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Vol. 3 No. 8



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LETTER FROM THE EDITOR



Jsix's annual sausage festival/competition pitted 10 local chefs against each other on June 19; Tender Greens took top honors

Dear Reader,

If you haven't had the chance yet to visit the San Diego History Center's beer exhibit, July 26 will be a great day to do so.

Alpine Beer Company's Pat McIlhenney will be speaking about his world-class IPAs, and movie director Sheldon Kaplan will be screening *Suds County, USA*.

Tickets are \$25 for non-members and include beer tasters, appetizers and a commemorative glass. If you become a History Center member, tickets are just \$20.

Visit sandiegohistory.org to learn more.

In other Balboa Park news, the Museum of Man will be opening a beer exhibit of its own in August. Read more about that on page 10.

Want to catch a little buzz before visiting? Check page 30 to see where public imbibing is allowed in Balboa Park and elsewhere around the county.

Salud,

Ryan Lamb
Executive Editor
West Coaster

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"No beer was wasted in the making of this publication."





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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 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 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 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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Although not fully installed at time of press, the new brewhouse from Premier Stainless stands tall at New English. Photo by Ryan Lamb



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BREWS IN THE NEWS

RIP CURRENT HOSTS TWO-DAY PARTY

The San Marcos-based brewery decided to use National Rip Current Awareness Week at the beginning of June to show off its diverse list of beers, with 19 flowing over the course of the two-day event. Attendees who bought tickets were presented with a bottle of Vanilla Rescue Buoy Russian Imperial Stout, a small-batch creation.

HOMEBREW CONTESTS

A Belgian-style pale ale brewed by Vista resident Tim Taylor took top honors in Karl Strauss' homebrew competition. The beer, named "Bleke Citroen," will be brewed at one of the company's brewery restaurants in August and then entered into the Great American Beer Festival Pro-Am competition this October. 41 entries were received, with second place awarded to Gonzalo J. Quintero for "Pickle Tickle," an experimental pickle saison, and third place to Colin Weir for "Coco Starkbier," a tropical, dark European lager with coconut. The recipes for all three winners are now up on

the Karl Strauss website. The company had six employees, including the Quality Control Manager, and two Certified Cicerones, judge the contest, as well as three guest judges.

In Ramona, 22 participants entered 54 beers in a competition put on by ChuckAlek Independent Brewers. Six BJCP judges awarded Best in Show to Travis Hammond for his Munich helles; the winning recipe will soon be brewed at ChuckAlek. Hammond also took third in the Best of Show category for his Baltic porter. The competition was sponsored by Ramona Brew Supply, Star B Buffalo Ranch & Hop Farm, and The Homebrewer.

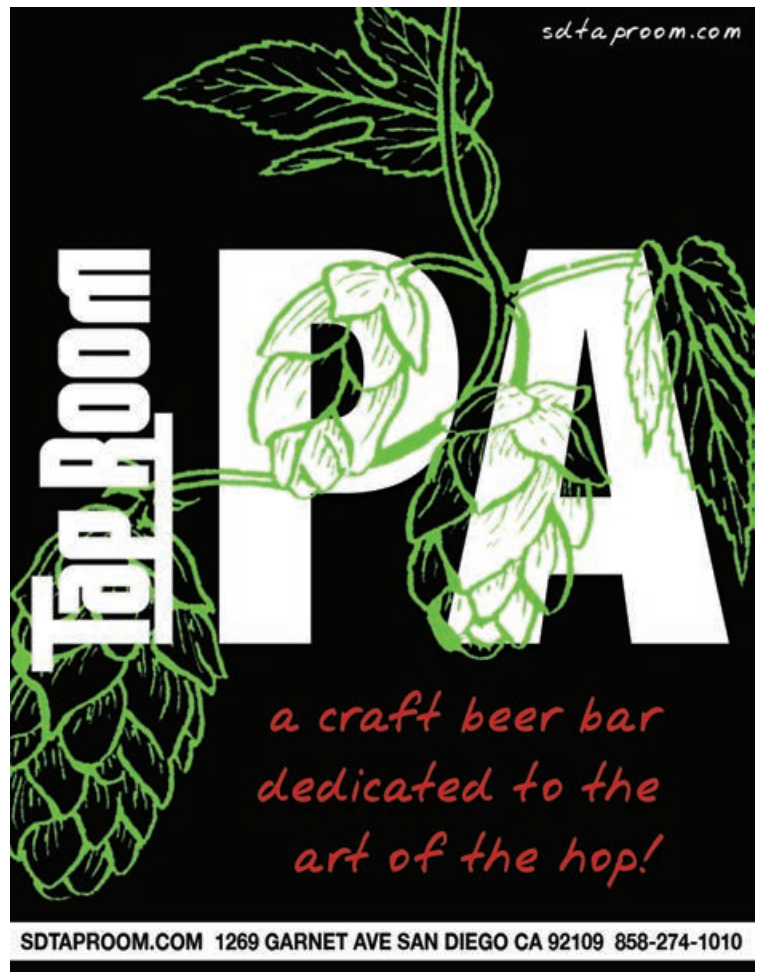
AHA MEMBERS VOTE FOR FAVORITE COMMERCIAL BEERS

For the fifth year running, Russian River Brewing Company's Pliny the Elder was voted the "Best Commercial Beer in America" by Zymurgy magazine, the journal of the American Homebrewers Association. This is the 11th year that AHA members

voted for up to 20 of their favorite beers in an online poll. Members were able to choose any commercial beer available for purchase in the United States. As in recent years, flavorful IPAs and double IPAs continue to outshine the rest, and comprised eight of the top 10 beers. As was the case in 2012, no beers produced by breweries outside of the U.S. made the top 50. The two top vote-getters among foreign breweries both hailed from Belgium—Orval and Saison Dupont tied for first place.

The top-ranked beers include:

1. Russian River Pliny the Elder
2. Bell's Two Hearted Ale
3. Dogfish Head 90 Minute IPA
4. Bell's Hopslam Ale
5. Ballast Point Sculpin IPA
6. Founders Breakfast Stout
7. Stone Brewing Co. Arrogant Bastard Ale
8. Sierra Nevada Ruthless Rye IPA
- T9. Lagunitas Sucks
- T9. Sierra Nevada Celebration Ale
- T9. Stone Brewing Co. Ruination IPA



More than 1,100 breweries were represented in this year's poll, and the top-ranked brewery is Stone Brewing Co. (Escondido, Calif.), who had five beers in the top 50. Russian River Brewing Company (Santa Rosa, Calif.) took second with five beers as well, followed by the Sierra Nevada Brewing Co. (Chico, Calif.), in third with four beers making the list.

Additionally, the Best Portfolio of Beers was awarded to the Boston Beer Company (Samuel Adams), which had 40 beers receive votes in the poll.

The top contenders in the category include:

1. The Boston Beer Company (Samuel Adams)
2. Dogfish Head Craft Brewery
3. Avery Brewing Co.
4. Cigar City Brewing
5. Sierra Nevada Brewing Co.

URGE NAMED RANCHO BERNARDO SMALL BUSINESS OF THE YEAR

California Assemblyman Brian Maienschein named Urge Gastropub in Rancho Bernardo the 2013 Small Business of the Year for the 77th Assembly District. The pub, which features more than 50 beers on tap, was recognized at The California Small Business Association's Small Business Day on Monday at the Sacramento Convention Center.

"I am proud to recognize Urge as an outstanding business that has offered the residents of Rancho Bernardo and the surrounding communities a truly unique dining experience," Assemblyman Brian Maienschein said in a statement. "Urge is a great place to spend time with family and friends, and I appreciate their commitment to the community."

The annual California Small Business Day recognized Urge for its commitment to customer service and business ethics, as well as longstanding support of the commu-

nity. Urge has donated more than \$50,000 in gift cards and goods to local charities throughout Rancho Bernardo and Poway. Some of the beneficiaries include Home Aid San Diego, the Muscular Dystrophy Association, and various youth organizations at Rancho Bernardo High School.

BALBOA PARK BEER EXHIBIT, TAKE TWO

After the success of Bottled & Kegged: San Diego's Craft Brew Culture at the San Diego History Center, which opened April 6 and runs until next January 20, the San Diego Museum of Man will debut its own beer-focused exhibit just down the road. "BEERology (as we're calling it) will open on August 24th and will run for at least a year," said Hope Carlson, Chief Development Officer, in an e-mail to San Diego Brewers Guild members this afternoon. Where the History Center's focus is more local, the Museum of Man is looking global. "We're telling the story of the history of beer around the world, from millet beers in China, to thick Sumerian beer, to the spit beers of South America, to the beer that built the Pyramid of Giza in Ancient Egypt, all the way up to the start of the craft that is now flourishing in San Diego."

Chris West and Cosimo Sorrentino of Monkey Paw with Steph Cope and Steve Brockman of Two Brewers Abroad, during the collaboration brew day. Photo courtesy of Two Brewers Abroad

BREWERS FROM ABROAD COLLABORATE WITH SAN DIEGANS

In early June, Sebastian Sauer from Germany's Freigeist Bierkultur visited Coronado's brewpub to collaborate with head brewer Ryan Brooks. Sauer had the idea of brewing a German-style beer, a hefeweizen, with fruity West Coast hops. Yeast was sourced from Weihenstephan, which has been claimed as the world's oldest brewery. Sauer's best-selling beer in Germany is Abraxxas, a 6% ABV sour beer.

