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**(See full cover story and "The Interview" on page 12)**

Matt Brynildson of Firestone Walker

Photo courtesy of Firestone Walker

## INSIDE

### WISHFUL DRINKING



PAGE 6

### BOTTLE LOGIC



PAGE 8

### COVER STORY



PAGE 12

### GOOD BEER CO.



PAGE 15

### BREWER'S CORNER



PAGE 17

### DFD ABOUT TOWN



PAGE 19

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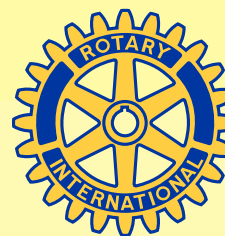
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*Beer Paper LA* is an online and monthly print publication dedicated to providing and promoting news, commentary, education, and growth for the craft beer communities of Los Angeles and Orange County. Our contributors are all beer writers and industry professionals.

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## WISHFUL DRINKING

## A PAIR OF HOPPY ANNIVERSARIES

By Tomm Carroll

Attention, good beer newbies. Yeah, I'm talkin' to YOU, whether you think good beer started in LA with the openings of the Eagle Rock, Ladyface and Strand breweries in 2009, or with Craftsman Brewing in 1995, or even when downtown's Gorky's Russian Café installed its brewhouse in 1988. If you fall into one of those categories, you should just go get stuffed — as in Stuffed Sandwich.

Longtime Angeleno better-beer-spotters, or at least those with a keen sense of the county's suds-soaked history, know that local good beer appreciation began 40 years ago this month when former Anheuser-Busch employee Sam Samaniego and his wife Marlene opened a sandwich shop, with a fridge stocked with a then-eclectic collection of 35 imported beers, in their hometown of San Gabriel.

Aside from it being the nation's bicentennial, 1976 was an auspiciously fortuitous year for good beer; that was when New Albion Brewing — the country's first-ever craft brewery since Prohibition — was launched in Sonoma, California. Homebrewing wasn't even legal, nor were brewpubs. And no one involved in better brew back then had realized they were "foam"-menting the craft beer revolution (the fruits of which we are all currently enjoying), but they were truly the pioneers. And Sam and Marlene were doing their part right here in the San Gabriel Valley.

Stuffed Sandwich is the closest we Southern Californians have to the Kulminator, Antwerp's vintage beer bar, thanks to Sam's penchant for squirreling away ageable bottled brews for future imbibing. If you consider yourself a beer geek and yet still haven't made the pilgrimage to LA's original Mecca of Beer, shame on you. That said, Stuffed Sandwich's milestone month of May is the perfect time to rectify the errors of your ways and establish some real LA beer cred.

Sadly, Sam passed on to that great beer bar in the sky a couple years ago (see our tribute to him in *Beer Paper LA* February 2014), but Marlene has carried on the tradition, stuffing the Sandwich with rare and hard-to-find bottles and kegs. In fact, she is holding not one but two special events in May to commemorate the anniversary, providing longtime patrons as well as newcomers with an opportunity to sample from Sam's secret stash.

"Sam's favorite beers were Belgians, and he was always putting them away to age," Marlene told *Beer Paper*. "He's no longer here to enjoy them, but I thought we'd have a vintage Belgian beer tasting in his honor." Scheduled for Saturday, May 14, the event will feature Belgian beers dating back to 1999, but she declined to name any brands.

"After Belgians, Sam loved California craft beers, so we will be doing an event featuring vintage beers from Port Brewing and Lost Abbey [the latter Belgian-styles] on May 28," Marlene continued. At press time, she was still selecting the bottles for both events.

One of Sam's all-time favorite beers was Rodenbach Alexander, a Flanders Red made with macerated cherries, which was discontinued after its 2000 release, following Palm Breweries' acquisition of Rodenbach in 1998. In fact, a bottle of it was cradled in his arms in his coffin.

So there may be some vintage Alexander at the event. But if there isn't, or you aren't able to get any, all is not lost; Rodenbach is brewing the beer again and releasing it before summer.

Stuffed Sandwich is located at 1145 Las Tunas Drive, San Gabriel, CA 91776; 626-285-9161; [www.stuffedsandwich.com](http://www.stuffedsandwich.com).

Hop to It, Don't Gruit

Speaking of milestones, a huge one in the beer world just took place on April 23 — the 500th(!) anniversary of the Reinheitsgebot, the so-called "German Beer Purity Law." On that date half a millennium ago (1516), Bavarian Duke Wilhelm IV issued a decree restricting the ingredients to be used in making beer to three: barley malt, hops and water (the presence of yeast would not be identified until more than 200 years later).

The law was mainly created to prevent the diversion of other grains like wheat and rye from bread-making to brewing, thereby keeping the costs of both products down by eliminating price competition. There have been changes over the years, including allowing wheat as an ingredient (for those popular, top-fermented weizen and weisse beers) and, most notably, the inclusion of yeast after Louis Pasteur discovered its role in the fermentation process in the late 1850s.



The late Sam Samaniego holding court at Stuffed Sandwich in San Gabriel in 2006.

Photo by Tomm Carroll

Often overlooked, but perhaps most interesting, was the Reinheitsgebot's stipulation that hops (and no other herb) be used to bitter beers made in the state of Bavaria and — by 1871, when the various German states unified as a nation — in all of Germany (Bavaria insisted in widespread adoption of the law as a condition of joining the unified country). Hops were but one of many botanicals used to bitter fermented beverages in that era, with a mixture of herbs, including rosemary, juniper, sage, yarrow, mugwort, wormwood and bog myrtle (sweet gale) — collectively called gruit — also a popular bittering agent, especially in non-hop-growing regions. Herbed beverages were called ale, and hopped beverages were known as beer.

The decree of Reinheitsgebot in 1516 parallels the beginning of the Protestant Reformation in the German states, when the friar Martin Luther broke away from the Roman Catholic Church, thereby creating the first Protestant denomination, Lutheranism. Among other qualms with the Church, the German states resented the monopoly that the monastic orders had over the gruit mixture, including the tax revenue from the purchase thereof by brewers. However, the Church had no such control over hops.

So, far from a purity law, the decree of 1516 was more of a protectionist measure, keeping beer (and bread) affordable, and usurping some power from the Church in the process. It wasn't discovered until later that hops turned out to be a good preservative and an antiseptic in beer, which lasted longer and resisted spoilage better than ales made with gruit. And the rest, as they say, is history.

Fast forward to the present. The booming craft beer movement worldwide (yes, even in Germany), with its desire for experimentation and the incorporation of sometimes unusual ingredients, is the very antithesis of the limiting strictures of the Reinheitsgebot.

Then again, if the Bavarians of 500 years ago didn't insist upon hops as a required ingredient in beer, where would California craft beer be today? And what the hell would it taste like?

