

Drink local.

BEER PAPER

Read local.

beerpaperla

FREE!

VOLUME 7 | ISSUE 7 | December 2019

ARTIFEX: QUALITY, COMMUNITY & FAMILY



Johnny Johur, Tom Cordato, and Nic Cordato

Photo Credit: Rebecca Root

I still remember the day I first met Artifex co-owners Tom and Nic Cordato along with co-owner brewer Johnny Johur. I was on one of my many pilgrimages south to enjoy the world class beer and signature pies at Pizza Port San Clemente. The three, seated at the downstairs bar next to me, informed me that they were about to open their own brewery just across the 5 freeway in San Clemente. (full cover story on page 12)

By Daniel Drennon

INLAND EMPIRE



PAGE 4

WISHFUL DRINKING



PAGE 6

PROFILE



PAGE 10

COVER STORY



PAGE 12

COLLABORATION



PAGE 17

#beerpaperla



@beerguy711



@beercruzer



@justabeerdude



@beerwithbrian



@joshua_henaman



@gregvisitsbreweries



@craftbeerfreak



@travelforpints



@beerzombies



@hoppierbythedozen

#beerpaperla

Drink local.

BEER PAPER

Read local.

Beer Paper is dedicated to providing news, commentary and education for the craft beer communities of Los Angeles, Orange County, Inland Empire and Ventura County.

OWNER/PUBLISHER/EDITOR: Daniel Drennon
CREATIVE DIRECTOR: Joshua Cortez
EXECUTIVE ASSISTANT TO THE EDITOR: Renee Imhoff

HEAD WRITER:
Daniel Drennon

SENIOR CONTRIBUTOR:
Tomm Carroll

SPECIAL CONTRIBUTORS:
Tomm Carroll, Sean Inman, and Andrew Smith

DISTRIBUTION:
Los Angeles: Daniel Drennon
Orange County & Inland Empire: Brian Navarro
South Bay: Daniel Drennon & Paul Brauner

FOUNDED BY: Aaron Carroll & Rob Wallace

Beer Paper is 100% funded by our advertisers.
Please support them!

Happy Holidays to you and your families
from all of us here at Beer Paper!!!

ADVERTISE WITH BEER PAPER

We distribute 20,000 print issues a month and have direct access to regional craft beer consumers. For more information about advertising with Beer Paper please contact us at danieldrennon@gmail.com.

SUBMISSIONS

While we will not accept any unsolicited content, Beer Paper is a community project and seeks the participation of talented and knowledgeable individuals. If you are interested in providing news briefs or photographs, writing features or commentary, please contact us with pitches and/or portfolios at danieldrennon@gmail.com.

DISTRIBUTION

Copies of our publication are available for free at most local craft breweries, better beer bars, homebrew supply stores and bottle shops throughout greater Los Angeles, Orange and Ventura Counties, and the Inland Empire. If you are interested in distributing Beer Paper in your local area, please email danieldrennon@gmail.com.

ADVERTISING: danieldrennon@gmail.com
EDITORIAL: danieldrennon@gmail.com
WEB: www.BeerPaperLA.com
FACEBOOK: facebook.com/BeerPaperLA
TWITTER/INSTAGRAM: @BeerPaperLA
©2019 Beer Paper LA. All Rights Reserved.

BEACHWOOD PRESENTS

SPONTANEOUS FERMENTATION CELEBRATION



WILD BEERS AND 13 YEARS IN SEAL BEACH

DECEMBER 12-14

SEAL BEACH • THE BLENDERY

The Beachwood Sour Fest you know and love but kicked up a notch to celebrate wild beer. This year's dual celebration will highlight spontaneously fermented beers from all over the world and 13 amazing year in Seal Beach.

INLAND EMPIRE

THE IE'S UNASSUMING KING OF KINGS

by Andrew Smith

It was Sunday afternoon at Kings Brewing in Rancho Cucamonga. They'd been open less than an hour and were already starting to get busy. We were soon joined by co-owner, Jeremiah Cooper, and two very vibrant red beers. It was Strawberry Pie, one of Kings' hugely popular Fros'e sours flavored with strawberry, brown sugar, cinnamon and graham cracker. "It's early," he added, "so we'll start you with something easy."

