

West Coaster

JULY 2012 SERVING AMERICA'S FINEST BEER COUNTY SAN DIEGO



SPOTLIGHT:

Vista & Oceanside

Pages 12-13

Meet SD's New

Brewers Guild

President

Shawn DeWitt

Page 4

attitude

Brewing Company

Wild Ale

Homebrewing

Page 19

Vol. 2 No. 8



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Grilling Tips

with Donovan's Steak and Chop House

Pages 8-9

Kevin Buckley,
Latitude 33
HOB0 (Head
of Brewery
Operations),
with his dog
Gnarls

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SERVING AMERICA'S FINEST BEER COUNTY



TABLE OF CONTENTS

Beer and Now: New SD Guild Pres.	4
Brews in the News	6-7
Plates & Pints: Donovan's Steak Tips	8-9
Upcoming Beer Events	10
Spotlight: Vista/Oceanside	12-13
Into the Brew: Glassware	16-17
Wild Ale Homebrewing	19
Road Tripping w/ Main Tap	20
Staycation Spot: The Pearl	21
Beer Directory & Map	22-23



L-r: Rick Chapman, Steve Wagner, Shawn DeWitt, Ken Grossman, Tom McCormick, Brian Grossman and Jack White gather in Washington D.C. Photo via Coronado's Facebook page

Climbing the Hill

Small brewers push for federal excise tax reduction

By Ryan Lamb

At the Brewers Association Hill Climb in Washington, D.C. on June 7, San Diegans Rick Chapman (President, Coronado Brewing Co.), Steve Wagner (President & Brewmaster, Stone Brewing Co.), Shawn DeWitt (Director of Brewery Operations, Coronado Brewing Co.; President, San Diego Brewers Guild) and Jack White (CEO/Founder, Ballast Point Brewing & Spirits) joined fellow Californians Ken Grossman (Founder, Sierra Nevada Brewing Co.), Brian Grossman (Co-Manager & Director of Consumer Experience, Sierra Nevada Brewing Co.)

and Tom McCormick (Executive Director, California Craft Brewers Association) in meeting with Members of Congress to discuss the potential economic impact of the Small BREW Act (H.R. 1236) and the Brewer's Employment and Excise Relief Act (S. 534) that have been gaining support since their introduction in March 2011.

Currently, small brewers pay \$7 per barrel in federal excise tax on the first 60,000 barrels they produce. In the proposed legislation, the tax rate applicable would be lowered to \$3.50 per barrel. Additionally, the tax rate on ad-

ditional barrels below 2 million per year would be reduced from \$18 to \$16. Because of differences in economies of scale, small brewers have higher costs for raw materials, production, packaging and market entry than bigger, multinational competitors.

Here are some economic highlights of this excise tax reduction had the bill been passed on January 1, 2012, as noted by John N. Friedman of Harvard University, with support from the Brewers Association:

- The proposed reduction in the federal excise tax on beer produced by small brewers (i.e., brewers producing up to 6 million barrels of beer per year) would increase economic activity by \$156.8 million in 2012 and \$883.1 million over five years.
- Federal tax revenue would fall by \$15.3 million in 2012 and \$86.0 million over five years.
- Economic activity would increase by \$10.22 per dollar lost in government revenue, making the bill an efficient use of government funds.
- The bill would stimulate job creation quickly and at a low cost.
- The bill would generate nearly 4,500 new jobs over the first year to eighteen months, followed by an average of about 300 new jobs per year after that.
- Each new job would cost less than \$3,400 in foregone government revenue in 2012.

Because of the efforts of these Californians along with other brewing industry members from around the country, seven Members of the House of Representatives have since signed on as co-sponsors of H.R. 1236, including Allen West (FL-22), Grace Napolitano (CA-38), Tom Reed (NY-29), Colleen Hanabusa (HI-1), Renee Ellmers (NC-2), Peter King (NY-3), and Robert Andrews, (NJ-1), meaning there are now 170 co-sponsors in the House, including Darrell Issa (CA-49), Brian Bilbray (CA-50), Bob Filner (CA-51), Duncan Hunter (CA-52) and Susan Davis (CA-53). In addition, one Member of the House, Dennis Ross (FL-12) and two Senators, Senator Jerry Moran - Kansas (R) and Senator Mark Warner - Virginia (D), have joined the House Small Brewers Caucus (112 Members) and Senate Bipartisan Small Brewers Caucus (19 Members), respectively. The count of Senate co-sponsors for S. 534 remains at 40 Members, but does not include Senator Dianne Feinstein - California (D) or Senator Barbara Boxer - California (D). Visit www.brewersassociation.org/pages/government-affairs/excise-taxes/take-action to learn how you can ask them to become co-sponsors. The website contains sample support letters for brewery owners and employees, as well as more resources for contacting your representatives.

Taking the Plaudits

Local breweries win tons of awards at CA beer competitions

By WC Staff

San Diegan brewers took home dozens of awards at three separate Californian beer competitions this past month. Two local breweries, The Lost Abbey and Lightning, won Best of Show at the 2012 San Diego International Beer Festival & Competition and the 2012 California State Fair Commercial Brewing Competition, respectively. Here are all of the awards, listed by style category:

2012 San Diego International Beer Festival & Competition

American Wheat Ale
Gold: Bay Bridge Brewing, Wolf Canyon Wheat
Bronze: Latitude 33 Brewing Co., Straw Horse Wheat

Unique Ingredient Beer
Gold: Pizza Port Carlsbad, Coffee Monster
Bronze: Ballast Point Brewing & Spirits, Indra Kunindra

Specialty Beer
Gold: Breakwater Brewing Co., Walkabout Stout
Silver: Port Brewing Co., Hot Rocks Lager



Tomme Arthur, Director of Brewery Operations for Port Brewing and The Lost Abbey, pours Port Brewing Mongo Double IPA from the Best of Show trophy (won for The Lost Abbey Carnevale). Photo courtesy of @LostAbbeyKevin

Rye Beer
Gold: Alpine Beer Co., Nelson
Silver: Ballast Point Brewing & Spirits, Reef Rye Ale

Hybrid Belgian-Style Ale
Gold: Alpine Beer Co. & New Belgium Brewing, Gouden Vallei
Bronze: Karl Strauss Brewing Co., Fullsuit Belgian Style Brown Ale

Wood and Barrel Aged Beer
Gold: Karl Strauss Brewing Co., 23rd Anniversary Old Ale

Wood and Barrel Aged Strong Beer
Gold: Port Brewing Co., Churchill's Finest Hour 2012
Bronze: The Lost Abbey, Deliverance

Smoked Beer
Gold: Monkey Paw Brewery, Low and Slow
Silver: Ballast Point Brewing & Spirits, Abandon Ship Smoked Lager
Bronze: Stone Brewing Co., Stone Smoked Porter

Pilsner
Gold: Mission Brewery, Bohemian Pilsner

Amber Lager
Gold: Ballast Point Brewing & Spirits, Oktoberfest
Silver: Karl Strauss Brewing Co., Amber Lager

Dark Lager
Bronze: Stumblefoot Brewing Co., Schwarz Be With You Black Lager

American-Style Pale Ale
Bronze: Ballast Point Brewing & Spirits, Sculpin IPA

American-Style India Pale Ale
Gold: Pizza Port OB, Jetty IPA
Bronze: Stone Brewing Co., Stone Sublimely Self-Righteous Ale

American-Style Amber/Red Ale
Gold: Ballast Point Brewing & Spirits, Calico Amber Ale



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Continued on page 18

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LETTER FROM THE EDITOR



Stone Brewing Co. Media & Communications Linchpin Randy Clemens with Alex "Rhino" Rebollo and Stone Brewing Co. CEO Greg Koch

Are you as dedicated to craft beer as Alex "Rhino" Rebollo? In addition to his new tattoo celebrating the Stone Ruination Tenth Anniversary IPA, released in June, Rhino also has one of the Arrogant Bastard Ale logo and pint glass with the words "Cheers To The Arrogance" written by Stone Brewing Co. CEO Greg Koch. You can find Rhino's writing on the LA-based beer blog beersinparadise.com.

Salud,

Ryan Lamb

Ryan Lamb
Executive Editor
West Coaster

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On the cover: Kevin Buckley, Head of Brewery Operations (HOB) at Latitude 33 Brewing Co., drinks a pint of Pasha's Rye Brown with his dog Gnarls. Photo by Mike Shess

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Jeff Hammett first noticed craft beer early in college when a friend introduced him to Stone Brewing Co.'s Pale Ale. After graduating from UCSD with a degree in Philosophy, he moved to Santa Cruz where he frequented Santa Cruz Mountain Brewing and Seabright Brewery. Jeff would journey up to San Francisco to visit Magnolia and Tornado every chance he got. He started blogging about beer in early 2009 while living in Durango, Colorado. For a town of only 20,000 people, Durango boasts an impressive four breweries. Jeff quickly became a part of the brewing scene, and in January 2010 was invited to work with Ska Brewing Co.'s Head Brewer Thomas Larsen to formulate a recipe and brew on Ska's pilot system. In addition to his love of craft beer, Mr. Hammett is an avid cyclist and can be seen riding on the road or trails most weekends.

Tickets are now on sale for San Diego's Original Beer Festival!



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Changing of the Guard

Shawn DeWitt takes over as Brewers Guild President

By Jeff Hammett

Last July, Rock Bottom La Jolla's Brewmaster Marty Mendiola started his one-year stint as San Diego Brewers Guild President. Now, one year later, long-time San Diego Brewers Guild Vice President and Director of Brewery Operations at Coronado Brewing Company Shawn DeWitt has taken over for Mendiola. Here we ask DeWitt some questions about Coronado's remarkable growth, the San Diego Brewers Guild, and the state of craft beer in San Diego.

WC: You are on the cusp of brewing at Coronado's new Knoxville St. facility in Linda Vista. What will you brew first? When do you expect to open to the public?

SD: Our first brew will be the Coronado Golden so we can prop up our new yeast, and we are hoping that the tasting room will be open to the public by the end of July.

WC: Coronado Brewing Co. has grown a lot in the last few years. Can you tell us more about your growth and where you'll go from here?

SD: Our growth in distribution has doubled every year for the last five years and we see that type of growth well into the next few years. We have already ordered more fermentors for our Knoxville location and we have not even put beer into our first set of tanks. Coronado's growth is coming from everywhere right now: our local market here in San Diego, distribution to nine states around the country, and distribution abroad (Japan, Australia, New Zealand, and England). Our biggest problem right now is that we do not have enough beer to fulfill all orders. I suppose that is a good problem to have.

WC: With more space, do you plan on expanding the barrel-aging program? How about sours, or more one-offs and collaboration beers?

SD: We absolutely plan on expanding our barrel aging program once we have enough beer to put into them. Sours is another story; we have not yet tackled that situation, but we're very interested in the idea. As for specialty beers, one-offs, and collaborations, all areas will expand with Knoxville taking over the bulk of production and allowing the pub at CBC to produce many more spe-



Left: Shawn DeWitt at the 2011 San Diego Brewers Guild Fest in Liberty Station. Right: The Coronado team at the Knoxville St. facility on brewhouse arrival day, March 2012

cialty beers and one offs. We have thirteen 20-barrel tanks and three 10-barrel tanks at CBC that we will be able to play around with.

WC: You currently serve as Brewers Guild Vice President. What are the major issues facing San Diego craft beer today?

SD: The biggest issues facing craft beer in San Diego in my mind will be the distribution of those beers and limited shelf space and taps. I am also seeing many new breweries opening up with staff from established breweries which could strain some of the relationships around town. I am not worried about saturation just yet, however.