In *Wishful Drinking*, Tomm Carroll opines and editorializes on trends, issues and general perceptions of the local craft beer movement and industry, as well as beer history. Feel free to let him know what you think (and drink); send comments, criticisms, kudos and even questions to [beerscribe@earthlink.net](mailto:beerscribe@earthlink.net)

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**LA INT'L BEER COMP**

**LOCAL BREWERIES WIN BIG AT THE 2016  
LA INTERNATIONAL BEER COMPETITION**

Members of the Los Angeles County Brewers Guild earned 20 medals and two honorable mentions at the 2016 L.A. International Beer Competition which took place April 9-10 at the L.A. County Fairgrounds. This year's awards were spread among eleven of the Guild's breweries including first-time competitors Lucky Luke Brewing, Arts District, State, and Indie Brewing. Lancaster's Kinetic Brewing and Torrance's Smog City Brewing each took home four medals with Claremont Craft Ales taking three medals and an honorable mention for their Single Dude IPA. Other winners included: Absolution Brewing Company, Eagle Rock Brewery, Sanctum Brewing, and The Dudes' Brewing.

Here is a run-down of each LABG honoree:

**Kinetic Brewing:**

- Gold Medal in Robust Porter: Fusion
- Gold Medal in Wood & Barrel-Aged Sour Beer: 3rd Gear (3rd Anniversary Sour Ale)
- Bronze Medal in Herb & Spice Beer: 4th Gear (4th Anniversary Vanilla Stout)
- Bronze Medal in American-Style IPA: HippHopanonymous

**Smog City Brewing:**

- Silver Medal in American-Style Sour Ale: Cuddlebug
- Silver Medal in Wood & Barrel-Aged Sour Beer: Spittin' n' Cussin'
- Silver Medal in Indigenous/Regional Beer: Brix Layer
- Bronze Medal in Chocolate Beer: The Nothing

**Claremont Craft Ales:**

- Gold Medal in Fruit Beer: Grapefruit Dude
- Silver Medal in American-style Specialty Lager or Cream Ale: Norman
- Bronze Medal in American-style Black Ale: Buddy
- Honorable Mention in American IPA: Single Dude

**The Dudes' Brewing Co.:**

- Silver Medal in Fruit Beer: Juice Box Series: Blood Orange Amber Ale
- Silver Medal in Session Beer: Dude Light

**Absolution Brewing:**

- Gold Medal in Specialty IPA: Darkened Angel

**Arts District Brewing:**

- Bronze Medal in Other Strong Beer: Porter Rico Imperial Porter

**Eagle Rock Brewery:**

- Gold Medal in American-style Sour Ale: Tarte Noir

**Indie Brewing:**

- Bronze Medal in German-style Kolsch: Indie Kolsch

**Lucky Luke Brewing:**

- Gold Medal in Oatmeal Stout: The Millwright

**Sanctum Brewing:**

- Gold Medal in Historic Beer: Kottbusser

**State Brewing:**

- Silver Medal in Rye Beer: State Rye
- Honorable Mention in Golden or Blonde Ale: State Blonde



Medal-winning beers by Kinetic

Photo by Robert Sanchez

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**June 11 Euro Bierfest**  
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**June 6 TTT - Strand Brewing Takeover**  
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**July 21 TTT - Reinheitsgebot -**  
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**July 18 TTT - Best of Euro Bierfest**  
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**September 18 - KRAFTOBERFEST!**  
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**September 15 TTT - Mother Earth**  
 5 of Mother Earth's Best TBD

**LA INT'L BEER COMP**

**ORANGE COUNTY BREWERS GUILD BREWERIES TAKE HOME 22 MEDALS AT LA INTERNATIONAL BEER COMPETITION 2016**

The Orange County Brewers Guild announced that nine of its members captured a total of 22 medals at the 16th annual Los Angeles International Commercial Beer Competition (LAICBC). With more than 1,000 entries in 96 different style categories, an esteemed panel of judges used a blind-tasting method to award medals to the best beers from around the world. The 22 medals won include 8 Gold, 11 Silver and 3 Bronze (and 2 Honorable Mentions).

**LIST OF ORANGE COUNTY BREWERS GUILD WINNERS & CATEGORIES**

- 17 - American-Belgo-Style Ale
  - Gold Medal: Taps Fish House, Cali Cru'sin
  - Honorable Mention: The Bruery, Mischief
- 21 - Wood-and Barrel-Aged Strong Beer
  - Silver Medal: Left Coast Brewing Co., Barrel Aged Get In My Belly
  - Bronze Medal: Tustin Brewing Co., Shot in the Dark
- 24 - Other Strong Beer
  - Gold Medal: Phantom Ales, Brown Recluse
  - Silver Medal: Taps Fish House, The Velvet Hog
- 31 - Dortmunder or German-Style Oktoberfest
  - Honorable Mention: Left Coast Brewing Co., Del Mar St.
- 34 - Vienna-Style Lager
  - Gold Medal: Taps Fish House, TAPS Vienna Lager
- 38 - American-Style Dark Lager
  - Gold Medal: Taps Fish House, El Moreno
  - Silver Medal: Bottle Logic Brewing, Lagerithm
- 39 - German-Style Schwarzbier
  - Silver Medal: Left Coast Brewing Co., San Clemente State Park Dark
  - Bronze Medal: Taps Fish House, TAPS Schwarzbier
- 42 - Baltic-Style Porter
  - Gold Medal: Bottle Logic Brewing, Cobaltic Porter
- 49 - American-Style Pale Ale
  - Silver Medal: Four Sons Brewing, Hopprentice
- 54 - Imperial Red Ale
  - Gold Medal: Taps Fish House, Rubescent
- 59 - Irish-Style Red Ale
  - Silver Medal: Taps Fish House, TAPS Irish Red
- 62 - American-Style Black Ale
  - Silver Medal: Bootleggers Brewery, Fuzzy Ninja Armadillo
- 69 - Belgian- and French-Style Ale
  - Gold Medal: The Bruery, Saison Rue
- 70 - Belgian-Style Lambic or Sour Ale
  - Gold Medal: The Bruery, Oude Tart
  - Silver Medal: Tustin Brewing Co., Jon Flanders
- 73 - Brown Porter
  - Silver Medal: Bottle Logic Brewing, EMP
- 74 - Robust Porter
  - Bronze Medal: Tustin Brewing Co., Blimp Hangar Porter
- 76 - Foreign-Style Stout
  - Silver Medal: Oggi's Sports Brewhouse Pizza, Black Magic Stout
- 83 - Barley Wine Style Ale
  - Silver Medal: Bootleggers Brewery, Galaxian

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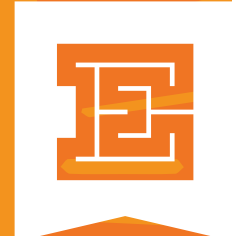
The full list of 2016 L.A. International Beer Competition winners can be found at [www.labeercomp.com](http://www.labeercomp.com).

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## BREWERY PROFILE

# BOTTLE LOGIC BREWING: INNOVATION IN CRAFT BEER

By Javier Gonzalez

Orange County, apart from being the theme park capital of California, also has some damn fine craft beer. One of the best is Bottle Logic, located in an unassuming business park in Anaheim. Owners Brandon Buckner, Wes Parker and Steve Napolitano have elevated the science of craft beer to the point that Bottle Logic was named one of the Top 5 Best New Breweries in the country for 2016 by USA Today. They also brought home multiple medals from last year's Great American Beer Festival (GABF).

