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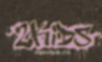
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Chris Gillogly of Original 40 Brewing celebrates winning the Sore Eye Cup. Photo by Tim Stahl



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**The maps & directories are in the shop, and will be back soon!*



ON THE COVER:

NEWLY OPENED ORIGINAL 40 BREWING WON THE SORE EYE CUP WITH THEIR JUICE MAZE IPA. PHOTO BY JUAN MARTINEZ

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Beverage Briefs

➔ THE ORIGINAL 40 WINS THE SORE EYE CUP:

An annual tradition dating back to 2013, the Sore Eye Cup competition includes local beers nominated by fans on social media. The top ten vote-getting entries are then passed on to a blind-tasting round, with the highest-scoring beer from that session being named champion. This year's winner was Juice Maze IPA from The Original 40 brewpub in North Park.

That 7% alcohol-by-volume hazy IPA beat out beers from nine other San Diego breweries. That field included three other IPAs from Escondido Brewing, Pariah Brewing and Thr3e Punk Ales Brewing, of which only one other was Northeastern in style. Others in the top ten

included 2kids Brewing (helles lager), 13 Point Brewing (pale ale), Burgeon Beer Co. (Kellerpils), Burning Beard Brewing (pilsner), Deft Brewing (porter) and Wild Barrel Brewing (guava Berliner weisse). Winners were decided by a panel of judges that included members of the Indie Beer Show podcast, members of homebrew club QUAFF, industry members and other personalities in the local beer scene.

Former winners of the Sore Eye Cup include Burgeon's Treevana IPA (2018), Benchmark Brewing's Oatmeal Stout (2017), Second Chance Beer Co.'s Tabula Rasa (2016), AleSmith Brewing's Speedway Stout (2015 and 2014) and Alpine Beer Co.'s Nelson (2013).



The crew from The Original 40 celebrates their Sore Eye Cup win for Juice Maze IPA. L-r: Ryan Murray, Sarah Devine, Brewer Chris Gillogly, Patricia Billings, Steve Billings, and Sara Gillogly. Photo by Tim Stahl

In addition to creating a fun spectacle for breweries and beer fans alike, the Sore Eye Cup event also benefited the work of Mama's Kitchen, a local non-profit providing meals to San Diegans in need. Attendees were asked to bring 25 pounds of non-perishable food to qualify for prizes donated by breweries and industry-appurtenant interests.

In 2018, the Dufaus set up a non-profit called The Brainstorm Society to support brain tumor research and help people with brain tumors. And when friend and fellow brewery owner Alex Van Horne shuttered Miramar's Intergalactic Brewing and moved to Kansas, 2kids began brewing some of that brewery's most popular beers.

➔ **2KIDS ANNOUNCES SEPTEMBER CLOSURE :**

Miralani Makers District interest 2Kids Brewing will close immediately follow their two-day sixth-anniversary event on Friday, September 27 and Saturday, September 28. Sam and Robert Dufau cited the inability to negotiate a lease with their landlord as the reason for shutting down. "When we started out, we never imagined that 2kids would ever be a full-time job, let alone a career for both of us," they wrote in a Facebook post. "We're extremely proud of the brewery we've cobbled together and of the beers that we make; 2kids beer has constantly improved since the day we opened, and that was always our biggest goal."

➔ **#SDBEER ECONOMIC IMPACT: \$1.2 BILLION:**

A report assembled by California State University San Marcos' Office of Business Research & Analysis, in collaboration with the San Diego Brewers Guild, was released in August. The key findings and executive summary are listed here:

- ▶ Nationally, the craft brewing industry remains a growing industry in the United States, experiencing revenue growth over the past five years to 2018, increasing at an annualized rate of 11.8%.
- ▶ In 2018, San Diego County craft brewers produced an economic impact of approximately \$1.2 billion, and total industry revenue of \$848 million.



Sam and Robert Dufau drink 2kids beer at an opening event in 2013. Photo by Tim Stahl

- ▶ Between 2017 and 2018, the national U.S. independent craft brewing industry's direct economic impact grew by 4.8%.
- ▶ Between 2017 and 2018, San Diego County experienced an economic impact increase of 6%.
- ▶ U.S. craft brewing 2018 barrelage output is reported at 25.9 million barrels, which represents a growth rate over 2017 of around 4%.
- ▶ As of January 2019, there were more than 900 craft breweries operating in California, which ranks as the state with the highest number of craft breweries in the nation.
- ▶ Craft brewers in California produced 3.4 million barrels of beer in 2018, making it the second-highest state in the nation for beer production.
- ▶ As of January 2019, there were 155 independent craft brewers operating in San Diego County. Several of these breweries have tasting rooms/pubs under the same brand license, which brings the total number of brewery-operated locations to 202.
- ▶ In 2018, San Diego brewers reported production totals of 1.13 million barrels. This represents a 3% increase in output since 2017.
- ▶ Based on 2018 reported data, San Diego's craft brewing industry provides an estimated 6,480 jobs in the region. The employment growth rate has increased by 3% since 2017.
- ▶ As an industry comparison, San Diego County's sporting and athletic goods manufacturing industry had an economic impact of approximately \$1.3 billion in 2018 and provided 5,813 jobs in the county.
- ▶ In 2017, Congress passed legislation that included a two-year provision of the Craft Beverage Modernization and Tax Reform Act, which lowered the federal excise tax for breweries by 50% for a period of two years. Since its enactment, 99% of small brewers have realized a 50% reduction of their federal excise tax, freeing dollars for craft brewers to reinvest in their businesses and in the community.
- ▶ San Diego independent craft brewers' philanthropic contributions totaled an estimated \$5 million in 2018, supporting nonprofit organizations in the county and state.

