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Vol. 4 No. 2



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# LETTER FROM THE EDITOR

Shawn McIlhenney from Alpine Beer Company brewing a batch of Duet in November; his brew day usually starts before five in the morning and will last into the afternoon. Make sure to wish him a Happy Birthday on December 14! To celebrate, he'll be releasing Bad Boy, Keene Idea and Hoppy Birthday all in the same week.



San Diego is full of passionate craft beer industry members who work long hours crafting, selling, delivering and pouring the special beverages we enjoy.

With 82 breweries in the county at time of printing, we are seeing an unprecedented surge of excitement, with many new jobs being created for local enthusiasts.

The quality of all the beers being produced must remain high, as the early San Diegan brewers put maximum effort into building the reputation that we are proud of today.

It is the responsibility of all beer-centric establishments, as well as the consumer, to demand the highest standards and accept nothing less.

We are all in this boat together, and the tide continues to rise.

Cheers,

Ryan Lamb  
Executive Editor  
West Coaster



Newly-founded beer enthusiast project Craft Company is releasing a San Diego-themed deck of cards on Saturday, December 14 at various brewery tasting rooms and at [craftcompany.org](http://craftcompany.org). Founder Jason Weinert's goal is to raise nearly \$2,000 from sales of the decks to help support the San Diego Brewers Guild's mission.



# SESSIONS PUBLIC



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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 and the author of the *San Diego Beer News Complete Guide to San Diego Breweries* (available on Amazon.com). 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 *USA TODAY*, *The Beer Connoisseur*, *Beer West*, *Beer Magazine*, *Imbibe* and *Wine Enthusiast* as well as local outlets including *The San Diego Reader*, *Edible San Diego*, *Pacific San Diego*, *Ranch & Coast*, *San Diego Magazine* 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](http://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.



# TABLE OF CONTENTS

## COLUMNS

- 20-23 **The Doctor's Office**  
Gonzalo Quintero goes over five of the trends he sees for 2014, including canning, sour beers and more
- 24-26 **Plates & Pints**  
Brandon Hernández creates a new take on a special holiday dessert through barley wine balls
- 30-31 **The Carboy Chronicles**  
Ryan Reschan discusses different hop combinations and how brewers can obtain that unique profile
- 33-35 **Into the Brew**  
Sam Tierney discusses how beer is properly served and where some bars get it wrong
- PLUS +**
- 9 **Brews in the News**  
Paragraph-sized clips of SD beer news. Got tips on stories? E-mail [info@westcoastersd.com](mailto:info@westcoastersd.com)
- 10 **Expanding Breweries**  
News bites from several San Diego breweries who have recently added capacity through new equipment
- 12 **The Bar Tab**  
Details on two new spots that have recently opened, plus the closing of North Park's Sea Rocket Bistro
- 14 **Offbeat**  
Photo recap of Offbeat Brewing's November 2 "Dia de los Muertos" fundraiser for local art programs
- 16-17 **Holiday Advertising Section**  
Varied ideas for gifts this holiday season
- 18 **Guild Fest**  
Photos from the opening party to San Diego Beer Week, the Brewers Guild Festival at Broadway Pier
- 27 **Books**  
Info on various books that writers have recently put together, including some from locals and brewers
- 28 **Crafting San Diego**  
Vince Vasquez offers some ideas for the North County Transit District instead of a 24-hour alcohol ban
- 36 **Water**  
In Southern California our water supply is a big deal; how might this affect breweries in 2014?
- 38 **Glossary**  
Terms that start with "P" brought to you by the beer educators at [CraftBeer.com](http://CraftBeer.com)
- 39-43 **Craft Beer Directory & Map**  
Are we missing any locations? E-mail [directory@westcoastersd.com](mailto:directory@westcoastersd.com)
- 44 **Travel**  
A review of Temecula's spots, including the new Karl Strauss brewery restaurant and Garage Brewing Co.

### ON THE COVER:

The San Diego Brewers Guild Festival at Broadway Pier. Photo by Tim Stahl




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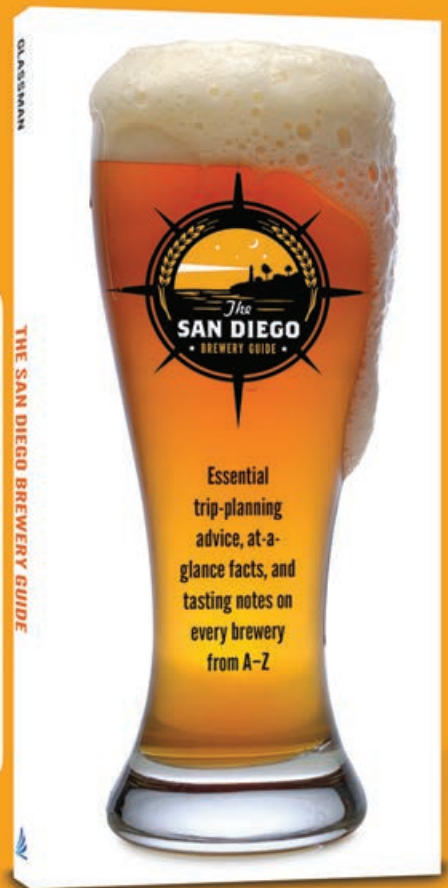
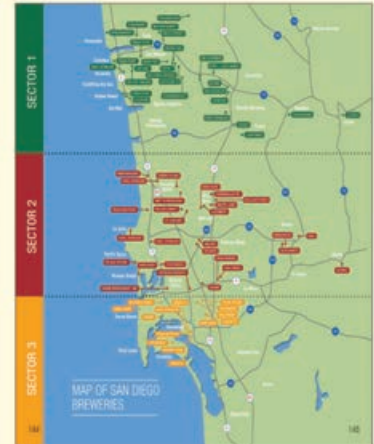
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Nickel Beer Co., led by Tom Nickel (far left), on brew day 1. The tasting room opened for the first time on November 29 with three beers on tap: JPA (pale ale, draft and cask), Chinook IPA and Stonewall Stout (draft and nitro). Photo by Ryan Lamb



# BREWS IN THE NEWS

## NEW BREW

November saw the addition of three breweries to San Diego County, bringing the total to 81. Nickel Beer Company (pictured above) opened in Julian with three beers on tap. Groundswell Brewing, located in the Grantville area close to Benchmark Brewing and San Diego Brewing, debuted at the San Diego Brewers Guild Festival. In Vista, Booze Brothers became the tenth brewery in the city; the operation was started by two brothers, Dave and Donny Firth.

## AHA SURVEY RESULTS

The American Homebrewers Association (AHA), the not-for-profit trade association serving as a resource and community for homebrewers, released results of a first-ever nationwide homebrewer survey in November, completed online by more than 18,000 homebrewers from July 30 to September 3, 2013. According to the survey, there are an estimated 1.2 million homebrewers in the United States; two-thirds of those homebrewers began brewing in 2005 or later. 65% are members of the AHA.

- **Demographics:** The average homebrewer is 40 years old, with most (60 percent) falling between 30 and 49 years old. The majority of homebrewers are married or in a domestic partnership (78 percent), have a college degree or some form of higher education (69 percent), and are highly affluent—nearly 60 percent of all homebrewers have household incomes of \$75,000 or more.

- **Location:** Homebrewers are fairly evenly spread across the country, with the slight plurality congregated in the West (31 percent), followed by the South (26 percent), Midwest (23 percent) and the fewest in the Northeast (17 percent).

- **Production:** In terms of brew production, homebrewers mainly stick to beer—60 percent of respondents only brew beer at home, compared to wine, mead or cider. AHA members and people affiliated with the AHA on average brewed nearly 10 batches of beer per year, at 7 gallons a batch, which is 15 percent more batches and nearly 30 percent more volume than homebrewers who were not affiliated with the AHA. Collectively, homebrewers produce more than 2 million barrels of brew a year, which represents a small but sizeable portion (1 percent) of total U.S. production.

- **Retail:** Nearly all homebrewers (95 percent) shop in two local homebrew stores eight or nine times a year, while a majority (80 percent) also shops in three online stores five times a year. On average, homebrewers spend \$800 a year—about \$460 on general supplies and ingredients, and \$330 on major equipment.





Saint Archer brewers Kim Lutz and Yiga Miyashiro welcome new tanks on November 11. Watch Yiga's path into brewing in a five-minute video at [saintarcherbrewery.com/blogs/films](http://saintarcherbrewery.com/blogs/films)

### EVER-EXPANDING

On November 11 Saint Archer received a big shipment of tanks from Premier Stainless, with an assist from Urban Contracting, including five 120-BBL fermentors, one 120-BBL brite tank, and one 100-BBL cold liquor tank, effectively doubling the brewery's capacity to 15,000 barrels per year once they're all up and running.

Ballast Point announced in November the signing of a 107,000 sq. ft. space in Miramar with enough room for a 15,000 sq. ft. kitchen, restaurant, tasting room and retail area. The German-born 150-BBL brewhouse is estimated to be fully functional by July 2014, and the initial 450-BBL fermentors will bring the company's production pace to 150,000 barrels per year. Read the full post with more details at [westcoastersd.com](http://westcoastersd.com)

Mother Earth Brew Co. welcomed a new 20-BBL brewhouse from Premier Stainless as well as two new brewers: Chris Baker from Stone Brewing Co. and Brant Austin from Ballast Point Brewing & Spirits. Founded in 2010, the brewery has seen year over year growth of more than 100% since its inception, with the additions of equipment and staff — plus a newly-signed deal with Stone Distributing — meaning production will soon increase by more than 200%.

Amplified Ale Works, housed inside California Kebab in Pacific Beach, craned in a new 7-BBL fermentation vessel plus four serving tanks in November. The company also added capacity via a barrel room, where a few dozen oak barrels will soon rest full of head brewer Cy Henley's creations.

Karl Strauss opened its new Temecula brewery restaurant on November 5, complete with a 7-BBL JV Northwest 2-vessel brewhouse, a 14-BBL fermentor, and two 14-BBL brite tanks. This venture is the company's eighth brewery restaurant, and all \$9,166 tips raised during the soft opening period were donated to Bike 365 and their mission of improving bike paths throughout the city.