When I visited the taproom, it was an interview I was looking forward to because their beers had names like Lagerithim and Calf Life which appealed to the ten-year old inside me. There was also a lot of understandable hype surrounding the week-long celebration called "The Week of Logic" that would see the release of some innovative, interesting and tasty concoctions.

I sat down with the three owners over a few pints and we discussed their humble beginnings homebrewing in a garage with a tamale pot and a glycol system to opening up their taproom that they are already looking to expand in the coming years to due to their success.

*Gonzalez: So what got you in to craft beer?*

Brandon Buckner: I used to work as a personal trainer before beer ruined my life. (chuckles) I had to train according to our clients' schedules, which could range all over the map. Home brewing was a way to let off some steam by building things, which I love to do. At the time Steve was busy with law school and it was a way for us to hang out and do something productive. It was fun to make beer and be able to enjoy it with your friends.

*I notice a lot of science fiction and an overall laboratory-like atmosphere and you guys have beer names like Calf Life and Ocularity. I also see this cool throne you fashioned after Game of Thrones. How do you guys come up with these type of motifs that add an interesting layer to your brewery?*

Steve Napolitano: We have Tuesday meetings where we kick around different fun names that have a scientific or mathematical theme or even things from comic books to video games. So, we have a wide array of different things to pull ideas from.

Buckner: Anaheim was known for Boeing and satellite manufacturing and other aerospace projects. When we decided on this area, we began to pull from local history like the fact that back in WWII when magazines were printed, they weren't allowed to use black, so a lot of those were printed in orange. We use that same orange for our branding as a tribute to Anaheim's past.

*The West Coast IPA seems to dominate at local breweries. Is that something you guys notice here and is that something you aim for?*

Buckner: Well, you can't go to the West Coast and not have an IPA. It's not necessarily a focus of ours. We do love making hoppy beer but the fun thing we've learned is that the interaction of different hop varieties used in different ways can yield interesting results. There's definitely a market for the hoppy beers but sours are gaining popularity. I think the newest trend that's coming is hoppy sours.

Wes Parker: We're actually focusing on sours right now to round out our barrel program. We're pushing for different styles and methods that we'll be releasing this year and beyond. We're also building up another sour facility we'll use for fermentation and barrel aging.

*Do you have particular types of hops that you prefer?*

Buckner: We're open to try anything. A couple of months ago we brewed a beer with southern passion hops from South Africa. During fermentation right before dry hop there was this beautiful piña colada-like tropical aroma.

*Considering your level of success, how far ahead do you have to plan with the beers you brew?*

Buckner: It depends on the kind of beer we're working on. With barrel-aged beers we need months to sort of dial in what we hope to accomplish. It's interesting because with our sour and the barrel-aged beers, we have a different schedule with each of them. We have our core beers that are on a schedule but with these sours and aged we try to have fun with them.

*Being named as one of the Top 5 new breweries in the nation according to USA Today, you guys must be incredibly busy. Any plans to expand?*

Buckner: Customer service is really important to us. The tasting room is what got us going in the first place and yeah, we are getting a little more attention on a national level but that doesn't mean we're going to lose sight of what brought us here. We're currently working on an expansion of the tasting room and adding additional space with another bar so we can serve more people and have a comfortable space on more crowded days. That way, as we grow, the regulars that helped us grow don't feel like we're oversighting them.

*With the expansion and growing popularity of your brand, how does distribution figure into your plans?*

Buckner: So far we're locally distributed. If we were to ship out of state, we want to make sure that our home base here is secure. I think Bottle Logic bottles will be more available by the end of the year.

Check out Bottle Logic at 1072 N Armando St. Anaheim, CA 92806.



Tommy Donlyuk from Bottle Logic pours a delicious beer Photo by Javier Gonzalez



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## THE INTERVIEW

## BRYNILDSON.

By Daniel Drennon



Matt Brynildson of Firestone Walker

Photo courtesy of Firestone Walker

After three years of being waterboarded by the “whatever is the polar opposite of revered” City of Los Angeles permit process, Firestone Walker Brewing Company has finally opened in Venice to a collective “Hallelujah!” from their legions of loyal fans. Nevermind that they haven’t been able to install their state-of-the-art Kasper Schulz brewing system. It was imported from Germany but is not yet hooked up, thanks to the aforementioned permit Hell and the bureaucratic minions who patrol it. Nor that they had to sacrifice a perfectly lovely outdoor seating area that would have elevated the neighborhood, been enjoyed by thousands of Angelenos, and bothered no one. Let’s just be happy that the exquisite beers of Mr. Matt Brynildson and his team of world class brewers have finally arrived in LA.

Brynildson is “Down to Earth” to be sure. But his beers are heavenly. His brewery has become the benchmark by which all other American breweries are measured. And be sure that it is, in fact, as much his brewery as it is that of Adam Firestone (aka The Bear) and David Walker (aka The Lion). They would be the first to say so. The accolades, medals, and both World Beer Cup and Great American Beer Festival “Brewery and Brewmaster of the Year” awards are too numerous to name. We would need a pamphlet instead of a cover page to list them all. You know the beers: The annual anniversary gem; Parabola; Pivo; Wookey Jack; Double Jack, and too many other medal-winning brews to name. The latest, Luponic Distortion, is just another case of Matt Brynildson and his team knocking it out of the park.

And since we just used a ballpark analogy, let us tell you what we hope you already know. There are very few brewers in the world who are playing in the same league.

Brynildson helms the main brewery in Paso Robles. Jeffers Richardson and Jim Crooks are doing brilliant brewing at Barrelworks in Buellton. And now, after a tortuous three-year permit process, Firestone Walker has opened their restaurant and, eventually, will brew beers in Venice.

I have interviewed many brewers over the years and the questions are pretty much the same: how did you get into brewing, yada, yada, yada. Worse, the answers are often the same: I started as a homebrewer...yawn.

Given that Mr. Brynildson is such an iconic figure in the wonderful world of craft beer, I decided to ask him a bunch of questions – not about brewing – so that LA beer fans can get to know Matt better as a person. And yeah, as it turns out, that leads to some cool answers involving his love of beer and being a brewer as well.

*Drennon: Tell me about growing up. What were you into? How did it shape you into who you are now?*

Brynildson: I grew up in rural Minnesota (Litchfield) playing hockey and spending a good deal of time outdoors – ATVs, snowmobiling, fishing, hunting – what most Minnesota kids grow up doing. I played music as a kid, piano, drums and school choir. Marching Band was big in my home town – I played snare in the drum corps. My father is a chef and has been a restaurant owner my whole life. I grew up in and around the restaurant which was a mid-western supper club. I started working in the family business at a young age. I had to wash dishes first, bus tables, prep cook. Basically worked up the ladder. I never managed front or back of the house in my father’s restaurants. My Dad has always been an incredibly hard working and talented individual. I grew up knowing that my Dad could do anything he set his mind to. He built his first home before he was 25 years old, flew planes, had a sign shop on the side where he did hand lettering and has been a serious kite surfer for a while – he still kite surfs today. He has been a musician his whole life as well, in fact he dropped out of college to play more seriously in a rock band. My Mom is an amazing woman who worked in the restaurant as well and has always been a super positive influence on me. She later went back to school to study psychology and ended up doing her post graduate degree in Kalamazoo Michigan, which lead me to move there for college as well. Moving to Kalamazoo was what set me on the course for a career in brewing. It was all about time and place.