WC: We are witnessing a tremendous amount of growth (breweries, bars, homebrew shops, et cetera). This coming year, do you feel that will speed up or slow down?

SD: I feel that many people are trying to capitalize on the craft beer scene right now in San Diego and I feel that the wave of new beer bars, breweries, and homebrew shops will continue to grow. But we also know that more competition will weed out those who don't know what they are doing.

WC: Mayor Jerry Sanders has really gotten behind craft beer in the past few years. What is the Guild's role in working with the City of San Diego and its mayor? Do you plan to work as closely with the next mayor?

SD: Mayor Jerry Sanders has been one of the best spokespersons for the craft beer business over the last three years. The Guild has worked with Sanders on many issues facing new breweries, and he also tapped a cask at the San Diego Brewers Guild Festival to kick off Beer Week last year. Sanders understands what the craft

beer scene means to San Diego, especially how many jobs it creates. I hope whoever is the new mayor will be willing to keep the tradition going by working closely with the San Diego Brewers Guild.

WC: Can you tell us more about the Brewers Guild Festival taking place November 3rd on the Broadway Pier downtown? What changes have you made since years past, besides the location?

SD: The San Diego Brewers Guild Festival has again moved to another location due to its growth. This year we will have an event coordinator to run the festival which will be very helpful, giving San Diego Brewers Guild Secretary and White Labs Lab Manager Neva Parker a well-deserved break from being the point person. The VIP area will again have its own space and be open for the duration of the festival, just like it was two years ago. Also, we plan on having drink tabs or tickets – not unlimited pours – which is always an issue with those who can't control their drinking. I expect this year's festival to run a lot smoother than past years as we will have professionals running the show, not just us guild members.

WC: What other Beer Week events will the Guild put on?

SD: The Guild has always put on the Guild Festival, of course, as well as the Chef Celebration event to end Beer Week. As of now those are the two main events we're organizing.

WC: Any final words?

SD: Final words? I am looking forward to becoming the president of one of the strongest and best guilds in the United States, and working with all of my fellow brewers and co-workers.

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Beer Buzz

News from around the San Diego Beer Community



John Maier with Brewer, Rogue's late brewdog

Beard Beer

Viable brewing yeast found in brewmaster's beard
Brewmaster John Maier from Eugene, Oregon's Rogue Ales has been growing his beard continuously since 1978, and nine hair follicles were recently placed in a petri dish and sent in for testing at San Diego-based yeast manufacturer White Labs – as a joke. Amazingly, the samples produced a yeast strain that was perfect for use in brewing. "We were shocked and thrilled with this remarkable discovery," said White Labs' Chris White. Maier's reaction to the news? "It was in front

of me the whole time and it only took two centuries and five decades to grow." Currently, the beard yeast is being used in test batches to determine the perfect style and yeast combination; New Crustacean, the "beard beer," will be released in early 2013.

Pointing the Way

Sessions Public shakes it up for second anniversary
Fresh faces and a new Sunday event have been added to the culinary line-up at the 1,800 square foot alehouse opened in July 2010 between Ocean Beach and Point

Loma. Experienced chefs Eric Meyers and Jasa Joseph have collaborated with owner Abel Kaase to create "Taps & Toast," a unique beer brunch featuring two-for-one select draft beers, bottomless mimosas and a collection of breakfast cocktails that includes a "Rising Sun" bloody mary with Ballast Point Fugu Vodka and Bloody Mary Mix. To fill your bellies, choose from dishes such as Tasso Ham Benedict, Stuffed French Toast and Bacon Pancakes.

And The Winner Is...

Local beer cookbook receives big award

West Coaster 12 in '12 member Chefs Press won an award for *San Diego's Top Brewers: Inside America's Craft Beer Capital* in the local interest and history category at the 2012 San Diego Book Awards, presented on June 9. Their next cookbook, which will again feature recipes and stories from members of the local brewing community, is due out by San Diego Beer Week 2012.

Suds County

New documentary film focusing on San Diego brewing history to premiere this month

After many months of filming and editing, *Suds County, USA* is set to come out in late July. Initially the film will only be shown at local breweries, brewpubs and craft beer bars, before being released to DVD at a later date. The first confirmed screening will take place July 31 in Green Flash's Mira Mesa tasting room. For more details and screening dates, make sure to follow director Sheldon Kaplan's announcements on Twitter (@sudscounty) or the film's website (www.sudscountyusa.com). All of the screenings will also be posted on the *West Coaster* online event calendar.

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Green Flash's new line of SD beers at the Mira Mesa tasting room

Local Beers, Local Causes

Green Flash continues charitable efforts with new releases

On June 26 local brewing company Green Flash released three beers for the first time in bottles. 30th Street Pale Ale, Park West Porter and East Village Pilsner are available at the Mira Mesa tasting room for case-only purchases, with \$5 from each going to a local San Diego charity that will constantly rotate in a new program called "Brewing It Forward." "We've been growing so fast, but we want to make sure we stay grounded with our local community," said owner Mike Hinkley. "With Brewing It Forward, we're able to help hyper local causes." The first to benefit is David Ross from The Water Man Outreach Fund, who hands out bottles of water to the homeless in the East Village daily. Small local charities are encouraged to visit the Green Flash website and submit their application for review. Green Flash, coming up on its ten-year anniversary, has always given back to charity; on September 8, the 2012 installment of Treasure Chest Belgian Blonde Ale will go on sale, benefitting Susan G. Komen for the Cure, San Diego.

#IPADay

Social media celebration of beer returns August 2

Founded last year by "Director of Awesomeness" at Biston Brewing Ashley V. Routson (@TheBeerWench) and Karl Strauss' Marketing Communications Manager Ryan A. Ross (@RyanARoss), #IPADay is the beer world's take on #Chardonnay day and #Cabernet day. In 2011, #IPADay trended on Twitter in nine cities and even crashed the Untappd app temporarily. A grassroots movement, #IPADay is not necessarily targeted towards those in the know; Ross calls it "a great excuse for people to hit a Thursday happy hour event and discover craft beer." So remember - eat your vegetables and use appropriate hashtags so the good word of beer will spread.

Continued on page 14

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Brandon Hernández hated beer and had never even heard the term "craft beer" until his first trip to O'Brien's Pub in 1999. There, in a dark yet friendly space rife with the foreign smell of cascade and centennial, he fell into line with the new school of brew enthusiasts courtesy of a pint-sized one-two punch of Sierra Nevada Bigfoot and Stone Arrogant Bastard Ale. Those quaffs changed his perception of all beer could and should be and he's spent the past decade-plus immersing himself in the local beer culture — living, learning, loving and, of course, drinking craft suds. He's since taken up homebrewing and specializes in the creation of beer-centric cuisine. A native San Diegan, Brandon is proud to be contributing to a publication that serves a positive purpose for his hometown and its beer loving inhabitants. In addition to West Coaster, he is an editor for Zagat; the San Diego correspondent for Celebrator Beer News; and contributes articles on beer, food, restaurants and other such killer topics to national publications including The Beer Connoisseur, Beer West, Beer Magazine, Imbibe and Wine Enthusiast as well as local outlets including San Diego Magazine, The Reader, Edible San Diego, Pacific San Diego, Riviera, San Diego Home/Garden-Lifestyles and U-T San Diego.

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Summer School

Donovan's Steak and Chop House chef Sal Reynoso shares tips for grilling success

By Brandon Hernández

Summer's finally here. Time to dust off the Weber and get the gang together for some 'cue. There's no protein—meat, fish or fowl—that can't benefit from some char off the old grill. For many, nothing appeals to our primal tastes and mammalian desires more than a thick, juicy steak. Yet, despite its backyard BBQ ubiquity, the art of outdoor steak cookery remains a bit of a mystery to most.

Summer's too short to waste time on Grade A USDA turned gray, tough and bland. Especially when grilling a perfect steak is fairly simple. It just takes a little know-how. For that, we turn to Sal Reynoso, a chef as well seasoned as the prime-graded cuts he serves up at longtime local bastion for beef connoisseurs, Donovan's Steak and Chophouse in La Jolla. He is a master of this meaty medium and will impart some knowledge by walking us through the techniques he employs for grilling up a New York strip steak.

Like any type of food, a steak requires the proper amount of seasoning in order to taste extraordinary. Even the most well-marbled porterhouse will fall flat without some amplification.

"Use a decent amount of kosher salt and fresh cracked black pepper to season your steaks," advises Reynoso. "The ratio on the salt and pepper should be two-to-one, and you should use two teaspoons of salt plus a teaspoon of pepper for every pound of meat."

Before seasoning your steaks, it's imperative that you make sure they're completely dry. Pat them down with paper towels to remove all of the exterior moisture before coating them with an even sprinkling of salt and pepper. Once you've completed that step, it's time to get cooking.

Preheat your grill on high. Once it gets to temperature, lower it to medium and coat the grill with olive oil. A good method for doing that is to pour oil onto a folded dish towel, grip it with a pair of tongs (preferable long ones) and wipe the grill down with the towel.

This would seem a good time to plop that steak on the barbie, but hold up. There's one very crucial step that few people follow—searing the steak.

"You can sear your meat in a skillet or a cast-iron pan," says Reynoso. "It's very important that the heating



Freshly prepared flavor. Photo courtesy of Donovan's Steak & Chop House

agent—butter or oil—be very hot."

Heat two ounces of clarified* butter or oil on high until just before it begins to smoke, then add the steaks and cook for two minutes on each side, moving them only when you flip them. This will caramelize the outside of the steak and sear in the seasoning. Remove the steak from the pan, it's (finally) time to grill.

At this point, all the hard work is over and the cooking reverts back to much more familiar territory. Place the steak on the grill and let it sit for three minutes. At that point, flip the steak over and cook it for three more minutes, then remove it from the grill and let it rest for five minutes.

"This is the single most important step that everyone should know about," says Reynoso. "It is very important as it will allow the meat to rest and retain its juices."

Once the juices have redistributed through the meat, return it to the grill and cook it based on the size of the steak and the level of doneness you're trying to attain. This is the type of recipe instruction that makes many home cooks cringe. Few non-professionals have any idea how to judge how long to keep a steak on the grill even if they know its weight and how done they want it.

Knowing this, Reynoso has provided some times for a 10-ounce New York steak and the 16- to 20-ounce variety he's used to cooking at the restaurant. He also recommends Whole Foods or Siesel's Old-Fashioned Meats in La Jolla as

good places to pick up steaks coming it at a pound or more.

16-20 Ounce Steak

Rare: 3 minutes
Medium-Rare: 5 minutes
Medium: 8 minutes
Medium-Well: 11 minutes
Well Done: 14 minutes



Executive Chef Sal Reynoso. Photo courtesy of Donovan's Steak & Chop House

10-Ounce Steak
Rare: 2 minutes
Medium-Rare: 4 minutes
Medium: 7 minutes
Medium-Well: 10 minutes
Well Done: 13 minutes

So, what if you're cooking a different type of steak, or a different protein altogether for that matter? A grill master like Reynoso can tell a meat's doneness simply by giving it a poke, but for those who don't have the luxury of having cooked up thousands of strips and filets, he's provided a handy guide and some advice.

Doneness	Description	Gourmet Temperature Range		USDA Recommended
Rare	Cold red center; soft	52-55°C	125-130°F	N/A
Medium Rare	Warm red center; firmer	55-60°C	130-140°F	145°F
Medium	Pink and firm	60-65°C	140-150°F	160°F
Medium Well	Small amount of pink in center	65-69°C	150-155°F	160°F + 1 min
Well Done (bien cuit)	Gray-brown throughout; firm	75-100°C	160-212°F	170°F
Overcooked	Blackened throughout; crispy	>100°C	>212°F	>220°F

"There are several factors that affect the doneness of a cut of meat—fat content, thickness of the cut, type of protein, etc.," says Reynoso. "By using

a thermometer, and inserting it into the center of the cut, you can use the table below to cook your protein to the desired temperature."