•Released in spring 2019, the "Craft Brewer Confidence Index" survey assembled by CSUSM and San Diego Business Journal recorded a confidence index of 91, indicating an optimistic outlook for the craft brewing industry in the county over the next 12 months.

➔ **URGE CLOSES IN OCEANSIDE, MAKES PLANS IN TEMECULA:**

In order to focus on a new Temecula brewpub project, the 3 Local Brothers (3LB) Restaurant Group plans to close the Urge Gastropub & Whiskey Bank in Oceanside on September 2. A to-be-determined tenant will helm the existing brewing equipment there. 3LB partner Grant Tondro says the new spot just north of San

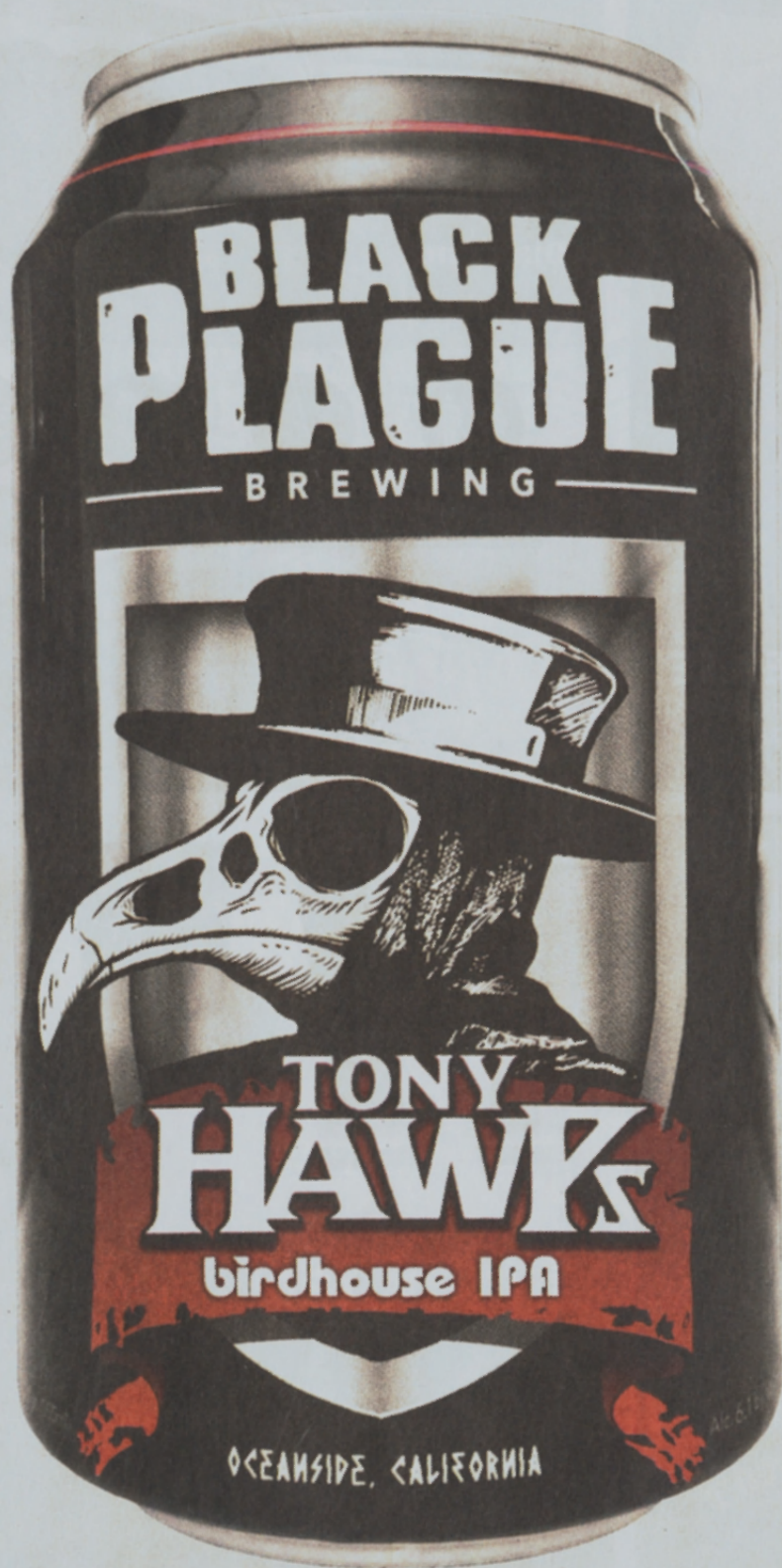
Diego (at the Promenade mall) is scheduled to open in the second half of 2020, in a 16,000-square-foot space. Featured "eatertainment" components will include eight bowling lanes, a vintage-style arcade, and an outdoor area with games and a stage for live performances.