Stone recently opened their fourth Stone Company Store on Kettner Boulevard with 20 taps. Additionally, they've signed on with CH Projects — the group behind Craft & Commerce, Underbelly, Polite Provisions and other SD hotspots — to share a space adjacent to Petco Park which formerly housed Proper Gastropub and Wine Steals.

### IN PROGRESS

Bagby Beer Co., a highly-anticipated under-construction brewpub coming to Oceanside, has been doing a good job of keeping the public updated on its status via Instagram (@bagbybeerco) and construction time lapse videos at [bagbybeer.com/blog](http://bagbybeer.com/blog). In March, BBC will play host to the fifth annual Brewbies Festival, which features pink beers and benefits breast cancer awareness.

### CONGRATS

Rough Draft Brewing Co.'s Weekday IPA was featured in Draft Magazine's Top 25 Beers of 2013. The publication praised its hoppy character, calling it "equally delicate and striking." Also on the list, the Stone Brewing Co./Two Brothers Brewing Co./Aleman Brewing Co. Dayman Coffee IPA surprised list-makers, who "never thought coffee would be a sane addition to an imperial IPA until we tasted Dayman."



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# THE BAR TAB



ELENA RIVELLINO AND DENNIS STEIN AT SRB, PHOTO VIA GARYALLARD.COM

Sea Rocket Bistro, the North Park eatery focused on seafood and sustainability, will close on December 8 after just over five years in business. The owners cited high costs of operating as the main cause for shuttering; a new restaurant will open in its place in the next few months.

## ADAM PARKER, ON BRABANT'S OPENING NIGHT

In South Park, Adam Parker (formerly of KnB Wine Cellars) has revealed his new concept, Brabant, a classy Belgian-inspired beer bar and restaurant with a big bottle list and 16 taps. The menu is also Belgian in theme, with beer style suggestions for each item.







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# OFFBEAT BREWING RAISES MONEY FOR LOCAL ART PROGRAMS

**O**n November 2 Escondido's Offbeat Brewing Company hosted a "Dia de los Muertos" fundraiser in conjunction with the Escondido Municipal Art Gallery.

In addition to funds raised by the gallery that day, Offbeat donated \$1 for each of the 171 pints of beer sold to the Art Gallery's high school art exhibition and "smART Fridays" program that brings together professional artists and local schools.

Donations of \$20 included a special edition Dia de los Muertos taster glass featuring artwork by local artist Mando Padilla.

Also in November, Offbeat released Whistle Britches, a 8.5% ABV, 50 IBU Scotch ale brewed to celebrate the company's more than one year in business.



Above: Offbeat patrons (l-r) Heidi Fikse, Janelle Zacharias, Laura Velazquez, and Allison Vandewarker join dancing skeleton/artist Michael McGaugh at the fundraiser. Photo by Rebekah Vandewarker/Offbeat

Left: Offbeat founders Sarah and Tom Garcia are longtime supporters of the arts - the brewery's Escondido tasting room includes a gallery featuring the work of local artists. Photo by Michael Vandewarker/Offbeat



Right: Community members of all ages enjoyed a range of Dia de los Muertos activities outside the brewery, including a cakewalk, face painting, and sugar skull decorating. Photo by Michael Vandewarker/Offbeat



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### IRON FIST

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[craftbeerd.com](http://craftbeerd.com)



### GEORGIAN BAY

Finally, there's a handy guide that can help you make sense of the more than 70 breweries in San Diego County. THE SAN DIEGO BREWERY GUIDE includes essential information for planning brewery tours and for making the most of your time while you're there. The pocket guide features photographs, charts, tasting notes on more than 400 beers, and includes two dozen maps that lay out the craft beer landscape by region as well as by beer styles. A holiday must-have for any San Diego beer lover!

[georgianbaybooks.com](http://georgianbaybooks.com)



### BREWERY TOURS OF SAN DIEGO

With so many breweries in San Diego County, it's tough keeping track - let alone physically visiting each one. After just one tasting flight at one brewery, you are probably legally intoxicated. Driving to multiple breweries is a definite risk. While working at the tasting room of Ballast Point in 2006, Brewery Tours of San Diego Co-Founder Mindy Eastman noticed many customers were attempting to taste at multiple breweries - often while noticeably intoxicated. Inspiration struck, and shortly after, San Diego's original brewery tour company was born.

With a fleet consisting of buses, shuttles and vans, Brewery Tours of San Diego puts an emphasis on beer education (rather than just inebriation!). A typical session runs 5 hours, stops at 3 breweries, and includes tastings at each. Also included is a guided tour behind-the-scenes at one brewery with an introduction to commercial beer production.

Both private and public tours are offered, seven days a week. Private tours allow you to choose which breweries to see and reserve the vehicle exclusively for your use. Public Tours follow fixed routes and are open-seating - a great way to save a few dollars and make some new friends. Brewery Tours of San Diego also provides transportation to and from beer festivals, concerts, and more!

To book your next tour, go to [BreweryToursOfSanDiego.com](http://BreweryToursOfSanDiego.com)! (619) 961-7999 [brewerytoursofsandiego.com](http://brewerytoursofsandiego.com)





### SMOKIN' BEAVER HOME BREW SHOP

Established in 2010, Smokin' Beaver Brew Shop opened its doors in Escondido to serve the growing Inland North County brewing community. Family-owned and operated by two local firefighters, Smokin' Beaver from the beginning has combined a love for both quality beer and the growing craft of home brewing to provide a one stop shop for all your brewing needs. The shop is currently located at 348 State Place but will soon be opening doors in a new and improved storefront location in the heart of downtown Escondido off Grand Ave at 146 N. Kalmia Street. Doors open at the new location on December 28th.

Smokin' Beaver Brew Shop provides a large selection of fresh ingredients including a wide selection of White Labs yeast, 50 types of both hops and grains as well as bulk hops and extract. Also available is a wide selection of specialty ingredients, a growing inventory of winemaking supplies, hard to find distilling equipment and yeast, cigars, and even CO2 tank fills. Guaranteed to be served by friendly and knowledgeable staff, expert and brand new brewers are equally welcomed. AHA and brew club discounts are offered as well as military, police, and fire discounts.

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smokinbeaver.com

### LEROY'S KITCHEN & LOUNGE

An authentic neighborhood destination with a warm and welcoming appeal, Leroy's Kitchen + Lounge raises the bar on Coronado's chef-driven dining scene by delivering a truly locavore experience. Classically trained as a graduate of the prestigious French Culinary Institute of America in New York, Executive Chef JC Colón has crafted a passionately sustainable, ingredient-driven menu consisting of approachable, gastro-fare cuisine. Colón's made-from-scratch culinary ethos presents diners with diverse flavors through a menu that changes to reflect the season's freshest ingredients. The restaurant is named after Blue Bridge Hospitality's well-traveled co-founder, Leroy Mossel, who alongside his Blue Bridge partner and cousin, David Spatafore — both long-time residents of Coronado — launched the restaurant group in 1998. Spatafore found his cousin's eclectic background to be the perfect inspiration for this restaurant's design and menu. Proudly partnering with neighboring farmers, brewers and producers, Leroy's Kitchen + Bar also features an eclectic array of artwork from the surrounding artist's community, presenting unique charm for locals and tourists alike. The beverage program showcases San Diego's rich craft beer movement, highlighting the city's best microbreweries with a diverse selection of on-tap options and craft beer flights. Leroy's also offers a rotating menu of seasonal craft cocktails prepared with fresh herbs and spices. The restaurant boasts a private dining room that seats 10-12 and serves as the ideal space for small parties, business meetings or intimate dinners.

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### BREW-INSURE.com

There's no better place to be doing business than in the heart of "America's Finest City," San Diego! With some of the greatest breweries in the country located here in San Diego County, we're lucky to have launched BREW-INSURE.com right in the center of it all. Being heavily involved in the craft brewing industry since 1999, we've seen GREAT BEER, and rapid growth of our industry, come out of San Diego County.

BREW-INSURE.com launched in September of 2013 and has seen success ever since! After years insuring a few top breweries, we decided to put 100% of our efforts to creating "Specialized insurance Coverage for Microbreweries, Pubs & Taverns." We pride ourselves in creating lasting relationships with a number of San Diego's finest breweries and, above all, making sure they have adequate coverage in the event of a loss.

We do more than just sell our insurance. We are independent insurance brokers with great working relationships with the leading insurers in the industry... companies with products specifically designed for craft breweries. We also assist our clients by implementing strategic insurance coverage, safety programs, claims management, risk analysis and maintaining OSHA requirements. This is crucial for your business as you grow, ensuring a low loss ratio thereby driving down the cost to insure.

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HOLIDAY ADVERTISING SECTION



# GUILD FEST 2013

PHOTOS BY KRISTINA YAMAMOTO



The San Diego Brewers Guild Festival was again held at the Port Pavilion at Broadway Pier in early November. The two-day event helped kick off the fifth annual San Diego Beer Week in style. Starting this year, the San Diego Brewers Guild began offering a "Craft Coalition" passport for \$25; members receive benefits at participating brewery locations all over the county; visit [sandiegobrewersguild.org/craft-coalition](http://sandiegobrewersguild.org/craft-coalition) to learn more.



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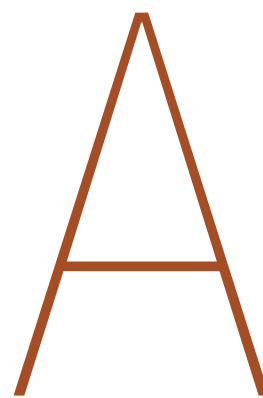


# #trending

## 5 TRENDS TO WATCH IN 2014

BY GONZALO J. QUINTERO, ED.D.

Societe released their sours for the first time inside the barrel room during San Diego Beer Week. Photo by Ryan Lamb



Another year has come and gone. In the world of craft beer, each annum brings with it new innovations, revelations, and fermentations. Not unlike proprietors of other industries, craft beer brewers are at the will of market pressures. However, with craft beer, market pressures do not manifest themselves as breweries bending at the will of their customers, but rather anticipating the changes in palates and taking the initiative as trend-makers. Let's take a look at five trends that will surely develop over the next 365-day cycle.

market pressures do not manifest themselves as breweries bending at the will of their customers, but rather anticipating the changes in palates and taking the initiative as trend-makers. Let's take a look at five trends that will surely develop over the next 365-day cycle.