In mid June, Australian brewers Steve Brockman and Steph Cope released the "Aussie Pale Ale" they created with Monkey Paw's Cosimo Sorrentino and Chris West. The two Aussie breweries, who run TwoBrewersAbroad.com, met Monkey Paw's owner Scot Blair at Societe Brewing Company's tasting room. The beer has several Australian attributes: an Australian yeast strain from White Labs, Lyle's golden syrup, hand-toasted coconut, and a malt bill with golden oats typically used in war-time staple, the Anzac biscuit (cookie).



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(All) NATURAL SELECTION

Chef Matt Gordon's success marked by steadfast ethical consistency balanced by intelligent selectivity

BY BRANDON HERNÁNDEZ

When it comes to people who adhere to strict food philosophies, one would be hard pressed to find an individual who walks the walk with a strong strut that matches their emphatic talk the way Matt Gordon does. One of San Diego's most well-respected chefs and restaurateurs, Gordon first made a name for himself churning out Southern comfort smothered in sustainable practices at North Park center for pork belly and cinnamon rolls the size of a small country, Urban Solace (3823 30th Street, North Park).

Though he was singing the song of the South from an eatery decked out in a French Quarter motif, from the get-go, he was all about celebrating the best of San Diego's organic ingredients through good, honest food free of chemicals, preservatives and other potentially unhealthy additives. Gordon was one of the first — and loudest — to come out against GMOs and high-fructose corn syrup, refusing to serve anything that featured either in his restaurant. Despite the fact it wasn't a political statement, simply an extension of the way Gordon and his family choose to live, his adherence to all-natural opened the eyes of many local diners.

Matt Gordon competes alongside nine other local chefs at Jsix's annual sausage competition on June 19. Photo by Ryan Lamb



Over the years, he's made it look easy, but the truth is, holding fast to his principles has presented numerous challenges. Gordon and his wife and business partner, Young-Mi, spend countless hours scouring the globe for products that will meet their demands. Even with new, health and planet-conscious vendors popping up at a more rapid rate than ever before, many times, they are unable to find such producers. When that happens, they make whatever they need themselves. The most obvious case on the food side is house-made condiments, but the DIY aspect extends to the beverage side of the equation, where the same undesirable items are every bit as taboo.

"It's harder to stay in line with our ethos with the bar versus the food," says Gordon. "The coloring and flavoring agents in mixers, bitters and flavored liqueurs don't get paid as much attention to as the agents in food, and there're no ingredient list, so it's hard to find out what's in everything. Basically, it's hard to find one not made with shit."

On the list of high profile items jettisoned from their bar program over the years are Peychaud's bitters (a key ingredient in their popular motif-appropriate Sazeracs that's made with red dye #40), high-fructose corn syrup-sweetened sodas, standard tonic water and Pabst Blue Ribbon.

"PBR has corn syrup in it. It was a big seller, but it's gone," says Gordon. The blacklisting of tallboys seemed fitting, not just due to the corn syrup, but because when Urban Solace opened six years ago, it debuted with a craft beer list that was more extensive than most restaurants at the time. But offering craft beer to customers wasn't Gordon's first experience with the liquid medium.

From 1994 to 1999, Gordon worked in brewery restaurants, starting with Beaver Street Brewery's Whistle Stop Café in Flagstaff, Arizona, before moving to California to assume the role of executive chef at pre-buyout Gordon Biersch in San Francisco. In fact, he spent so much time around brewhouses that, after half a decade of walking into a workplace rife with the smell of wort, he became turned off to the aroma.

Though opposed to the odors wafting from the brew kettle, he remains a fan of the beers that emerge from it. He and Young-Mi have gone to lengths to procure a list of craft beer offerings that are not only extensive, but unlike what guests will find throughout the county—no small feat in North Park, one of the most beer-drenched neighborhoods around.

"It's fun to have something different than what other people have," explains Gordon. "We always have two or three sours,

Gordon was one of the first — and loudest — to come out against GMOs and high-fructose corn syrup, refusing to serve anything that featured either in his restaurant. Despite the fact it wasn't a political statement, simply an extension of the way Gordon and his family choose to live, his adherence to all-natural opened the eyes of many local diners.

sometimes more, and it's been that way for us for years, back when sours weren't really a buzz term around town like they are now. We just like finding cool and interesting stuff." The sours are as much for him as they are for patrons. Lately, Gordon's been reaching for fruit beers—krieks and gueuzes like those he and his wife fell for during a trip to Belgium—as well as dry-hopped ciders he's recently come across.

While a good percentage of Urban Solace's craft offerings are produced within San Diego County—he's particularly fond of Societe Brewing, Butcher's Brewing and Stone Brewing Co.—the beer list is comprised of selections from around the world. While supporting their local everything falls right in line with the Gordons' game plan, rather than do so blindly, they're selective about it. In addition to not wanting to have the same beers as 30th Street contemporaries like The Linkery, Toronado and Sea Rocket Bistro, the chef also shoots for ultimate pairability with his dishes, which thins out the herd considerably.

"The truth is, iconic San Diego beers—hoppy and high in alcohol—aren't really good food beers," he says. "There are two types of drinking, and massive IPAs are great for when I'm not pairing beer with my dinner. But if you're trying to accomplish a flavor marriage, you have to face the reality that a triple IPA isn't a food-pairing beer."

Furthermore, Gordon says that menus featuring items made using ales and lagers, much like the recipes from his former brewpub stations, typically only include a teaspoon or other similarly minor dosing of beer. In many cases, were chefs to go with greater ratios of hop-forward beers, it would negatively affect the flavor. But he has found certain brews ideally suited for use as spotlight ingredients, such as the red ales and lightly hopped pale ales that form the basis for his succulent and uber flavorful braised pork, or stouts he reduces with brown sugar and garlic butter as a rich accoutrement to grilled steak (the recipes for which he's offered up to our readers).

Urban Solace features 16 taps and a bottle list 48 beers strong. Gordon's second restaurant, Solace & The Moonlight Lounge (25 East E Street, Encinitas), leans more to the draft side of the equation, as will his third restaurant, Sea & Smoke (2690 Via de la Valle, #D210, Del Mar), which is scheduled to open this month. That outpost for coastal cuisine is being installed in the Flower Hill Promenade space that last housed Paradise Grille and will be equipped with 12-to-16 taps. The restaurant will be outfitted in light blues and grays and feature open-air space perfect for enjoying craft beer in tandem with perfect San Diego summertime weather, another local attribute that, like Gordon's restaurants and philosophies, is easy to support.

Continued on page 32



An outdoor social beer and food fundraiser featuring San Diego's top brewers, restaurants and farms. Proceeds from this event benefit Community Health Improvement Partner's efforts to tackle obesity through the development of a healthy, more sustainable, regional food system.

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NEW EQUIPMENT @ NEW ENGLISH

Simon Lacey from New English Brewing recently welcomed a 15-barrel brewhouse from Escondido's Premier Stainless Systems. Two 30-barrel fermentors are on their way, while two seven-barrel fermentors have been sold to Mission Brewery for small-batch experiments.

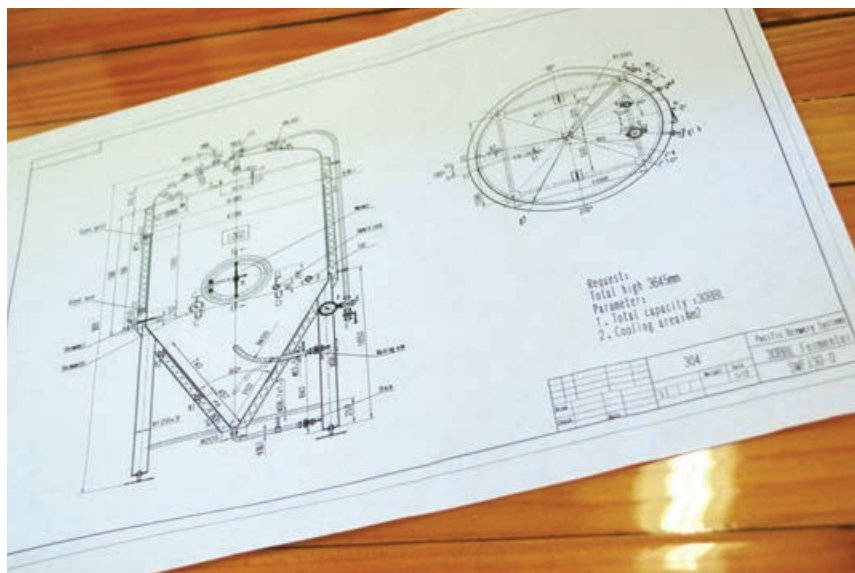
New English, which currently produces about 500 barrels per year, or roughly 1,000 kegs, is looking to ramp up to 3,000 barrels per year.

With expanded production comes more opportunities to bottle beer. Lacey will soon have eight beers in bombers with the addition of Dragon American Red, Humbly Legit IPA, Zumbar Chocolate Coffee Imperial Stout, and Pacific Storm Stout.

Both Zumbar and Pacific Storm recently won medals at the Los Angeles International Commercial Beer Competition, in addition to Why Not American Wheat Ale, Trooper Tipple IPA, Big Sting, and Explorer ESB.