➔ **TIKI TAKING OVER:**

- ▶ *Save the date: Catamaran Resort Hotel's Rum Social Series concludes Wednesday, October 30 with a rum taster and signature cocktails by San Diego's Malahat Spirits Co. The Polynesian-themed resort's executive chef Steven Riemer will service small plates to pair. Also enjoy live music, games, complimentary valet parking, and views of Mission Bay.*
- ▶ *Kilowatt Brewing just unveiled their tiki bar Forbidden Cove, abutting their Kearny Mesa headquarters. What makes the debut bittersweet is that it'll be forced to close in less than two years; Kilowatt's business park will be redeveloped. In the meantime, owners Steve Kozyk and Rachel Fischer will pay homage to tiki culture with creative lighting design, black light art, an infinity mirror display, and much more. Beverages include island-inspired beers and creations from Kilowatt's non-beer Ziely line.*
- ▶ *Coronado Brewing's Chi-Chi cocktail-inspired kettle sour will debut at all company locations on September 20, featuring toasted coconut, pineapple, macadamia nut, and lactose. The can includes an image by photographer Cody Poynor, as the third installment of Coronado's 2019 Art Series.*
- ▶ *Stone Brewing has fully embraced tiki culture, with several themed beers and multiple events this summer. Their Tiki Escape IPA Mixed Pack includes Vengeful Spirit IPA, Scorpion Bowl IPA, Ruination 2.0 Sans Filtre, and Tangerine Express IPA; artwork by David "Mcbiff" McNeley graces the packaging. Additional Stone creations of note are the Notorious P.O.G. (Berliner Weisse-style ale with orange, passion fruit, and guava) and the Tropic of Thunder Lager.*

➔ **WET HOP SEASON:** Every September sees the release of dozens of beers made with freshly-picked hops from local and regional growers. Tom Nickel of Julian's Nickel Beer Co. is typically one of the county's most prolific wet hop beer makers, and his Kearny Mesa bar O'Brien's Pub will host their fifth annual wet hop weekend from Friday, September 13 to Sunday, September 15.

➔ **TONY HAWK'S BIRDHOUSE IPA:** A coastal North County resident, skateboarding legend Tony Hawk is regularly



spotted throughout San Diego. Now, his beer will be, as well. Hawk recently went beyond his investor status with Oceanside's Black Plague Brewing, lending his name as well as that of his business, Birdhouse Skateboards, on a collaboration beer that debuted over the weekend.

Dubbed "Tony Hawps Birdhouse IPA", it is brewed with Simcoe and Amarillo hops, then dry-hopped with Citra and Centennial. Citrusy in aroma and piney on the palate, it is available at Black Plague's tasting room as well as numerous retail locations throughout San Diego County. Hawk lent his preference and opinions during the process.

"Tony Hawk is such an icon. We wanted to partner with him to create something authentic to connect with skate fans and skateboarders," says Black Plague president Jordan Hoffart, who is no stranger to the skateboarding subculture. In addition to skating professionally, the Canadian transplant opened Black Plague in 2017 with backing from other industry pros.

"Tony's level of dedication to his craft is unmatched and that is something that unites us in our journey, as well," says Hoffart. "The beer needed to be light and crushable after a skate session while also having enough heft to be your go-to when you are ready to party."

Black Plague's reputation as a brewery for skateboarders by skateboarders is well-earned. Industry veteran and longtime skateboard enthusiast Bill Batten (who is heading brewing operations for upcoming brewpub TapRoom Beer Co.) has been closely involved with the operation since its inception. This is as authentic of a Hawk beer collaboration beer as a true fan could hope for.

"I never imagined I'd get to help 'design' a new beer, but my life keeps taking unexpected and delightful turns," says Hawk. "This beer packs a ton of flavor." ●