## SOUR BEERS

In her October article “Pucker Up, America: Beers Are Going Sour” NPR journalist Michaeleen Doucleff asserts that there is “a new kid on the craft brewing block, and it’s going to knock your salivary glands into action... (and it’s called sour beer.” It should be noted that the usage of “new” is relative to the context of the American palate; sour beers have been brewed all over the world for centuries. They were a hit at this year’s Great American Beer Festival, and they’re becoming easier to find at local liquor stores.

In San Diego we have seen sour beers available for quite some time, however, until recently, the brewers that have produced them have been few and far between. Tomme Arthur and company at The Lost Abbey have created such notable sours as Cuvée De Tomme, Red Poppy, Framboise De Amorosa, and Duck Duck Gooze. Ballast Point has brewed sour beers in the past, most notably Sour Wench, and now their Little Italy location will be home to the expanding sour program. This past month Thorn St. Brewing Company debuted two small batches of sour beers in an effort to gauge public interest, while Societe Brewing Company hosted a big beer dinner with Alchemy inside their barrel room for the first release of their sours. Modern Times Beer also has a sour beer program in the works, with some of their club members getting a taste of what’s to come.

Francisco Rosete, sales associate at The Homebrewer, shared that many brewers have been asking about sours recently. However, many get turned off by the idea of having to dedicate an entirely separate set of equipment to sour beer production. Not only that, but it’s time-intensive, with many great sours taking months or years to produce. “I think that their rarity is one of the reasons why sour beers have become so popular,” he admitted. The oldest style of beer is trending to be the newest craze.

## THE INFLUENCE OF BEER COMPETITIONS

In Peter Rowe’s article “5 Lessons from the Great American Beer Festival” he discusses how the nation’s largest beer competition may be pointing to the future of beer styles in San Diego. Rowe asserted that many GABF categories lack strong San Diego contenders. “Where are our English-style summer ales, Berliner-style weisses, European-style dunkels or ordinary bitters, just to name a few under-represented beer styles?” he wonders.

San Diego fared well at the 2013 GABF with a total of 14 medals in a competition that pitted 4,809 entries against one another from 745 different breweries in 84 separate categories, but there were many breweries that were shut out from entering at all, and many categories in which there were no representatives from our county.

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Breweries do not enter competitions solely for the kudos and notoriety of a win, but also in the hope of capitalizing on the outcome of that win through a bigger fanbase. Why else do we see Great American Beer Festival or World Beer Cup logos emblazoned on the packaging of past winners?

The trend of brewing unique styles, rather than our seemingly “unbalanced” offerings, may well increase in the next year. Derek Gallanosa, sales representative at Karl Strauss Brewing Company, sees “more experimentation within classic styles as a way for lesser known breweries to stand out within this highly impacted market. New ingredients, new brewing practices will be played around with. Competitions are at the forefront of the ever-evolving craft beer industry.”

## UNIVERSAL GROWLER FILLS

You may have noticed much chatter throughout 2013 about the laws that dictate “beer-to-go” from breweries and tasting rooms. Recently The California Craft Brewers Association (CCBA) document “CCBA Growler Clarification” noted some key clarifications about the language in California Assembly Bill 647, otherwise known as AB 6470 — the CCBA-sponsored bill authored by California Assemblyman Wes Chesbro, which was signed into law by Governor Jerry Brown in November. The CCBA document asserts that “The Alcoholic Beverage Control Act allows a beer manufacturer (holder of an ABC type 01 or type 23 license) to fill for sale any sealable container as long as specific guidelines are met. (NOTE: there is no mention of “growler” in the ABC Act. Growlers fall under the same category and regulations as any sealable container such as bottles or kegs). Like any container, growlers must have affixed a label that has been approved by the ABC and which meet the following requirements: The information on the container must be submitted to and approved by the California Department of ABC... The container must be sealable (to distinguish it from a glass of beer or other open container). Screw top, cork, flip top, etc. Any



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and all information pertaining to another beer manufacturer other than the licensee filling/selling the container must be obscured. All text and logos from a previous brewery must be obscured. As a refillable container, California Redemption Value (CRV) is not required on growlers.”

This clarification is clean and simple, however, it must not be misconstrued as somehow binding in nature; breweries and tasting rooms can choose to abide by these rules and fill any vessel that meets the standards highlighted above, or they can require you the consumer to use a growler of their own label, or one that meets their self-defined standards. In San Diego there are a fair amount of craft beer breweries that are allowing fills of non-house emblazoned growlers, but this number is still in the minority, for now. The folks at Blind Lady Ale House have a link on their website (blind-lady.blogspot.com) that lists the local breweries now filling blank growlers.

### BREWERY/DISTILLERIES

While Ballast Point's spirits arm is currently the only local operation distributing its wares around town — after winning California Distillery of the Year at the New York International Spirits Competition last month — Manzanita Distilling Company is offering tastings of the SoCal Moonshine and Oaked Moonshine and tours of their facility in Santee. They plan on distributing to markets in California, Tennessee, New Mexico and Texas in the next year, plus adding five whiskeys and rye to the line-up. Also in Santee, BNS Brewing & Distilling is continuing to work on their set-up.

And although it doesn't have a brewery component, former Hess Brewing employee Michael Skubic is starting up his own distillery called Old Harbor Distilling in the East Village. If all goes well, bottles may start emerging in January.

### CANNED BEERS

Both locally and nationally, you may have noticed the rise of craft beer in a can. According to the database on craftcans.com there are 365 breweries in 50 states (including Washington D.C.) that are canning over 1,000 beers covering over 90 style categories. Lovers of cans claim that the flavor is locked in better than glass bottles, among a myriad of other benefits.

Locally the first craft brewery to can their wares was Monkey Paw Pub & Brewery, releasing a 16-ounce format in 2012, followed by Ballast Point Brewing & Spirits who put out their 12-ounce format in both six and 12-pack variations. More recently Modern Times Beer released their 16-ounce format, followed with Mission Brewery's large 32-ounce cans. In the not-too-distant future we will see more San Diego beers in cans coming from veteran brewery Pizza Port, as well as North Park's Mike Hess Brewing. It would appear that the trend of canned craft beer is gaining momentum, but, given the ratio of breweries who can their beers versus those that do not, nationally and locally, there is still room for growth.



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Head brewer John Egan and founder Dan Selis. Photo via Mission Brewery







# HAVING A BALL

## *Repurposing a favorite holiday treat to incorporate craft beer*

BY BRANDON HERNÁNDEZ

I'm going to start out by stating the obvious—it's probably not kosher to use the word "crack" to describe something indulged in during the sacred holiday season. But I'm going to do it anyway. Such is the overwhelming allure of bourbon balls, tiny yet incredibly tasty and addictive treats my wife has churned out, like beautiful hymns from a church choir, every year at Christmas time since we met.

Like most of life's greatest pleasures, bourbon balls are simple. All one really needs is a yen (which is never a problem for yours truly), some very basic ingredients and a little time for them to set up. That last part, per Tom Petty, is most certainly the hardest part. Which is good, because the last thing anybody needs during this traditionally busy time of year is something time-consuming and labor intensive.

At this point, you're asking yourself why you are reading about bourbon balls in a publication devoted to celebrating San Diego County's rich craft brewing culture. It's a good question that, unlike the internal query, "Have I been good enough this year to merit that 750-mil of Barrel-Aged Speedway Stout I asked for?" is easy to answer.

I am a fan of bourbon. So much, that this recipe originally called for rum, but the mis-sus and I changed it to fit our family's taste. But here's the thing. These petite bites of pure heaven burst with sugary cocoa sweet-

ness, and the vanilla from crushed Nilla wafer melds with the nuances of vanilla brought on by the oak the whiskey rested in (provided one uses a quality spirit versus something bearing the moniker of a grocery store chain on its label), but even with all that dessert-like goodness, these treats pack a wallop.

Because bourbon balls are never cooked, every bit of alcoholic strength from that 80-proof liquor distributes through those dense spheres. So, when a holiday reveler bites into one, all that sweetness is instantly cut by a firewater spike that brings the heat both on the palate and in its wake. I've found they really help to sedate an irate elderly family member after a long day of gift-wrapping (read, Godsend).

As much as I advocate for shots of good tidings throughout the month of December, and as much as I adore these things, I'll be the first to say that they might actually benefit from a base beverage with less octane. Also, as I've done a pretty good job of documenting over the past several years, I'm a craft beer guy. So, last year, it occurred to me that I might be able to lower the alcohol-by-volume on these holiday tidbits while incorporating one of my favorite things.

Enter the barley wine ball—an updated take on one of my holiday faves that gets the beverage at its core down by 20-to-30 percent. Doing so allows the flavors of the wafers and cocoa powder to come through less impeded, and also adds in the inherent flavors of the beer. And thanks to the fact that increased visibility of craft beer in the marketplace means a variety of barley wines are now more easily available, the spectrum of those flavors is broader and completely up to the individual rolling out

the yuletide goodness.

In my experience, it's best to keep away from barley wines that have above-average hop presence. The vegetal, citrus and pine flavors that hops introduce simply don't marry up with the recipe's other straightforward confectionary ingredients. (Yes, I hear you, hop fanatic who claims everything goes with hops...do what you like, but remember, these are supposed to be shared, so it isn't about you or your crusade to prove lupulin's lofty place in all things consumable.)

This is one of those rarer cases where you're looking for the quintessential malt bomb, something with plenty of caramel character and a breadiness that's almost chewy. Nuttiness is another plus, flavor-wise. And if you like that sugar plum thing come December, a more English-style barley wine exhibiting plenty of prune and fig flavor will be ideal. Local barley wines I've had success with include Coronado Brewing Company's, which is almost chocolaty in its roasted malt character, and The Lost Abbey's Angel's Share and Ballast Point's Three Sheets, both of which exhibit great layered depth and lack flavors that compete with the rest of the dessert's ingredients.