NOTE: Always cook poultry until it is well done.

Now that the meat is cooked perfectly, be sure to serve it within two minutes of it coming off the heat. Then sit back, pour yourself a brew and enjoy the savory fruits of your labor (which, one has to admit, was pretty minimal). When it comes to pairing beers with steak, Reynoso recommends some local ales.

"The earthiness and toasty nose of Karl Strauss Red Trolley Ale complements the grilled New York

steak. In addition, the bready notes work symbiotically with side dishes like a baked potato or vegetables to enhance the flavor of your meal." Reynoso also

counts Ballast Point Pale Ale and Stone IPA as enjoyable alternatives.

* NOTE: To clarify butter, warm the butter in a sauce pan and leave it at low heat to simmer until the solids sink to the bottom, then strain the non-solids and reserve for future use.

Sautéed Mushrooms

- 2 Tbsp butter
- 1/2 Tbsp olive oil
- 1 clove garlic, minced
- 1/8 tsp dried oregano
- 1 pound button mushrooms, sliced

Add the butter and oil to a large skillet over medium heat. When the butter is melted, add the mushrooms, garlic and oregano. Sauté until tender, 15 to 20 minutes. Serve.

—Recipe courtesy of Sal Reynoso

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UPCOMING BEER EVENTS



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

Wednesday, July 11

Drink the Point – Point Loma/Ocean Beach

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

Thursday, July 12

Mad Lab Craft Brewing Soft Opening

Otay Mesa's first brewery finally opens its doors this month. Owners Mike and Daphne McFarland have been adamant about updating San Diegans on their progress via their Facebook page and blog, letting us know everything from the status of their fire extinguisher's certification to the arrival and labeling of 120 half-gallon growlers. Mad Lab's business hours will be Thursday, Friday and Saturday from 3 – 9 p.m., with seven craft beers on tap: Blonde, Abbey Ale, IPA, American Brown, Hard Scottish Red, Porter and Chocolate Oatmeal Stout. Mad Lab Craft Brewing is located at 6120 Business Center Court Suite #700, right across the street from the new DMV off Otay Mesa Road.

Friday, July 13

Hoppy Supper-stition @ Firefly at The Dana Mission Bay

Chefs Eric Manuel (Executive Chef at The Dana on Mission Bay), Chris Arzola (Sous Chef at The Dana), Gil Manipon (Sous Chef at The Dana), Craig Jimenez (Executive Chef at Craft & Commerce), Michael Jasmund (Chef at Omakase Catering), Mike Arquines (Chef/Owner at The LAB Dining Sessions), Chad Tiboni (Executive Chef at Qualcomm), Chris Spayde (Executive Catering Chef at Qualcomm) and Frank Laucis (Food Service Director at Qualcomm) will each prepare a two-course tasting menu to be paired with beers from San Diego Brewing Co., Stone Brewing Co., Karl Strauss Brewing Co., Ballast Point Brewing & Spirits and Coronado Brewing Co. The event opens at 6 p.m. with an artisan cheese and cured meat station paired with beers from Karl Strauss. Ten local artists, including bottle recyclers Bottlehood, Hill Young of The Painted Hill and Enviro Surf Art creator Richard Morrison will also display their work. Ticket are \$40, and more information can be found at thedana.com/restaurants

Monday, July 16

Beer U: Sensory Evaluation @ Stone Brewing World Bistro & Gardens

Join "Dr." Bill Sysak, Stone Brewing Company Beverage Coordinator, for an evening of beer knowledge up at the Bistro. Starting at 7 p.m., learn by instruction how to taste

the differences between styles, understand off-flavors in beer, and develop the vocabulary necessary to describe the flavors you experience. As of press time the beer list hadn't been finalized, but you can bet it won't disappoint. Tickets are \$31.94 and include \$6.94 in tax and gratuity; more information is available at stonebrew.com.

Thursday, July 19

New Kids on the Block @ The Handlery Hotel & Resort

San Diego's brewing community is undergoing explosive growth, and this event highlights those craft breweries that have been open for two years or less. Confirmed as of press time are Hess Brewing, Rough Draft Brewing Co., Societe Brewing Co., Manzanita Brewing Co., The Beer Company, Latitude 33 Brewing Co., Wet 'N Reckless Brewing, On-The-Tracks Brewery, El Cajon Brewing Co., Monkey Paw Brewing and Prohibition Brewing Co. Local mead producers Golden Coast Mead will also be serving, in addition to chefs Nicolas Caniglia (Swieners), Peter Dapper (Amore Cheesecakes), Jason Long (Bangin' Burgers), Brad Lyons (Slater's 50/50), Karl Prohaska (Handlery Hotel & Resort), Nate Soroko (Toronado), Misty Burchall (PubCakes) and Eron Baker (Baker Shake Foods). Tickets are \$30 at ticketderby.com/event/mvcbf-presents-id-8004

Saturday, July 21

BeerNerdz Golf, Food, Beer and Trolley Day

Enjoy the benefits of San Diego's public transportation system with BeerNerdz founder Eric Barajas, who organized a similar event for friends as a trial run. The day begins at Presidio Hills Golf Course in Old Town, where randomly-drawn teams of four will compete in a scramble format. After the round, hop on the trolley to Downtown Johnny Brown's in the Civic Center for a burger and beer pairing. Another short trolley ride away is The Beer Company, where your challenge will be to match Brewmaster Kirk's beers with the descriptions on the BeerNerdz scorecard. Prizes will be awarded to the team with the best combination of golf score and scorecard grade. Tickets are \$55, and more information can be found at BeerNerdz.com

Tuesday, July 24

Fresh Dinner: Summer @ Stone Brewing World Bistro & Gardens

It doesn't get any fresher than this: Executive Chef Alex Carballo and his team will prepare a dinner made exclusively from ingredients gathered that very

morning at local farms. In addition to the food menu, you'll enjoy a Stone beer poured directly from one of the fermentors. The ticket price is \$71.12, and includes \$16.12 in tax and gratuity; more information is available at stonebrew.com. Fresh Dinner day also coincides with Fresh Taps day in the Bistro, where a select few San Diego beers kegged the same morning will be on tap.

AUGUST EVENT BATTLES

Saturday, August 4

Pick Your Poison, Part 1

On August 4 there's plenty to choose from: Bluesapalooza up in Mammoth, with a massive beer festival including Societe Brewing, Hess Brewing, Ballast Point Brewing & Spirits, Coronado Brewing Co., Karl Strauss Brewing Co., Oceanside Ale Works, Pizza Port, Stone Brewing Co. and San Diego Brewing Company, is one option. Closer to home, El Dorado Cocktail Lounge will host its second annual San Diego Showcase from 4 – 9 p.m. In addition to 3,000 handcrafted cocktails, Stone Brewing Co., Monkey Paw Brewing, Green Flash Brewing Co., Manzanita Brewing Co., and Butcher's Brewing will also be on hand. Up in Rancho Bernardo, day two of three of URGE American Gastropub's two-year anniversary celebrations will feature a light IPA from Monkey Paw Brewing and an Imperial Saison from Mother Earth Brew Co., each brewed with lemongrass, orange-blossom honey and agave nectar. And if you're in the mood for a beer festival, the charitable BrewFest Encinitas at the San Elijo Campus of Mira Costa College will host fifteen craft breweries, four food trucks, live music and more from 4 – 7 p.m.

Saturday, August 25

Pick Your Poison, Part 2

The first annual Mira Mesa Festival of Beers, taking place at Walker Community Park with live music all day on the San Diego CityBeat stage, will showcase sixteen craft breweries with a focus on the breweries of Mira Mesa. Day two of the second annual Beer-Con will also take place on August 25, after a day of brewery tours on Friday. The conference will host speakers Julia Herz from the Brewers Association and CraftBeer.com, "Dr." Bill Sysak from Stone Brewing Company, Brandon Sieminski from Iron Fist Brewing Co., Kevin Wright from Hangar 24, Megan Flynn from Beer West, Laurie Delk from 100beers30days, plus representatives from The Lost Abbey and White Labs.



Stone Lead Indoctrination Specialist Samantha Loveira pours a glass of beer from the fermentor at a previous Fresh Dinner. Photo by Ryan Lamb

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West Coaster

SPOTLIGHT

Vista/Oceanside



By Mike Shess and Ryan Lamb

West Coaster has been watching the cities of Vista and Oceanside embrace craft beer with increasing gusto these past few months. Vista boasts a vibrant brewery circuit that's young and alive with energy. At the behest of the Vista City Council, the breweries have formed the Vista Brewers Guild with the intention of smoothing interactions between local government and their businesses, thus helping spur growth. To the west, Oceanside is serviced by a myriad of beer-related businesses catering to the macro-weaning population. As if to place a stamp of approval on proceedings, Stone Company Store — Oceanside will open soon, complementing the existing beer businesses. This feature highlights our picks from this very exciting region of San Diego beer.



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In size, the production area will triple in size with new fermentors, and a new bottling line will soon package 375mL bottles. Also, be on the watch for new beers with the highly-coveted Nelson Sauvin hops.

Latitude 33 Brewing Company

1430 Vantage Court #104

Housed in Green Flash's former location, HOBO (Head of Brewery Operations) Kevin Buckley will soon release a wheat wine, pilsner, and an oatmeal coffee stout brewed in collaboration with Carlsbad's La Costa Coffee Roasting. Down the pipeline is a rye saison collab. with nearby Mother Earth.

Mother Earth Brew Company

2055 Thibodo Road; 204/206 Main Street

Business is booming for Mother Earth, having just opened their new tap house and homebrew supply shop in downtown Vista late June. Soon, the tap house will add a brew house, and the original location will turn into a full-production facility with limited tasting hours.

Prohibition Brewing Company

2004 East Vista Way

Opened 11/11/11, Prohibition is one of the newest kids on the block. This brewpub has all the décor you'd expect from the name, and they will be the official beer garden sponsor for Oceanside Harbor Days, which is free to the public and goes from 9 a.m. - 6 p.m. on September 29 and 30.

Aztec Brewing Company

2330 La Mirada Drive #300

Aztec is currently in expansion mode, going from a 3.5 barrel system to a 15 BBL one. A new beer, Poco Gigante, is a session IPA that's making waves. Watch for frequent art shows featuring local artists, and, in the near future, a wall exhibit featuring the history of the near-century-old Aztec brand.

Back Street Brewery

15 Main Street #100

This Back Street location, one of ten in California, is the elder statesman of the Vista brewery lot. Located next to a fifteen-screen MetroPlex theatre, the brew house is also home to Lamppost Pizza, whose big ol' pies are just as good as the beers they pair with.

Iron Fist Brewing Company

1305 Hot Spring Way #101

Brewmaster Brandon Sieminski and company have been busy with a big expansion. The tasting room will double



Oceanside Ale Works

1800 Ord Way

OA celebrated their six-year anniversary in late May, and their beer continues to improve. Check out on the "on tap map" online at oceansidealeworks.net, and visit the tasting room Fridays and Saturdays.

PCH Sports Bar & Grill

1835 South Coast Highway

PCH's motto, the "everybody sports bar," fits the place perfectly. Tasty pub food complements a nice tap and bottle list, with New Belgium and Sierra Nevada frequently on tap.

Stone Company Store - Oceanside

310 North Tremont Street

The second Stone Company Store location is set for a July 12 soft opening. The big difference between this one and South Park's? In Oceanside you can order pints of beers less than 8% ABV.