- Ryan Lamb

Above: (L-r): Electrician Chris Klaxton; New English's Simon Lacey and brewing assistant Alex Gearhart; Premier Stainless' Chad Condon and Scott Mills
 Below: Design specifications for the incoming 30-barrel fermentors





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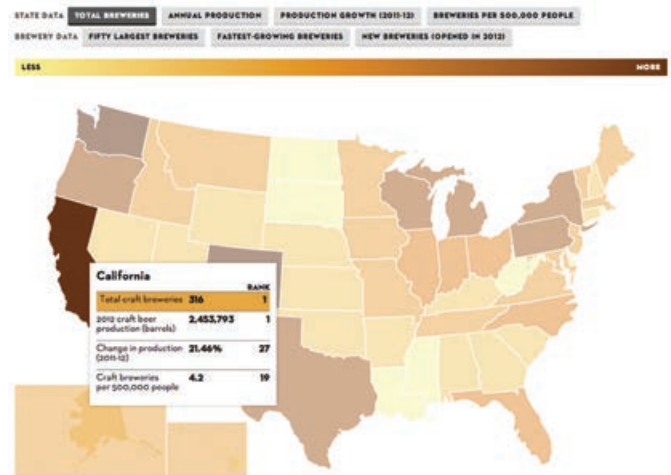
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That's just what four local titans of industry sat down to discuss at the opening of the Bottled & Kegged exhibit at the San Diego History Center on April 5. University of California Television (UCTV) was on hand to record the panel, which included Port Brewing/The Lost Abbey director of brewing operations Tomme Arthur, Ballast Point Brewing & Spirits header brewer/distiller and co-founder Yuseff Cherney, Stone Brewing Co. CEO and co-founder Greg Koch, and White Labs founder Chris White. Henry DeVries, Assistant Dean for External Affairs, moderated the nearly hour-long discussion, which can be viewed in its entirety at uctv.tv/shows/24923. You can also watch a bonus segment, "Good Beer, Good Food and Good Business with Stone Brewing's Greg Koch" at uctv.tv/shows/25192



INTERACTIVE BEER MAP

On June 7 *The New Yorker* posted an interactive map that illustrates 2012 brewing industry data released by the Brewers Association. The website noted three interesting findings: even as production remains concentrated in traditional craft-beer regions, it is surging in the South and elsewhere; many of the fastest-growing craft breweries are those that are pushing into less saturated areas - and they are growing really quickly; all but two states brewed more craft beer in 2012 than in 2011. Draw more of your own conclusions by visiting newyorker.com/sandbox/business/beer.html





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	verzone! <i>and Pale Ale</i>	4.5%	20	Pina Colada IPA <i>Belgian Specialty IPA</i>	6.8%
	in Latte <i>of Milk Stout</i>	10.6%	21	Rusty Lager <i>American Lager</i>	4%
	vision	8.2%	22	Close But No Cigar <i>Cucumber Saison</i>	6.5%
	ony	9.4%	23	Chamotion Witbier <i>Hohler</i>	5%
	social <i>experimental</i>	8%	24	Vanilla Oaked Bourbon Ale <i>Specialty Beer</i>	7.7%
	The Rising of <i>Wagner - IPA</i>	10%	25	Graham Slam <i>Oatmeal Graham Cracker Ale</i>	7.1%
	ip Of The Old Chai, S <i>and Spiced Lager</i>		26	Pineapple IPA <i>IPA</i>	
	Chai - Special <i>Single Grain Brew</i>		27	Black IPA <i>IPA</i>	
	entless <i>and Pale Ale</i>		28	Coconut IPA <i>IPA</i>	7.2%
	al Bourbon Vanilla <i>via Common</i>	7%	29	1337 Chirpote <i>Flour</i>	7%
	of California Elements		30	Mayan Añonac <i>Triple of Spice and Aged Cypres</i>	12.2%
	ates Mancater IPA <i>IPA</i>	6.5%			
	Tonic	11%			

FROM 5 GALLONS TO 120 BARRELS (AND MORE)

R&R Coconut IPA gets brewed at Stone

BY RYAN RESCHAN

It must have been back in October or November of 2012 when Robert Masterson and I started talking about a different take on an IPA. Like a lot of homebrewers these days, we both really like the new hop varietals coming out that have huge fruit characteristics – be it tropical fruits, stone fruits, or sweeter citrus. From this came the idea of a piña colada IPA, based on the cocktail that’s usually a mix of rum, coconut, and pineapple. Rum character is something that could come from some barrel aging in a rum cask or from rum-soaked oak chips, but we wanted to get that coconut and pineapple character in an IPA. But before I get into that further, let’s take a brief trip back to the year 2011.

Robert Masterson (left) and Ryan Reschan point to their winning beer at the competition. Photo courtesy of Stone Brewing Co.

The first Stone Homebrew Competition and AHA Rally I attended was in March of 2011. I had missed out on going to the previous year's competition and wanted to make sure I would be in attendance. At the time I didn't think I was a good enough brewer to enter the competition so I just brought my camera with me to shoot some video for my YouTube channel ([youtube.com/user/StumpyJoeJr](https://www.youtube.com/user/StumpyJoeJr)). Since the winner was going to get to brew their beer with Stone, I wanted to give people an insight into how the competition works. Seeing Jason Fields and Kevin Sheppard win the competition was very inspiring. I knew then that I wanted to enter the competition the following year. But when the 2012 competition registration opened up, I had forgotten to prepare a recipe for it. So once again I was only an attendee, sampling my way through as many beers as I could and filling out my ballot with the rest of the crowd. Ken Schmidt's Mint Chocolate Stout took top honors, making it two years in a row that a dark beer had won the competition. I felt a lighter-colored beer was due to win the next year, so I had to start brainstorming.

As 2012 came to an end, Robert and I decided we needed to start brewing up our piña colada-inspired IPA and refine for the recipe for competition. We decided to brew separately and to not discuss much about each other's recipes to see what we could come up with. On December 22, I brewed up my first batch of piña colada IPA. I used a grain bill similar to past pale ale and IPA malt bills I've brewed, but decided to add some rolled oats for mouthfeel. To give the beer some of that milky texture, I also added some lactose. I knew the beer would not be as dry as I would normally like for an IPA but I thought it would work well with the coconut. So I mashed in at around 151°F and went through my normal procedure. Hops were added at 60, 10, 5, and 0 minutes in the boil and I cooled down to hit my target gravity of 1.068. After two weeks of fermentation, it was time for me to add some coconut. I toasted up four ounces of fine Macaroon-style organic coconut and added it in with 6.5 ounces of dry hops. Having never used coconut before, I had no idea how much to add and how long to let the beer sit on the coconut before kegging. After tasting the carbonated beer I decided it wasn't where I wanted it, so I toasted up

another eight ounces to add for an additional two days. In the end it still wasn't enough so I knew I had to add more next time.

Once our first batches were completed, Robert and I got together to sample our creations. Robert's version had a similar grain bill but differed in that there was no lactose or oats. He also added some pineapple to secondary. The hops were a bit different, but we had both used Citra and Amarillo. The yeast was the same: good ol' White Labs California Ale Yeast WLP001. An-

Having never used coconut before, I had no idea how much to add and how long to let the beer sit on the coconut before kegging. After tasting the carbonated beer I decided it wasn't where I wanted it, so I toasted up another eight ounces to add for an additional two days. In the end it still wasn't enough so I knew I had to add more next time.

other difference was Robert added toasted coconut post boil to get some initial flavor, along with adding coconut in the dry-hopping stage. Overall, we were pleased with the results and discussed how we would approach a second batch. We felt the lactose wasn't necessary and that the pineapple was too much of a mess to deal with, especially on a larger scale. The hops would have to provide the pineapple character along with tropical and stone fruits. The coconut had enough sweetness to it such that the lactose was overkill. We needed to simplify the recipe and make it something Stone could reproduce on their brewing system.

On January 26 of this year, I brewed up my second batch. Robert and I brewed separate batches but followed the same recipe

for the most part. This time I decided to push the limit, adding coconut to the boil kettle after flameout, with the dry hops, and finally in the keg. Adding it at all three stages ended up being too much. Robert had added coconut at flameout and in the keg and that was what we felt produced the best result. Both batches tasted great and we were getting a lot of positive feedback from family and friends. It was time to brew up the competition batch with almost no changes from the second batch, except for a couple of differences in the dry hop.

On February 10, I brewed up batch three. Once again we brewed separately just in case one of the batches did not go as planned. We were still a ways out from the competition but we wanted to make sure the beer was in its prime. Robert was great about keeping me on track with the process, but I ended up getting a bit behind in the end, such that my beer didn't clear out as well as we would have liked. The night before we had to drop off the keg at Stone we had our final tasting. We both had some of batch two left, but right away decided it wasn't as good as batch three. Both batch three brews were good on their own, but differed in character, so we decided to start blending them. A rough 50/50 blend was determined to be the best tasting since one batch had more hop character, and the other more coconut character. But because Robert's beer was the clearer of the two, we ended up doing somewhere around a 60/40 blend of his batch to mine. I dropped off the keg the next morning at Stone and it was an anxious eight days until the big day.