Of course, barley wine isn't the only type of beer that will work. You can also go with an imperial stout (those infused with coffee add their own depth, though not necessarily flavors readily associated with the holidays) and even some Belgian quadrupels if you are looking for an even more intense dried fruit flavor. In both cases, the higher the ABV, the better. No matter which route you go, enjoy this joyous time of year with enough friends to help you polish off as many barley wine balls as you can roll.

Perfectly plated barley wine balls.  
Photo by Tyler Graham





Feeling festive?

Create these barley wine balls at home.

Photo by Katie Gardner

—Recipe courtesy of  
Brandon Hernández

### Barley Wine Balls

Yield: 50 to 65 pieces

2 Tbsp cocoa powder  
 ½ tsp allspice, ground  
 1½ cups confectioner's sugar

½ cup barley wine-style beer  
 2 Tbsp light corn syrup  
 2½ cups Nilla wafers, pulverized

1 cup walnuts, finely chopped

Sift the cocoa powder, allspice and 1 cup of the sugar into a large bowl. Stir in the barley wine and corn syrup until everything is completely incorporated. Stir in the wafers and nuts, then place the ingredient in the refrigerator, covered, for 30 minutes to 1 hour.

Place the remaining sugar in a shallow bowl. Remove the mixture from the refrigerator and scoop out 1 tablespoon portions, one at a time, using your hands to roll into balls. Place the balls in the sugar and coat evenly on all sides. Transfer the balls to a baking sheet. Once the sheet is full, place a piece of parchment paper on top of the first layer and form a second layer. Cover the top layer with parchment paper, wrap the baking sheet with plastic wrap and refrigerate for at least 24 hours.

Serve at room temperature. If properly refrigerated, the balls will be good for up to 2 weeks.



# BEER BOOKS ABOUND

## IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale

*Mitch Steele*

Stone's brewmaster explores what has made this beer style one of the most popular craft beer styles in the world. Included are 48 recipes of hoppy brews that are both historical and contemporary.

## San Diego Beer News Complete Guide to San Diego Breweries

*Brandon Hernández*

This new e-book dives into the beer quality, service and setting of each San Diego brewery. To celebrate its release, the author is hosting a party at Stone Brewing World Bistro & Gardens in Escondido on December 10.



## The Complete Beer Course: Boot Camp for Beer Geeks: From Novice to Expert in Twelve Tasting Classes

*Joshua Bernstein*

The author of Brewed Awakening is back with another stellar offering; Bernstein spotlights breweries and beers while leading readers through a wide-range of great eating and drinking scenarios.

## The Audacity of Hops: The History of America's Craft Beer Revolution

*Tom Acitelli*

Thoroughly-researched, the reader gets a great sense of where American brewing was after Prohibition, and thus how far it has come today. Even knowledgeable drinkers will learn a lot from this book.

## The Brewers Association's Guide to Starting Your Own Brewery

*Dick Cantwell*

Every business plan is different, but Cantwell offers tons of industry knowledge on how to craft great beer (after you select a site, go through regular requirements, and choose the best equipment, of course).

## The San Diego Brewery Guide

*Bruce Glassman*

This award-winning author has broken down each San Diego brewery and rated their flagship beers; in the back there are brewery tour suggestions based on your flavor preferences.

## Water: A Comprehensive Guide for Brewers

*John Palmer and Colin Kaminski*

Not for the faint of heart, this book is very detail-oriented. If you're into water chemistry and its effects on beer, there is no better book for you.





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# CRAFTING SAN DIEGO: All Aboard The Craft Beer Train!

BY VINCE VASQUEZ

*(This op-ed is part a series of essays on ideas to transform San Diego into the #1 craft beer market & tourist destination in America.)*

If new solutions aren't found soon, drinking a craft beer on Coaster trains may be a thing of the past.

According to North County Transit District (NCTD) staff, excessive alcohol consumption is a big problem. At the October NCTD Board of Directors meeting, Tom Zoll, the Chief of Transit Enforcement, cited a range of alcohol-related safety issues including train crowding, violent behavior, noise, littering, and suspected underage drinking. In his presentation, Zoll stated that citations can't be made fast enough to be effective with large numbers of riders consuming alcohol. It's unclear whether he was referring to incidents year-round or on select days, like Padres home games; NCTD does not keep transcripts of its board meetings, and Zoll's PowerPoint presentation did not include data on the number of incidents, or when they occur.

Currently, open containers and alcohol possession are prohibited on trains after 9 p.m., but Zoll recommended a 24 hour ban, with exceptions to be made for special events. The Board followed suit, voting unanimously to hold a public hearing on November 21st to discuss the issue and hold a vote on the proposal at that time. Thankfully for the craft beer consuming public, what would have been another open-and-shut case to ban alcohol consumption in San Diego was short-lived.

After news media reported on the alcohol ban proposal, loud opposition grew. U-T San Diego wrote an editorial denouncing the proposal as "overkill." Locals used social media to raise public awareness to the proposal, and an online petition was circulated to gather signatures in opposition to the ban. More opposition grew after it was discovered that the ban would also include all food and non-alcoholic beverages.

The NCTD quickly relented. Citing "robust public feedback," NCTD cancelled the public hearing after just 12 days, and withdrew consideration of the proposal until sometime next year. While the 24 hour



booze ban isn't off the table, the postponement should be celebrated as a small victory for personal freedoms and consumer choice in San Diego.

Kudos to the North County Transit District for making the right decision. Banning all food and beverage consumption on Coaster trains is an extreme, over-reaching solution to a narrowly-defined issue. More time is needed to work with stakeholders on a compromise solution to address public complaints of unruly behavior, which are valid and require attention. Addressing safety concerns with a more measured approach can also promote one of San Diego's fastest growing industries.

As part of its alcohol policy update four years ago, the NCTD had planned to contract with a vendor to provide on-board alcoholic beverage service for passengers on Coaster trains. According to District documents, this never occurred, due to a lack of interest from vendors. With our economy rebounding, it's now much more likely that there would be strong interest in a Coaster concession, especially to sell San Diego craft beer.

According to a new report published this spring, San Diego's craft beer industry has a \$299.5 million regional economic impact. Growth has been phenomenal – the number of brewery licenses in the county has more than doubled since 2011, and local brewery sales now top more than \$680 million annually. There are now a greater number of public and private institutions that recognize the importance of craft beer to the local economy. San Diego has become one the nation's leading markets for craft beer, and local government agencies are taking the opportunity to include, not exclude, the industry in its decision-making.

For example, the San Diego Airport Authority designed a vendor bidding program for its Green Build expansion effort that specifically recruited local restaurants and craft breweries. The result was the construction of a 2,500 square foot Stone Brewing Co. location in Terminal 2, and a new 12-tap "Craft Brews on 30th Street" concession in Terminal 1. Elected officials in the City of San Diego are also now working with industry representatives to find ways to improve local permitting and land use regulations to allow for more breweries to open.

As part of a new alcohol policy update, NCTD should re-solicit bids for alcoholic beverage vendors on Coaster trains. Why not take the opportunity to both improve on-board train safety while also promoting San Diego craft beer? Amtrak provides an alcoholic beverage service on its trains in San Diego. A vendor bid process could be designed under a local business preference policy, tipping the scale in favor of a local vendor who exclusively sells San Diego craft beer.

Most importantly, an alcoholic beverage cart service would put a stop to the problems caused by private stock alcohol consumption. Cart attendants could rightly refuse an individual who appears intoxicated. Checking customer IDs would prevent underage drinking. As part of the concession agreement, cart attendants could also conduct routine sweeps to collect empty bottles from customers.

The NCTD can tighten its alcohol policy on Coaster trains without completely banning consumption. Smart, measured solutions exist. Here's hoping that in 2014, the North County Transit District will champion a win-win solution that moves our region forward in a thoughtful way.

*Vince Vasquez is the Senior Policy Analyst at the National University System Institute for Policy Research, an economic think-tank based in San Diego.*



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# HOP BLENDING

## *Exploring great hop combinations*

BY RYAN RESCHAN

Single-hopped beers can be a fantastic way to learn about a particular hop. From such beers you can learn about how a single hop varietal imparts bitterness, flavor, and aroma to a beer. As a homebrewer I love to try them, particularly when it's a hop I'm not familiar with. I'll make a mental of the characteristics of the particular hop and try to figure out what other varietals would work well with it, or if I've had a varietal that is similar in character and this new hop could be used as a substitute. But most of the time when I'm drinking a single-hopped beer, I feel like adding additional hop varietals would make the beer more complex and thus a more interesting beer over a few pints.

So what hops go together to make a more interesting and complex beer? Well, that's where the fun of blending comes into play. Part of the art of brewing a great beer is finding a blend of hops to work with your selection of malts and yeast. Of course the style of beer is going to be a huge factor on your blend. There are quite a few beers out there that can be made with a single hop and even a single malt (often referred to as SMaSH beers – Single Malt Single Hop), includes styles such as pilsner, saison, Vienna lager and more. But beyond those styles, you need to figure out the direction of the finished beer. Is it going to be traditional and based on a particular country or region? Will the beer be a hybrid of styles? Or is it something entirely new? Figure out flavor profile of the beer you want to brew. Are you going to start with the hops? The yeast? The malt? With so many ingredients at your disposal, the possibilities are endless. Find the ingredient you want to focus on and build the rest of the beer based on it.

Being that we are in San Diego, we'll

start with the hops. The quantity of hop varietals is growing every year and the range of flavors and aromas they produce continues to widen. Hops these days can produce flavors and aromas ranging from pine, citrus (grapefruit, lemon, orange, lime), earthy/woody, spicy, floral, tropical fruits, stone fruits, melon, berries, resinous, herbal, grassy, other assorted fruits, and more. With the huge variety in character, some interesting flavor combinations are possible. Knowing what hops give those particular flavors is where some research comes in – be it drinking beers with known hop profiles, checking internet resources,

For a starting point, tandem hop blends such as Amarillo and Simcoe, Cascade and Centennial, Chinook and Columbus, Columbus and Centennial, Citra and Simcoe, and Citra and Amarillo have been known to work in American style ales.

or asking fellow homebrewers. This is also where the fun of experimentation comes in. Oftentimes hops with have multiple characteristics that can vary by farm, the particular year's crop, the age of the hops when used, and the type of packaging for the hops (whole leaf, pellets, plugs, extract). The variation can be staggering.

