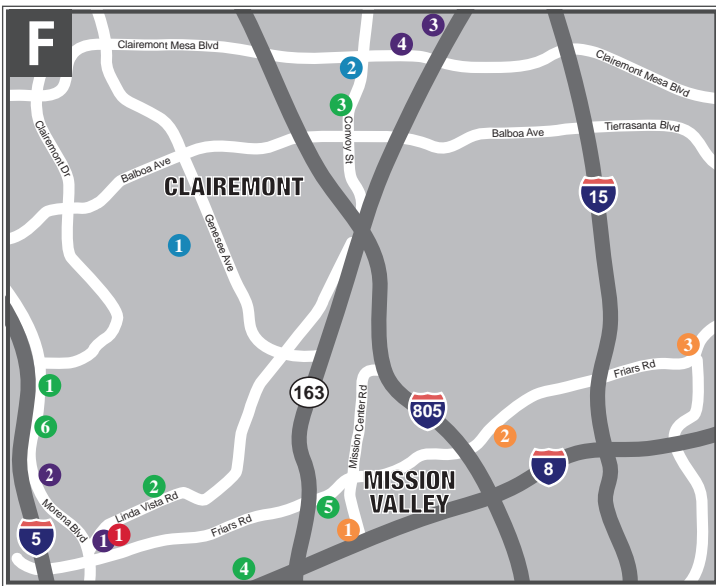
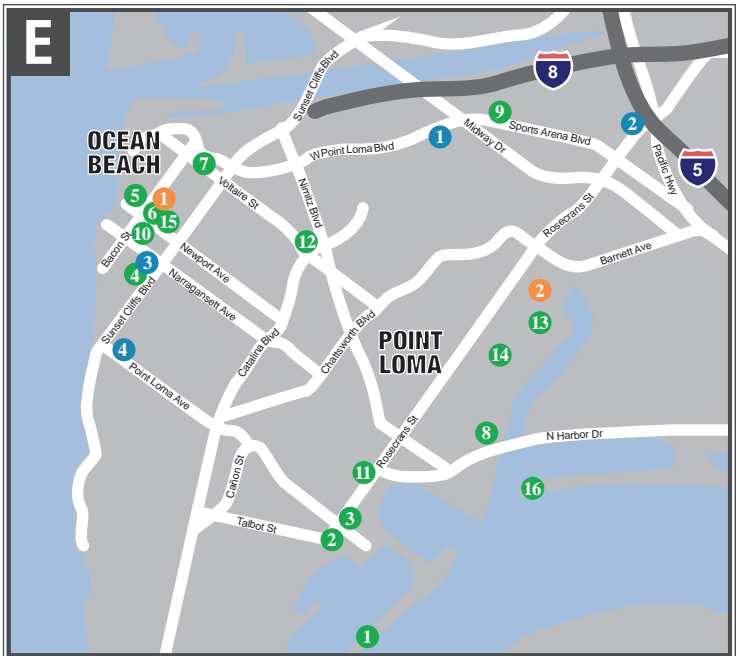
- 1. Breakwater Brewing Company**
101 N Coast Hwy. Ste C140 | 760.433.6064
www.BreakwaterBrewingCompany.com
- 2. Karl Strauss Brewing Co.**
5801 Armada Dr. | 760.431.2739
www.KarlStrauss.com
- 3. Pizza Port Carlsbad**
571 Carlsbad Village Dr. | 760.720.7007
www.PizzaPort.com

BREWERIES

- 1. Fezziwig's Brewing Co.**
5621 Palmer Way
www.FezziwigsBrewing.com
- 2. Oceanside Ale Works**
1800 Ord Way | 760.310.9567
www.OceansideAleWorks.com
- 3. On-The-Tracks Brewery**
5674 El Camino Real Suite G
www.OTTBrew.com