"Some customers tell us we only make three kinds of beers," Cooper later explained, "and I tend to agree with them." With just a few traditional styles, it's a menu board dominated by hazy IPA's, sours, and pastry stouts: Tangerine Pineapple Popsicle, Chocolate Lasagna, Neapolitan Stout, among a whole variety of creative flavors and colors. Cooper's liberal use of phrases like "adjunct" and "over-fruiting" would have craft beer purists of yesteryear screaming "heresy!"

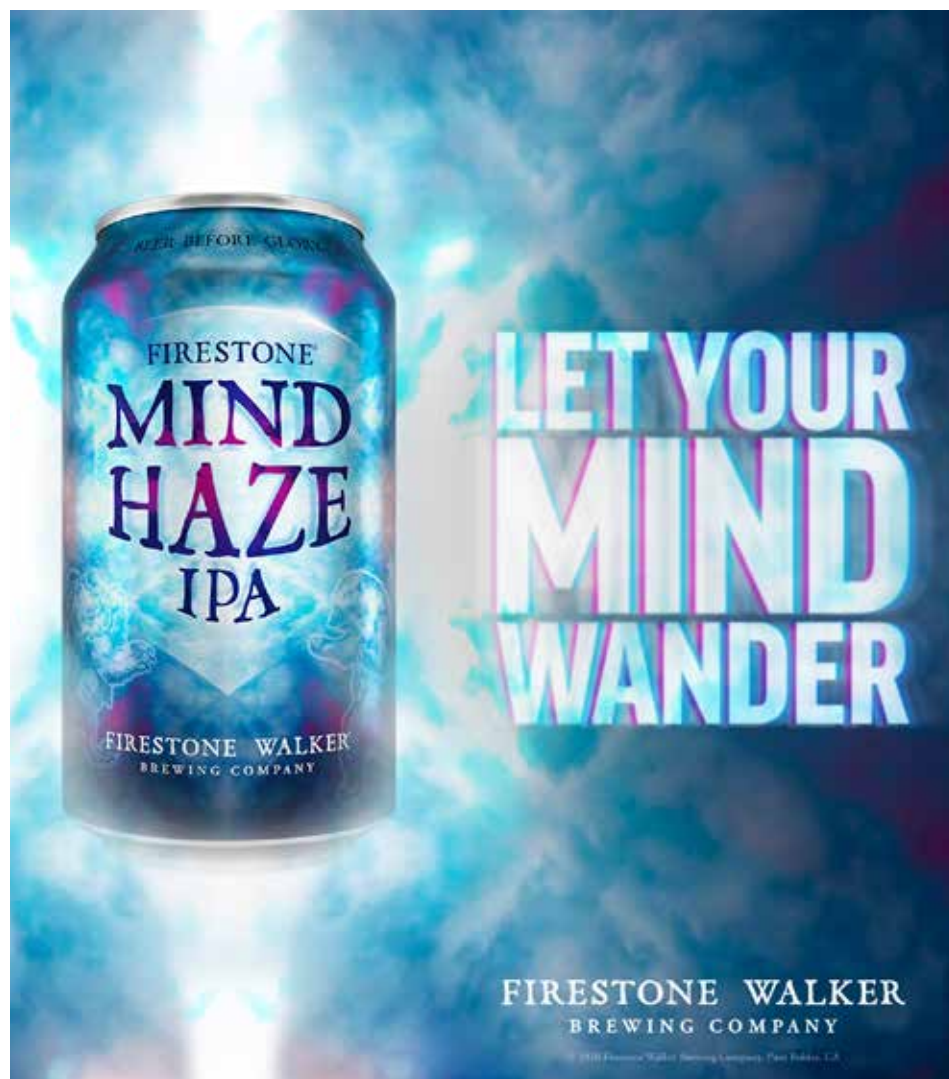
Cooper acknowledges that the industry has changed immensely since he opened Kings with his brother Demetrius in 2016. "It's completely different. I had 10 core beers but did away with that program. The three styles we have on tap now weren't around three years ago. If you weren't drinking a west coast IPA, you weren't drinking anything." They were one of the first west coasters to recognize the hazy trend. "Monkish got a large chunk of credit for their first hazy IPA, but we were about two months ahead of them. People were making fun of us but we're always looking for something new to do."