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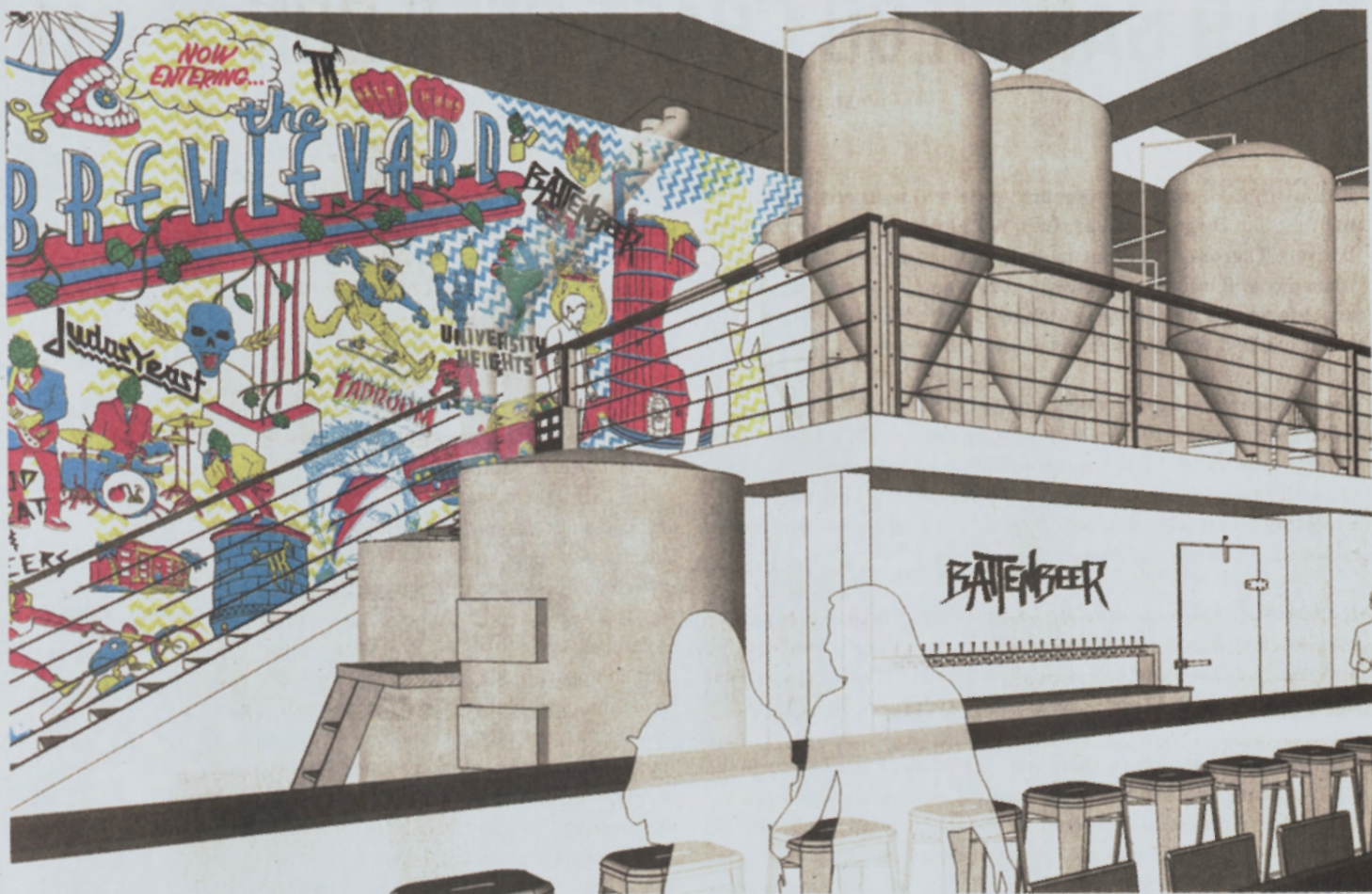
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AN UNCONVENTIONAL CONVENTION: 2019 SAN DIEGO CRAFT BEER CON

BY IAN CHEESMAN

I'LL CONFESS to having some anxiety when I was invited to attend my first San Diego Craft Beer Con. Yes, I know that sounds a little bonkers. There's nothing particularly frightening about a gathering to inspire and inform the powerhouses of our local industry, but in my defense I've been binge-watching *Game of Thrones* lately. This event had Red Wedding subtext written all over it.

Despite my misgivings, I headed over to Cal State San Marcos where I was greeted at every turn with signage declaring it a smoke- and tobacco-free zone. That meant San Diego Craft Beer Con was currently home to the only legal vices on campus. I hurried along, expecting an unruly and jittery #VapeNation mob could storm the convention gates at any moment.

My nerves settled considerably once I reached the actual convention, even more so than I anticipated. I've been to many conventions in my time, but this is the first where the person checking me in was already armed with a beer. It set the tone nicely.

Like any other conference, there were a bounty of vendors touting various goods and services. I saw one called Ecovessel, which I'm assuming is a growler used to convert beer into compost or biodiesel or something. SDG&E was also on hand trying to upsell everyone on electrons. My favorite was the vendor giving out foam stress balls in the shape of miniature steel drums. The drums looked more purpose built for storing toxic waste or dumping bodies in a river than storing beer, but I suppose the modern brewery has to be prepared for anything.

While many conferences tend to be sprawling in both square footage and agendas, San Diego Craft Beer Con was a remarkably focused affair. In the course of 5 hours they packed in a keynote, 6 breakout sessions on various industry topics, a comprehensive report on the financial impact of craft beer in San Diego, and multiple windows for networking. The pacing was a tad brisk, but that was intentional. Virginia Morrison, San Diego Brewers Guild Director (as well as CEO, Co-Founder, and Chief Legal Officer of Second Chance Beer Co.) described the convention as

purpose built to accommodate folks that may not have time or funds to travel to other regional conferences. "We wanted to make a cutting-edge learning opportunity available at home," she shared.

A common theme between the keynote and breakout sessions was learning how to evolve a brewery in an industry as it matures. Some dimensions of this were straightforward, like growing a robust sales force or determining when production has reached a scale that efficiency investments can actually pay for themselves (preferably before the sun collapses upon itself). Other links were not so apparent, like how to prepare for a rise in injuries and workers' compensation claims, especially among breweries persisting in the start-up mentality of having all employees chip in wherever it's needed. Brewery insurance providers didn't exactly stun the room when they suggested under-insuring is rampant, but in a business model that increasingly relies on extending tasting room stays

Left: Attendees listen to Second Chance's Virginia Morrison speak; Right: Chemical supplier Shepard Bros handed out miniature steel drum stress balls



Left to Right: Nickie Peña (Communications Manager at SD Regional EDC), Kevin Ham (Director of Economic Development for Vista), Candice Eley (PR & Marketing Director for SD Tourism Authority), and Sabrina LoPiccolo (Marketing Manager for White Labs)





with activities and classes, there are more chances for over-serving, random accidents, and the like. It's a lot to shoulder.