HOME BREW SUPPLY

- 1. Hydrobrew**
1319 S Coast Hwy. | 760.966.1885
www.HydroBrew.com



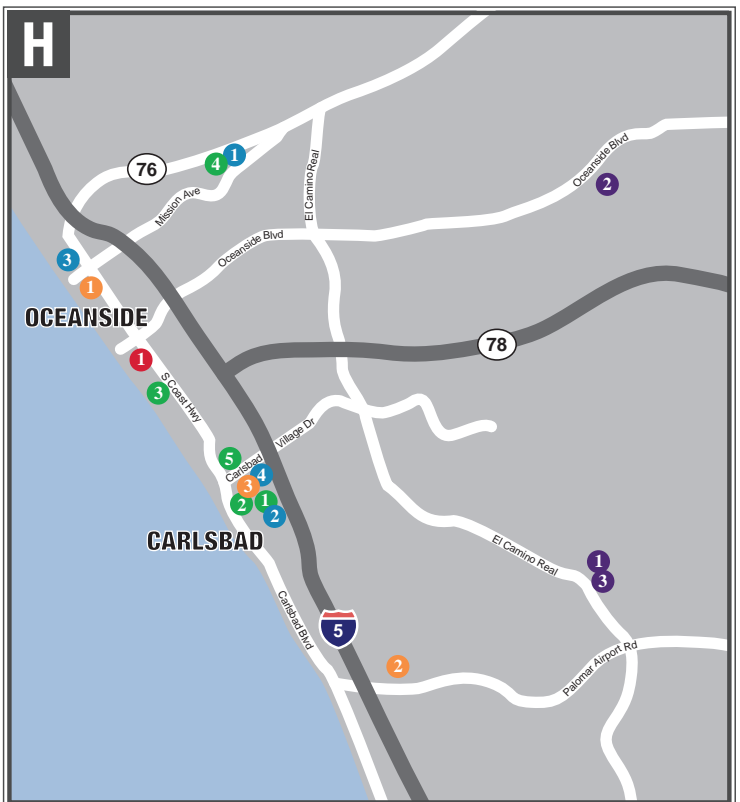
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EAST COUNTY

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- 1. Eastbound Bar & Grill**
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518 E Main St. | 619.749.6333
www.MainTapTavern.com
- 3. Oggi's Pizza and Brewing Co.**
9828 Mission Gorge Rd. | 619.449.6441
www.Santee.Oggis.com
- 4. Press Box Sports Lounge**
2990 Jamacha Rd. | 619.713.6990
www.PressBoxSportsLounge.com

BOTTLE SHOPS

- 1. B's Kegs**
1429 East Main St. | 619.442.0265
www.KegBeerAndWine.com
- 2. Beverages 4 Less**
9181 Mission Gorge Rd. | 619.448.3773
www.Beverages4LessInc.com
- 3. Valley Farm Market**
9040 Campo Rd. | 619.463.5723
www.ValleyFarmMarkets.com
- 4. Windy City Liquor**
701 Broadway | 619.588.8404
www.WindyCityLiquor.com

BREW PUBS

- 1. El Cajon Brewing Company**
110 N Magnolia Ave.
www.Facebook.com/ElCajonBrewery

BREWERIES

- 1. Butcher's Brewing**
9962 Prospect Ave. | 619.334.2222
www.ButchersBrewing.com
- 2. Manzanita Brewing Company**
10151 Prospect Ave. Ste D | 619.334.1757
www.ManzanitaBrewing.com

HOME BREW SUPPLY

- 1. All About Brewing**
700 N Johnson Ave. Ste G | 619.447.BREW
www.AllAboutBrewing.com
- 2. Homebrew 4 Less**
9181 Mission Gorge Rd. | 619.448.3773
www.Homebrew4LessInc.com

NORTH COUNTY INLAND

BEER BARS & RESTAURANTS

- 1. Churchill's Pub and Grille**
887 W San Marcos Blvd. | 760.471.8773
www.ChurchillsPub.us
- 2. Cool Hand Luke's**
110 Knoll Rd. | 760.752.3152
www.CoolHandLukes.com
- 3. Mike's BBQ**
1356 W Valley Pkwy. | 760.746.4444
www.MikesBBQ.us
- 4. Phils BBQ**
579 Grand Ave. | 760.759.1400
www.PhilsBBQ.net
- 5. Stone Brewing World Bistro & Gardens**
1999 Citracado Pkwy. | 760.471.4999
www.StoneWorldBistro.com
- 6. Sublime Ale House**
1020 W San Marcos Blvd. | 760.510.9220
www.SublimeAleHouse.com

BOTTLE SHOPS

- 1. Holiday Wine Cellar**
302 W Mission Ave. | 760.745.1200
www.HolidayWineCellar.com
- 2. La Vista Liquor**
993 S. Santa Fe Ave. | 760.758.8900
- 3. Vista Wine & Spirits**
755 Shadowridge Dr. | 760.727.2017

BREW PUBS

- 1. Back Street Brewery/Lamppost Pizza**
15 Main St. | 760.407.7600
www.LamppostPizza.com/Backstreet