With three medals in two years at Great American Beer Festival, nobody is making fun of Kings today. Cooper, the man behind all the recipes, cracks a sheepish grin when he describes Fluffer Nutter: "It's a peanut butter and jelly sandwich with marshmallows. We take a sour base, add raspberry fruit puree, grape jelly, peanut butter, and



Owner Jeremiah Cooper

Photo Credit: Shelley Smith



marshmallow, then allow the beer to sit on it for four or five days. It's become *extremely* popular." That beer won Gold at this year's California Craft Brewers Cup, then Bronze at GABF a month later. Rossano, a barrel-aged wild saison with strawberries and cranberries, also took Bronze at this year's GABF. Cooper "stole" the yeast cultures from bottles of Cantillon and 3 Fonteinen (among others). It's an exemplary, complex, wild yeast base, while the fruit offers a subtle sweetness in the aftertaste.

The medals are a small part of the story. In three years, Kings has come a long way. The two brothers ran up close to \$150k in debt prior to opening. "We had to open on April 30th because we'd already mailed the rent check and had no money in the bank to cover it. We made \$6000 on that first day, and

things have pretty much taken care of themselves since then." Within two months both brothers were collecting salaries, and two months later they had two more salaried employees, both still with the company. "Right now, we're pretty broke," added Cooper, "but only because we keep building and buying new stuff, keeping ourselves broke and reinvesting 100% of the profits."

From humble beginnings, the growth has been impressive. Output has reached 1,000 barrels, necessitating a remote second production facility, all cash funded. If you believe Cooper's candid claim that he's "the worst at marketing, branding, and social media," that leaves the quality of the product itself. Three medals at GABF is no small feat, but even more impressive are the distances people are travelling to get their hands on



Kings Brewing Taproom

Photo Credit: Shelley Smith

some Kings. “We have a pretty good following from Los Angeles and San Diego. We get visitors from everywhere. People fly in from New York and plan their trip around Kings or drive from Phoenix and message me to see if we have cans left. Our clientele is into trading beer, reselling, pretty much breaking the law with our beer.”

Cooper may be a more strategic marketer than he claims. With a limited distribution model, he regularly ships to Europe and Japan. He also ships sporadically to various states. “If we have extra beer, I’ll send a pallet to Washington just to get our name out there and keep it fresh.” He’s also spreading his name through an array of collaborations. He reels off names from his clipboard: “Little Cottage and Good Word coming this month, Nocturnal next month, Mortalis the month after. Dewey in January. We have a lot of breweries coming out here now.” Cooper is also frequent flyer, doing collaborations across

the country, as well as in countries like Spain and France. He downplays the marketing significance rationalizing that: “They get to come to California, brew some beer, I get to travel and brew beer. I’m spending the company’s money. If I send a pallet of beer and attend a couple of events, it pays for itself.” It’s certainly reaping dividends.

Cooper cites ambitious expansion goals, doubling output annually: “2,000 barrels in 2020, 4,000 in 2021, 8,000 in 2022.” The production facility with its 15-barrel system is part of that, while he’s also eyeing a second taproom, probably in Los Angeles. Immediately, he’ll rely on self-distribution but acknowledges that he may have to enlist a third-party distributor in the long term. Ambitious? “You don’t get anywhere unless you push yourself. I’m a workaholic. I bust my butt seven days a week, 80 hours a week. I absolutely love what I do,” adds Cooper. “I think it’s fun to set goals and beat them, implement new things, improve efficiency and beat the system.”