March 16 finally arrived, and I was nervous and excited at the same time. Our initial goal was to get to the judges' table. To qualify for the top five, we would need the votes of our homebrewing peers. We both thought we had a good enough beer to get to the final stage, but you never know what the other 29 competitors were going to bring. As soon as they started pouring I had to try our beer. Thankfully it smelled great, was clearer than expected, and tasted fantastic. I knew then that we had a shot at winning the competition. I immediately put our beer in the number spot on my ballot and went to check out the rest of our competition. Ballots were collected, votes tallied, and the judges got together for their

Continued on page 31

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CONSERVATION FOR THE CROWDS

Upcoming film festival celebrates the city and makes sustainability seem doable

BY KINSEE MORLAN

At events involving beer around town, if Jonathan Zaidman, executive director of the conservation-education nonprofit, The 1:1 Movement, has a table set up, he inevitably gets asked the question, *Which is greener, bottles or cans?*

“Aluminum may be harmful during the mining process and glass during the melting and shipping process,” he typically tries to explain, stopping himself well before launching into a tirade. “Ultimately, though, I’ll just tell people that the fact they’re questioning it means they can make more sustainable decisions, and that’s great.”

At its core, that’s what The 1:1 Movement (1to1movement.org) is all about; demystifying the concept of sustainability and empowering people to do whatever they can, no matter how seemingly small or insignificant. Founded almost a year and a half ago, the San Diego-based nonprofit educates local communities about sustainability by going into K-12 classrooms and leading interactive workshops and by influencing the city’s decision-makers and business owners through campaigns such as The Last Straw, a program that asks local restaurants to only provide plastic straws to customers who ask for them.

“Each restaurant that joins takes 18,000 estimated straws out of the landfill every year,” Zaidman says, listing Blind Lady, Tiger!Tiger!, The Local Habit, URBN and other forward-thinking venues that have already signed the pledge.

The simplistic, approachable campaign is an example of the type of work The 1:1 Movement is all about. Ultimately, they want to be the organization that creates a sense of inclusivity instead of exclusivity and convinces the masses that, while being super sustainable all the time is extremely hard, it’s important to remember that there are small but important ways everyone can help.

“We never talk about how the world is going to end,” Zaidman says. “We always talk about simple steps that can make the world a better place.”

With that sentiment in mind, The 1:1 Movement has organized a short-film festival and fundraiser set for 5 and 8 p.m. Saturday, August 3, at the University of San Diego’s Warren Auditorium (5998 Alcalá Park). Instead of showing heady environmental-education films, however, The 1:1 Movement has curated a selection of shorts showcasing the awesomeness of San Diego. Expect surf and skate films, films about music and art, artsy fiction films and more. Port Brewing Company has donated a keg, which will be for sale for \$5 a pint, as has Crow Brewing, a new organic brewery attempting to locally source many of their ingredients. The idea is to instill a sense of civic pride in the festivalgoers and convince them that San Diego is a city worth caring about.

“Because true sustainability is not about Priuses and solar panels, it’s about loving the place where you live and wanting to see it be as clean and green and healthy and vibrant as possible,” Zaidman says. “And that’s something anyone can be a part of.”



Above: 1:1’s Jonathan Zaidman and his dog Winston. Photo by Kinsee Morlan
Below: A still from Landings at San Diego Int. Airport Nov 23, 2012, which compresses four hours of action into 26 sections. Courtesy Cy Kuckenbaker



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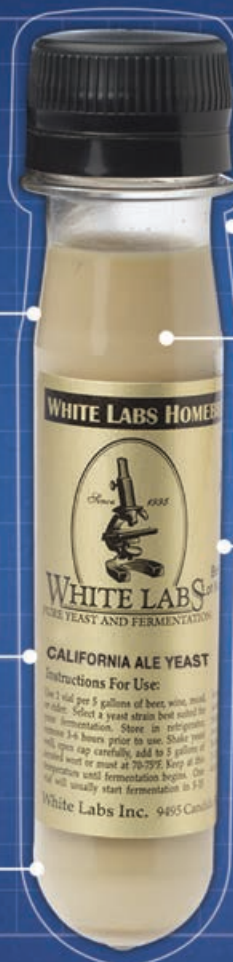
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HIGH SPIRITS

San Diego's new breed of craft distilleries

BY GONZALO J. QUINTERO, ED.D.



Left: Prototype Manzanita bottles
Above: Jeff Traviskis next to his massive still

There is a new kind of craftsman creating their own niche in San Diego. Though 2013 has seen many new breweries launch, with many more in the works, it is the artisanal brewer/distiller that's really trending.

But before we dissect the meaning of artisanal distiller and their relation to the craft brewer, let's first discuss what a distiller is and what they do.

Quite simply, a distiller is a person or company that manufactures liquor. According to the Environmental Protection Agency, these individuals, or entities, are a part of an industry that "includes the production of whisky, gin, vodka, rum, and brandy." This range of spirits is produced

by a variety of processes. Typically, grains such as hybrid corn, rye, barley and wheat are mashed and fermented to produce an ethyl alcohol/water solution, which is then distilled to concentrate the strength.

Similar to the brewing of beer, mashing consists of cooking the grain to make the starch from the kernels soluble, and converting that starch to grain sugars. The mash then heads into a fermentor, unhopped, where it's inoculated with yeast, which process the sugars. This fermented grain mash, also known as a "wash," is heated to a temperature above 78.5° but below 100° Celsius, and the vapor that comes off is condensed into liquid form and collected.

In San Diego there are three craft brew-

eries that are also part of the artisanal distilling movement, which is gaining traction throughout the state. It was just last summer that the California Artisanal Distillers Guild was formed with the aim to help guide the industry. Right now, their main goal is to support legislation that would allow craft distillers to operate public tasting rooms and sell distilled spirits directly to consumers, just like wineries and breweries. This would help build revenue and offset costs easier than working with a distributor. There's even an online petition at cadsp.org.

But back to the local operations. Ballast Point, the county's veteran, is using multiple stills capable of creating upwards of

760 gallons combined. BNS, the new kid on the block, is operating a 50-gallon still in Santee. Also in Santee, Manzanita recently began running their 1,000-gallon still.

While Ballast Point's products, including Fugu Vodka, Old Grove Gin, and Three Sheets Rum (both regular and barrel-aged) are already available at local bars, restaurants and liquor stores, BNS and Manzanita's wares are yet to be released to the public. In the next month or so, however, BNS plans to host distillery tours that will finish with complimentary small (1/3 oz.) tastings of three different spirits. Manzanita have sent in their label designs for approval, after which they'll pen a deal with a distributor. Recently, they made a splash at the 2013 San Francisco World Spirits Competition, bringing a cane-based moonshine and five different white whiskeys.

Technically speaking, the ties between the brewing and distilling operations are very indirect; by law they are two separate entities: a brewery, and a distillery. And surprisingly, there are only about 30 California Artisanal Distillers Guild members. Jeff Trevaskis, owner at Manzanita, was quick



Left: Ballast Point's vodka runs through 15 carats of diamonds
Below: Yuseff Cherney with one of his many stills



Wes Richey at BNS

to draw a correlation with early craft brewers: "Distilling now is like how 1984 was for the craft beer industry," he said. "This is the ground level; when I first applied for the distilling license there were less than 10 combination brewery-distillery operations in the country. We are marking our territory and going for our niche."

Wes Richey, president of BNS, also embodies that pioneer spirit. The nine-year Navy SEAL veteran, whose brewery tasting room just opened this past month, shared the story behind the company's ideals: "Our Wild West branding and mystique is in honor of the spirit behind the westward expansion of America in the Old West, an era fueled by the distilling of spirits." His distillery will craft vodka, gin, whiskey, white whiskey and bourbon and scratch, using no neutral grain spirits.

Ballast Point looks to a modern trailblazer as their inspiration: San Francisco's

Anchor Steam Distillery, established in 1993. Yuseff Cherney, Ballast Point's head distiller, head brewer and co-founder, has wanted to run a distillery since he was 15 years old. "I approached Jack White (company CEO) about obtaining a distilling license so we could do some experiments; I thought it wouldn't be a great idea to commit a felonious act in pursuit of research," he said. Now, the company is in its fifth year of distilling, utilizing a 500-gallon Vendome copper still, a homemade "Frankenstein" stainless still made of an old fermentor and various other pieces of equipment, and a state-of-the-art experimental still specially-made by Escondido's Premier Stainless. Soon, they'll begin a brandy program, plus traditional beer Schnapps. "Imagine a Sculpin Schnapps beverage: 100 proof, not sugary sweet, but more like hoppy moonshine." We can almost taste it.

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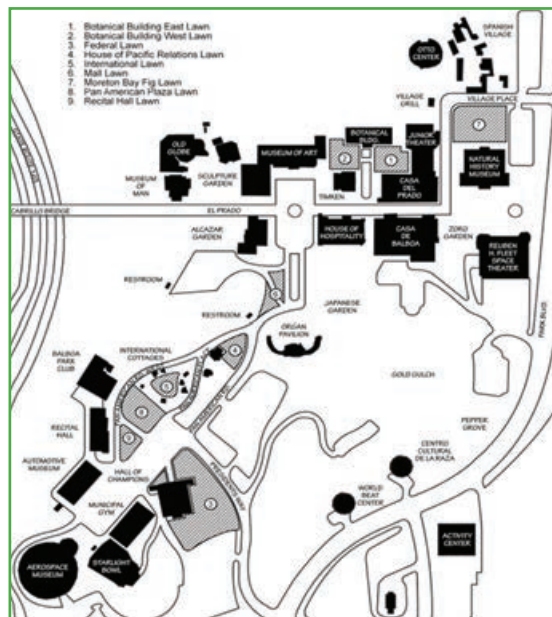
BEER, *al fresco*

Drinking outdoors in Balboa Park and elsewhere in the county

In an April post on SanDiegoFreePress.org, columnist John P. Anderson shared a map from the San Diego Municipal Code showing the spots in Balboa Park where alcohol is permitted from 12 to 8 p.m. Please note that glass is prohibited — so find a new favorite canned craft beer — and that groups of more than 49 persons must obtain a special permit.