*Who were your favorite bands growing up?*

My parents played a lot of Beatles, Stones, Jim Croce, Cat Stevens and all of the great late 60’s and early 70’s stuff. There was a lot of music played in the house. I was also fortunate to have a couple of friends growing up who’s older brothers took us under their wings and gave us a musical education. Led Zeppelin, AC/DC, Bowie, Pink Floyd, Bob Marley...

I basically grew up on the set of Dazed and Confused. I was lucky that my parents trusted these older kids and they took me out to a lot of incredible concerts in those years. I saw David Bowie, U2, REM and Pink Floyd live before I could drink a beer legally. I saw The Replacements, Prince and Fugazi all at First Avenue in Minneapolis when I was in high school. Oddly enough, Eddie Roeser who was a founding member of Urge Overkill grew up in my home town and his dad was the editor of our local paper. Once I got to college I went through a serious Grateful Dead / Phish / Widespread Panic phase. Being in the mid-west for so long there was a lot of indie / alternative rock influences as well. The Replacements, Uncle Tupelo, Dinosaur Jr. and the like. I played in a couple of local Kalamazoo bands in college. One of the bands was called Space Sandwich. We had 7-9 members for the majority of our short career. Horn section, keys, percussion. I played drums and still like to sit down at the kit when I can.

*Who are your favorite bands now (if not the same)?*

It’s all over the place. Wilco has been a favorite for a while now, I’ll go well out of my way to see Tweedy play. Built to Spill is always in rotation. I still love going to Phish and My Morning Jacket shows. Alison and I play a lot of Bob Marley and other Reggae in the house with the kids. Jazz is the common background music as well these days. I just got back from Coachella, and was blown away by The Arcs.

*What were your favorite movies as a kid?*

Star Wars was huge of course, Blues Brothers changed my life, Blade Runner and other science fiction, anything with Eddie Murphy in it. I had a strange affinity to Alfred Hitchcock.

*What are your favorite movies now (if not the same)?*

Ratatouille, Cars, Shrek, Finding Nemo, Toy Story... all I watch is kids movies if I watch anything at all these days.

*What is/are your favorite food(s)?*

Since I’ve lived in California, I can’t get enough Sushi, but I’ve always been a pizza freak. I helped open Piece Pizza and Brewpub in Chicago back in 2001. I learned a lot about what great pizza is all about though that experience. Nothing is better than a glass of Kolsch and a well-made slice of thin crust pizza pie. I have a pizza oven at home and we fire it every weekend that we can.

*Do you follow any sports and, if so, who are your favorite teams and/or players?*

I’m a casual sports fan these days. I play tennis for exercise when I can.

*If you could take a month off and do anything, what would you do?*

I would probably hide away in Big Sur with the family. That or head to northern Italy.

*If you could take a month off and travel anywhere in the world, where would you go?*

I was just thinking that I still have some ground to cover in Italy but there is a lot of the world I still need to check out. I just got my visa to visit China and I’m pretty excited about that trip. I love South America and still have a lot to cover in that part of the world as well. One of the things that I love most about the beer business is that you make great friends all over the world. Beer is an amazing international language. It seems as if you can travel anywhere in the world and there are beer lovers and brewers who will take you in and show you their world. You asked earlier about what makes me tick and what inspires me. Travel and meeting new people is one of my real passions – more specifically beer travel. I’ve been very fortunate to be able to work with the Hop Growers of America, evangelizing American grown hops and teaching brewers about brewing techniques specific to craft beer. This work has taken me to Russia, Brazil and all over Europe. It has allowed me to lecture in the world’s most famous brewing schools like Weihenstephan and Heriot Watt. My trip to China next month is in support of American Hop growers. It’s been a very rewarding experience watching the world outside of the United States wake up to the Craft Beer revolution and feeling like I’ve been a part of the movement.

*If you could host a dinner party with any three people in history, who would they be and why?*

I have no idea – first people to come to mind in this moment are Tom Robbins, Kurt Vonnegut and Steven Colbert – That would make for some lively conversation!

*Who and/or what inspires you?*

There have been a lot of important inspirations in my life and I think what is most important is that I keep meeting people who inspire me in and out of the beer world. I’ve been lucky to work for and with some very forward thinking inspirational folks including Adam and David.

*Between talent and work ethic, which is more important?*

Can’t say for sure. Seems to me that they need to be linked or you make a mess.

*If you weren’t a brewer, what would you be?*

If I had any real talent, I would have liked to play music for a living – but that didn’t come to pass. I’ve always been interested in science and research. I would likely be working in a lab somewhere and I’m sure it would involve natural flavor chemistry – most likely hops.

*If you had to describe yourself in one word or phrase, what would it be?*

Curious.

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Nic Bortolin is the Head Brewer of Figueroa Mountain Brewing Company's Westlake Village brewpub. He is a former music teacher and professional trumpet player and now finds an outlet for his creative passions in Westlake's on-site brewery as well as playing for the Fig Mountain band. Come down to the taproom, say "hi" and see Nic in action!

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SPOTLIGHT

# DOING GOOD AND DRINKING GOOD-ER WITH THE GOOD BEER COMPANY

By Allison Foley

First off, we may be biased, but the Good Beer Company is so much better than good. If not for other reasoning behind the name, this brewery could easily be called The Fantastic Beer Company or The Phenomenal Beer Company. So enough with the flattery. The Good Beer Company is on a mission to create change with good deeds and good beer.

Brandon Fender and his wife Robyn Spevacek co-own The Good Beer Company located in Downtown Santa Ana's evolving 4th Street area. Fender tells me how much the area has changed for the positive in the short time since the brewery opened in October 2012. "Downtown Santa Ana is in a good place. (It's) pretty cool to see all the different people who call this place home (and) feel like it's important," says Fender. However, there are still a lot of issues that need solving such as homelessness and crime. There has been an improvement though. He notes that the brewery itself hasn't experienced any negativity. Spevacek grew up nearby, at a time when people just didn't go to this area of town. Fender tells me that they both feel comfortable now walking to their cars after a late night of brewing.

Fender saw an opportunity when choosing DTSA for the brewery's location. Here is where the doing good part comes in. He wants to help DTSA solve issues such as homelessness even in a small way. Future plans include working with local non-profit organizations that target these issues. Says Fender with a smile, "If we do something like that, we become not just a beer company, but a Good Beer Company."

Now let's focus on the other aspect of the name! Like so many brewers before him, Fender's beer journey began with home brewing in his family's garage when he was in college. Following graduation, Fender was involved in real estate consulting and economic development as his day job. In his spare time outside work, he began home brewing more and more out of the garage of the home in Orange that he and his wife now share. Fender ended up brewing, packaging or blending every weekend, slowly taking over the whole garage. He even had one oak barrel in the garage that he experimented with. In three to four months he'd created a well attenuated, slightly dry saison. From there he was able to do the secondary stuff like dry hop it, add blackberries, raspberries, etc. and make a bunch of variations on the original base, which continues to be their 'thing' moving forward.