Tap That Draft Beer Services

www.tapthatkegnow.com

Need a keg delivered? How about a kegerator or jockey box? Tap That has you covered, and they'll even service your equipment so you don't have to.

Beer On The Wall

3310 Via De La Valle #B

What used to be just an online shop is now a storefront, but you can still order beers from the website and have them shipped anywhere. In addition, Beer On The Wall has tons of great gift ideas like glassware, sampler packs and personalized beer labels.

Breakwater Brewing Company

101 North Coast Highway

Breakwater will celebrate their four-year anniversary with a big beer festival Saturday, July 21 at the Oceanside Amphitheatre, complete with lots of local beer and food. Visit breakwaterbrewing.com/festival.html for more details.

Hydrobrew

1319 South Coast Highway

Oceanside's only homebrew supply shop, Hydrobrew has a massive selection of ingredients; check out their website, hydrobrew.com, for beer recipes and free brewing demonstration dates.

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Brews in the News

Continued from Page 7



Ballast Point's Yuseff Cherney, left, shakes hands with Mayor Jerry Sanders, right, at the White Labs grand opening. Photo courtesy of Yuseff Cherney

White Labs Day

Mayor Sanders cuts the ribbon at grand opening event

By now you should know that City of San Diego Mayor Jerry Sanders is an adamant supporter of our local brewing community. Last year, in addition to proclaiming June "Craft Beer Month," Sanders also decreed June 15 "White Labs Day." This past month, Sanders was back at White Labs' new facility in Mira Mesa to cut the ribbon for the tasting room's grand opening celebration.

Karl Strauss In The House

San Diego's oldest operating craft brewery making moves

In addition to bottling Windansea Wheat for the first time this past month, Karl Strauss' growth in production capacity will also see them finally move into the Northern California market in July. Closer to home, the company will open its seventh brewery restaurant in the north San Diego community of 4S Ranch; a soft opening date is set for July 24.

Try This On For Size

Local homebrewers win competitions, brew on pro systems

The winner of the Holiday Wine Cellar homebrew competition, Rubus Vigoratus, recently brewed his raspberry and cardamom stout with Iron Fist Brewing Co. in Vista. The beer will be bottled in July, but no release date has been scheduled yet; check back to the West Coaster event calendar for updates. Monkey Paw Brewery is hoping to release both of its homebrewer collaboration beers on the same day; Ashton and Beth Ivey's beer, Sister Nico's Habit, is a 5.5% Belgian Session Ale, and Eric Hall's creation is called Drunken Munkee Saison – an 8.2% Saison with ginger, honey and blood orange. Karl Strauss picked Jim Roberts as the winner of their Pro-Am Brewing Contest; Roberts' South Park Nut Brown Ale, said to be incredibly smooth and well balanced with rich notes of caramel and chocolate, will be brewed in July before being served in all seven brewery restaurant locations and entered into this year's Great American Beer Festival Pro-Am competition. Ballast Point Brewing Company, Home Brew Mart and the San Diego Padres also teamed up for a homebrew contest; the winner will be announced on-field and have the opportunity to throw out a first pitch before the Padres take on the Cincinnati Reds on July 7 at 7:05 p.m.

Hey Bud!

What's Anheuser-Busch up to now?

Adam Nason from BeerPulse.com recently posted that Anheuser-Busch InBev spent \$11,550 in trademark application filing fees, in the 'beer' class of goods, for 42 airport codes, including SAN, LAX and SFO. Nason noted that one airport code not on the list is TPA – Tampa International Airport. Last month, the airport reported that Cigar City had opened the country's first airport brewery there. In a related story, the Chicago Tribune reported last July that Anheuser-Busch filed trademark applications for 15 area codes, including "619" – could this be an attempt to imitate the success of Goose Island's popular 312 Urban Wheat Ale?



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Mission Accomplished Local brewery expands production

Mission Brewery, located a block from Petco Park, received a shipment of six 90 barrel fermentors on June 18. The brewery, which won two awards at both the 2012 San Diego International Beer Festival & Competition as well as the 2012 Los Angeles International Commercial Beer Competition, is currently working on more upgrades to the facility including a viewing area for the bottling line.



Mission Brewery forklifting in their new 90-barrel fermentation tanks. Photo courtesy of Mission Brewery

Feeling Fine

New wine-focused spot set to produce small-batch beers

Matthew Richards from local winery San Diego Cellars in Mira Mesa will soon open a second storefront location in Little Italy with former Home Brew Mart employee Steve Mumma. The new spot, which will host live music frequently, will primarily focus primarily on wine, but four house taps are being reserved for house-made beers produced 10 gallons at a time. As of press time, Richards and Mumma had poured 1500 sq. feet of colored concrete and were working on the plumbing and electrical. Located less than a block away from hotspot 98 Bottles, San Diego Cellars is planning to open in late July or early August at 2215 Kettner Boulevard.

On The Up

Uptown breweries begin to sprout

Hillcrest Brewing Company, marketed as the first gay brewery in the world, officially opened this past month. Pizzas from the brewery's stone ovens accompany an expanding list of both house and guest beers in the 2,000-square-foot facility. Thorn St. Brewery, located at 3176 Thorn Street where Home Brews & Gardens was previously, is still under construction but owners Dennis O'Connor, Dan Carrico and Eric O'Connor hope to open their doors to the public in mid-July. The space will be focused on community-oriented events; learn more on our website by searching "First Look: Thorn St." Later this summer, Hess Brewing is opening a second location off University Ave., and further up the road Poor House Brewing Co. & Supply has plans to set up shop at 4494 30th Street, according to a post on San Diego Beer Blog.



Firefighters Dave Livingstone, left, and Chris Danner, right, also own Smokin Beaver Homebrew Supply Shop. Photo courtesy of Smokin Beaver

Men In Uniform

Local shop owners help fight fires

Dave Livingstone and Chris Danner, aka Team Beaver from Smokin Beaver Homebrew Supplies Shop in Escondido, helped fight the massive "Old Fire" that burned 995 acres off Old Highway 80 northeast of Campo starting in mid-June. The guys then geared up to head north and battle the flames in Sequoia National Park. Thanks for your service, Smokin Beaver!

And That's Final!

Homebrewer Kelsey McNair's IPA wins gold at NHC

For the second time in three years, local hop wizard Kelsey McNair took the gold medal at the final round of the National Homebrewers Competition with "Hop Fu." McNair beat

out 552 other entries for top spot in category 14 of the contest, held this year in Seattle, Washington. In total, 7,800 entries in 28 different style categories were judged by beer experts nationwide, making this the largest beer competition in the world.

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Photo: Kayla Coleman

Sam Tierney is a graduate of the Siebel Institute and Doemens World Beer Academy brewing technology diploma program. He currently works as a brewer at Firestone Walker Brewing Company and has most recently passed the Certified Cicerone® exam. He geeks out on all things related to brewing, beer styles, and beer history.

Glass Adds Class

Pairing beer with appropriate glassware enhances the drinking experience

By Sam Tierney

Beer is best enjoyed from a container that doesn't leak. Bottles or cans, red cups, pint glasses, and chalices all tend to get the job done; however, just like beers themselves, not all methods of liquid conveyance are created equally. Serving vessels come in all shapes, sizes, and even materials, and these differences can have a drastic impact on the experience of the drinker.

"You drink with your eyes first" is a phrase I've heard more than once by glassware companies. Funny how that works. But it also happens to be a mantra that I agree with. Beers come in a wide range of colors and clarities—some have billowing heads, while others display little to none. Differing glasses can have a profound effect on how a beer looks. A slender pilsner glass shows off the brilliant, pale color of its namesake beer, while a tin-lidded, earthenware steinkrug protects your liter of helles or dunkel from the damaging rays of the sun and marauding insects while you enjoy a sunny afternoon in the beer garden. You may not be able to see your beer, but stylish folk art likely makes up for this.

While particular styles of glassware may make a beer more pleasing to look at, I find that much of my satisfaction with the appearance comes down to experience and familiarity with tradition. Cultures around the world have developed a sometimes dizzying array of beer glasses that are often matched with specific styles of beer, and once you learn which beers go in which glasses, those beers just don't look right drank from something else. I cringe seeing a pilsner in a snifter or a dubbel in a pint glass. Likewise, lagers from Franconia don't look right in tulip pint glasses, and dry stouts don't quite fit into willi bechers. Duvel is that large tulip glass, not just the beer inside. Now that's good marketing. Even minute details start to matter; Czech dark lagers go in curved dimpled mugs, while those from Munich go in straight dimpled mugs. Call me crazy.

Unfortunately, the American micro-brewing movement's most enduring contribution to the world of beer glassware has been the most boring. The shaker pint glass, the standard "bar glass," is just not that great—there's no way around it. Its main benefits lie in the price, durability, stack-ability, and resemblance to English 20 oz pint glasses. The shaker pint also fails to contribute to the aroma or head of a beer. But, it's ours, dammit, and I don't see it going away anytime soon.

Imperial pint glasses (20 oz) typically add some flare and size to this basic concept of utility embodied by the shaker pint, either with a bump near the top to aid in grip and stack-ability (as with the nonic pint glass), or a concave upper half that aids in aroma concentration and just looks classier (the tulip pint, made ubiquitous by Guinness). I prefer either of these over the straight shaker, though I have had some good cask ales out of Imperial-sized shakers over in the UK. Turns out even they see some value in basic design. These glasses are well-served by low-to-moderate strength ales and porters in the Anglo or Anglo-American brewing style.

The Germans' take on the basic utility glass is usually either the willi becher glass (looks like a shaker that angles back in at the top), or the thick glass mug. 0.5 liters is a pretty standard measure for either, though the one-liter maß mug famously dominates the Munich beer halls and Oktoberfest. Pretty much any lager from helles to doppelbock is good to go in either of these. Pilsner gets its own flute-like glass, with a slender profile often supported by a foot and short stem. Sometimes they are straight-sided, sometimes with a taper-in at the top, often with a gold rim for style. I particularly enjoy the Trumer Pilsner glass, which is just a straight tube, like a



Trumer Pilsner's tube. Photos by Ryan Lamb

bigger kölsch glass.

The top-fermented beers of Germany all insist on their own glasses. Weissbier comes in a 0.5L vase with a slender base curving up into a bulbous top, though some with straighter sides are also common. This shape gives the hazy beer an almost pearlescent glow in good lighting, and also leaves plenty of room at the top for a big moussey head. Kölsch and altbier both come in small stange (stick) glasses that are just straight tubes of 0.2-0.3L. Alt glasses are a little more squat, which fits the beer's more rugged, bitter profile. The smaller size ensures the beer in your glass is never more than a few minutes from the tap, which is the best way to enjoy these beers. A couple gulps and you're ready for the next round.