My favorite session of the day focused on the business of beer tourism and how beer is used to make San Diego a destination. Hosting over 200-plus "craft brewery locations" has an obvious draw, but to turn heads on the national and international stages, Candice Eley, director of communications for the San Diego Tourism Authority, believes a more comprehensive story about San Diego beer needs to be told. "It's the quality, it's the longevity, it's the uniqueness of the border," she noted. "Those are the three areas where San Diego can set itself apart."

Of course, just finding ways to court thirsty palates within our vast county is a form of tourism unto itself. It was a challenge that Kevin Ham, Director of Economic Development for Vista, addressed by cultivating relationships in the brewing community. Despite all the funds directed toward beautifying and improving Vista's Main Street, he knows full well what changes contributed most to its revitalization. "Before breweries, how many of you had actually gone to downtown Vista to do something at night?" Ham asked.

The conference closed with an in-depth review of the 2019 San Diego Craft Beer Economic Impact Report, a report assembled by the Office of Business Research & Analysis at California State University San Marcos. According to the charts presented, it is increasingly clear to me that we are overdue for a massive

industry implosion. Or maybe an extraordinary financial boom. To be quite honest there were a LOT of lines up on the screen and I got super confused, so I should probably let the numbers speak for themselves.

In 2018 San Diego County's craft breweries had a total economic output of approximately \$1.2B. That represents 34% growth in our economic output since 2016. As impressive as that is, it's important to contextualize that against the evolving financial landscape for craft beer. Craft brewing sales are slowing nationally, though not nearly at the rate that macro brewing sales are actually decreasing. However, despite those indicators (not to mention some of attrition in the brewery population over the last year), local breweries are evidently feeling bullish. Of 55 breweries surveyed, over 90% intend to increase their barrelage production in the next 12 months and 76.4% will be expanding their employment.

The event closed as most beer business gatherings do: with me thrusting my business card at people who silently wished it were possible to swipe left with physical media. For everyone else not saddled with my unique brand of awkwardness, it was an opportunity to reconnect with peers and discuss potential collaborations, which dovetailed perfectly into Morrison's designs for the event. "The takeaway we hope everyone left with is San Diego is the Capital of Craft and only by working together will we continue to live up to that designation," she said. •



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CREATING THE SOCIETY OF SOCIETE: *Lia Garcia*

By Beth Demmon

When it comes to feeling welcome in a tasting room, not every brewery is created equal. Sometimes it's an austere industrial interior that feels too sterile to relax in. Sometimes it's a bartender who feels compelled to quiz patrons on obscure beer knowledge before pouring them the requested pint.

But sometimes it's that elusive, indefinable feeling of approachability that distinguishes genuinely accepting breweries from those simply making beer. In my experience, Societe Brewing Company is one of these spaces. It's largely thanks to Lia Garcia, Societe's tasting room & brewery tour manager.

"I always say beer is for everyone. Whether you have \$5 in your pocket or \$5 million, we'll find something for you to drink," says Garcia.

Her empathetic approach to people is heavily influenced by her global travels. After graduating from California State University, Long Beach with a Bachelor of Science in Kinesiology, she spent several years teaching in South Korea and backpacking throughout Asia. She credits her time overseas as the inspiration of her unique style of customer service that she emphasizes to all front-of-house staff at Societe.

"Traveling has changed my outlook in general," she explains. "I have more patience and compassion... it's nice to be patient. You never know what someone's going through, and I've been an outsider in other countries plenty of times. I don't ever want anyone to feel unwelcome here. Just treat people with respect, the way you want to be treated."



Garcia's inclusive attitude and friendly demeanor have served her well in her tenure in the local beer industry. Her unofficial introduction to San Diego beer was volunteering at various beer festivals before moving into catering and special events, a brief stint at the now-closed URBN St. Brewing Company in El Cajon, ChuckAleK's tasting room in North Park (also closed) and finally Societe.

She laughs at the weird and winding way she made it into beer from her original goal of becoming a trainer for athletes. "I've always loved planning events. Birthday parties, Halloween parties, Christmas, baby showers, anything." She was the event manager for a year and a half at ChuckAleK before moving to Societe, where she was initially hired as a part-time beertender. Garcia smiles easily at the thought of how far she's come.

"I think I ended up where I'm supposed to end up," she says. "I love smiling, being out and about, and making people happy. I like bringing a smile to people's faces."

Garcia says it was the people behind the beer that ultimately converted her from her college years of "high heels and martinis" to "a more relaxed version of myself."

But she's quick to point out it was that same inspiring community that's helped her get to where she is today. "I wouldn't be where I am if it wasn't for a lot of people," she asserts. She's been involved with multiple groups including the Pink Boots Society, the San Diego Brewers Guild, and the San Diego State University beer certification program and hopes to do more to give back to the local beer community.

Her advice to those looking to break into the beer scene is simple.

"Start drinking beer. Start drinking good beer. Start drinking good *craft* beer. Get educated, whether it's in a beer drinking club or SDSU or UCSD. Find a mentor. I have a lot of people who reach out to me, and... I love to be able to help people out. I want to help everyone and give them the opportunities people gave me. I'm always here. I'm always available."

In the meantime, Garcia is adamant that Societe is for everyone. "Beer doesn't judge. So why should we?"

Know someone who deserves to be featured in an upcoming column? Nominate them by emailing beth@bethdemmon.com.