- 2. Prohibition Brewing Co.**
2004 E. Vista Way | 760.295.3525
www.ProhibitionBrewingCompany.com
- 3. San Marcos Brewery & Grill**
1080 W San Marcos Blvd. | 760.471.0050
www.SanMarcosBrewery.com

BREWERIES

- 1. Aztec Brewing Company/7 Nations**
2330 La Mirada Dr. Ste 300 | 760.598.7720
www.AztecBrewery.com
- 2. Belching Beaver Brewery**
980 Park Center Dr. | 760.703.0433
www.TheBelchingBeaver.com
- 3. Indian Joe Brewing**
2379 La Mirada Dr. | 760.295.3945
www.IndianJoeBrewing.com
- 4. Iron Fist Brewing Co.**
1305 Hot Springs Wy. Ste 101
760.216.6500 | www.IronFistBrewing.com
- 5. Latitude 33 Brewing Company**
1430 Vantage Ct. Ste 104
760.913.7333 | www.Lat33Brew.com
- 6. Mother Earth Tap House**
206 Main St | 760.599.4225
www.MotherEarthBrewCo.com
- 7. Offbeat Brewing Company**
1223 Pacific Oaks Pl. | 760.294.4045
www.OffbeatBrewing.com
- 8. Port Brewing/The Lost Abbey**
155 Mata Wy. Ste 104 | 760.720.7012
www.LostAbbey.com
- 9. Rip Current Brewing**
1325 Grand Ave. | 760.481.3141
www.RipCurrentBrewing.com
- 10. Stone Brewing Co.**
1999 Citracado Pkwy. | 760.471.4999
www.StoneBrew.com
- 11. Stumblefoot Brewing Co.**
1784 La Costa Meadows Dr.
www.Stumblefoot.com

HOME BREW SUPPLY

- 1. Mother Earth Retail Store**
204 Main St | 760.599.4225
www.MotherEarthBrewCo.com
- 2. Smokin Beaver**
348 State Pl. | 760.747.2739
www.SmokinBeaver.com

POWAY RANCHO BERNARDO

BEER BARS & RESTAURANTS

- 1. Company Pub and Kitchen**
13670 Poway Rd. | 858.668.3365
www.CompanyPubAndKitchen.com
- 2. Phileas Fogg's**
11385 Poway Rd. | 858.486.4442
www.PhileasFoggs.com
- 3. URGE American Gastropub**
16761 Bernardo Cir. Dr. | 858.637.8743
www.URGEGastropub.com

BOTTLE SHOPS

- 1. Barons Market**
11828 Rancho Bernardo Rd.
858.485.8686 | www.BaronsMarket.com
- 2. Distiller's Outlet**
12329 Poway Rd. | 858.748.4617
www.DistillersOutlet.com
- 3. Piccadilly Marketplace**
14149 Twin Peaks Rd. | 858.748.2855
- 4. Welldeck Liquor**
14168 Poway Rd. | 858.486.5552

BREW PUBS

- 1. Karl Strauss Brewing Co.**
10448 Reserve Dr. | 858.376.2739
www.KarlStrauss.com
- 2. Oggi's Pizza and Brewing Co.**
10155 Rancho Carmel Dr.
858.592.7883 | www.CMR.Oggis.com

BREWERIES

- 1. Lightning Brewery**
13200 Kirkham Wy. Ste 105
858.513.8070 | www.LightningBrewery.com

SOUTH BAY

BEER BARS & RESTAURANTS

- 1. La Bella Pizza**
373 3rd Ave. | 619.426.8820
www.LaBellaPizza.com
- 2. Oggi's Pizza and Brewing Co.**
2130 Birch Rd. | 619.746.6900
www.OggisEastlake.com
- 3. The Canyon Sports Pub & Grill**
421 Telegraph Canyon Rd.
619.422.1806 | www.CYNClub.com

BOTTLE SHOPS

- 1. Keg N Bottle**
2335 Highland Ave. | 619.474.7255
www.KegNBottle.com
- 2. South Bay Liquor**
1355 Broadway | 619.422.1787
- 3. Sprouts Market**
690 3rd Ave. | 619.409.7630
www.HenrysMarkets.com

BREWERIES

- 1. Mad Lab Craft Brewing**
6120 Business Ctr. Ct. | 619.254.6478
www.MadLabCraftBrewing.Wordpress.com