A blending of multiple varietals will not only give your beer more complexity, but will also help with dealing with hop shortages. Relying on one or two of the popular hops can be an issue if you are unable to source enough. In recent years, varietals such as Simcoe, Amarillo, and Citra have been scarce. While there are not always direct substitutes for some hops, blending different varietals can get you closer to your desired hop character. Knowing the lineage

of some of the newer varietals can lead you in the right direction for substitutions. Pre-blended hops such as Falconer's Flight, Falconer's Flight 7 C's, and Zythos have recently been made available to brewers. The pellets come pre-blended and can offer up lots of complexity without having to source several varietals. For a starting point, tandem hop blends such as Amarillo and Simcoe, Cascade and Centennial, Chinook and Columbus, Columbus and Centennial, Citra and Simcoe, and Citra and Amarillo have been known to work in American style ales.

Going beyond two varietals can lead to even more interesting results. Mixing hops from different countries of origin can also lead to unique profiles. Blends of American and New Zealand hops can work very well, such as Nelson Sauvin, Moteuka, Mosaic, and Citra. I asked some homebrewers for their favorite blends and typically the response included three or more hops; combinations of American hops such as Columbus-Simcoe-Mosaic, Chinook-Amarillo-Cascade-Simcoe, and Amarillo-Simcoe-Citra were favorites.

Try going beyond the known blends and come up with your own. Think outside the box (or outside the country) and look for hops from New Zealand, Australia, Germany, and the United Kingdom that might work well with each other. Don't be afraid to mix high alpha acid hops with lower alpha varietals. You never know what the next great hop combination could be.

### **Hop Profile Links:**

[byo.com/resources/hops](http://byo.com/resources/hops)  
[homebrewstuff.com/hop-profiles](http://homebrewstuff.com/hop-profiles)  
[hopsdirect.com](http://hopsdirect.com)  
[nzhops.co.nz](http://nzhops.co.nz)  
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Beer is always served properly at Blind Lady Ale House

# QUALITY ON TAP

Fresh, delicious beer is no accident

BY SAM TIERNEY

**Q**uality beer is something that all beer lovers have a stake in, and there are several factors that enable the consumer to enjoy a pint that is delicious and free of flaws.

When you are saddled up to the bar, the beer in your glass is the result of a long series of actions, each undertaken with the possibility of compromising quality. The most immediately apparent quality flaw comes from a glass that is not “beer clean.” This means that there is some kind of soil or residue on the glass that causes poor head formation or retention, or in many cases, the formation of clusters of bubbles in the beer on the sides or bottom of the glass. This can be caused by sanitizing solution, soap, residual grease, lipstick, or other food residue from washing contamination.

Bars should be washing their glasses in a glass washing machine or sink setup dedicated to beer glassware. After glasses have been sanitized and dried, they should be rinsed with cold, filtered water from a bar-top glass rinser just prior to filling. This ensures that any residual sanitizer is washed off, and that the glass is chilled to around the beer temperature, which promotes proper head formation during pouring.

Excessively foamy beer at the tap is a sign that something is out of balance or maintenance is required with the draught system or keg. This is bad for drinkers for two reasons: it raises prices due to a larger amount of wasted beer — meaning less sold beers per keg — and it leads to a flat beer once all of that foam has settled.

Draught systems should be operated with a specific pressure of car-





The cold room  
at Pizza Port  
Bressi Ranch

can lead to sour or buttery smelling beers that were perfectly fine when they left the keg. *Pediococcus*, a common bacterium of this group, produces high levels of the chemical diacetyl, which has a very strong buttery aroma and can also give beer a slick mouthfeel. If you have different beers at a bar that share this same character, it's likely that the bar is not properly and regularly cleaning their draught lines; standard cleaning should be conducted every fourteen days, and acid cleaning every three months.

Now let's take a step back to the storage and distribution of beer, where time, temperature and light are the main enemies of quality. As the number of beer brands that distributors and retailers carry has exploded over the past few years, time has become an interesting issue. For some brands there is enough turnover to keep stock fresh, but others inevitably get lost in the sea of labels on the shelf and sit past their best-by dates. Some don't even make it to shelves before they have started to decline in flavor. While it is true that some beer styles like lambics, wild ales, sour ales, and strong ales can hold up to age and sometimes even get better over time, the vast majority of beer is best within three to four months of packaging if stored cold, and even less if stored warm. Kegs will usually stay fresh longer than bottles and cans due to lower oxygen introduction at packaging time.

For hop aroma-centric beer like IPA in cans or bottles, brewers are realistically looking at about a month of shelf life before the character of the beer has significantly faded and changed from what the beer was like fresh. This isn't to say that the beer is no longer good and that many people will not like it, but it will not be the same beer

bon dioxide or blend of carbon dioxide and nitrogen in order to ensure that beer pours at the proper rate and maintains its carbonation level in the keg. Too much pressure and a beer will become over-carbonated; too little and the beer will go flat. Kegs also need to be kept at the proper temperature, which can require a full day in the cooler to achieve if they have previously been allowed to warm up. Bars with long-draw systems also need refrigerated beer lines so that the beer maintains temperature all the way to the tap from the cold room. When this breaks down, it's bad news — warm beer does not as effectively retain carbonation and will lead to foaming at the tap.

For Belgian and wheat styles that are more highly carbonated than other beers, it is necessary to either have a different gas

blend ratio, dedicated lines with more resistance built in, or flow-control faucets that slow down pour speed, which increases at the higher pressures that these kegs must be pushed at in order to maintain proper carbonation levels. Flow-control faucets are much more common in Europe but are becoming more prevalent at American beer bars that tend to serve a wide variety of beers.

Finally, draught systems need to be kept thoroughly clean through regular detergent cleaning cycles and periodic acid cleaning cycles, which keep residue and mineral buildup from forming.

Draught system cleaning is also important for sanitary reasons. Over time, spoilage organisms such as lactic acid bacteria can colonize the inside of beer lines. This

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that left the brewery. Aroma from dry hopping is incredibly fragile and susceptible to oxidation. It may seem ironic that a beer that was originally made famous for its ability to age over a long sea voyage is now one of the most fragile styles, but modern IPA is simply a different beer altogether and has little in common with the IPA of that bygone era.

Another main component of maintaining beer freshness is temperature. Beer should be stored cold at the brewery, shipped in a refrigerated truck, stored in a cold warehouse at the distributor, and then kept in a cooler at the retailer. For every 10 degrees Celsius increase in storage temperature, oxidation reactions — the main cause of beer staling — double in speed. Beer stored at room temperature has a significantly shorter shelf life than beer that has been kept refrigerated. Oxidation reactions at room temperature also produce harsher staling flavors that lead to more offensive tasting and smelling beer over time.

Light is also an enemy of beer, meaning beer should not be stored where sunlight can reach it. Cans and kegs are impervious to light contamination, while beers in clear or green glass are highly susceptible to becoming light-struck. This manifests itself as an aroma similar to skunk spray, formed when UV light breaks down a chemical bond in the hop acids that give beer its bitterness, creating a volatile chemical called 3-methyl-2-butene-1-thiol. “Skunked” beer, as it is commonly called, is typically found in European and Mexican imports in green and clear bottles. You’ll also find that any beer you drink outside will likely display some light-struck aroma by the time you finish it, unless you keep it in the shade.

So, with the knowledge imparted thus far, how do you know if your beer is fresh? Staling manifests itself in several ways. Initially, hop aroma will fade and develop a musty quality, while malt aroma and flavor start to get raisiny and grainy. As more time passes, beer develops harsh papery and wet cardboard aromas that begin to overpower the rest of the beer, which is due to the chemical trans-2-nonenal. Some beers take on a dried fruit and sherry-like aroma as well, which can be beneficial in styles like barley wine, but not in a pale ale or pilsner. How quickly a beer undergoes this process is mainly dependent on the variables discussed above, as well as the amount of oxygen introduced to the beer at the brewery during cellaring and packaging; more on that in my next column.

In order to ensure the best chance that the beer you are buying is fresh, try to avoid buying beer on a warm shelf and check for a “bottled on” or “best by” date to make sure you are not buying old beer. All breweries should be dating their bottles, cans, and kegs. Old beer at retail is a symptom of a broken distribution and sales system, and without this information, consumers and even retailers and distributors don’t have the means to fix it. I prefer a “bottled on” date and brewery recommended shelf-life on the packaging because it gives the drinker more information on which to base their buying decision.

Support retailers that keep all of their beer cold and bars that have a manageable beer selection that quickly turns over and is served through clean lines. And remember, in the end, the best place to get the freshest, best-tasting beer is at the source; brewpubs and brewery taprooms are where freshness thrives, and luckily San Diego has no shortage of world-class options.



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Water is a vital component of beer as well as brewing, and cleaning, processes



# WHEN THE WELL RUNS DRY

BY PATRICK ZABROCKI

**W**ithout water there is no beer, and the type of water and its mineral composition are also important to how your favorite beer tastes. So, it seemed like a no-brainer when a coalition of breweries teamed up with the National Resources Defense Council (NRDC) to show industry support for enforcement of the Clean Water Act (CWA) by forming the Brewers for Clean Water Initiative. However, the coalition's effort has been mostly geared toward clean water, while in Southern California, the issue of water supply may be of more significance.

As all Southern Californians know, we are always low on water. Recent surveys of the snowpack that provides about one third of the state's water supply revealed we received 17% of the average amount of water content for 2012, which is significantly below-average. Additionally, runoff in the Colorado Basin, the region's other major imported water source, is also projected to be far below average in 2014.

However, thanks to high storage amounts and residential conservation measures, there are no mandatory water-use restrictions for this year. But what about next year? Or the year after? If you have spent any significant amount of time here then you know that uncertainty is the only constant when it comes to water supply. Considering the major problems that would occur, it is unlikely that we will run out of water completely, but what could result are two big changes in local beer: its composition and cost.