The Good Beer Company is an experimental brewery, which for the time being is very small batch. Fender says they produce roughly 2,000 bottles per month or 200 cases of product. Their present model is starting with four flagship or base beers, and experimenting with adding different fruits, yeasts, or aging techniques to these, creating unique cousins of the flagship beers. Not many beers that are focused on malt character or sweetness. "[We're] mostly sticking to the dry and fruity stuff. That's what we enjoy and we think it works really well for our climate and what we want to drink during the day," explains Fender. Did we mention he's a tinkerer? He has several bottles of starter yeast culture in one corner of the brewery, and has been known to create less than a thousand bottles of certain brews. His wife is the brewer now. "I'm still producing recipes and managing the yeast and propagation, but she can take a recipe from grain through fermentation and package it up." She never homebrewed, but learned quickly when brewery opened.

Fender says they derive some beer names from the community they live in. "Santa Ana is referred to as Ciudad de Oro," says Fender. This is where Tart Oro, their flagship Saison gets its name. Painted Lady is a blonde ale inspired by the south OC ladies who come to the area to bar hop at night. Wild Lady is the wild yeast version of that beer. And then there's Santana, a tart brew that is categorized on Untappd as 'other'. Maybe this is because, according to Fender, "describing our beers is super complex. Each one of those words (of the description) is important for what the beer tastes like, and the experience you're going to have."

One thing that's not complex is Good Beer's plans for the future. Fender says they want to expand and plan to but prefer organic growth. There are currently only seven employees on the roster. Fender says, "We'll just keep adding layers until it feels comfortable." He says there's room in the brewery for more or larger tanks, but vows to always have some small batch projects going.

When asked if he considers his humble beginnings in a garage and if it blows his mind to see how things have taken shape today, he says sometimes he stops to think about it and it shocks him, but mostly, he's too busy running things and considering the company's next steps to pay it any mind.

The Good Beer Company, 309 W 4th Street, Santa Ana, CA 92701  
www.thegoodbeerco.com

Allison Foley is a SoCal beer nerd, bottlesharer and proud member of Untappd. Find her under dearlybeerloved to stalk her beer consumption habits!



Brandon Fender and Dominic O'Hara are blown away by Robyn's handiwork.



A couple of Good Beer owners, Brandon Fender and Robyn Spevacek. Photos by Allison Foley



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**BREWER'S CORNER**

# WHAT'S DIFFERENT ABOUT DOWNTOWN?

By Devon Randall



Devon Randall of Arts District Brewing Company.

Photo by Matthew Combs

"Mayhem. Pure, 4 deep at the bar, Mayhem." This is an Arts District Brewing Company bartender's description of working last Saturday night. It's true. I do not recommend casually stopping by for a pint on Saturday night, unless you don't mind waiting in line to get inside. Of course, this is mixed news. I'm thrilled with the early success of ADBC. I'm also left pondering the melting pot which sports such a variety of colors and tastes, and the challenge of how to keep everyone happy.

From the young professionals of the 'work hard, play hard' mindset, to the new parents toting a baby and a dog that just want a burger and a beer with the fam, to our growing set of walking distance locals, to the hipsters, to the serious beer geeks; we've got a huge spectrum of customers. Sometimes they conflict, college kids want to play jenga at the same bartop where a homebrewer is trying to do a BJCP evaluation worksheet. We have cocktails, spirits, and a very large bar requiring up to TEN bartenders AT THE SAME TIME. Scheduling, educating, and coordinating everyone is serious work.

Our unique concept and setup isn't without unique opportunities, like our late night boilermaker menu. Traditionally a boilermaker was like an industry-bartender handshake. It meant, it's late, I'm beat, I want the most bang for my buck and then I'm going home. It has traditionally consisted of a light lager and a shot of whiskey. At ADBC, we work on a new menu monthly that pairs 5 or 6 house beers with a spirit. The pairings are less than traditional, some past menu items include "Pasties" Nippity Doo Da Hibiscus Honey not quite Golden Ale with Olmeca Altos Tequila, splash of Bitters, and Lime, "Rittenbird" Redbird Red Rye IPA with Rittenhouse Rye Whiskey, and "Mateo Street Wheat" with Mateo Golden Ale and Bernheim Wheat Whiskey.

Despite it being tricky to get there from other parts of town (although the expanded gold line and expo line, coming soon, drop off at Little Tokyo/Arts District Station mere blocks away), once you're there, you've got SEVEN nearly walkable breweries to choose from. Angel City and ADBC may as well have a tin can phone line, it's a 10 minute walk to Mumford, a 15 minute walk south to Iron Triangle, a 15 minute walk north to Boomtown, and Indie and Dry River are just across the LA River. Being so geographically close, we've come together as "DTLA Breweries United." Some things in the works include a DTLA Breweries free drink-about with Brewhop shuttle service on Thursday 6/23 during LABW, DTLA beer tap takeover at ADBC during LA Beer Week, and discussions of a potential arts, food, and beer celebration/festival in the future. Not to mention the LA Brewer's Guild's LA Beer Week kickoff festival will be at LA Center Studios in downtown on Saturday June 18th. It's pretty cool to have great neighbors and do neighborly things. I've borrowed and lent bags of sugar, and grain, and some of us even share a spent grain farmer, Weizer Farms.

Also shared is the notorious DTLA homelessness problem. While the blocks ADBC and Angel City are relatively safe, populated with residences and businesses, skid row and tent city are just around the corner. I even had my phone stolen off of our patio recently. After viewing security tapes and canvassing the neighborhood, unbelievably, we got it back! (Sincere thanks to Jesse, Steven, and Tim, or as I like to call them, "The Justice Coalition.") Minor bummer for me, but symptomatic of the much bigger problem. 213 Hospitality and The Spirited Group have been working on a "Community Beer" program and charity to raise money for various groups fighting homelessness, such as the DTLA Women's Shelter. ADBC will be releasing its own Community Beer, called "Simul in Vita" or 'Together in Life' in Latin, an American Wheat Beer. \$1 of each pint will go to the Community Beer project.

Personally, as a relative newcomer to DTLA, I'm loving the gritty, chewy whirlwind of activity and life. The juxtaposition of the businessperson and the hipster, the local and the tourist, the beer and the spirits, are all new challenges to embrace and learn more about. The Art isn't just in the galleries and on the brick walls, it's in the flavor, the people, and the overall drinkability of this city.

Devon Randall is the Head Brewer and Head Janitor at Arts District Brewing Company. She has brewed at Port Brewing/The Lost Abbey, Pizza Port OB and Pizza Port Solana Beach. Her favorite music is the bubbling of fermenters.




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CCBA CONFERENCE

# BUNCHES AND BUNCHES OF BREWERS HOLD COURT IN LONG BEACH

By Drew Kaplan

Taking place a stone's throw away from Beachwood BBQ & Brewing at the Westin Hotel in downtown Long Beach, the California Craft Brewers Association (CCBA) held its spring conference in mid-April. With an astounding two new breweries per week opening in the state, California is now up to 675 craft breweries – 15% of the total for the country!