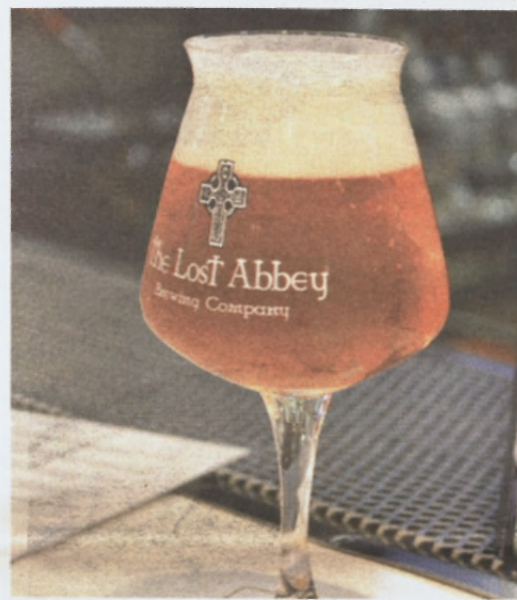
A people after my own heart, the Belgians tend to get a little

carried away when it comes to glassware. They've just about covered the entire spectrum, from the tumbler to champagne flute, and interestingly lambic is commonly served in both of those types of glasses. Overall, the main types of Belgian glasses are the chalice/goblet and the tulip, and almost all their beer styles fall into some variation of those; a select few styles veer into the territory of the snifter. Trappist and abbey ales tend to come in chalices, which evoke their religious roots. These glasses are mostly about looks, but do provide wide mouths for the thick foam that you often get in these highly-carbonated styles. Duvel has what is probably the most iconic tulip glass, with a large bowl and flared out lip that allows for good aromatic concentration and plenty of room for a massive head. Tulip glasses tend to be the best from a sensory

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standpoint, due to their ability to concentrate aroma and deliver the beer to the front of the tongue. If I'm at a beer tasting, this is my go-to style of glass.

Just like our random appropriations of the various brewing traditions, American brewers have adopted the full range of glassware. As mentioned above, the shaker is ubiquitous, but a surprising amount of awesome glasses have been proliferating in recent years. Lost Abbey's use of the awesome Rastal Teku stemmed glass is a perfect example. This angular, wine glass-like creation is one of the classiest pieces of silica out there. Another of my favorite glasses from local brewers is the tulip glass from The Bruery, which is another thin-walled wonder from Rastal. Stone Brewing Co. has taken a particularly Belgian



Lost Abbey's stemmed "Teku" glassware by Rastal



A Hess Brewing/SDBW willi becher glass

approach, with unique glasses for many of their different beers. Shakers still dominate the pint category, but Hess and some others have been rocking the willi becher, and tulip pints and nonics are easier to find every day. Snifters are also becoming common for smaller pours of strong and barrel-aged ales, which they compliment beautifully.

Beer should be fun, and getting a little crazy with glassware can only increase your enjoyment. Just remember that even though glasses do impact the look and to some extent the aromatic impression of a beer, there is no fundamentally "wrong" or "right" glass for a style of beer, just the traditional and the typical. If you like IPA in a tulip, then go for it. If an imperial pint of saison tickles your farmhouse fancy, then by all means indulge.

We recently asked our Facebook fans (@facebook.com/westcoastersd) about their favorite places to buy glassware. Here were their responses:

Julie S.

I always oogle the glassware at Stone. It's so pretty. Too expensive though.

Derek G.

Used to be Bevmo but their selection has waned a bit. Now I shop online for all glassware styles, Lost Abbey!!

Tim S.

Bottlecraft

Jonathan W.

Bottlecraft

Mark B.

Dollar Tree. Yea, that's right...I said it! Decent beer glasses for a buck, so you won't cry when somebody breaks one. They have 3 or 4 styles of beer glasses.

Brian M.

Keg Guys at Fuller Liquor. Free glassware with a check in. Can't beat that.

Jonathan W.

O'Briens

Kristina B.

Home Brew Mart

Rob S.

Whoever is giving me a free pintglass.

Ramon R.

Buy? Wait a week, there will be a keep the glass night event somewhere.

Melissa W.

Duh, just wait for the keep-the-glass events at the pubs. Limited edition.

Anthony B.

Home Brew Mart

Irene B.

That would be everywhere! I love to collect glassware from all the new places we visit.

Mark E.

Bottlecraft

Eric W.

DAV store to find old/vintage stuff.

Nathan M.

Home Brew Mart

Daniel C.

Salvation Army on Wednesdays. Fifty percent off everything in the store. I have come across endless snifters and goblets, a handful of tulips and awesome flutes. I won't go anywhere else.

Barry H.

my favorite brewery of the week

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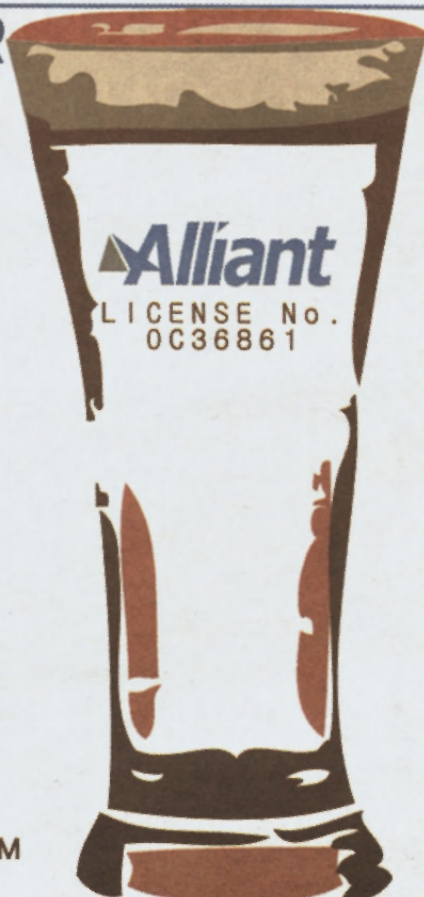
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Plaudits

Continued from Page 1

Imperial Red Ale

Bronze: Port Brewing Co., Shark Attack

Scottish-Style Ale

Gold: Karl Strauss Brewing Co., Red Trolley Ale

English-Style Brown Ale

Gold: Pizza Port OB, Skidmark Brown
Bronze: Monkey Paw Brewery, Sweet Georgia Brown

American-Style Brown Ale

Gold: Manzanita Brewing Co., Gillespie Brown
Silver: Coronado Brewing Co., Nutter Brown

German-Style Ale

Gold: Aztec Brewing Co., Aztec Amber

German-Style Weiss

Gold: Stumblefoot Brewing Co., Bent Iron Dunkelweizen
Bronze: Lightning Brewery, Thunderweizen Ale

Belgian-Style Wit or White Ale

Gold: Rock Bottom Brewery Gaslamp, Rock Bottom White Ale

French & Belgian Style Ale

Gold: The Lost Abbey, Carnevale
Bronze: Lightning Brewery, Electrostatic Ale

Belgian-Style Pale Ale

Bronze: Green Flash Brewing Co., Rayon Vert

Belgian-Style Dark Ale

Bronze: The Lost Abbey, Lost And Found

Belgian-Style Pale Strong Ale

Gold: Green Flash Brewing Co., Trippel
Silver: AleSmith Brewing Co., Horny Devil

Porter

Gold: Rock Bottom Brewery La Jolla, Moonlight Porter
Bronze: Lightning Brewery, Black Lightning Porter

Specialty Stout

Bronze: Port Brewing Co., Midnight Expression

Bold Stout

Gold: Pizza Port OB, A.B.L.E. Achieve-

ment Beyond Life's Experiences

American Stout

Bronze: Green Flash Brewing Co., Double Stout

Imperial Stout

Gold: AleSmith Brewing Co., Speedway Stout
Silver: The Lost Abbey, Serpent's Stout
Bronze: Mission Brewery, Dark Seas Imperial Stout

British-Style Strong Ale

Gold: AleSmith Brewing Co., Wee Heavy

Barley Wine

Bronze: Stone Brewing Co., Stone Old Guardian Barleywine

Other Mead

Silver: Breakwater Brewing Co., Rasbiscus Mead

BEST OF SHOW

The Lost Abbey, Carnevale

2012 Los Angeles International Commercial Beer Competition



American-Style Wheat Beer

Gold: New English Brewing Co., Why Not American Wheat

Coffee Flavored Beer

Silver: Karl Strauss Brewing Co., Wreck Alley Imperial Stout

Specialty Beer

Gold: Ballast Point Brewing & Spirits,

Indra Kunindra India-style Export Stout

Specialty Honey Beer

Silver: New English Brewing Co., Bees Knees Honey Wheat Ale

Other Strong Ale or Lager

Silver: Karl Strauss Brewing Co., Off The Rails

Experimental Beer

Bronze: Monkey Paw Brewery / Stone Brewing Co., Monkey Stones

German-Style Pilsner

Bronze: Lightning Brewery, Elemental Pilsner

Vienna-Style Lager

Silver: Karl Strauss Brewing Co., Amber Lager

English-Style Summer Ale

Bronze: Ballast Point Brewing & Spirits, Pale Ale

Classic English Summer Ale

Bronze: Lightning Brewery, Fair Weather Pale Ale

English-Style India Pale Ale

Honorable Mention: New English Brewing Co., Troopers Tipple IPA

International-Style Pale Ale

Gold: Ballast Point Brewing & Spirits, Sculpin IPA

American-Style Amber/Red Ale

Bronze: Rock Bottom Brewery Gaslamp, Fire Chief Ale

Extra Special Bitter, English-Style Extra Special Bitter

Gold: New English Brewing Co., Explorer ESB

Scottish-Style Heavy Ale

Silver: Back Street Brewery, Doon n' Roon Scotch Ale

Irish-Style Red Ale

Gold: Karl Strauss Brewing Co., Red Trolley Ale

Silver: Ballast Point Brewing & Spirits, Calico Amber Ale

American-Style Black Ale

Gold: Karl Strauss Brewing Co., Boardwalk Black Rye

Silver: Stone Brewing Co., Stone Sublimely Self-Righteous Ale

German-Style Sour Ale, Leipzig-Style Gose

Bronze: Lightning Brewery, Thunderweizen Ale

French-Style Biere de Garde

Silver: Lightning Brewery, Electrostatic Ale

Classic Irish-Style Dry Stout

Bronze: New English Brewing Co., Pacific Storm Stout

Imperial Stout, American-Style Imperial Stout

Silver: Mission Brewery, Dark Seas Imperial Stout

Barley Wine Style Ale, American Style Barley Wine Ale

Silver: Mission Brewery, Shipwrecked Double IPA

2012 California State Fair Commercial Beer Competition

German Wheat & Rye

Silver: Karl Strauss Brewing Co., Windansea Wheat

Specialty Beer

Silver: Karl Strauss Brewing Co., Off The Rails

Russian Imperial Stout

Bronze: Karl Strauss Brewing Co., Wreck Alley Imperial Stout

Imperial IPA

Silver: Karl Strauss Brewing Co., Tower 20 Double IPA

American IPA

Silver: Karl Strauss Brewing Co., Tower 10 IPA

American Pale Ale

Gold: Karl Strauss Brewing Co., Pintall Pale Ale

Euro Amber Lager

Silver: Karl Strauss Brewing Co., Karl Strauss Amber

Irish Red Ale

1st Gold: Karl Strauss Brewing Co., Red Trolley Ale

Wood-Aged Beer

1st Gold: Karl Strauss Brewing Co., 23rd Anniversary Old Ale

Belgian Strong Ale

1st Gold: Karl Strauss Brewing Co., Two Tortugas Belgian Quad

Belgian & French Ale

1st Gold: Karl Strauss Brewing Co., Fullsuit Belgian Brown Ale

Specialty Beer

2nd Gold: Karl Strauss Brewing Co., Boardwalk Black Rye

Pilsner

Bronze: Lightning Brewery, Elemental Pilsner

Sour Ale

Bronze: Lightning Brewery, Sauerstrom Ale

Porter – Robust/Baltic

Bronze: Lightning Brewery, Black Lightning Porter

English IPA

Silver: Lightning Brewery, Fair Weather Pale Ale

Amber Hybrid

1st Gold: Lightning Brewery, Amber Ale

German Wheat & Rye

1st Gold: Lightning Brewery, Thunderweizen Ale

Old Ale

1st Gold: Lightning Brewery, Old Tempestuous Ale

Belgian & French Ale

2nd Gold: Lightning Brewery, Electrostatic Ale



BEST OF SHOW

Lightning Brewery, Old Tempestuous Ale

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Get Wild With Your Homebrewing

By Ryan Reschan

Now that summer is in full force, wild ales can make a great beverage on a hot day. Be it lambic and Flanders reds and browns from Belgium, or American produced wild ales, these tart, sour, fruity and funky beers have a dry, wine-like refreshing character to them. Other than typical brewer's yeast, they contain various strains of *Brettanomyces*, *Pediococcus*, *Lactobacillus* and smaller quantities of other bacteria.