From a kid that enjoyed tagging to a career as an operations manager at FedEx, Kings has brought Cooper to a place he never imagined. “I fly around the world and collect airmiles. I play golf with people I used to make fun of. And now I’m one of them. I get to give back. Community is a big part of what we do. We’ve donated \$20,000 so far this year and I’m also a board member at the YMCA. I get to hand out bikes to kids that don’t have them.” He also acknowledges the importance of family: “If my wife calls me and tells me the kids are here, I’ll be home in 10 minutes.”

A creative mind, a meticulous operation, an insatiable energy and drive, and a caring heart. You can bet that Kings is a brewery we’re going to hear a lot more about.

Raised in England, Andrew Smith “thought” he knew everything about beer before moving to the United States. He covers food for Locale Magazine and runs a local Coachella Valley blog at CVBeerScene.com



Photo Credit: Shelley Smith



EST. HOPSAINT 2014
BREWING COMPANY

Join the Sainthood!

BREWERY / HEARTH / WOOD GRILL / SMOKER
OPEN AT 11:30 AM » 7 DAYS A WEEK

310.214.HOPS (4677)
5160 W. 190TH STREET, TORRANCE, CA 90503
HOPSAINT.COM



WISHFUL DRINKING

FOR GRODZISKIE'S SAKE! JUDGING THE GREATER POLAND BEER CUP

by Tomm Carroll



Polish judges enjoy some California craft beer and Beer Paper after judging
Photo Credit: Tomm Carroll

With such a robust and ever-innovative craft beer culture that we enjoy in the United States — let alone right here at home in LA — it's easy to overlook, or even ignore, how the craft brewing revolution is developing in other parts of the world. So when I received an invitation to judge the inaugural Greater Poland Beer and Cider Cup in early November, I immediately accepted, despite not knowing a word of Polish, let alone how to pronounce the words with accent marks, diacritics and other foreign characters in that Slavic language. In other words, I didn't know my *kreska* from my *kropka*. And still don't.

But I know beer styles, and what they're supposed to look/smell/taste like. Well-made beer in itself is a kind of common currency shared and understood worldwide (at least for those who recognize it when they drink it). But as far as a practical communication tool, it's extremely fortuitous for a mono-linguistic American (is that a tad redundant?) such as myself that English turned out to be the international language. Even though I was the sole English-only speaker judging the competition — the only one not from Poland in fact — my Polish hosts, who all spoke English quite fluently, graciously conducted the competition in my native tongue.

Open to craft brewers in the country,

the Greater Poland Beer Cup is held in the city of Poznań, about a three-hour drive from Warsaw. Poznań is the chief city of Wielkopolska, the historical west-central region of the country that was the core of the early Polish state, and is known as Greater Poland. The beer and cider winners, chosen from among 230 entries, were announced a week after the competition at the Poznańskie Targi Piwne (Poznań Beer Expo), held in mid-November, about a week after the competition, when the medals are awarded.

Like most countries in the midst of a craft beer revolution, Poland's young brewers, many of them of the "gypsy" designation, are full of passion for and dedication to their products. They brew the traditional types, along with current trends (milkshake IPAs, pastry stouts), as well as somewhat obscure historic beer styles germane to their region, such as Grodziskie (from the town of Grodzisk) and Jopen beer (from Gdańsk). And of course, given Poland's geographical location, a lot of Baltic Porters — a lot of *great* Baltic Porters, to be precise. (Interesting enough, the Poles don't really brew ale Porters.)

In fact, by all accounts from the judges who evaluated the preliminary rounds of Baltic Porters, there were several top-notch versions. The one that won its category, and made it all the way

to the finals (which I had the pleasure of judging), was Wyszak Porter (6.5% abv) from Wyszak Family Brewery, a brewpub in the town of Szczecin. Rich, smooth and subtly roasty, the beer possessed a complex maltiness that was enhanced by the addition of oat flakes.