ALCOHOL ALLOWED:

- Botanical Building East Lawn
- Botanical Building West Lawn
- Federal Lawn
- House of Pacific Relations Lawn
- International Lawn
- Mall Lawn
- Moreton Bay Fig Lawn
- Pan American Plaza Lawn
- Recital Hall Lawn



Other spots in the county where alcohol is allowed from 8 a.m. to 8 p.m. are listed here. Find a Google map of these locations in the comments section of the original webpost:

- Cabrillo Heights Neighborhood Park
- Carmel Creek Neighborhood Park
- Carmel Del Mar Neighborhood Park
- Bill Cleator Neighborhood Park
- Collier Neighborhood Park
- East Clairemont Athletic Area
- Gershwin Neighborhood Park
- Lake Murray Community Park
- Montezuma Neighborhood Park
- Mount Acadia Neighborhood Park

- Murray Ridge Neighborhood Park
- Ocean Beach Rec Center Park
- Olive Grove Community Park
- Pioneer Park (Mission Hills)
- Presidio Park
- Rancho Bernardo Community Park
- San Carlos Community Park
- Serra Mesa Community Park
- Solana Highland Neighborhood Park
- Tecolote Community Park



Continued from page 22

blind tasting to determine the results. The fourth, third and second place winners were announced and there was no mention of our beer; we had a shot. Thankfully when the winner was announced it was our beer, and the celebration began – we had done it! It was certainly one of the most exciting moments in my life knowing that we had won and were going to have our beer brewed by Stone.

Reality first set in when Stone brewmaster Mitch Steele gave us his contact information and we sent him the recipe to scale up. We also had to choose another brewery with which to collaborate. Robert and I compiled a list of breweries we would have been more than happy to help us brew the beer at Stone. After figuring out who was interested and/or available, upstart Rip Current Brewing Co. in San Marcos was selected. Co-founders and co-brewers Guy Shobe and Paul Sangster took the leap from homebrewers to professionals and started making great beers as soon as they opened. I've known Paul for a few years now and had tried some of his amazing homebrews, so I knew this would be a fun experience and a great way to get Rip Current's name out to more people. After Mitch told us that we wouldn't be able to use the exact hops from our homebrew recipe, we had to figure out a new combination that would work well with the coconut. Thanks to Rip Current's 20 gallon pilot batch brewing system (formerly Paul's homebrew system), we were able to test out a hop combination. Based on this beer, we formulated a recipe to be brewed on Stone's 120 barrel brew house.

Brew day at Stone started mid-morning on May 24, and the first batch was already going when we arrived. Amazingly, it takes Stone three brews on their system to fill one of the 360 barrel fermentors, and we filled four. We started off tasting some wort and then adding in some first wort hops (FWH) to the wort holding tank. Next we emptied bags of the specialty malts into the grain mill and weighed out hops for the whirlpool. One single 44-pound box of hops in the whirlpool was more hops than I've used in my entire homebrewing career, and we added several of them. Then of course there was the coconut: 280 pounds of it that needed to be split into 14 20-pound bags, which were then tied up and lowered down into the whirlpool kettle. This was far and away the most labor-intensive step of brew day. After a lunch break at the Stone Brewing World Bistro & Gardens, we headed back to the brew house to try some cooled-down wort before it was sent to a fermentor and the yeast was pitched. It was an exciting day that I'll never forget, and I can't wait to try the beer when it comes out around early August.

Hopefully the inspiration I got from the previous winners will inspire some of you to follow in our footsteps. Just remember to have a schedule and hone in your recipe in advance. Robert and I are ineligible for the competition until 2017, so we'll have plenty of time to prepare for it, something I'm perfectly content with. It has been a great learning experience working with the team of Stone brewers and an honor for Robert and me to get to brew with them for a day. Thanks to Guy, Paul, and the rest of the Rip Current brewers for helping us out along the way and a huge thanks to all our family and friends for their support. We hope everyone enjoys the beer, cheers!

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Continued from page 14

Recipes courtesy of Matt Gordon, owner/executive chef at Urban Solace, Solace & The Moonlight Lounge, Sea & Smoke

Red Ale-Braised Pork Belly

Yield: 4 pounds

You can braise the pork shoulder/butt this way, too. Just cut the meat into baseball-sized chunks if you are using shoulder.

NOTE: Start 2 days in advance of when you want to serve it.

- 1 4-pound high quality natural skinless pork belly (e.g., Niman Ranch)
- 2 cups Spice Rub (recipe follows)
- 24 ounces Coronado Mermaid's Red Ale, or similarly low-hopped red ale
- 1 yellow onion, roughly chopped
- 3 stalks celery
- ½ cup whole garlic cloves

Completely coat the belly with the spice mixture. Place in a baking dish and cover with any remaining spice mixture. Cover and refrigerate overnight or, preferably, for 48 hours.

Preheat oven to 350 F. Remove the baking dish from the refrigerator and uncover. Scrape excess spices off of the belly. Place in a clean baking dish with onion, celery and garlic. Pour the beer over the belly and add enough water to cover the belly completely. Cover with aluminum foil and place the dish in the oven. Bake for 3½ to 4 hours or until the belly is fork tender. Remove from the oven and uncover. Let cool in the liquid for about 2 hours.

Carefully remove the belly and reserve the liquid. Place the belly on a sheet pan, cover and refrigerate overnight.

Preheat oven to 400 F. Remove from refrigerator, uncover and chop the pieces into serving size pieces. Place on a sheet pan and roast until the meat is warm. Remove from oven and serve with desired accompaniments.

Spice Rub

Yield: 2 cups

- | | |
|----------------------------|---------------------------------|
| ½ cup granulated sugar | 1 tsp allspice, ground |
| ½ cup brown sugar | 1 tsp cloves, ground |
| ½ cup kosher salt | 1 tsp crushed red pepper flakes |
| 2 Tbsp coriander, ground | 1 tsp ginger, ground |
| 1 Tbsp ancho chile, ground | 1 tsp white pepper, ground |

Stir together all of the ingredients until they are thoroughly incorporated.

Stout Reduction

Yield: 2 cups

This simple and versatile sauce is great for steak, meatloaf, porkchops or other hearty meat dishes.

- | | |
|-------------------------------------|-------------------------------------|
| 1 Tbsp olive oil | ½ tsp fennel seeds |
| ½ cup yellow onion, chopped | salt & fresh ground pepper to taste |
| 2 cloves garlic, smashed | 1 Tbsp brown sugar |
| 2 sprigs fresh thyme | 24 ounces stout beer |
| 2 juniper berries, dried (optional) | 2 Tbsp cold unsalted butter |

Heat the oil in a heavy sauté or sauce pan over medium heat. Add the onions, garlic, thyme and spices and reduce the heat to medium-low. Saute until the onions and garlic are brown and gooey. Season with salt and pepper. Stir in the brown sugar until fully incorporated. Add the beer and reduce the mixture by 75%. Turn off the heat and whisk in the butter until it is completely incorporated. Serve immediately.

BALLAST POINT, PADRES TEAM UP FOR 2ND ANNUAL HOME BREW COMPETITION

Ballast Point Brewing and Spirits is once again partnering with the San Diego Padres for the 2nd annual Padres Home Brew Contest. The winning brewer will have the opportunity to throw the first pitch at an upcoming Padres game as well as have their winning brew produced and sold by Ballast Point.

Contest entries can be officially submitted at Ballast Point's Home Brew Mart (Linda Vista) location starting on Tuesday, July 30th and ending on Saturday, August 3rd. The contest is free to enter and open to any home brewer aged 21 and up. For the beginner and novice brewer, supplies and advice can be found at Home Brew Mart. Through the contest, Ballast Point is looking to further educate the community on the art of home brewing.

"We are looking to make the contest an even bigger success than it was last year," said Ballast Point's specialty brewer, Colby Chandler, "Baseball fans are craft beer fans, and we are happy to partner with the Padres on this contest to introduce fans to the art of home brewing."

This year's winner will get to throw the ceremonial first pitch at the Padres vs. Pittsburgh Pirates game on Monday, August 19th. The winner will also have their winning brew produced by Ballast Point to be sold at Ballast Point locations.

Last year's winning home brewer, Erik Parker, won with his strong Pale Ale, "Time to Panic," and enjoyed the opportunity to help produce his beer on a larger scale at Ballast Point.

"For nothing more than a local home brewer who loves the hobby, this was a killer experience and I'm stoked to have Ballast Point Brewing & Spirits and the San Diego Padres supporting the home brew community," said Parker on his blog, Vintage-63Brewing.