So why not try to brew one? With some minimal cost to your current setup, why not try experimenting with some small batches of wild ales. Authentic wild ales make use of wooden barrels for the extended aging process but are not cost effective and typically too large for homebrewing. So instead, start out with something smaller and cheaper, like one gallon glass jugs. While you can find new one gallon glass jugs at wine and beer making shops, you can also find them full of juice (typically apple) at grocery stores around town – great for making a quick cider before you start experimenting with wild yeast and bacteria.



One gallon jugs act as blank canvases for your homebrewing creativity

Why only one gallon jugs? Well, you can certainly use whatever size you'd like, but splitting up a batch over many one gallon jugs can lead to more experimenting. Another option is to make an extra gallon of wort brewing up a Belgium or German wheat to fill one up. Now what yeast and bacteria to use? Well, you can go a couple of ways – buying individual or blends of yeast and bacteria from Wyeast and White Labs or using dregs of some of your favorite wild ales. Which choice you make might depend on your knowledge of the yeasts and bacteria used, so choose the latter method if you're new to wild ales. For using the dregs from your favorite wild ales, make sure you sanitize the mouth of the bottle before pouring them into the wort or yeast starter. You'll want to practice the same sanitation techniques that you would for a regular beer as there are bad types of bacteria and wild yeast that you'll want to keep out. Pour in dregs from a few different types of beers if you want to get creative.

Looking to make a wild ale with fruit? With the one gallon jugs, you can take the same base beer and add different fruits to each. And by keeping the size small, you won't be spending a fortune on fruit. With the extended aging of wild ales going beyond 6 months, waiting for certain fruits to come into season is not an issue. Traditionally cherries, raspberries and grapes have been used but lately brewers are turning to peaches, black currants, apricots, strawberries and even kiwis. With the possibility of unwanted wild yeast and/or bacteria on the skins of the fruit, cut up the fruit and freeze to kill them off before adding to the fermenter. Try experimenting with other fruits and see what happens.

The point is, have fun with them and don't worry if they don't come out perfect. Take good notes and hopefully you'll be able to repeat the successful batches. Just note that you'll want to use separate equipment when it comes to plastic so you won't accidentally contaminate your non-wild ales. Books like *Wild Brews* by Jeff Sparrow are a great way to get further details on creating such beers. But with minimal knowledge and investment, you can be on your way to brewing up your own unique wild ale. Just be patient and it will be worth the wait next spring or summer when you're drinking your homebrewed wild ale on yet another sunny San Diego day.



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Road Tripping in Northern California

By Zack Summers, Owner, Main Tap Tavern
Paul Tejinder, Owner, Main Tap Tavern
& Joshua Workman, Master Selector of Vivacious Libations

On Thursday May 10th, we packed up our caravan, including a Pizza Port Carlsbad van with Suazo, James and Davey, en-route to the 16th Annual Anderson Valley Boonville Beer Festival. In addition to the kegs of Pizza Port Pants Optional Pale Ale and Shark Bite Red Ale, we'd also packed six empty firkins to drop off at various spots along the way, including Bear Republic, Moylan's, Speakeasy, Knee Deep and Lagunitas.

We drove all night, and arrived at Moylan's at 6 a.m. on Friday the 11th. Even though we thought we wouldn't be able to drop off the firkin so early, we called up Curtis Cassidy (Glorified Keg Boy). Surprisingly, he was up, and waiting with head brewer Denise Jones to give a tour of the facilities and invited us to the freedom of the taps. Then we dropped off the empty firkin and thanked them for the awesome hospitality. Could it get any better than this? Yes.



Later that day after a thick breakfast, we stopped by Lagunitas where a group of German engineers were helping set up their new brew house. They were trying really hard to ignore our group of beer nerds, and we were really fascinated with all the LED screens and blinking lights. Don Chartier then escorted us to the original brew house that was brewing fast and furiously to keep up with the demand. Running low on "walkin' around beer," we walked into the bottling line to see the new 12 oz 24-packs being packaged for Costco (YES!). Grabbing a freshly filled and capped bottle right off the line and cracking it open was so refreshing. We were then taken to check out and crawl inside their famous broken lauter tun. Lagunitas Brewing Co. is an all-encompassing world of beer that we could have stayed at for days, but we had other places to go. Later that night we taxied over to Russian River in Santa Rosa just in time for the release of 2012 Beatification, and we were lucky enough to pick up a few cases. We also stopped by Third Street Aleworks for a visit and a few pints, of course.

After waking up Saturday morning, we geared up and headed to Bear Republic's Brewpub. Lunch and pints followed by a quick stop off the freeway at the actual brewery to drop off the empty firkin. Pushing through the vast green mountains of Northern California we finally arrived at Anderson Valley Brewery in the afternoon where all the brewers and industry members were set up, right on the frisbee golf course, and in true beer industry fashion a small festival in its own right broke out. Each brewery essentially brought

two kegs for camping and two for the festival. The night included Fire Dancing, a marching band, a 24 foot long trailer hitch smoker for some food and copious amounts of craft beer flowing through the night. We found our way to bottom of the ground and found Jeremy from Knee Deep Brewing Co. (pictured above with Joshua, right, and cask #4). We ended up talking about our little firkin adventure up from San Diego. Come to find out they've never produced a cask commercially, so you can imagine how happy we were that they'll be putting their Simtra Triple IPA in one for us. We plan on throwing a big party with more Knee Deep beers some time in August. After meeting with Jeremy, sleep found us, but I don't know how we found our tents.

Needless to say, the day of the festival on Saturday we were pretty hungover. Zack decided that it'd be best to start off the day with a bacon beer from Uncommon Brewers in Santa Cruz. The festival featured 70+ breweries from around the country, and although we couldn't drink them all, we tried. Along the way, we learned some great phrases in Boontling, the lost language of Anderson Valley. Many of the terms had to do with beer, including:

- Bahl Hornin' - "Good Drinkin"
- Chippin - A failure to meet responsibility (which happened a lot on this trip)
- Chucklehead - An ignorant, naive person
- Jimheady - Confused, unclear mentally; suffering from a bad hangover
- Itch Neemer - A person who no longer craves alcoholic beverages
- Steinber Ottin' Kimmie - Beer Work-

ing People (on the industry wrist bands)

So, we were Bahl Hornin' and Chippin around for days. We ended up Jimheady, and Itch Neemer back down through San Francisco until Toronado SF turned up on the GPS. A quick stop at Speakeasy Brewing and we headed back down with pictures and stories to last till next year.

Some of the firkins have arrived back at Main Tap Tavern, including the Moylan's Hopsickle, Bear Republic Hop Rod Rye (hopped and aged in French oak barrels) for July 3rd tapping, Lagunitas Simcoe dry-hopped Lucky 13 for Friday July the 13th tapping, and Lagunitas Undercover Shutdown Investigation Ale for August 1st tapping. Check out our website or Facebook events page to find out when the rest will get tapped.



Staycation Spotlight: The Pearl Hotel

Point Loma's swanky boutique hotel offers great beer, events and specials

By Ryan Lamb

The Pearl will host Societe Brewing Company's first brewmaster's beer pairing dinner on July 23. There will be two separate seatings, one at 6:30 p.m. and the other at 8:30 p.m., but each is limited to just 15 spots. The cost is \$40, and reservations can be made by sending an RSVP to sales@thepearlsd.com or by calling 619.226.6100.

First course:

Dry-aged short rib with brioche bread and picked onions
Paired with Apprentice IPA

Second course:

Sea bass with orange caviar, caramelized fennel and thai basil fluid gel
Paired with Harlot Belgian Pale Ale

Dessert:

Chocolate sponge with cherries, pistachio gelato and short bread
Paired with Widow Belgian Dark Ale



A glimpse of The Pearl's retro-cool lounge area, left; The Jewel accommodations, center; and pool area; right

The Pearl Hotel is where locals staycation. Point Loma's Orchid award winning gem — that's a 60s and 70s throwback — has a saltwater pool and lounge, and 23 rooms in three styles designed by Michael Soriano, who's also behind the uniquely decorated spaces at Raglan Public House and Sessions Public.

The hotel also has great weekly and monthly specials. Tuesday is burger & beer day; for \$15, you get the chef's specialty burger plus a beer of your choice and on Wednes-

days nights, the "dive-in theatre" starts at 8 p.m. by the pool. The regular schedule is interrupted on July 4, but the flicks return on the eleventh with *Star Wars Episode V: The Empire Strikes Back*. Ride your bike to The Pearl on the last Sunday of the month, and get \$10 off your Groove 24-7 brunch bill. Through Labor Day weekend, The Pearl is open on Saturdays starting at noon for cocktails and beer. There's a total of 10 taps, all pouring local beers only.

Firestone Walker Invitational Beer Fest — Paso Robles, CA



The inaugural Firestone Walker Invitational Beer Fest took place June 9 up in Paso Robles, CA. 40 breweries from around the world were hand-picked and invited by brewmaster Matt Brynildson for a unique event benefitting Paso Robles' famed Pioneer Day. Clockwise from top left: Pizza Port event coordinator Melanie Pierce has a beer with Yona Yona Ale brewer Masafumi Morita from Japan; Brian Hunt from Moonlight Brewing Company pours Legal Tender, a fruit brewed with redwood branch bark, yarrow and rosemary instead of hops; Russian River brewer Travis Herman pours a 3L bottle of Temptation for the masses; Sun King's Popcorn Pilsner was brewed with 300 lbs of Indiana heirloom popcorn; Mikkeller's Stig Mansfeldt (far left) hangs with Firestone Walker quality control manager Jim Crooks, Firestone Walker brewer/WC columnist Sam Tierney, and Mikkel Borg Bjergsø, the Lagunitas tent often comes complete with a brew dog, San Diegan beer fans made the trek up to Paso Robles to try ales and lagers not available locally, TapHunter's Melani Gordon and The Brewing Network's Justin Crossley present Three Floyds' brewmaster and owner Nick Floyd with the Peoples' Choice Award; the Pioneer Day tractor was a hit, and yes, it worked!; FW brewmaster Matt Brynildson (white glasses) visits friends at the New Belgium tent. Photos by Ryan Lamb