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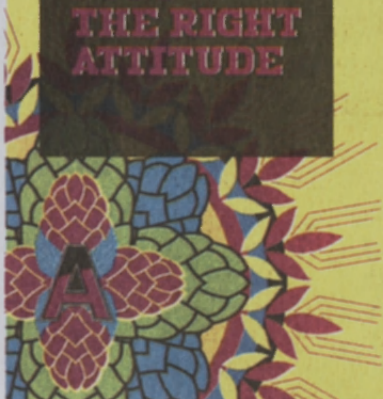
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Anny's Fine Burger

GO-TO TO-GO SPOTS

By Brandon Hernández

Publications earn clicks and ad dollars off listicles that tell you the best places for everything from fried chicken to foie gras. This is not one of those articles. I'm not going to tell you where to find the finest rendition of any one dish or laud someplace as a can't-miss destination. This month's column is a tribute to the lovely, simple places that call to me after an evening spent at local breweries; these places have drawn me like a moth to an irresistible flame for years or, in some cases, decades.

I recently found myself at one such haunt on my way home from interviewing local brewers and it occurred to me just how fun it would be to serve up several of these never-fail bastions of easy, exquisite eats to all of you. Going a step further, I've listed the breweries in closest vicinity to each of them. Sharing is caring, after all.



ANNY'S FINE BURGER

This place has around 30 burgers topped with everything from 'shrooms to pineapple to pastrami. Its sides game is similarly robust with bacon-cheese, Korean BBQ, and even pizza fries. Everything I've ever had here has been amazing, but I keep coming back to the simply delicious California Burger (with avocado, bacon, Swiss, and thick, and rich Thousand Island dressing) and crispy-on-the-outside, fluffy-on-the-inside fries seasoned with salt and black pepper. Bonus: They have taps and will load you up with condiments free of charge.

5375 Kearny Villa Road, Kearny Mesa

Nearby Breweries: Quantum Brewing, Societe Brewing, Kilowatt Brewing, Circle Nine Brewing, Ketch Brewing

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CANADA STEAK BURGER

You'll have to venture out of North Park and there's always a line, but it's worth these minor inconveniences for fresh-sliced strips of lamb tucked into a soft, folded-over bread-velope with sharp, raw onions and chunks of tomatoes. It sounds basic and it is, but few things satisfy the way this Greek treat does, especially slathered in cooling tzatziki, which makes a great dip for the French fries that come with the economical gyro sandwich combo. Feeling particularly carnivorous? Get a burger topped with that succulent spit meat.

3604 University Avenue, City Heights

Nearby Breweries: The Original 40, Mike Hess Brewing, North Park Beer Co., Second Chance Beer Co. (tasting room), Rip Current Brewing (tasting room), Thorn St. Brewery, Pariah Brewing, Eppig Brewing, JuneShine, Home Brewing, Barn Brewery

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DUMPLING INN & SHANGHAI SALOON

It's been on my speed-dial since I had a flip phone and "D.I." was based in a closet-sized strip-mall space. Being so compact, a pre-visit call from cross-street watering hole, O'Brien's Pub, was essential. Now, this Chinese comfort cuisine classic is six times the size and still just as busy. Key

reasons have to be to-die-for xiaolongbao (soup dumplings), a plum-infused take on kung pao and the world's best hot-and-sour soup. The jellyfish and scallion lamb are darn good, too. *Pro Tip: The food is just as good boxed up and carted home.*

4625 Convoy Street, Kearny Mesa

Nearby Breweries: Circle Nine Brewing, Kilowatt Brewing, Societe Brewing, Ketch Brewing, Quantum Brewing

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MONEY PIT

If county-fair fare is a food group, the undisputed king of the sub-genre is this North County from-scratch oddity. Everything about it is unbelievable, from its penny- and movie poster-encrusted interiors, to a menu sporting caloric splurges that might shave years off your life (but what a way to go). Indulge in a "3x3" burger, meaty "triple mess" melt, or a "rings dog" with onion rings, or go with my standard order of a junkyard dog (with bacon, peppers, jalapeños, and so much cheese), plus me and Tomme Arthur's shared love, the chili-cheese fries wrap.

1360 East Mission Road, San Marcos

Nearby Breweries: Wild Barrel Brewing, Port Brewing/The Lost Abbey/The Hop Concept, My Yard Live, Escondido Brewing, Stone Brewing World Bistro & Gardens—Escondido

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PETERSON'S DONUT CORNER

Size matters. The proof is in the queue of hungry folks at this 24-hour purveyor of gargantuan baked/fried goods. Everything here is big in stature and flavor, be it butter-iced cake, yeast or old-fashioned donuts, cinnamon rolls, muffins, butter logs, or modern novelties like cronuts. They're not even my favorite donuts, but there's something incredibly fun about ending an evening with a hefty red-velvet donut and a buttermilk bar that's basically a pound of Southern biscuit dough glazed within a nanometer of its dense, decadent life.

903 South Escondido Boulevard, Escondido

Nearby Breweries: Escondido Brewing, Stone Brewing World Bistro & Gardens—Escondido, Plan 9 Alehouse, Jacked Up Brewery

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| | 4 ^{PM} | STEIN-HOLDING COMPETITION |
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LOCAL EVENTS

SEPTEMBER 3 — Tuesday

- ▷ Off Flavors Workshop at The Homebrewer

SEPTEMBER 6 — Friday

- ▷ Enchilada Flight with Good Seed Food Co at Savagewood Brewery
- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Coronado Brewing

SEPTEMBER 9 — Monday

- ▷ Suds & Science: Forensic Science with RH Fleet at Stone Liberty Station

SEPTEMBER 12-13 — Thurs.-Fri.