Entry guidelines for the 2013 Home Brew Contest:

- Beers must have an ABV of 7% or less
- Beers may not contain Brettanomyces or wild yeast
- No sours will be accepted
- No barrel aged beers will be accepted
- Each entry must consist of 3 bottles, only 12 oz or 22oz bottles will be accepted
- Entrants must fully complete and submit the entry sheet at the drop-off location to be eligible
- Drop-off location: Home Brew Mart, 5401 Linda Vista Road, Suite #406, San Diego, CA
- Limit one entry per person
- Ballast Point Brewing & Spirits reserves the right to brew the winning beer again

For complete official rules, visit padres.com/homebrew



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A Centennial hop cone at Stone Brewing Co. Photo by Tyler Graham

A CONDENSED HISTORY OF IPA

BY SAM TIERNEY

It can be hard to tell from looking at the tap list of your local beer bar these days, but there was a time when India Pale Ale (IPA) was not the most prominent style in American brewing. Even in the nearly three years since *West Coaster* originally launched in San Diego, IPA has gone from contender to undisputed champion in the beer world based on volume produced. Tony's Darts Away, one of L.A. County's top beer bars, has even gone so far as to reserve the whole first page of its two-page beer menu exclusively for IPA. It was inevitable that an idea as unique and alluring as the original West Coast IPA, with its unabashed showcase of New World hops, would also spin-off into several new substyles like Double IPA, Black IPA, White IPA, Belgian IPA, Session IPA, and even India Pale Lager. More and more, there is always something new to say about this dynamic and constantly-evolving beer category.

The beer that would become IPA got its start at the Bow Brewery on the river Thames in 18th century London, though it wouldn't actually be called IPA until several decades later. The Bow Brewery's owner, George Hodgson, gained control of the British trade of beer to India through fortuitous location and a generous line of credit with the East India Company, which had a monopoly on trade to the colonies at that time. Hodgson sent several beers to India, including the dominant English beer style of the day: porter. But in a stroke of serendipity, his pale ale called "October Beer" became a hit after it was discovered that it aged perfectly in the cask during the lengthy sea voyage, arriving with a delicious balance of flavor and refreshing, sparkling carbonation. As was the common practice for export beers at that time, October Beer was hopped at a much higher rate than beers meant for immediate domestic consumption, in order to prevent spoilage. The British expats in India loved it and Hodgson made a fortune.

After some less-than-upstanding business practices by Hodgson's successors in the early 1820s, however, the East India Company approached Samuel Allsopp of Burton Upon Trent to produce a suitable replacement for Hodgson's product.

Until that time, the brewers in Burton had been known for their Burton ales, which were strong, dark, and sweet. They supplied a thriving export market in the Baltic region until the Russians imposed a high tariff that effectively shut them out. The Indian market seemed like a good way to regain those lost sales, and Allsopp got to work on producing a highly hopped pale ale to send to India.

When Allsopp created his new beer for the Indian market, something unexpected happened: the water in Burton, which is very hard due to high levels of calcium sulphate, otherwise known as gypsum, allowed him to brew a more pale, clear beer with an even better hop flavor than what Hodgson had been brewing in London. Burton IPA, soon also brewed by other local brewers like Bass, became preferred by drinkers in India.

It took several decades for brewers in other cities to realize that it was the higher gypsum content of the Burton water that allowed for such pale, deliciously hoppy beers. They then started "Burtonizing" their brewing water by adding gypsum, so that they could attempt to replicate these popular beers. By this time, IPA was being brewed all over Britain, even up in Edinburgh. Many of these new beers were meant for local consumption, and in some cases they were just a renamed pale ale, meant to cash in on the popularity of the Burton IPA.

And while it's often repeated that IPA was brewed stronger to survive the voyage to India, this actually wasn't the case. In a brewer's range of beers in the 1800s, IPA was likely one of the weaker-to-medium strength styles. 6-6.5% alcohol by volume (ABV) was common, but 18th century British beers were often considerably stronger than this, in contrast to the typical British beers of today.

In reality, IPA kept well for two reasons: it had a ton of hops in it, which have anti-microbial properties, and it was fermented to a higher degree of attenuation than most other beers, leaving a dry

When Allsopp created his new beer for the Indian market, something unexpected happened: the water in Burton, which is very hard due to high levels of calcium sulphate, otherwise known as gypsum, allowed him to brew a more pale, clear beer with an even better hop flavor than what Hodgson had been brewing in London. Burton IPA, soon also brewed by other local brewers like Bass, became preferred by drinkers in India.

finished product with few residual sugars for spoilage organisms to consume. Interestingly, these export versions, as with most English stock ales of the time, would likely have had a noticeable *Brettanomyces* character from extensive aging in oak barrels, making for a beer that would likely be unrecognizable as an IPA to anyone these days.

The first World War and the subsequent shortage of raw ingredients took its toll on the strength of British beers. Beers taxed for the domestic market got weaker, and IPA was no exception. While in the late 1800s you might have seen an original gravity of 1.055-60 and an ABV of about 6.5%, things quickly bottomed out, with beers like Greene King IPA reaching a meager 1.036 original gravity and 3.5% ABV. While beers like this may have remained hoppier than your standard pale ale, they were often only distinguishable in name. Over the 20th century, IPA in England averaged about 1.040 original gravity and the low-4% range for ABV. Today, many beers marked as British IPA are simply bitters with a fancy name, though newer, American-influenced ales are hitting the market at higher strengths and hop levels.

IPA wasn't as influential in historical American brewing, but it did exist. Perhaps the most prominent historical American IPA was Ballantine IPA, brewed by the Ballantine Brewery of Newark, New Jersey. This beer was considerably hoppy and even aged for a year in oak tanks before bottling. Sadly, its quality started to decline after Ballantine was sold in the early 70s, and was eventually discontinued in the 90s by owners Pabst.

Starting in the mid-70s, beers like Anchor Liberty Ale and Sierra Nevada Pale Ale got American beer drinkers turned on to the fruity, piney, and floral flavors of American hop varieties, Cascade namely, which was first sold commercially to brewers in 1972. Americanized versions of English pale ales started to thrive, and from there it's been a steady progression toward beers

packed with more and more hops.

Modern American IPA has been more or less modeled on the strength and hopping levels of the 19th century English IPA, though some beers, like Sierra Nevada Celebration Ale (first brewed in 1981) and Lagunitas IPA (first brewed in 1995), are darker, sweeter and maltier than the old English versions, which were typically brewed with 100% extra-pale malt.

American IPA today tends to be gold-to-amber in color, with a medium-to-high hop bitterness and high-to-overwhelming hop aroma. Malt flavors vary, but are usually used as a sparse, yet firm base for the hop character. Toasted bread, light caramel, and biscuit are typical of IPA malt flavor, and these beers usually finish about 6-7.5% ABV.

Double and Imperial takes on the IPA start at the top of the normal strength and hop range, and can jump to more than 10% ABV and contain what can be simply be called “criminal” amounts of hops. The West Coast in particular is known for beers

that pack more hops and alcohol than other regions, though this more extreme take on the style is increasingly found elsewhere.

All types of IPA are typically consumed as fresh as possible in order to preserve the fragile, volatile hop oils that create the wonderful flavors and aromas that are associated with New World hop varieties. Newer varieties such as Citra, Amarillo, Simcoe, Mosaic, New Zealand-grown Nelson Sauvin, and Australian Galaxy have grown very popular with brewers, along with the classic American “C hops”: Cascade, Centennial, Chinook, and Columbus/CTZ.

Brewers today generally brew IPA by starting with a simple malt recipe that is mostly pale malt with a small amount of specialty malts such as pale caramel, carapils, wheat, rye, honey, and Munich malts. Double and Imperial IPA versions will often have a small addition of simple sugar such as dextrose, which is highly fermentable and allows the beer to finish drier and leaner, accentuating hop character in these beers which could otherwise be too heavy

and sweet. Modern hopping techniques favor adding most of the hops near or at the end of the boil, which adds more hop aroma, as opposed to simply bitterness that comes from earlier additions to the wort boil. Brewers then add more hops to the beer post-fermentation, which is called dry hopping, often in multiple additions. This process allows the beer to acquire even more hop aroma over several days. If IPA is served from a cask, the cask will often be packed with even more dry hops, which remain in the beer until consumption, adding another layer of aroma. All of these possibilities for hop additions, as well as for blending different varieties, makes IPA a lot of fun for brewers to make.



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Boxes of hops wait patiently at Modern Times Beer. Photo by Ryan Lamb



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3382 30th St. | 619.255.7049
www.SeaRocketBistro.com
- Small Bar**
4628 Park Blvd. | 619.795.7998
www.SmallBarSD.com
- Station Tavern**
2204 Fern St. | 619.255.0657
www.StationTavern.com
- The Linkery**
3794 30th St. | 619.255.8778
www.TheLinkery.com