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887 W San Marcos Blvd. | 760.471.8773
- 13. Ciro's Pizzeria & Beerhouse**
www.CirosSD.com
967 Garnet Ave. | 619.696.0405
- 14. Coaster Saloon**
www.CoasterSaloon.com
744 Ventura Pl. | 858.488.4438
- 15. Company Pub and Kitchen**
www.CompanyPubAndKitchen.com
13670 Poway Rd. | 858.868.3385
- 16. Cool Hand Luke's**
www.CoolHandLukes.com
110 Knoll Rd. | 760.752.3152
- 17. Counterpoint**
www.CounterpointSD.com
830 25th St. | 619.564.6722
- 18. Craft & Commerce**
www.Craft-Commerce.com
675 W Beech St. | 619.269.2202
- 19. Cucina Fresca & Sons**
6784 El Cajon Blvd. #J | 619.668.0779
- 20. Cueva Bar**
www.CuevaBar.com
2123 Adams Ave. | 619.269.6612
- 21. Downtown Johnny Brown's**
www.DowntownJohnnyBrowns.com
1220 3rd Ave. | 619.232.8414
- 22. Eastbound Bar & Grill**
Find us on Facebook!
10053 Maine Ave. | 619.334.2566
- 23. El Take It Easy**
www.ElTakeItEasy.com
3926 30th St. | 619.291.1859
- 24. Encinitas Ale House**
www.EncinitasAleHouse.com
1044 S Coast Hwy 101 | 760.943.7180
- 25. Farm House Cafe**
www.FarmHouseCafeSD.com
2121 Adams Ave. | 619.269.9662
- 26. Firefly @ The Dana**
www.TheDana.com
1710 W Mission Bay Dr. | 619.225.2125
- 27. Gabardine**
www.GabardineEats.com
1005 Rosecrans St. | 619.398.9810
- 28. Hamilton's Tavern**
www.HamiltonsTavern.com
1521 30th St. | 619.238.5460
- 29. Harbor Town Pub**
www.HarborTownPub.com
1125 Rosecrans St. | 619.224.1321
- 30. Hoffer's Cigar Bar**
www.HoffersCigar.com
8282 La Mesa Blvd. | 619.466.8282
- 31. Home Plate Sports Cafe**
www.HomePlateSportsCafe.com
9500 Gilman Dr. | 858.657.9111
- 32. Jake's on 6th**
www.JakesOn6thWineBar.com
3755 6th Ave. | 619.692.9463
- 33. KnB Wine Cellars**
www.KnBWineCellars.com
6380 Del Cero Blvd. | 619.286.0321
- 34. Knotty Barrel**
www.KnottyBarrel.com
844 Market St. | 619.269.7156
- 35. La Bella Pizza**
www.LaBellaPizza.com
373 3rd Ave. | 619.426.8820

- 36. La Gran Terraza**
www.sandiego.edu/dining/lagranteraza
5998 Alcala Park | 619.849.8205
- 37. La Jolla Strip Club**
www.cohnrestaurants.com
4282 Esplanade Court | 858.450.1400
- 38. La Valencia Hotel**
www.LaValencia.com
1132 Prospect St. | 858.454.0771
- 39. Leroy's Kitchen & Lounge**
www.LeroysLuckyLounge.com
1015 Orange Ave. | 619.437.6087
- 40. Little Piggy's Bar-B-Q**
www.nadolife.com/LilPiggys
1201 First St. | 619.522.0217
- 41. Live Wire Bar**
www.LiveWireBar.com
2103 El Cajon Blvd. | 619.291.7450
- 42. Local Habit**
www.MyLocalHabit.com
3827 5th Ave. | 619.795.4470
- 43. Luigi's At The Beach**
www.LuigisAtTheBeach.com
3210 Mission Blvd. | 858.488.2618
- 44. Lumberyard Tavern & Grill**
www.LumberyardTavernAndGrill.com
967 S Coast Hwy 101 | 760.479.1657
- 45. Main Tap Tavern**
www.MainTapTavern.com
518 E Main St. | 619.749.6333
- 46. Mike's BBQ**
www.MikesBBQ.us
1356 West Valley Pkwy. | 760.746.4444
- 47. Neighborhood**
www.NeighborhoodSD.com
777 G St. | 619.446.0002
- 48. Newport Pizza & Ale House**
www.NBPizzaShop.com
5050 Newport Ave. | 619.224.4540
- 49. O'Brien's Pub**
www.OBriensPub.net
4646 Convo St. | 858.715.1745
- 50. OB Noodle House**
www.OBNoodleHouse.com
2218 Cable St. | 619.450.6868
- 51. Oggi's Pizza & Brewing Co.**
www.OggiMarOggis.com
12840 Carmel Country Rd. | 858.481.7883
- 52. Oggi's Pizza & Brewing Co.**
www.OggisEastlake.com
2130 Birch Rd. | 619.746.6900
- 53. Oggi's Pizza & Brewing Co.**
www.Santee.Oggis.com
9828 Mission Gorge Rd. | 619.449.6441
- 54. Oggi's Pizza & Brewing Co.**
www.LibertyStation.Oggis.com
2562 Laning Rd. | 619.876.5000
- 55. Oggi's Pizza & Brewing Co.**
www.Encinitas.Oggis.com
305 Encinitas Blvd. | 760.944.8170
- 56. PCH Sports Bar & Grill**
www.PCHSportsBarAndGrill.com
1835 South Coast Hwy. | 760.721.3955
- 57. Pacific Beach Fish Shop**
www.TheFishShopPB.com
1775 Garnet Ave. | 858.483.4746
- 58. Phileas Fogg's**
www.PhileasFoggs.com
11385 Poway Rd. | 858.486.4442
- 59. Phils BBQ**
www.PhilsBBQ.net
3750 Sports Arena Blvd. | 619.226.6333
- 60. Phils BBQ**
www.PhilsBBQ.net
579 Grand Ave. | 760.759.1400
- 61. Porters Pub**
www.PortersPub.net
9500 Gilman Dr. | 858.587.4828
- 62. Postcards Bistro @ The Handlery Hotel**
www.SD.Handlery.com
950 Hotel Circle North | 619.298.0511
- 63. Press Box Sports Lounge**
www.PressBoxSportsLounge.com
2990 Jamacha Rd. | 619.713.6990
- 64. Proper Gastropub**
www.ProperGastropub.com
795 J St. | 619.255.7520
- 65. Public House**
www.ThePublicHouse.com
830 Kline St. | 858.551.9210
- 66. Quality Social**
www.QualitySocial.com
789 6th Ave. | 619.501.7675
- 67. R-Gang Eatery**
www.RGangEatery.com
3683 5th Ave. | 619.677.2845
- 68. Raglan Public House**
1851 Bacon St. | 619.794.2304
- 69. Randy Jones All American Sports Grill**
www.RJGrill.com
7510 Hazard Ctr. Dr. #215 | 619.296.9600
- 70. Restaurant @ The Pearl Hotel**
www.ThePearlSD.com
1410 Rosecrans St. | 619.226.6100

- 71. Ritual Tavern**
www.RitualTavern.com
4095 30th St. | 619.283.1618
- 72. SD TapRoom**
www.SDTapRoom.com
1269 Garnet Ave. | 858.274.1010
- 73. Sandbar Sports Grill**
www.SandbarSportsGrill.com
718 Ventura Pl. | 858.488.1274
- 74. Sea Rocket Bistro**
www.SeaRocketBistro.com
3382 30th St. | 619.255.7049
- 75. Searsucker**
www.Searsucker.com
611 5th Ave. | 619.233.7327
- 76. Sessions Public**
www.SessionsPublic.com
4204 Voltaire St. | 619.756.7715
- 77. Shakespeare Pub & Grille**
www.ShakespearePub.com
3701 India St. | 619.299.0230
- 78. Sinbad Cafe**
www.SinbadCafe.com
1050 Garnet Ave. Ste. B | 858.866.6006
- 79. Slater's 50/50**
www.SanDiego.Slaters5050.com
2750 Dewey Road | 619.398.2660
- 80. Small Bar**
www.SmallBarSD.com
4628 Park Blvd. | 619.795.7998
- 81. Sneak Joint**
www.SneakJointSD.com
3844 Mission Blvd. | 858.488.8684
- 82. Stadium Sports Bar & Restaurant**
www.StadiumSanDiego.com
149 S El Camino Real | 760.944.1065
- 83. Station Tavern**
www.StationTavern.com
2204 Fern St. | 619.255.0657
- 84. Stone Brewing World Bistro & Gardens**
www.stonebrewing.com
1999 Citracado Pkwy. | 760.471.4999
- 85. Sublime Ale House**
www.SublimeAleHouse.com
1020 W San Marcos Blvd. | 760.510.9220
- 86. Tender Greens**
www.TenderGreensFood.com
2400 Historic Decatur Rd. | 619.226.6254
- 87. Terra American Bistro**
www.TerraSD.com
7091 El Cajon Blvd. | 619.293.7088
- 88. The Canyon Sports Pub & Grill**
www.CYNClub.com
421 Telegraph Cyn. Rd. | 619.422.1806
- 89. The Compass**
www.facebook.com/TheCompassCarlsbad
300 Carlsbad Village Dr. | 760.434.1900
- 90. The Field Irish Pub & Restaurant**
www.TheField.com
544 5th Ave. | 619.232.9840
- 91. The Grill at Torrey Pines**
www.LodgeTorreyPines.com
11480 N Torrey Pines Rd. | 858.777.6645
- 92. The High Dive**
www.HighDiveInc.com
1801 Morena Blvd. | 619.275.0460
- 93. The Hopping Pig**
www.TheHoppingPig.com
734 5th Ave. | 619.546.6424
- 94. The Joint**
www.TheJointOB.com
4902 Newport Ave. | 619.222.8272
- 95. The Linkery**
www.TheLinkery.com
3794 30th St. | 619.255.8778
- 96. The Local**
www.TheLocalSanDiego.com
1065 4th Ave. | 619.231.4447
- 97. The Range Kitchen & Cocktails**
www.TheRangeKitchen.com
1263 University Ave. | 619.269.1222
- 98. The Regal Beagle**
www.RegalBeagleSD.com
3659 India St. Ste. 101 | 619.297.2337
- 99. The Rose Wine Pub**
www.TheRoseWinePub.com
2219 30th St. | 619.280.1815
- 100. The Ruby Room**
www.RubyRoomSD.com
1946 Fern St. | 619.299.7372
- 101. The Shores Restaurant**
www.TheShoresRestaurant.com
8110 Camino Del Oro | 858.456.0600
- 102. The South Park Abbey**
www.TheSouthParkAbbey.com
1946 Fern St. | 619.696.0096
- 103. The Topsy Crow**
www.TheTopsyCrow.com
770 5th Ave. | 619.338.9300
- 104. The Vine Cottage**
www.TheVineCottage.com
6062 Lake Murray Blvd. | 619.465.0138
- 105. Tiger!Tiger! Tavern**
www.TigerTigerTavern.com
3025 El Cajon Blvd. | 619.487.0401

- 106. Tin Can Alehouse**
www.TheTinCan1.Wordpress.com
1863 5th Ave. | 619.955.8525
- 107. Toronado San Diego**
www.ToronadoSD.com
4026 30th St. | 619.282.0456
- 108. True North Tavern**
www.TrueNorthTavern.com
3815 30th St. | 619.291.3815
- 109. URBN Coal Fired Pizza**
www.URBNNorthPark.com
3085 University Ave. | 619.255.7300
- 110. URGE Gastropub**
www.URGEGastropub.com
16761 Bernardo Ctr. Dr. | 858.637.8743
- 111. Union Kitchen & Tap**
www.LocalUnion101.com
1108 S Coast Hwy. 101 | 760.230.2337
- 112. Urban Solace**
www.UrbanSolace.net
3823 30th St. | 619.295.6464
- 113. Village Pizzeria**
www.nadolife.com/VillagePizzeria
1206 Orange Ave. | 619.450.4292
- 114. West Coast BBQ and Brew**
www.WestCoastBBQandBrew.com
6126 Lake Murray Blvd.