COLLEGE LA MESA

BEER BARS & RESTAURANTS

- 1. Cheba Hut**
6364 El Cajon Blvd | 619.269.1111
www.ChebaHut.com
- 2. Hoffer's Cigar Bar**
8282 La Mesa Blvd. | 619.466.8282
www.HoffersCigar.com
- 3. KnB Wine Cellars**
6380 Del Cerro Blvd. | 619.286.0321
www.KnBWineCellars.com
- 4. Terra American Bistro**
7091 El Cajon Blvd | 619.293.7088
www.TerraSD.com
- 5. The Vine Cottage**
6062 Lake Murray Blvd. | 619.465.0138
www.TheVineCottage.com
- 6. West Coast BBQ and Brew**
6126 Lake Murray Blvd.
- 7. Woodstock's Pizza**
6145 El Cajon Blvd | 619.265.0999
www.WoodstocksSD.com

BOTTLE SHOPS

- 1. Keg N Bottle**
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www.KegNBottle.com
- 2. Keg N Bottle**
1827 Lemon Grove Ave. | 619.463.7172
www.KegNBottle.com
- 3. KnB Wine Cellars**
6380 Del Cerro Blvd. | 619.286.0321
www.KnBWineCellars.com
- 4. Palm Springs Liquor**
4301 Palm Ave. | 619.698.6887
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ENCINITAS DEL MAR

BEER BARS & RESTAURANTS

- 1. Bier Garden**
641 S. Coast Hwy. | 760.632.2437
- 2. Board & Brew**
1212 Camino Del Mar | 858.481.1021
www.BoardAndBrew.com
- 3. Encinitas Ale House**
1044 S Coast Hwy 101 | 760.943.7180
www.EncinitasAleHouse.com
- 4. Lumberyard Tavern & Grill**
967 S Coast Hwy 101 | 760.479.1657
www.LumberyardTavernAndGrill.com

WANT TO ADD YOUR LOCATION?

Send submissions to:
directory@westcoastersd.com

- 5. Oggi's Pizza and Brewing Co.**
12840 Carmel Country Rd.
858.481.7883 | www.DelMar.Oggis.com
- 6. Oggi's Pizza and Brewing Co.**
305 Encinitas Blvd. | 760.944.8170
www.Encinitas.Oggis.com
- 7. Stadium Sports Bar & Restaurant**
149 S El Camino Real | 760.944.1065
www.StadiumSanDiego.com
- 8. The Craftsman New American Tavern**
267 N. El Camino Real | 760.452.2000
www.CraftsmanTavern.com
- 9. The Regal Seagull**
996 N Coast Hwy. 101 | 760.479.2337
www.RegalSeagull.com
- 10. Union Kitchen & Tap**
1108 S Coast Hwy. 101 | 760.230.2337
www.LocalUnion101.com

BOTTLE SHOPS

- 1. Farr Better Spirits**
398 N. El Camino Real | 760.753.7137
- 2. Royal Liquor**
1496 N Coast Hwy. 101 | 760.753.4534

BREW PUBS

- 1. Pizza Port Solana Beach**
135 N Hwy. 101 | 858.481.7332
www.PizzaPort.com/Locations/Solana-Beach

BREWERIES

- 1. Culture Brewing Co.**
111 S. Cedros Ave. | 858.345.1144
www.CultureBrewingCo.com

CORONADO

BEER BARS & RESTAURANTS

- 1. Leroy's Kitchen & Lounge**
1015 Orange Ave. | 619.437.6087
www.LeroysLuckyLounge.com
- 2. Little Piggy's Bar-B-Q**
1201 First St. | 619.522.0217
www.NadoLife.com/LilPiggys
- 3. Village Pizzeria**
1206 Orange Ave. | 619.522.0449
www.NadoLife.com/VillagePizzeria

BOTTLE SHOPS

- 1. Park Place Liquor**
1000 Park Place | 619.435.0116

BREW PUBS

- 1. Coronado Brewing Co.**
170 Orange Ave. | 619.437.4452
www.CoronadoBrewingCompany.com

MISSION HILLS HILLCREST

BEER BARS & RESTAURANTS

- 1. Brooklyn Girl Eatery**
4033 Goldfinch St. | 619.296.4600
www.BrooklynGirlEatery.com

- 2. Jakes on 6th**
3755 6th Ave. | 619.692.9463
www.JakesOn6thWineBar.com
- 3. Local Habit**
3827 5th Ave. | 619.795.4470
www.MyLocalHabit.com
- 4. R-Gang Eatery**
3683 5th Ave. | 619.677.2845
www.RGangEatery.com
- 5. San Diego Brew Project**
1735 Hancock St. | 619.234.5757
www.SDBrewProject.com
- 6. Shakespeare Pub & Grille**
996 N Coast Hwy. 101 | 619.299.0230
www.ShakespearePub.com
- 7. The Range Kitchen & Cocktails**
1263 Union Ave. | 619.269.1222
www.TheRangeSD.com
- 8. The Regal Beagle**
3659 India St. | 619.297.2337
www.RegalBeagleSD.com
- 9. The Ruby Room**
1271 University Ave. | 619.299.7372
www.RubyRoomSD.com