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

BOTTLE SHOPS

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

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

BREW PUBS

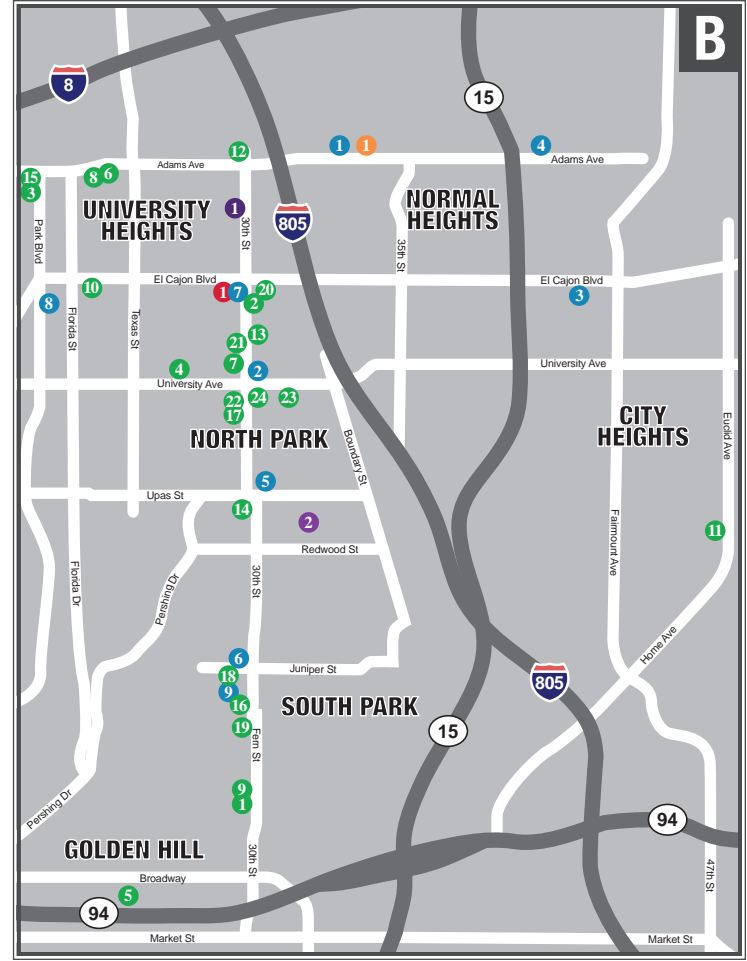
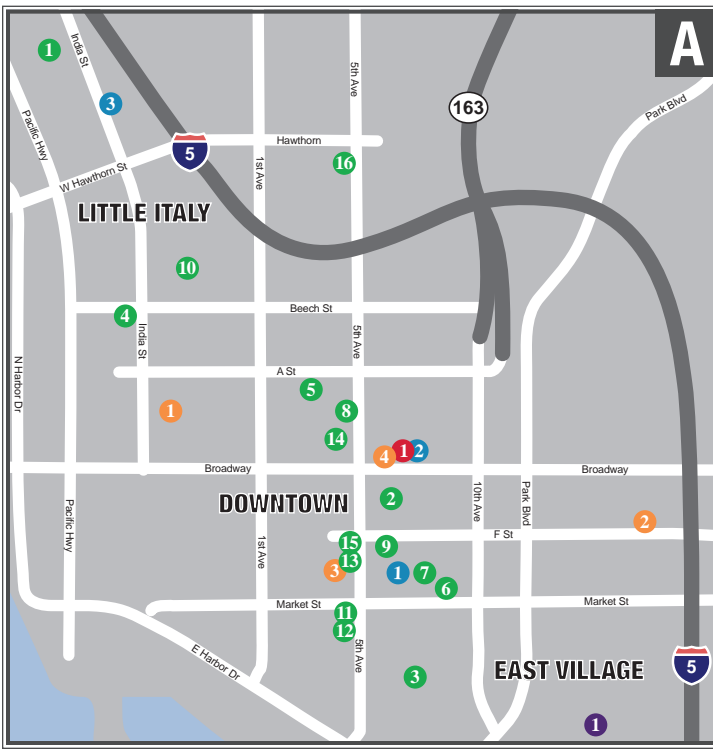
- Blind Lady Ale House/Automatic Brewing Co**
3416 Adams Ave. | 619.255.2491
www.BlindLadyAleHouse.com

BREWERIES

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

HOME BREW SUPPLY

- 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. Oggis'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. Oggis'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

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

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

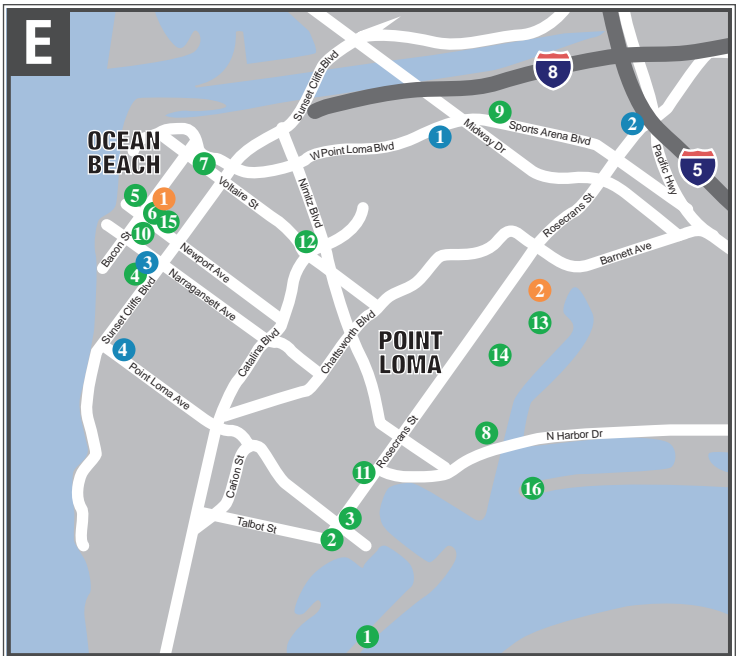
3. On-The-Tracks Brewery

5674 El Camino Real Suite G
www.OTTBrew.com

HOME BREW SUPPLY

1. Hydrobrew

1319 S Coast Hwy. | 760.966.1885
www.HydroBrew.com



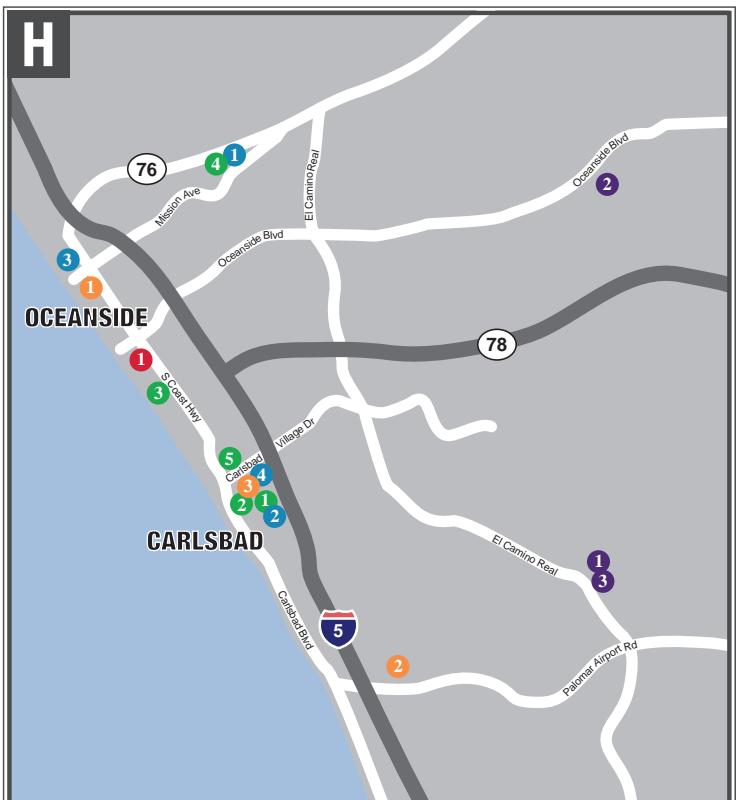
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EAST COUNTY

BEER BARS & RESTAURANTS

- 1. Eastbound Bar & Grill**
10053 Maine Ave. | 619.334.2566
Find us on Facebook!
- 2. Main Tap Tavern**
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**
6060 El Cajon Blvd. | 619.265.0482
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 Kingston 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

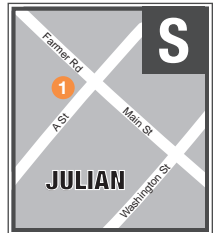
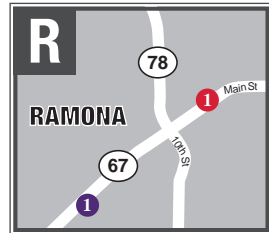
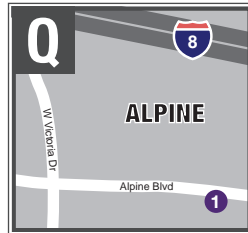
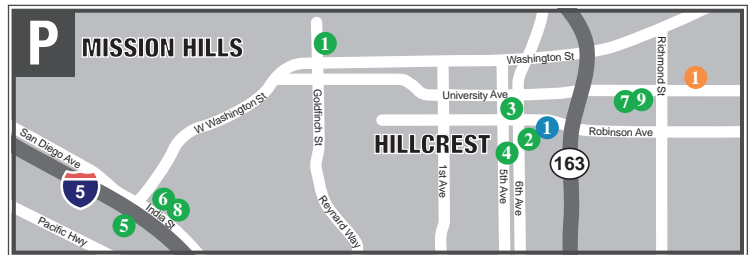
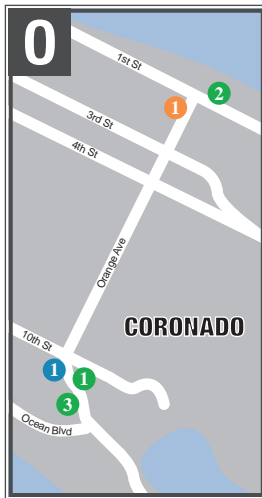
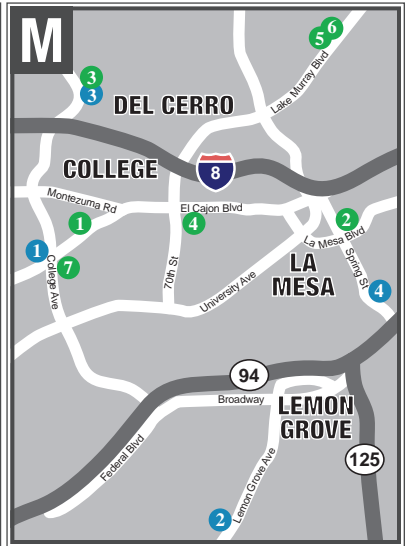
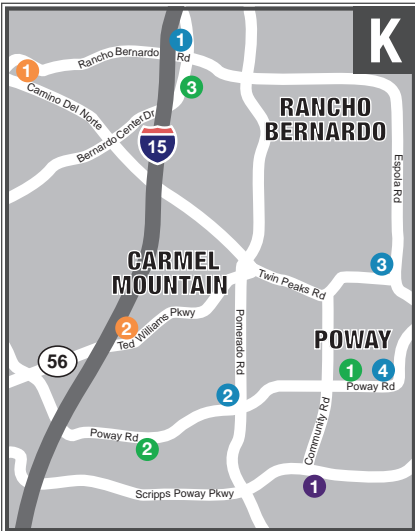
HOME BREW SUPPLY