Over the course of the conference, sessions covered topics including "Marketing Events: How to Promote your Taproom," "ABC Essentials – Understanding ABC Regulations," and "Optimal Strategies to Fund Growth: Equity vs. Debt". The CCBA is a non-profit trade association representing the craft brewing industry in California. The outgoing president, David Walker of Firestone Walker, passed the baton to new president, Natalie Cilurzo of Russia River Brewing. Cilurzo challenged the dozens of breweries in attendance from all over the state to "keep making kick ass beer."

Providing some fascinating insights into the financial state of craft beer at the moment, the keynote lecture, "Everything's Changing: Beer Marketer's Insights" was delivered by Benj Steinman, president of Beer Marketer's INSIGHTS. Steinman opined that the most significant of these changes are the myriad deals that are transforming the landscape, with big beer companies buying up craft beer breweries under a "if you can't beat 'em, buy 'em" strategy.

"I think the whole craft beer movement is going through seismic structural shifts," Steinman stated. Many of the deals being made (28 in the last 13-14 months) are by Anheuser-Busch InBev (ABI), which has acquired six craft breweries in the past 18 months. ABI, which Steinman referred to as "the most fascinating company" in the beer industry, is very keen on disruption of the beer market, especially since they have employees who focus on disruption: "I've never heard of a \$47 billion company that has a guy whose actual job title is "Chief Disruptive Growth Officer." Ironic in that the craft beer revolution has been a disruptive force to ABI and SAB Miller Coors and now, in a counter attack, they are attempting to disrupt the market growth of craft.

When it comes to craft beer, the last five years could be considered "the glory years", since production has more than doubled and it's up almost 15 million BBLs in the past ten years. In fact, last year was the sixth straight year of double-digit gains. In 2015, there were 37 craft breweries with production over 100,000 BBLs and 18 over 200,000 BBLs, causing Steinman to remark "these breweries are starting to get some heft."

So what's driving craft beer sales? While seasonal beers were doing well, as well as Belgian wits and pale ales, head and shoulders above all of them were India Pale Ales, with an eye-popping 68% of craft growth.

Steinman was very clear: "California craft has been really on fire." Leading the way was Sierra Nevada, Lagunitas, Stone, and Firestone Walker in the top four, with Anchor in the fifth spot, "although Ballast Point is coming on strong and will be #5." Steinman also pointed to how big San Diego beer was and how local the market is, although he observed that "LA is far less local and far less developed as a craft beer market" in contrast.

Summing up, Steinman pointed to "more tremors of change", especially since "volatility is the new norm; it gets harder from here." Nevertheless, Steinman pointed out that since "craft beer created a huge change in consumer taste", there is "still plenty of upside" for craft beer.

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DFD ABOUT TOWN

# THE MONTHLY ADVENTURES OF LA'S MOST INFAMOUS CRAFT BEER DRINKER

By Daniel Drennon

March went out like a lamb, but April came in like a lion! Or shall I say The Lion finally opened his lair in Venice after three years that went by like thirty. Hear ye, hear ye! Firestone Walker's lovely location on the Westside is now serving up their world class line up of superb beers. The food is great too so check them out soon.

Here are the highlights of where I went drinking in April. I did not leave a trail of bread crumbs but GPS is your friend.



Thursday, April 7 – Firestone Walker in Venice  
You know. Just an impromptu dinner with Stone Cold Steve Austin. We ran into each other in a 100-person line in the LA rain. The Lion himself joined us as we sampled the King of the Bad Asses though the E-squared (extensive and excellent) tap list.



Tuesday, April 12 – California Craft Brewers Association Conference/Long Beach  
Breweries from all over our great state – the best craft brewing in the world! Technically, the drinking was at BPLA home bar Beachwood BBQ & Brewing a couple of blocks away. Julian Shrago brewed a fabulous CCBA Pale Ale for the occasion.



Tuesday, April 16 – Long Beach Grand Prix: Racing all weekend. And King Harbor released Endless Rant IPA, a collaboration with the rantor himself, Adam Carolla. The beer? It's good. It's really damn good. We had a party in the lobby of the Renaissance hotel in Long Beach.



Wednesday, April 20 – Almanac Night at Naja's in Redondo Beach  
Jay & Kara do the "beer event" at Naja's as well as anyone in LA...and probably better. This was another cool one with the opportunity to sample though a boatload of awesome Almanac sours. Their annual fucking-fantastic NAJA'S IPA FESTIVAL is May 18-25. If you're a hop addict, this is your crack house – 88 IPAs, DIPAs, and TIPAs on the legendary white board. Hello, Uber. Yeah. It's me. DFD.



Monday, April 25 – Krista's Going-Not-So-Far-Away Party at El Segundo Brewing  
Once upon a time, our friend Krista worked at our beloved Beachwood. Then she took a job as a sales rep with our other faves, the Rob & Tom Show at ESBC. There, she sold the Blue House Ales far and wide. Now, she is returning to Beachwood to sell Ales by Shrago not so far and not so wide cuz, frankly, there just ain't enough Beachwood beer to satisfy demand. But more is to be told on that tale soon...