BOTTLE SHOPS

- 1. Whole Foods Hillcrest**
711 University Ave. | 619.294.2800
www.WholeFoodsMarket.com

BREW PUBS

- 1. Hillcrest Brewing Company**
1458 University Ave. | 619-269-4323
www.HillcrestBrewingCompany.com

ALPINE

BREWERIES

- 1. Alpine Beer Company**
2351 Alpine Blvd. | 619.445.2337
www.AlpineBeerCo.com

RAMONA

BREWERIES

- 1. ChuckAlek Independent Brewers**
2330 Main St. Ste C | 513.465.9768
www.ChuckAlek.com

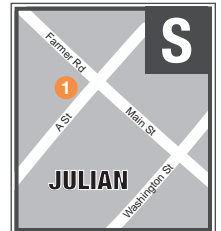
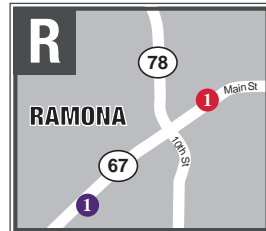
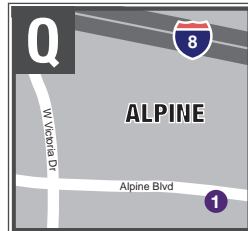
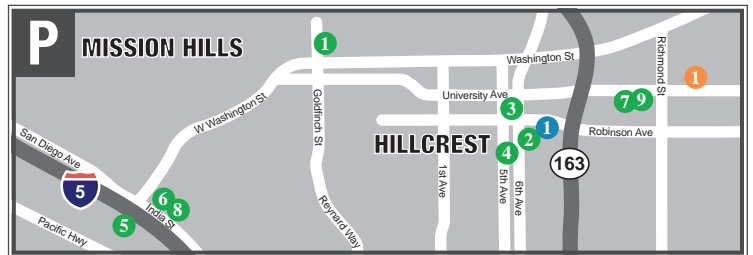
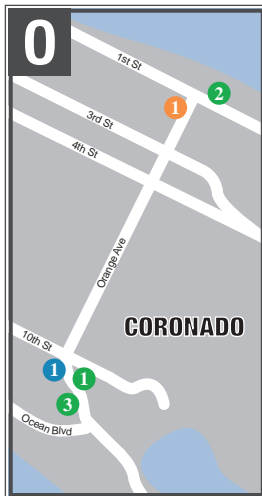
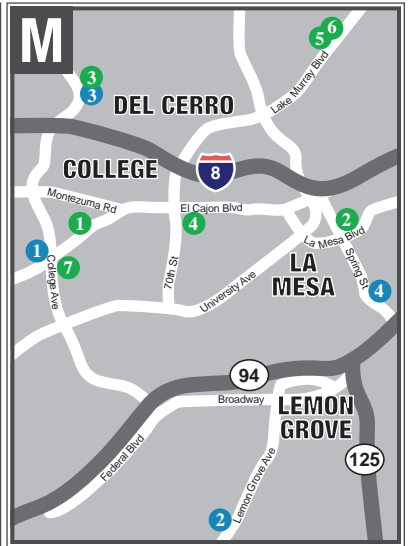
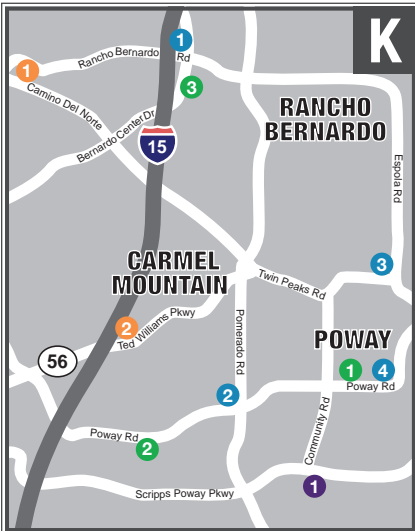
HOME BREW SUPPLY

- 1. Ramona Brew Supplies**
369 Main St. | 760.440.7727

JULIAN

BREW PUBS

- 1. Julian Brewing/Bailey BBQ**
2307 Main St. | 760.765.3757
www.BaileyBBQ.com





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