Water districts provide specific regions in San Diego with water from not one source but from a collection of places to ensure supply in case of shortages. That matters because the composition of minerals from each brewery's water district will influence the flavor of the beers they produce (unless the brewery employs a

reverse osmosis or similar system). If the amount of water available from any one source runs out, the water district may have to modify where the water comes from, thereby modifying the composition of minerals and impacting the flavor of your favorite beer.

Bill Batten, brewer and sales rep at AleSmith, says, "If the water department changed the mineral composition we would adjust our brewing salts to keep the hardness and softness levels at the preferred levels for our beers." This, however, requires consistent monitoring and modification so that loyal followers of a brand can consume their beer with a consistent flavor profile over time.

As for the cost of water, we will likely see that go up. I still remember growing up in San Diego when we were only allowed to water our lawn on every odd numbered day or face citation. Although breweries would not likely be required to restrict the amount of days they brew, price increases for water-intensive businesses are the more likely scenario. In fact, regular rate hikes are a fairly regular occurrence, with the last increase resulting from "lost access to low-cost Colorado River water due to drought conditions and falling reservoir levels," according to the San Diego County Water Authority (SDCWA). With water-intensive business, like breweries, when your main ingredient has a volatile wholesale cost, there is little option but to pass that cost on to the consumer.

Politics is a much more important factor in the water world than should probably be allowed. As we witness continued political battles back up government action all over the nation, reliance on regional leaders to make efforts to ensure water supply is constant and affordable has become anything but consistent.

Population growth is continuing to trend upward according to recent figures released by the California Department of Finance. Although 2012 only showed a 0.7% growth rate for San Diego County, expectations are that as the economy improves an exponential number of people will be moving to our sun and beer-soaked region. Increased residential conservation measures will have to follow or we will experience even more stress on our water supply.

Climate change is the most uncertain factor and potentially the most threatening one related to water supply. According to the State Department of Water, higher temperatures are causing precipitation to fall more as rain than snow, making it more difficult to store and use. Additionally, more intense droughts are predicted to reduce rainfall and sea level rise threatens saltwater intrusion into the Sacramento-San Joaquin Delta, the heart of the California water supply system.

With the water supply issue being such a complex and unpredictable issue, what is a beer lover or brewery supposed to do? For consumers it's easy: don't waste water. There is no shortage of ways to do that; see [sandiego.gov/water/conservation](http://sandiego.gov/water/conservation) for tips. For breweries, conservation measures may be a little more difficult, because investing in upgrades or new equipment is expensive. However, with estimations of 20% water reductions, and short-term return on investments, water conservation programs at breweries of all sizes make quite a bit of sense.

So as we all applaud the Brewers for Clean Water Initiative, we must also realize that water needs to be more than clean, it needs to be conserved. And while some breweries are taking great efforts to save as much water as possible, now may be the time to create a local collective effort to share trade practices and take action rather than just pledges.



# P

## is for Pizza Port

This glossary of terms comes straight from the beer educators at CraftBeer.com, with San Diego breweries added in **bold**

**Pacific Beach Ale House** - Brewmaster Vince Falcone recently created his pumpkin ale with 100 pounds of pumpkin, and the brewpub will host a “Fight Cancer” benefit on December 3.

**Package** - A general term for the containers used to market beverages. Packaged beer is generally sold in bottles and cans. Beer sold in kegs is usually called draught beer.

**Pediococcus** - A microorganism or bacteria usually considered contaminants of beer and wine although their presence is sometimes desired in beer styles such as Lambic. Certain *Pediococcus* strains can produce diacetyl, which renders a buttery or butter-scotch aroma and flavor to beer, usually considered to be a flavor defect.

**pH** - Abbreviation for potential Hydrogen, used to express the degree of acidity and alkalinity in an aqueous solution, usually on a logarithmic scale ranging from 1-14, with 7 being neutral, 1 being the most acidic, and 14 being the most alkaline.

**Phenols** - A class of chemical compounds perceptible in both aroma and taste. Some phenolic flavors and aromas are desirable in certain beer styles, for example German-style wheat beers in which the phenolic components derived from the yeast used, or Smoke beers in which the phenolic components derived from smoked malt. Higher concentrations in beer are often due to the brewing water, infection of the wort by bacteria or wild yeasts, cleaning agents, or crown and can linings. Phenolic sensory attributes include clove, herbal, medicinal, or pharmaceutical (band-aid).

**Pitching** - The addition of yeast to the wort once it has cooled down to desirable temperatures.

**Pizza Port Bressi Ranch** - The newest of the Pizza Port locations will soon start up their massive Italian canning line for Ponto Sessionable IPA, ChronicAle, and Swami’s IPA.

**Pizza Port Carlsbad** - The iconic North County brewpub will host their 17th annual Strong Ale Festival on December 6 and 7 with more than 75 beers over 8% ABV.

**Pizza Port Ocean Beach** - Brewmaster Ignacio “Nacho” Cervantes took home three medals at the most recent GABF before traveling and brewing collab beers in Europe.

**Pizza Port Solana Beach** - Brewmaster Devon Randall won a GABF medal for her oatmeal stout, and recently brewed the original Hop-15 recipe with Port Brewing/The Lost Abbey’s Tomme Arthur.

**Plan 9 Ale House** - This Escondido brewpub opened in September with a 1.5-barrel brewing system after a successful Kickstarter campaign helped them raise more than \$40,000.

**Poor House Brewing Co.** - Located on 30th Street, this cash-only establishment is run by former staff of the defunct Firehouse Brewing.

**Port Brewing/The Lost Abbey** - Though Belgian-inspired beers dominate The Lost Abbey portfolio, the team finally put out an extra hoppy IPA, Merry Taj, in mid-November.

**Primary Fermentation** - The first stage of fermentation carried out in open or closed containers and lasting from two to twenty days during which time the bulk of the fermentable sugars are converted to ethyl alcohol and carbon dioxide gas. Synonym: Principal fermentation; initial fermentation.

**Priming** - The addition of small amounts of fermentable sugars to fermented beer before racking or bottling to induce a renewed fermentation in the bottle or keg and thus carbonate the beer.

**Prohibition** - A law instituted by the Eighteenth Amendment to the U.S. Constitution (stemming from the Volstead Act) on January 18, 1920, forbidding the sale, production, importation, and transportation of alcoholic beverages in the U.S. It was repealed by the Twenty-first Amendment to the U.S. Constitution on December 5, 1933. The Prohibition Era is sometimes referred to as The Noble Experiment.

**Prohibition Brewing Company** - This northern Vista brewpub now runs a 10-barrel brewing system and celebrated its second anniversary on November 9.

**Punt** - The hollow at the bottom of some bottles.



The dough pros Casey Robb (left) and Adam West at Pizza Port Bressi Ranch



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770 5th Ave. | 619.338.9300  
www.TheTippyCrow.com
- Tin Can Alehouse**  
1863 5th Ave. | 619.955.8525  
www.TheTinCan1.Wordpress.com

**BOTTLE SHOPS**

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

**BREW PUBS**

- Ballast Point Little Italy**  
2215 India St. | www.BallastPoint.com
- Karl Strauss Brewing Co.**  
1157 Columbia St. | 619.234.2739  
www.KarlStrauss.com
- Monkey Paw Pub & Brewery**  
805 16th St. | 619.358.9901  
www.MonkeyPawBrewing.com
- The Beer Company**  
602 Broadway Ave. | 619.398.0707  
www.SDBeerCo.com

**BREWERIES**

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

**HOME BREW SUPPLY**

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

**B UPTOWN**  
**BEER BARS & RESTAURANTS**

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

- Counterpoint**  
830 25th St. | 619.564.6722  
www.CounterpointSD.com
- Cueva Bar**  
2123 Adams Ave. | 619.269.6612  
www.CuevaBar.com
- DiMille's Italian Restaurant**  
3492 Adams Ave. | 619.283.3153  
www.DiMilles.com
- El Take It Easy**  
3926 30th St. | 619.291.1859  
www.ElTakeItEasy.com
- Farm House Cafe**  
2121 Adams Ave. | 619.269.9662  
www.FarmHouseCafeSD.com
- Hamilton's Tavern**  
1521 30th St. | 619.238.5460  
www.HamiltonsTavern.com
- Live Wire Bar**  
2103 El Cajon Blvd. | 619.291.7450  
www.LiveWireBar.com
- Nate's Garden Grill**  
3120 Euclid Ave. | 619.546.7700
- Polite Provisions**  
4696 30th St. | 619.677.3784  
www.PoliteProvisions.com
- Ritual Tavern**  
4095 30th St. | 619.283.1618  
www.RitualTavern.com
- Sea Rocket Bistro**  
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 Haven Pizzeria**  
4051 Adams Ave. | 619.281.1904  
www.TheHavenPizzeria.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
  - Waypoint Public**  
3794 30th St. | 619.255.8778  
www.facebook.com/WaypointPublic
- 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  
www.TheRoseWinePub.com
- 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**  
4175 Park 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.FathomBistro.com
- 2. Gabardine**  
1005 Rosecrans St. | 619.398.9810  
www.GabardineEats.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 Laning 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

**BREWERIES**

- 1. Modern Times Beer**  
3725 Greenwood St. | 619.546.9694  
www.ModernTimesBeer.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 Convo 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. Del Mesa Foods & Liquor**  
6090 Friars Rd. | 619.299.1238  
www.Facebook.com/DelMesaLiquor
- 2. Keg N Bottle**  
3566 Mt. Acadia Blvd. | 858.278.8955  
www.KegNBottle.com
- 3. Mesa Liquor & Wine Co.**  
4919 Convo St. | 858.279.5292  
www.SanDiegoBeerStore.com

**BREW PUBS**

- 1. Gordon Biersch**  
6010 Mission Cir. 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. Benchmark Brewing Co.**  
6190 Fairmount Ave. Ste G | 619.795.2111  
www.BenchmarkBrewing.com
- 3. Coronado Brewing Co. (Knoxville)**  
1205 Knoxville  
www.CoronadoBrewingCompany.com
- 4. Groundswell Brewing Company**  
6304 Riverdale St. | 619.795.2337  
www.GroundswellBrew.com
- 5. Helm's Brewing Co.**  
5640 Kearny Mesa Rd. | 858.384.2772  
www.HelmsBrewingCo.com
- 6. 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