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**FEATURED LISTINGS**

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| <p>101 Ciders Tasting Room<br/>3111 Via Colinas, Suite 202<br/>Westlake Village<br/>10cider.com</p> <p>Alpine Village<br/>833 W Torrance Blvd, Torrance<br/>alpinevillagecenter.com</p> <p>Barbara's at the Brewery<br/>620 Moulton Ave #110, Los Angeles<br/>barbarasatthebrewery.com</p> <p>Beachwood BBQ<br/>131 1/2 Main Seal Beach<br/>BeachwoodBBQ.com</p> <p>Beer Belly<br/>532 S Western Ave, Los Angeles<br/>www.beerbellyla.com</p> <p>Bierstube German Pub &amp; Restaurant<br/>1340 S Sanderson Ave, Anaheim<br/>thephoenixclub.com</p> <p>Blue Palms Brewhouse<br/>6124 Hollywood Blvd, Los Angeles<br/>bluepalmsbrewhouse.com</p> <p>Brew Kitchen Ale House<br/>10708 Los Alamitos Blvd, Los Alamitos<br/>brewkitchenalehouse.com</p> <p>City Tavern<br/>9739 Culver Blvd, Culver City<br/>citytavernculvercity.com</p> <p>City Tavern<br/>735 S Figueroa St, Los Angeles<br/>citytaverndtla.com</p> <p>Cooper's House of Brew Masters<br/>4823 Paramount Blvd,<br/>Lakewood</p> <p>Far Bar<br/>347 E 1st St, Los Angeles<br/>farbarla.com</p> | <p>Flights Beer Bar<br/>5119 W El Segundo Blvd, Hawthorne<br/>flightsbeerbar.com</p> <p>Haven Gastropub<br/>190 S Glassell St, Orange<br/>havengastropub.com</p> <p>Haven &amp; Portola<br/>143 N Glassell St, Orange<br/>havengastropub.com</p> <p>Hot's Kitchen<br/>844 Hermosa Ave, Hermosa Beach<br/>hotskitchen.com</p> <p>Matt Denny's Ale House<br/>145 Huntington Dr, Arcadia<br/>mattdennys.com</p> <p>Monrovia Homebrew Shop<br/>1945 S. Myrtle Ave<br/>Monrovia CA<br/>MonroviaHomebrewShop.com</p> <p>Naja's Place<br/>King Harbor Marina<br/>Redondo Beach<br/>najasplace.com</p> <p>Pitfire Artisan Pizza<br/>401 Manhattan Beach Blvd<br/>Manhattan Beach<br/>pitfirepizza.com</p> <p>Public Beer Wine Shop<br/>121 W. 4th Street, Long Beach<br/>publicbeerwineshop.com</p> <p>Ragin' Cajun Cafe<br/>525 S Pacific Coast Hwy<br/>Redondo Beach<br/>ragincajun.com</p> <p>Richmond Bar &amp; Grill El Segundo<br/>145 Richmond St, El Segundo<br/>richmondbarandgrill.com</p> | <p>Riley's<br/>5331 E 2nd St, Long Beach<br/>rileyson2nd.com</p> <p>Select Beer Store<br/>1613 S Pacific Coast Hwy,<br/>Redondo Beach</p> <p>Spring Street Smokehouse<br/>640 N Spring St, Los Angeles<br/>sssmokehouse.com</p> <p>Stout Burgers &amp; Beers<br/>1544 N. Cahuenga Blvd<br/>Hollywood<br/>stoutburgersandbeers.com</p> <p>Stout Burgers &amp; Beers<br/>11262 Ventura Blvd<br/>Studio City<br/>stoutburgersandbeers.com</p> <p>Stout Burgers &amp; Beers<br/>111 N Santa Monica Blvd<br/>Santa Monica<br/>stoutburgersandbeers.com</p> <p>The Stuffed Sandwich<br/>1145 E Las Tunas Dr, San Gabriel, CA<br/>stuffedsandwich.com</p> <p>The BrewHouse<br/>31896 Plaza Dr #D<br/>San Juan Capistrano<br/>thebrewhousesjc.com</p> <p>The Social List<br/>2105 E 4th St, Long Beach, CA<br/>thesocialistlb.com</p> <p>Unrestricted Brewing (homebrew supply)<br/>24002 Via Fabricante #502, Mission Viejo<br/>unrestrictedbrewing.com</p> <p>Zpizza Tap Room<br/>5933 W Century Blvd, Los Angeles<br/>zpizza.com</p> |
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# Directory

## LA County

### BREWERIES

Absolution Brewing Company  
2878 Columbia St, Torrance  
absolutionbrewingcompany.com

Alosta Brewing  
692 Arrow Grand Cir, Covina  
alostabrewing.com

Angel City Brewery  
216 S Alameda St, Los Angeles  
angelcitybrewing.com

Arts District Brewing  
828 Traction Ave, Los Angeles  
artsdistrictbrewing.com

Boomtown Brewery  
700 Jackson St, Los Angeles  
boomtownbrew.com

Bravery Brewing  
42705 8th St W, Lancaster  
braverybrewing.com

Brouwerij West  
110 E 22nd St, San Pedro  
www.brouwerijwest.com

Claremont Craft Ales  
1420 N Claremont Blvd #204C,  
Claremont  
claremontcraftales.com

Clayton Brewing Company  
661 W Arrow Hwy, San Dimas  
claytonbrewingco.com

Craftsman Brewing Co.  
1270 Lincoln Ave #800, Pasadena  
craftsmanbrewing.com

Dry River Brewing  
671 S Anderson St, Los Angeles  
www.dryriverbrewing.com

Eagle Rock Brewery  
3065 Roswell St, Los Angeles  
eaglerockbrewery.com

El Segundo Brewing Company  
140 Main St, El Segundo  
elsegundobrewing.com

Figuroa Mountain Brewing Co  
Westlake Village, CA 93162  
FigMtnBrew.com

Golden Road Brewing  
5430 W San Fernando Rd, Los Angeles  
goldenroad.la

Iron Triangle Brewing Company  
1581 Industrial St, Los Angeles  
www.irontrianglebrewing.com

King Harbor Brewing Company  
2907 182nd St, Redondo Beach  
kingharborbrewing.com

King Harbor Waterfront Tasting Room  
132 International Boardwalk  
Redondo Beach, CA 90277

La Verne Brewing  
2125 Wright Ave, La Verne  
lavernebrewingco.com

Lucky Luke Brewing  
610 W Ave O #104  
Palmdale  
luckylukebrewing.com

MacLeod Ale Brewing  
14741 Calvert St, Van Nuys  
macleodale.com

Monkish Brewing Co.  
20311 S Western Ave, Torrance  
monkishbrewing.com

Mumford Brewing  
416 Boyd St, Los Angeles  
mumfordbrewing.com

Ohana Brewing Company  
1756 E 23rd St, Los Angeles  
ohanabrew.com

Pacific Plate Brewing  
1999 S Myrtle Ave Monrovia  
pacificplatebrewing.com

Phantom Carriage Brewing  
18525 S Main St, Carson  
phantomcarriage.com

Pocock Brewing Company  
24907 Ave Tibbitts, Santa Clarita  
pocockbrewing.com

Progress Brewing  
1822 Chico Ave, South El Monte  
progress-brewing.com

REV Brewing  
1580 W San Bernardino Rd  
Ste H Covina, California  
revbrew.com

Sanctum Brewing Company  
560 E Commercial St #21, Pomona  
sanctumbrewing.com

Scholb Premium Ales  
2964 Columbia St, Torrance  
drinkscholb.com

Smog City Brewing Co.  
1901 Del Amo Blvd. #B, Torrance  
smogcitybrewing.com

Strand Brewing Co  
2201 Dominguez St, Torrance  
strandbrewing.com

Sundowner Brewery  
30961 Agoura Rd, Westlake Village  
malibusundowner.com

The Dudes' Brewing Company  
1840 W 208th St, Torrance  
thedudesbrew.com

Timeless Pints  
3671 Industry Ave, Lakewood  
timelesspints.com

Three Weavers Brewing Co.  
1031 W. Manchester Blvd,  
Unit A-B, Inglewood  
www.threeweavers.la

### BREW PUBS

Beachwood BBQ & Brewing  
210 E 3rd St, Long Beach  
beachwoodbbq.com

Belmont Brewing Company  
25 39th Pl, Long Beach  
belmontbrewing.com

Bonaventure Brewing  
404 S Figueroa St #418, Los Angeles  
bonaventurebrewing.com

Brewery at Abigaile  
1301 Manhattan Ave, Hermosa Beach  
abigailerestaurant.com

Congregation Ales  
Azusa Brewpub Chapter  
619 N. Azusa Ave, Azusa  
congregationaleshouse.com