- ▷ California Craft Beer Summit Expo at Long Beach Convention Center

SEPTEMBER 13 — Friday

- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Coronado Brewing

SEPTEMBER 13-15 — Fri.-Sun.

- ▷ SD Grown Wet Hop Festival at O'Brien's Pub

SEPTEMBER 14 — Saturday

- ▷ California Craft Beer Summit Festival at Marina Green Park (Long Beach)
- ▷ Grand Re-Opening Party at Dan Diego's Bay Park

SEPTEMBER 14-15 — Sat.-Sun.

- ▷ Fiesta de Independencia at Thorn Brewing Barrio Logan

SEPTEMBER 16 — Monday

- ▷ 5th Anniversary Dinner with Firestone Walker at The Cork & Craft

SEPTEMBER 18 — Wednesday

- ▷ Golf Club Beer Series with Deschutes at Riverwalk

SEPTEMBER 19 — Thursday

- ▷ Fermented Pairings: Chocolate Meets Beer at White Labs

SEPTEMBER 20 — Friday

- ▷ Friday Afternoon Club with Live Music at Mike Hess Brewing Miramar
- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Coronado Brewing

SEPTEMBER 21 — Saturday

- ▷ Seize the Moment to Be Creative at Second Chance North Park
- ▷ Food Wine and Brew Celebration at San Diego Zoo
- ▷ 25th San Diego Festival of Beers at Port Pavillion on Broadway Pier
- ▷ Oktoberfest Kick-Off Celebration at Societe
- ▷ Sourtobefest at Churchill's Pub and Grille

SEPTEMBER 23 — Monday

- ▷ Good Seed Food Co 2nd Anniversary at Safari Park

SEPTEMBER 25 — Wednesday

- ▷ Pink Boots Society Meeting at White Labs

SEPTEMBER 26 — Thursday

- ▷ Craft Beer Attorney Webinar: Sweat Equity as Contribution for Ownership in a Brewery

SEPTEMBER 27 — Friday

- ▷ Cranberry Hazy IPA & Mango-Guava Berliner Weisse Can Releases at Culture Brewing Locations

- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Coronado Brewing

SEPTEMBER 28 — Saturday

- ▷ Walkabout: Wet Hop Theme at Miralani Makers District
- ▷ Oktoberfest Pairing Flight with Good Seed Food Co at Societe Brewing
- ▷ Oktoberfest Tap Takeover at Hamiltons Tavern

OCTOBER 4 — Friday

- ▷ Enchilada & Beer Flight with Good Seed Food Co at Savagewood Brewing
- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 11 — Friday

- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 12 — Saturday

- ▷ Horizon Beer & Music Fest feat. Chromeo at Embarcadero Marina Park North

OCTOBER 14 — Monday

- ▷ Suds & Science: Connected World with RH Fleet at Wavelength Brewing

OCTOBER 16 — Wednesday

- ▷ Golf Club Beer Series with Mike Hess Brewing at Riverwalk

OCTOBER 18 — Friday

- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 19 — Saturday

- ▷ Karl Strauss Collabapalooza at The Observatory North Park

- ▷ Metal Swap Meet 2019 at Setting Sun Sake Brewing Co.
- ▷ Seize the Moment to Be Creative at Second Chance North Park

OCTOBER 23 — Wednesday

- ▷ Backroom Beer Pairing with Modern Times at All Barons Market Locations

OCTOBER 25 — Friday

- ▷ Hops on the Harbor Beer Pairing Dinner Cruise with Stone Brewing

OCTOBER 26 — Saturday

- ▷ Walkabout: Harvest Theme at Miralani Makers District
- ▷ Rancho BEERnardo Festival at Webb Park

NOVEMBER 1 — Friday

- ▷ Enchilada & Beer Flight with Good Seed Food Co at Savagewood Brewing

NOVEMBER 1-10

- ▷ 11th Annual San Diego Beer Week

NOVEMBER 2 — Saturday

▷ SD BEER WEEK: GUILD FEST 2019 AT NORTH EMBARCADERO

Guild Fest is back for another year! Join the San Diego Brewers Guild and more than 60 independent breweries for 2019 Guild Fest, taking place at a new location—Embarcadero North in Downtown San Diego. This annual event celebrates SD Beer Week and the independent brewing community that makes it all possible. As the official kick-off party to San Diego Beer Week, Guild Fest will showcase new, exciting features, including delicious craft

beer from San Diego and beyond, a pre-party harbor cruise and more! Buy your tickets today and help raise funds for I Love a Clean San Diego and the San Diego Brewers Guild.