BOTTLE SHOPS

- 115. B's Kegs**
www.KegBeerAndWine.com
1429 East Main St. | 619.442.0265
- 116. Barons Market**
www.BaronsMarket.com
11828 Rancho Bernardo Rd. | 858.485.8686
- 117. Barons Market**
www.BaronsMarket.com
4001 W Point Loma Blvd. | 619.223.4397
- 118. Beer On The Wall**
www.BeerOnTheWall.com
3310 Via de la Valle #B | 760.722.2337
- 119. Best Damn Beer Shop**
www.BestDamnBeerShop.com
1036 7th Ave. | 619.232.6367
- 120. Beverages 4 Less**
www.Beverages4Less.com
9181 Mission Gorge Rd. | 619.448.3773
- 121. Bine & Vine**
www.BineAndVine.com
3334 Adams Ave. | 619.795.2463
- 122. Bottlecraft**
www.BottlecraftBeer.com
2161 India St. | 619.487.9493
- 123. Boulevard Liquor**
4245 El Cajon Blvd. | 619.281.0551
- 124. Clem's Bottle House**
www.ClemsBottleHouse.com
4100 Adams Ave. | 619.284.2485
- 125. Distiller's Outlet**
www.DistillersOutlet.com
12329 Poway Rd. | 858.748.4617
- 126. Fuller Liquor**
www.KegGuys.com
3896 Rosecrans St. | 619.296.1531
- 127. Henry's Market**
www.HenrysMarkets.com
690 3rd Ave. | 619.409.7630
- 128. Henry's Market**
www.HenrysMarkets.com
4175 Park Blvd. | 619.291.8287
- 129. Holiday Wine Cellar**
www.HolidayWineCellar.com
302 West Mission Ave. | 760.745.1200
- 130. Keg N Bottle**
www.KegNBottle.com
3566 Mt. Acala Blvd. | 858.278.8955
- 131. Keg N Bottle**
www.KegNBottle.com
6060 El Cajon Blvd. | 619.265.0482
- 132. Keg N Bottle**
www.KegNBottle.com
1827 Lemon Grove Ave. | 619.463.7172
- 133. KnB Wine Cellars**
www.KnBWineCellars.com
6380 Del Cero Blvd. | 619.286.0321
- 134. Kwik Stop Liquor & Market**
3028 Upas St. | 619.450.4292
- 135. Mazara Trattoria**
www.MazaraTrattoria.com
2302 30th St. | 619.284.2050
- 136. Mesa Liquor & Wine Co.**
www.SanDiegoBeerStore.com
4919 Convo St. | 858.279.5292
- 137. Olive Tree Marketplace**
www.OliveTreeMarket.com
4805 Narmansett Ave. | 619.224.0443
- 138. Pacific Liquor**
www.PacificLiquor.com
2931 El Cajon Blvd. | 619.282.2392
- 139. Palm Springs Liquor**
Find us on Facebook!
4301 Palm Ave. | 619.698.6887
- 140. Piccadilly Marketplace**
14149 Twin Peaks Rd. | 858.748.2855
- 141. Pizza Port Bottle Shop**
www.PizzaPort.com/locations/Bottle-Shop
573 Carlsbad Village Dr. | 760.720.7007
- 142. Royal Liquor**
1496 N Coast Hwy. 101 | 760.753.4534

- 143. Sea Trader Liquor & Deli**
www.SeaTraderLiquorAndDeli.com
1403 Ebers St. | 619.223.3010
- 144. Stone Company Store**
www.StoneBrew.com
2215 30th St. Suite 3 | 619.501.3342
- 145. Texas Wine & Spirits**
www.TexasWineSpirits.com
945 Carlsbad Village Dr. | 760.729.1836
- 146. Valley Farm Market**
www.ValleyFarmMarkets.com
9040 Campo Rd. | 619.463.5723
- 147. Whole Foods Hillcrest**
www.WholeFoodsMarket.com
711 University Ave. | 619.294.2800
- 148. Whole Foods La Jolla**
www.WholeFoodsMarket.com
8825 Villa La Jolla Dr. | 858.642.6700

BREW PUBS

- 149. Amplified Ales/Cali Kebab**
www.AmplifiedAles.com
4150 Mission Blvd. | 858.270.5222
- 150. Back Street Brewery**
www.LamppostPizza.com/Backstreet
15 Main St. | 760.407.7600
- 151. Blind Lady Ale House/Automatic Brewing Co.**
www.BlindLadyAleHouse.com
3416 Adams Ave. | 619.255.2491
- 152. Breakwater Brewing Co.**
www.BreakwaterBrewingCompany.com
101 N Coast Hwy. Ste. C140 | 760.433.6064
- 153. Callahan's Pub & Brewery**
www.CallahansPub.com
8111 Mira Mesa Blvd. | 858.578.7892
- 154. Coronado Brewing Co.**
www.CoronadoBrewingCompany.com
170 Orange Ave. | 619.437.4452
- 155. El Cajon Brewing Company**
www.facebook.com/ElCajonBrewery
110 N Magnolia Ave.
- 156. Gordon Biersch**
www.GordonBiersch.com
5010 Mission Ctr. Rd. | 619.688.1120
- 157. Hillcrest Brewing Company**
www.HillcrestBrewingCompany.com
1458 University Ave. | 619.269.4323
- 158. Julian Brewing/Bailey BBQ**
www.BaileyBBQ.com
2307 Main St. | 760.765.3757
- 159. Karl Strauss Brewing Co.**
www.KarlStrauss.com
1157 Columbia St. | 619.234.2739
- 160. Karl Strauss Brewing Co.**
www.KarlStrauss.com
1044 Wall St. | 858.551.2739
- 161. Karl Strauss Brewing Co.**
www.KarlStrauss.com
9675 Scramton Rd. | 858.587.2739
- 162. Karl Strauss Brewing Co.**
www.KarlStrauss.com
5801 Armada Dr. | 760.431.2739
- 163. La Jolla Brew House**
www.LaJollaBrewHouse.com
7536 Fay Ave. | 858.456.6279
- 164. Monkey Paw Pub & Brewery**
www.MonkeyPawBrewing.com
805 16th St. | 619.358.9901
- 165. Oggi's Pizza & Brewing Co.**
www.MissionValley.Oggis.com
2245 Fenton Pkwy. 101 | 619.640.1072
- 166. Oggi's Pizza & Brewing Co.**
www.CMR.Oggis.com
10155 Rancho Crrl. Dr. | 858.592.7883
- 167. Pacific Beach Ale House**
www.PBAlcHouse.com
721 Grand Ave. | 858.581.2337
- 168. Pizza Port Carlsbad**
www.PizzaPort.com
571 Carlsbad Village Dr. | 760.720.7007
- 169. Pizza Port Ocean Beach**
www.PizzaPort.com
1956 Bacon St. | 619.224.4700
- 170. Pizza Port Solana Beach**
www.PizzaPort.com
135 N Hwy. 101 | 858.481.7332
- 171. Prohibition Brewing Co.**
www.ProhibitionBrewingCompany.com
2004 E. Vista Way | 760.295.3525
- 172. Rock Bottom**
www.RockBottom.com/La-Jolla
5960 Villa La Jolla Dr. | 858.450.9277
- 173. Rock Bottom**
www.RockBottom.com/San-Diego
401 G St. | 619.231.7000
- 174. San Diego Brewing Co.**
www.SanDiegoBrewing.com
10450 Friars Rd. | 619.284.2739
- 175. San Marcos Brewery & Grill**
www.SanMarcosBrewery.com
1080 W San Marcos Blvd. | 760.471.0050
- 176. The Beer Company**
www.SDBeerCo.com
602 Broadway Ave. | 619.398.0707
- 177. The Brew House at Eastlake**
www.BrewHouseEastlake.com
871 Showroom Pl. Ste. 102 | 619.656.2739

BREWERIES

- 178. AleSmith Brewing Company**
www.AleSmith.com
9368 Cabot Dr. | 858.549.9888
- 179. Alpine Beer Company**
www.AlpineBeerCo.com
2351 Alpine Blvd. | 619.445.2337
- 180. Aztec Brewing Company/7 Nations**
www.AztecBrewery.com
2330 La Mirada Dr. Ste. 300 | 760.598.7720
- 181. Ballast Point Brewing & Spirits**
www.BallastPoint.com
10051 Old Grove Rd. | 858.695.2739
- 182. Ballast Point/Home Brew Mart**
www.HomeBrewMart.com
5401 Linda Vista Rd. Ste. 406 | 619.295.2337
- 183. Green Flash Brewing Co.**
www.GreenFlashBrew.com
6550 Mira Mesa Blvd. | 760.597.9012
- 184. Hess Brewing**
www.HessBrewing.com
7955 Silverton Ave. Ste. 1201 | 619.887.6453
- 185. Iron Fist Brewing Co.**
www.IronFistBrewing.com
1305 Hot Springs Wy. Ste. 101 | 760.216.6500
- 186. Karl Strauss Brewing Co.**
www.KarlStrauss.com
5985 Santa Fe St. | 858.273.2739
- 187. Latitude 33 Brewing Co.**
www.Lat33Brew.com
1430 Vantage Ct. Ste. 104 | 760.913.7333
- 188. Lightning Brewery**
www.LightningBrewery.com
13200 Kirkham Wy. Ste. 105 | 858.513.8070
- 189. Manzanita Brewing Co.**
www.ManzanitaBrewing.com
9962 Prospect Ave. Ste. D | 619.334.1757
- 190. Mission Brewery**
www.MissionBrewery.com
1441 L St. | 619.818.7147
- 191. Mother Earth Brew Co.**
www.MotherEarthBrewCo.com
2055 Thibodo Rd. Ste. H | 760.599.4225
- 192. New English Brewing Co.**
www.NewEnglishBrewing.com
11545 Sorrento Valley Rd. Ste. 305/6
619.857.8023
- 193. Oceanside Ale Works**
www.OceansideAleWorks.com
1800 Ord Way | 760.310.9567
- 194. On-The-Tracks Brewery**
www.OTTBrew.com
5674 El Camino Real Suite G
- 195. Port Brewing/The Lost Abbey**
www.LostAbbey.com
155 Mata Way Ste. 104 | 760.720.7012
- 196. Rough Draft Brewing Co.**
www.RoughDraftBrew.com
8830 Rehco Rd. Ste. D | 858.453.7238
- 197. Societe Brewing Company**
www.societebrewing.com
8262 Claremont Mesa Blvd.
- 198. Stone Brewing Co.**
www.StoneBrewing.com
1999 Citracado Pkwy. | 760.471.4999
- 199. Stumblefoot Brewing Co.**
www.Stumblefoot.com
1784 La Costa Meadows Dr. #103
- 200. Wet N Rockless Brewing Co.**
www.WetNRockless.com
10054 Mesa Ridge Ct. Ste. 132 | 858.480.9381

HOME BREW SUPPLY

- 201. All About Brewing**
www.AllAboutBrewing.com
700 N. Johnson Ave. Ste. G | 619.447.BREW
- 202. American Homebrewing Supply**
www.Americanhomebrewing.com
9535 Kearny Villa Rd. Ste. 104 | 858.268.3024
- 203. Best Damn Home Brew Shop**
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1036 7th Ave. | 619.232.6367
- 204. Home Brew Mart/Ballast Point**
www.HomeBrewMart.com
5401 Linda Vista Rd. Ste. 406 | 619.295.2337
- 205. Homebrew 4 Less**
www.Homebrew4Less.com
9181 Mission Gorge Rd. | 619.448.3773
- 206. HydroBrew**
www.HydroBrew.com
1319 S Coast Hwy. | 760.966.1885
- 207. Mother Earth Brew Co.**
www.MotherEarthBrewCo.com
2055 Thibodo Rd. Ste. H | 760.599.4225
- 208. Smokin' Beaver**
www.SmokinBeaver.com
348 State Pl. | 760.747.2739
- 209. The Homebrewer**
www.TheHomebrewerSD.com
2911 El Cajon Blvd. | 619.450.6165

OTHER

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

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