Downey Brewing Company  
10924 Paramount Blvd, Downey  
m.thedowneybrewing.com

HopSaint Brewing Company  
5160 W. 190th Street, Torrance  
www.hopsaint.com

Kinetic Brewing Company  
735 W Lancaster Blvd, Lancaster  
kineticbrewing.com

Ladyface Ale Companie  
29281 Agoura Rd, Agoura Hills  
ladyfaceale.com

Red Car Brewery and Restaurant  
1266 Sartori Ave, Torrance  
redcarbrewery.com

Rock Bottom Restaurant and Brewery  
1 Pine Ave, Long Beach  
rockbottom.com

San Pedro Brewing Company  
331 W 6th St, San Pedro  
sanpedrobrewing.com

Transplants Brewing Company  
40242 La Quinta Ln Unit 101  
Palmdale  
transplantsbrewing.com

The Lab Brewing Co.  
30105 Agoura Rd, Agoura Hills  
labrewingco.com

Wolf Creek Restaurant & Brewing  
27746 McBean Pkwy, Santa Clarita  
wolfcreekbrewing.com

## Orange County

### BREWERIES

Anaheim Brewery  
336 S Anaheim Blvd, Anaheim  
anaheimbrew.com

Artifex Brewing  
919 Calle Amanacer, San Clemente  
artifexbrewing.com

Back Street Brewery  
1884 S Santa Cruz St, Anaheim  
backstreetbrew.com

Barley Forge Brewing  
2957 Randolph Ave, Costa Mesa  
barleyforge.com

Bootlegger's Brewery  
130 S Highland Ave, Fullerton  
bootleggersbrewery.com

Bottle Logic Brewing  
1072 N Armando St, Anaheim  
bottlelogic.com

Cismontane Brewing Company  
29851 Aventura #D,  
Rancho Santa Margarita  
cismontanebrewing.com

Evans Brewing  
2000 Main St, Irvine  
evanslager.com

Four Sons Brewing  
18421 Gothard St, Huntington Beach  
foursonsbrewing.com

Left Coast Brewing Company  
1245 Puerta Del Sol, San Clemente  
leftcoastbrewing.com

Legends Craft Brewery  
1301 S Lewis St, Anaheim, CA

Noble Ale Works  
1621 S. Sinclair St. #B, Anaheim  
noblealeworks.com

Old Orange Brewing Co.  
1444 N. Batavia St, Orange  
oldorangebrewing.com

Phantom Ales  
1211 Las Brisas St, Anaheim  
phantomales.com

Riip Beer Company  
17214 Pacific Coast Highway  
Huntington Beach, riipbeer.com

The Bruery  
715 Dunn Way, Placentia  
thebruery.com

The Good Beer Co.  
309 W 4th St, Santa Ana  
thegoodbeerco.com

Towne Park Brew Co  
19191 Lawrence Cyn, Silverado  
Towneparkbrew.com

Valiant Brewing Co.  
2294 N Batavia St #C, Anaheim  
valiantbrewing.com

### BREW PUBS

Brewbakers  
7242 Heil Ave, Huntington Beach  
brewbakers1.com

Huntington Beach Beer Company  
201 Main St, Huntington Beach  
hbbeerco.com

Newport Beach Brewing Company  
2920 Newport Blvd, Newport Beach  
newportbeachbrewingcompany.com

Ocean Avenue Brewery  
237 Ocean Ave, Laguna Beach  
oceanbrewing.com

Pizza Port San Clemente  
301 N El Camino Real, San Clemente  
pizzaport.com

Stadium Brewing  
26738 Aliso Creek Rd, Aliso Viejo  
stadiumbrewing.com

TAPS Fish House & Brewery  
101 E Imperial Hwy, Brea  
tapsfishhouse.com

TAPS Fish House & Brewery  
13390 Jamboree Rd, Irvine  
tapsfishhouse.com

Tustin Brewing Company  
13011 Newport Ave #100, Tustin  
tustinbrewery.com

## Inland Empire

### BREWERIES

3 Iron Brewing Co.  
898 Via Lata #A, Colton  
3ironbrewing.com

Aftershock Brewing Co.  
28822 Old Town Front St #108,  
Temecula  
atershockbrewingco.com

Area 51 Craft Brewery  
7123 Arlington Ave #A, Riverside  
Area51craftbrewery.com

Black Market Brewing Co.  
41740 Enterprise Cir N #109  
Temecula  
blackmarketbrew.com

Brew Crew Inc.  
11626 Sterling Ave #G, Riverside  
brewcrewinc.com

Brew Rebellion Brewing  
13444 California St, Yucaipa  
brewrebellion.com

Bulldog Brewery  
41379 Date St #B, Murietta  
bulldog-brewery.com

Chino Valley Brewery  
1630 E Francis St #J, Ontario  
chinovalleybrewery.com

Coachella Valley Brewing Co.  
30-640 Gunther St  
Thousand Palms  
cvbco.com

Craft Brewing Co.  
530 Crane St, Lake Elsinore  
craftbrewingcompany.com

Dale Bros. Brewing  
2120 Porterfield Way, Upland  
dalebrosbrewery.com

Electric Brewing Co.  
41537 Cherry St, Murietta  
electricbrewco.com

Escape Craft Brewery  
721 Nevada St #401, Redlands  
escapecraftbrewery.com

Garage Brewing Co  
29095 Old Towne Front St,  
Temecula  
garagebrewco.com

Hamilton Family Brewery  
9757 Seventh St #802,  
Rancho Cucamonga  
hamiltonfamilybrewery.com

Hangar 24 Brewery  
1710 Sessums Drive  
Redlands  
hangar24brewery.com

I & I Brewing  
5135 Edison Ave #1, Chino  
iandibrewing.com

Inland Empire Brewing Company  
1710 Palmyrita Ave #11,  
Riverside  
iebrew.com

Ironfire Brewing Co.  
42095 Zevo Dr #1, Temecula  
ironfirebrewing.com

La Quinta Brewing Co.  
77917 Wildcat Dr, Palm Desert  
laquintabrewing.com

No Clue Brewing  
9037 #170 Arrow Route  
Rancho Cucamonga  
nocluebrew.com

Packinghouse Brewing Co.  
6421 Central Ave #101-A, Riverside  
pbbeer.com

Refuge Brewery  
43040 Rancho Way, Temecula  
refugebrew.com

Ritual Brewing Co.  
1315 Research Dr, Redlands  
ritualbrewing.com

Rök House Brewing Company  
1939 W 11th St #A, Upland  
rokhousebrewing.com

Thompson Brewing Company  
9860 Indiana Ave, Riverside  
thompsonbrewing.com

Wiens Brewing  
27941 Diaz Rd, Temecula  
Wiensbrewing.com

Wild Donkey Brewery Co.  
2351 W Lugonia Ave, Redlands  
facebook.com/DonkeyPunchBrewery

### BREW PUBS

Heroes Restaurant & Brewery  
3397 Mission Inn Avenue, Riverside  
heroesrestaurantandbrewery.com

Lou Eddie's Pizza  
28561 Highway 18, Skyforest  
LouEddiesPizza.com

TAPS Fish House & Brewery  
2745 Lakeshore Dr, Corona, CA  
tapsfishhouse.com

Wicks Brewing Company  
11620 Sterling Ave, Riverside  
wicksbrewing.com

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