NOVEMBER 5 — Tuesday

- ▷ Off Flavors Workshop at The Homebrewer

NOVEMBER 6 — Wednesday

- ▷ Pink Boots Society Meeting at Societe Brewing

NOVEMBER 7 — Thursday

- ▷ Pink Boots Society Arm Wrestling at Kairoa Brewing

NOVEMBER 9 — Saturday

- ▷ Dessert & Beer Pairing with Good Seed Food Co at Societe Brewing

NOVEMBER 16 — Saturday

- ▷ Seize the Moment to Be Creative at Second Chance North Park

NOVEMBER 21

— Thursday

- ▷ Craft Beer Attorney Webinar: California Legal Updates for Craft Breweries

NOVEMBER 30

— Saturday

- ▷ Walkabout: Thanksgiving Theme at Miralani Makers District

DECEMBER 6 — Friday

- ▷ Enchilada & Beer Flight with Good Seed Food Co at Savagewood Brewing

DECEMBER 9 — Monday

- ▷ Suds & Science: Studying Heart Disease in Men and Women with RH Fleet at Stone Liberty Station

DECEMBER 21 — Saturday

- ▷ Seize the Moment to Be Creative at Second Chance North Park

DECEMBER 28 — Saturday

- ▷ Walkabout: Coffee Theme at Miralani Makers District

—> INCLUDE YOUR EVENTS IN NEXT MONTH'S CALENDAR FOR FREE!

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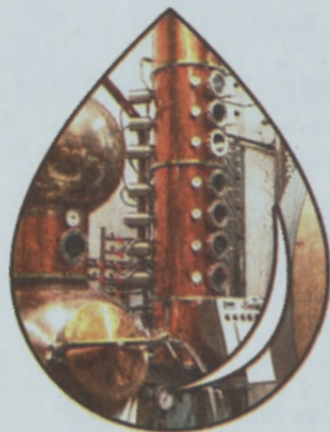
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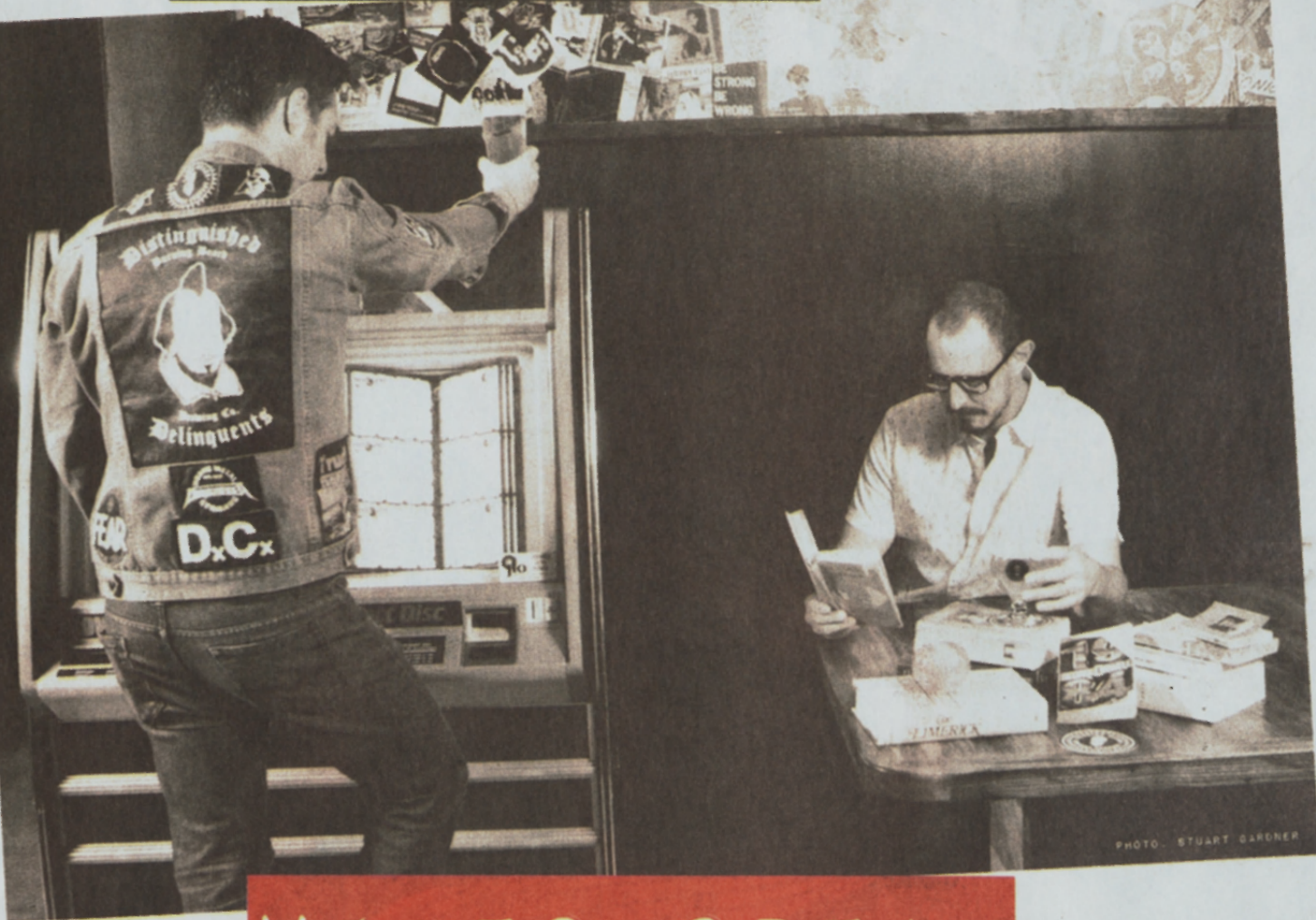
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