**WANT TO ADD YOUR LOCATION?**

Send submissions to:  
directory@westcoastersd.com

**3. Woody's Burgers**

7070 Miramar Rd. | 858.578.8000  
www.Bangin-Burgers.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. 2Kids Brewing Co.**  
8680 Miralani Dr. #123 | 858.480.5437  
www.TwoKidsBrewing.com
- 2. AleSmith Brewing Company**  
9368 Cabot Dr. | 858.549.9888  
www.AleSmith.com
- 3. Ballast Point Brewing and Spirits**  
10051 Old Grove Rd. | 858.695.2739  
www.BallastPoint.com
- 4. Green Flash Brewing Company**  
6550 Mira Mesa Blvd. | 760.597.9012  
www.GreenFlashBrew.com
- 5. Hess Brewing**  
7955 Silverton Ave. Ste 1201  
619.887.6453 | www.HessBrewing.com
- 6. Intergalactic Brewing Company**  
9835 Carroll Cir. Rd. | 858.750.0601  
www.IntergalacticBrew.com
- 7. Rough Draft Brewing Co.**  
8830 Rehco Rd. Ste D | 858.453.7238  
www.RoughDraftBrew.com
- 8. Saint Archer Brewing Co.**  
9550 Distribution Ave. | 858.225.2337  
www.SaintArcherBrewery.com
- 9. 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

**3. Dani P's Cork & Tap**

560 Greenbrier Dr. | 760.967.0128  
www.DaniPsCorkTap.com

**4. PCH Sports Bar & Grill**

1835 S Coast Hwy. | 760.721.3955  
www.PCHSportsBarAndGrill.com

**5. Tap That Tasting Room**

3207 Roymar Rd. | 760.529.5953  
www.TapThatKegNow.com

**6. 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-Oceanside**  
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

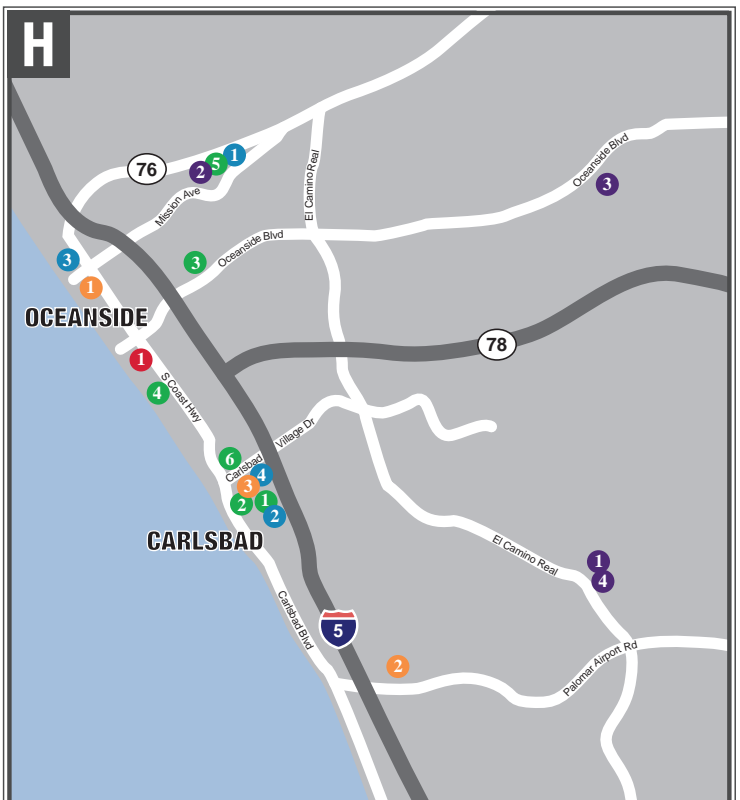
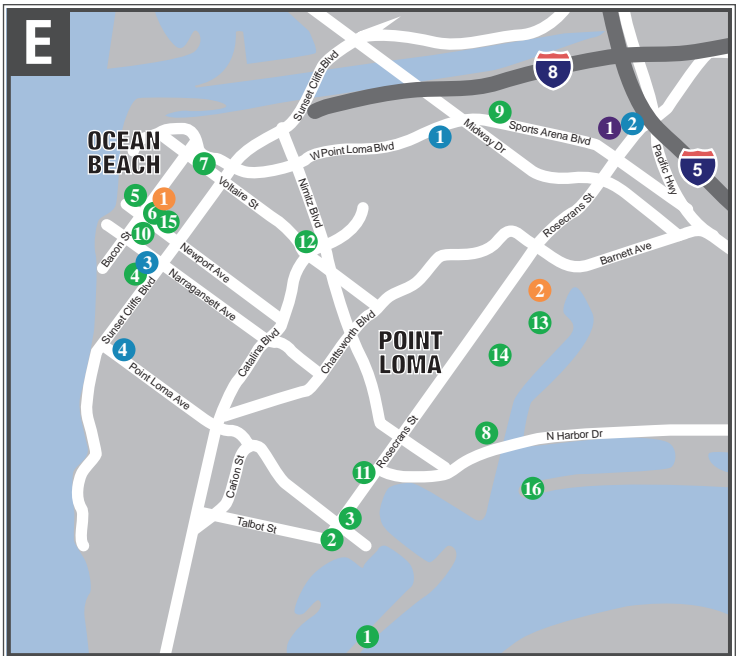
**BREWERIES**

- 1. Arcana Brewing Co.**  
5621 Palmer Way  
www.ArcanaBrewing.com
- 2. Legacy Brewing Company**  
363 Airport Rd. | 760.705.3221  
www.LegacyBrewingCo.com
- 3. Oceanside Ale Works**  
1800 Ord Way | 760.310.9567  
www.OceansideAleWorks.com
- 4. 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

**BREW PUBS**

- 3. Helix Liquor**  
444 West Chase Ave. | 619.444.0226
- 4. Valley Farm Market**  
9040 Campo Rd. | 619.463.5723  
www.ValleyFarmMarkets.com
- 5. 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

**BREW PUBS**

- 1. BNS Brewing & Distilling**  
10960 Wheatlands Ave. | 619.208.9799  
www.BnsBrewingAndDistilling.com
- 2. Butcher's Brewing**  
9962 Prospect Ave. | 619.334.2222  
www.ButchersBrewing.com
- 3. 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

**BEER BARS & RESTAURANTS**

- 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

**BREW PUBS**

- 1. Aztec Brewing Company/7 Nations**  
2330 La Mirada Dr. Ste 300 | 760.598.7720  
www.AztecBrewery.com
- 2. Barrel Harbor Brewing**  
2575 Pioneer Ave. | 760.734.3949  
www.BarrelHarborBrewing.com
- 3. Belching Beaver Brewery**  
980 Park Center Dr. | 760.703.0433  
www.TheBelchingBeaver.com

**BREW PUBS**

- 4. Booze Brothers Brewery**  
2545 Progress St. | 760.295.0217  
www.BoozeBrothersBrewery.com
- 5. Fallbrook Brewing Co.**  
136 N Main Ave.  
www.FallbrookBrewing.com
- 6. Indian Joe Brewing**  
2379 La Mirada Dr. | 760.295.3945  
www.IndianJoeBrewing.com
- 7. Iron Fist Brewing Co.**  
1305 Hot Springs Wy. Ste 101  
760.216.6500 | www.IronFistBrewing.com

**BREW PUBS**

- 8. Latitude 33 Brewing Company**  
1430 Vantage Ct. Ste 104  
760.913.7333 | www.Lat33Brew.com
- 9. Mother Earth Tap House**  
206 Main St | 760.599.4225  
www.MotherEarthBrewCo.com
- 10. Offbeat Brewing Company**  
1223 Pacific Oaks Pl. | 760.294.4045  
www.OffbeatBrewing.com

**BREW PUBS**

- 11. Port Brewing/The Lost Abbey**  
155 Mata Wy. Ste 104 | 760.720.7012  
www.LostAbbey.com
- 12. Rip Current Brewing**  
1325 Grand Ave. | 760.481.3141  
www.RipCurrentBrewing.com
- 13. Stone Brewing Co.**  
1999 Citracado Pkwy. | 760.471.4999  
www.StoneBrew.com
- 14. 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. Brother's Provisions**  
16451 Bernardo Cir. Dr. | 855.850.2767  
www.BrosProvisions.com
- 2. Company Pub and Kitchen**  
13670 Poway Rd. | 858.668.3365  
www.CompanyPubAndKitchen.com
- 3. Phileas Fogg's**  
11385 Poway Rd. | 858.486.4442  
www.PhileasFoggs.com
- 4. 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

**BREW PUBS**

- 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

**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  
Find us on Facebook!

**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
- 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

**WANT TO ADD YOUR LOCATION?**

Send submissions to:  
directory@westcoastersd.com

**7. Stadium Sports Bar & Restaurant**

- 149 S El Camino Real | 760.944.1065  
www.StadiumSanDiego.com
- 8. Sublime Tavern**  
3790 Via de la Valle | 858.259.9100  
www.SublimeTavern.com
  - 9. The Craftsman New American Tavern**  
267 N. El Camino Real | 760.452.2000  
www.CraftsmanTavern.com
  - 10. The Regal Seagull**  
996 N Coast Hwy. 101 | 760.479.2337  
www.RegalSeagull.com
  - 11. 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

**BREW PUBS**

- 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**  
3701 India St. | 619.299.0230  
www.ShakespearePub.com
  - 7. The Range Kitchen & Cocktails**  
1263 University Ave. | 619.269.1222  
www.TheRangeSD.com
  - 8. The Regal Beagle**  
3659 India St. 101 | 619.297.2337  
www.RegalBeagleSD.com
  - 9. The Ruby Room**  
1271 University Ave. | 619.299.7372  
www.RubyRoomSD.com
  - 10. Toma Sol**  
301 W Washington St. | 619.291.1159  
www.TomaSolTavern.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

**BREW PUBS**

- 1. Acoustic Ales Brewing Experiment**  
1795 Hancock St. | 619.299.2536  
www.AcousticAles.com