- 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



G

is for Green Flash

We've doubled up for this month's glossary of terms, which comes straight from the beer educators at CraftBeer.com, with San Diego breweries added by *West Coaster* (in bold)

G

Germination - Growth of a barley grain as it produces a rootlet and acrospire.

Grainy - Tasting or smelling like cereal or raw grains.

Green Flash - This Mira Mesa brewery hosted both Whisknadle and Craft & Commerce for beer and food events in June.

Gordon Biersch - The Mission Valley brewpub is one of 35 Gordon Biersch locations across the country.

Grist - Ground malt and grains ready for mashing.

Growler - A jug- or pail-like container once used to carry draft beer bought by the measure at the local tavern. Growlers are usually ½ gal (64 oz) or 2L (68 oz) in volume and made of glass. Brewpubs often serve growlers to sell beer to-go. Often a customer will pay a deposit on the growler but can bring it back again and again for a re-fill. Growlers to-go are not legal in all U.S. states.

F

Hand Pump - A device for dispensing cask conditioned draught beer using a pump operated by hand. The use of a hand pump allows the draught beer to be served without the use of pressurized carbon dioxide.

Head Retention - The foam stability of a beer as measured, in seconds, by time required for a 1-inch foam collar to collapse.

Helm's Brewing - The brewing company's Pier Beer can be found at both the tasting room and Fathom Bistro Bait & Tackle.

Hess Brewing - After months of hard work, the Hess team finally brewed on their new North Park system June 14.

Hillcrest Brewing - Expect a packed house July 12-14 as the neighborhood celebrates LGBT pride weekend.

Homebrewing - The art of making beer at home. In the U.S., homebrewing was legalized by President Carter on February 1, 1979, through a bill introduced by California Senator Alan

Cranston. The Cranston Bill allows a single person to brew up to 100 gallons of beer annually for personal enjoyment and up to 200 gallons in a household of two persons or more of legal drinking age. Learn more from the American Homebrewers Association.

Hops - A perennial climbing vine, also known by the Latin botanical name *Humulus lupulus*. The female plant yields flowers of soft-leaved pine-like cones (strobile) measuring about an inch in length. Only the female ripened flower is used for flavoring beer. Because hops reproduce through cuttings, the male plants are not cultivated and are even rooted out to prevent them from fertilizing the female plants, as the cones would become weighed-down with seeds. Seedless hops have a much higher bittering power than seeded. There are presently over one hundred varieties of hops cultivated around the world. Some of the best known are Brewer's Gold, Bullion, Cascade, Centennial, Chinook, Cluster, Comet, Eroica, Fuggles, Galena, Goldings, Hallertau, Nugget, Northern Brewer, Perle, Saaz, Syrian Goldings, Tettnang, and Willamettes. Apart from contributing bitterness, hops impart aroma and flavor, and inhibit the growth of bacteria in wort and beer. Hops are added at the beginning (bittering hops), middle (flavoring hops), and end (aroma hops) of the boiling stage, or even later in the brewing process (dry hops). The addition of hops to beer dates from 7000-1000 BC; however hops were used to flavor beer in Pharaonic Egypt around 600 BC. They were cultivated in Germany as early as AD 300 and were used extensively in French and German monasteries in medieval times and gradually superseded other herbs and spices around the fourteenth and fifteenth centuries. Prior to the use of hops, beer was flavored with herbs and spices such as juniper, coriander, cumin, nutmeg, oak leaves, lime blossoms, cloves, rosemary, gentian, gaussia, chamomile, and other herbs or spices.

Hopping - The addition of hops to un-fermented wort or fermented beer.

Hot Break - The flocculation of proteins and tannins during wort boiling.

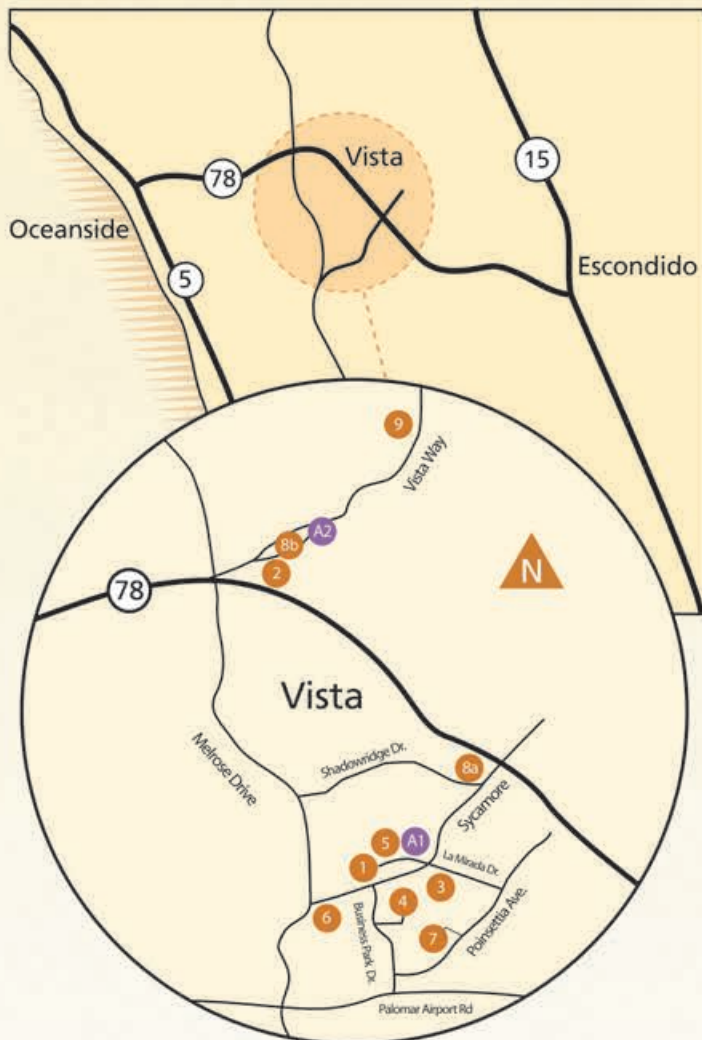
Husk - The dry outer layer of certain cereal seeds.

Hydrometer - A glass instrument used to measure the specific gravity of liquids as compared to water, consisting of a graduated stem resting on a weighted float.



Green Flash hosted Whisknadle for a charcuterie class June 3. Photo by Nikki Stout

One Town... Nine Breweries On Tap



With more breweries per capita than any other city in the USA, Vista is home to the Vista Brewers Guild, whose members scored 9 awards at the 2013 San Diego International Beer Festival. Visit us online or better yet, visit our breweries and taste the bounty of brews Vista's brewers offer.



www.vistabrewersguild.com



1 - Aztec Brewing Co.
2330 La Mirada Dr., #200
Vista, CA 92081
(760) 598-772



7 - Latitude 33 Brewing Co.
1430 Vantage Court, #104
Vista, CA 92081
(760) 598-2337



2 - Back Street Brewing Co.
15 Main Street, Suite #100
Vista, CA 92084
(760) 407-7600



8 - Mother Earth Brew Co.
Tasting Room 1 & Brewery
2055 Thibodo Rd, Suite H
Vista, CA 92081
(760) 599-4225



3 - Barrel Harbor Brew Co.
2575 Pioneer Ave., #104
Vista, CA 92081
(760) 734-3949

Tasting Room 2
206 Main St., Vista, CA 92084
(760) 726-2273



9 - Prohibition Brewing Co.
2004 E. Vista Way
Vista, CA 92084
(760) 295-3525



4 - Belching Beaver Brewery
980 Park Center Dr., # A,
Vista, CA 92081
(760) 599-5832

Associate Members:



5 - Indian Joe Brewing, Inc.
2379 La Mirada Dr.,
Vista, CA 92081
(760) 295-3945



A1 - California Fruit Wine
1040 La Mirada Court, Vista, CA 92081
(858) 922-9463



A2 - Fifty Barrels Winery
2330 Main St., Vista, CA 92084
(760) 550-WINE



6 - Iron Fist Brewing Co.
1305 Hot Springs Way #101
Vista, CA 92081
(760) 216-6500



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Look for our artwork in stores this month.

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