**ALPINE**

**BREW PUBS**

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

**RAMONA**

**BREW PUBS**

- 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**

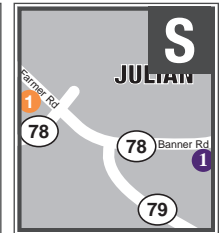
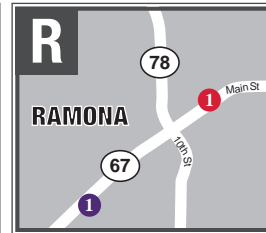
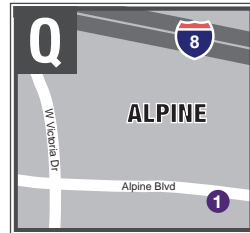
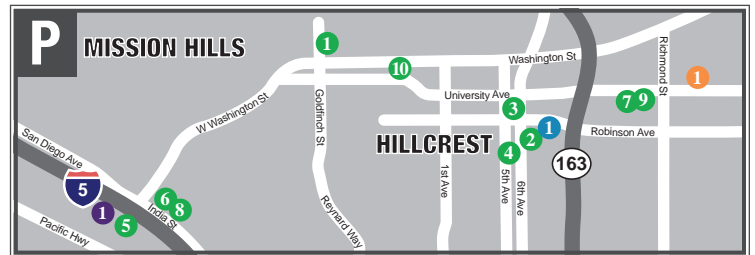
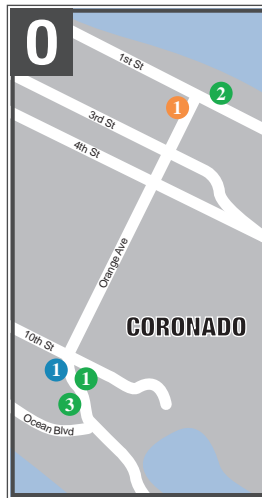
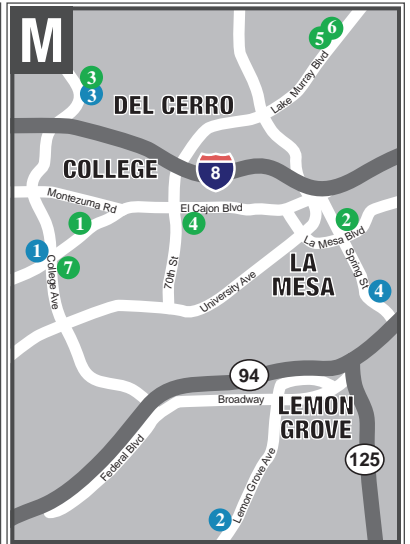
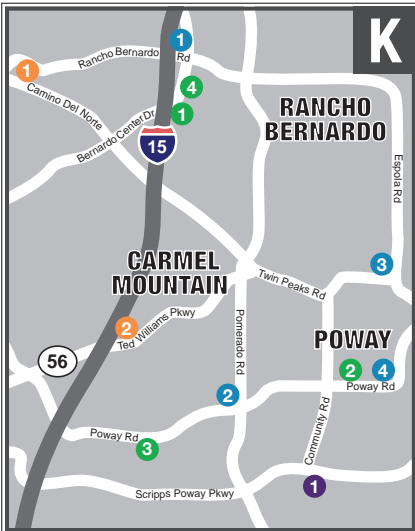
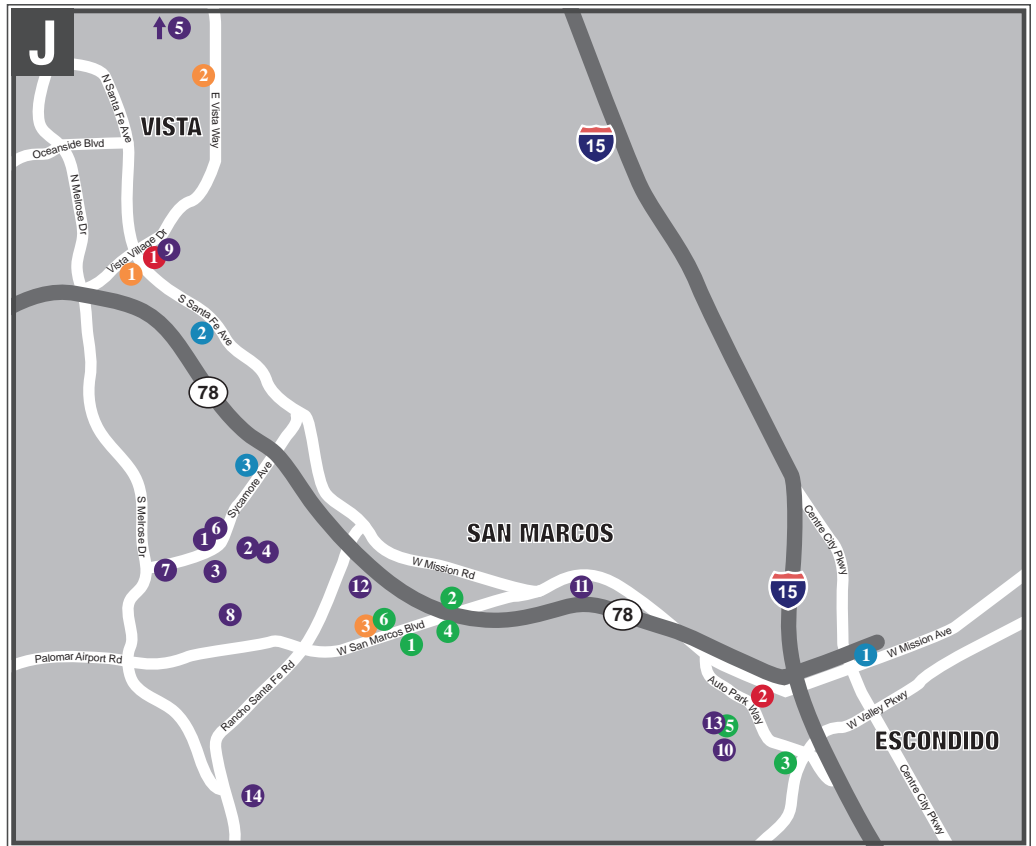
**BREW PUBS**

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

**BREW PUBS**

- 1. Nickel Beer Company**  
1485 Hollow Glen Rd. | 760.765.2337  
www.NickelBeerCo.com







# BEER VALLEY: TEMECULA

BY JOHN RYTI

**W**hen people mention beer regions on the West Coast, you think of San Diego, the Bay Area, Portland or even Seattle. Say Temecula and most will ask, “Where?” And if they do know of Temecula, many think it’s just wine country.

On the contrary, I say! The beer scene in the Temecula Valley started long ago in 1994 when Vinnie Cilurzo, an avid homebrewer, opened Blind Pig Brewing Co. He started off what would become a three-year run at making great beers and what we on the West Coast now revere as “The West Coast IPA.” In 1997 Vinnie and his wife Natalie moved north to Santa Rosa to work at Russian River Brewing Company. There were other breweries still in Temecula as well but they never seemed to catch on.

After Blind Pig closed, Temecula was in a virtual drought for craft beer locally, relying on anything that was made to the south in San Diego and north in Los Angeles.

In 2007 that all changed when Andrew Marshall started Black Market Brewing in a small industrial space. In 2009 he moved the brewery to its current location. Andrew left Black Market and has moved on to become a brewer at Stone Brewing Co.

In 2009 a group of homebrewers from Temecula Valley Home-



brewers Association formed Craft Brewing Company in Lake Elsinore.

Then in 2012 the real revolution started. Temecula saw huge growth with four more breweries opening by the end of the year: Aftershock Brewing, Wiens Brewing, Refuge Brewing and Ironfire Brewing. The Temecula Valley also boasts several brewpubs as well: Brew-Ligion, Stadium Pizza (Wildomar) and Bulldog Brewing. The valley is also expecting several more breweries and brewpubs to open in the next year or so.

The region also boasts a brewery tour service called Brewery Tours of Temecula, which features educational, behind the scenes tours of the local spots.

All in all, things are looking good for the beer scene in the Temecula Valley. If you haven’t had the opportunity to visit us please come and do so!



Garage Brewing Co. & Pizzeria, opening this fall. Photos courtesy Garage Brewing

**OPEN TO THE PUBLIC**

- Aftershock**  
28822 Old Town Front St., #209
- Black Market**  
41740 Enterprise Circle N., #109
- Brew-Ligion**  
39809 Avenida Acacias, Suite A
- Bulldog**  
41379 Date St., Suite B
- Craft**  
530 Crane St., Suite C

- Garage Brewing Co.**  
29095 Old Town Front St.
- Ironfire**  
42095 Zevo Dr., Suite #1
- Karl Strauss Temecula**  
40868 Winchester Rd.
- Refuge**  
43040 Rancho Way, Suite 200
- Wiens Brewing**  
27941 Diaz Rd., Suite A



# Ten Breweries and Counting...



**Back Street Brewing Co**  
15 Main St. Ste 100  
lamppostpizza.com/backstreet/



**Mother Earth Brew Co**  
204 Main Street  
motherearthbrewco.com



**Iron Fist Brewing Co**  
1305 Hot Springs Way #101  
ironfistbrewing.com



**Aztec Brewing Co**  
2330 La Mirada Ste 300  
aztecbrewery.com



**Prohibition Brewing Co**  
2004 E. Vista Way  
prohibitionbrewingcompany.com



**Indian Joe Brewing Co**  
2379 La Mirada Dr  
indianjobrewing.com/



**Latitude 33 Brewing Co**  
1430 Vantage Ct Ste 104  
lat33brew.com



**Belching Beaver Brewing Co**  
980 Park Center Dr Ste A  
belchinbeaver.com



**Barrel Harbor Brewing Co**  
2575 Pioneer Ave. Ste 104  
barrelharborbrewing.com



**Booze Brothers Brewing Co**  
2545 Progress St Ste D  
boozebrothersbrewery.com

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\* Cookies are baked fresh in-house at Ballast Point Tasting Room & Kitchen in Little Italy.