As exceptional as that beer was, however, we judges gave it the runner-up position to the Best of Show — or Greatest Beer, as the competition crowned it — because it was just edged out by a simply spectacular 10.5% abv Bourbon Barrel-Aged Barleywine called Full Contact from Browar Kingpin in Poznań. Both the bourbon and the hops could be detected in the Americanized take on this style, and the alcoholic warmth was not full-fledged fusel-fuelled; this was well balanced for a big beer.

Second runner-up status went to Browar Sady of the eponymous Polish village in Poznań County for its utterly drinkable 3.3% abv Grapefruit Lychee Berliner Weisse, which rounded out the top trio. Aside from taking the Gold in the Sour competition with that beer, the brewery also earned three Bronze medals — one in that category for Śliwa, a Gose with plum puree and lactose; another for Tey!, a Witbier, in the Wheat and Rye Beer category; and the last for a smoked Stout with dried plum in the Beers with Additives category.

For their part, the top two Beer Cup winners, also scored other awards; Kingpin took the Gold medal in the Saison category for its Stigma, while Wyszak also struck Gold with its Pils in the Czech and German Pils category.

NEW ORIGINAL BREWERIES

STUFF YOUR STOCKING

BIG ASS CANS... FILLED TO GO.

bluebird
SHERMAN OAKS
@BLUEIRDBREW

BROXTON
WESTWOOD
@BROXTONBREW

STALKING HORSE
WEST LA
@STALKINGHORSEPUB

6TH & La Brea
MID-CITY
@6THLABREA



The author, second from left, with Polish beer judges in the historic Old Town Square of Poznań

One of the competition beers that most impressed my palate was a version of the only indigenous Polish beer style, Grodziskie, part of the Other Ales category, the initial round of which I judged. Made with 100% oak-smoked wheat malt, the beer is a crystal-clear pale yellow color, with vigorous effervescence. One entry in the flight was spot-on with its BJCP style description, with a just-north of subtle smokiness from the malt and a very low 2.5-3.0% abv. This may have been only the third or fourth Grodziskie I'd ever had, but I couldn't believe how clean and refreshing it was.

Nicknamed "the Champagne of the North" (a moniker Napoleon purportedly also gave to the Berliner Weisse beer style when he conquered Prussia) and served in tall, flared, sparkling wine-like flutes, Grodziskie was brewed as far back as the Middle Ages and was often prescribed for stomach ailments, reportedly even up to World War II, as it was believed to have a beneficial impact on the digestive system.

The Grodziskie nailed first place in its category, and made it all the way to the semi-final six beers, but I cold

(WISHFUL DRINKING continued on page 8)

BOBAP 2019
(Big Ol' Barrel Aged Party)
Saturday 12/7
VIP entry @ 11AM
Doors open @ Noon
 Reserve your bottles online or in the taproom!

(WISHFUL DRINKING continued)

not convince my fellow judges to include it in the top three — and no honorable mentions were allowed. However, the beer's producer, Trzech Kumpli Browar Lotny (Three Buddies Volatile Brewery), turned out to be the most awarded brewery in the Greater Poland Beer Cup, despite not making it into the winners circle. Along with the Grodziskie Gold, the Trzech Kumpli mined another dozen medals in the competition, proving more versatile than volatile: Sweeping Gold, Silver and Bronze in both the Pale Ale, APA, IPA, and Hazy IPA (all with Polish hops) category and the Other IPA/Double IPA category; Silver and Bronze in the Belgian beer section; Bronze in both the Pils and Imperial Stout/Pastry Stout/Barleywine categories; and Silver in both the Baltic Porter and Low- and Non-Alcoholic areas.

The Greatest Cider Award went to Hopped Orchard, a 2018 vintage from Smykan Cider from the town of Raciechowice. Fermented with *Brettanomyces*, it was delightfully wild and to this palate resembled the wonderfully funky Merry Monkey of Lilley's Cider in Somerset, UK. Smykan's White Reneta also earned an honorable mention, the only such special designation given in the entire Greater Poland Beer and Cider Cup.

First runner-up went to Czarny Ignac, vintage 2018, from Cider Ignaców in the Polish town of the same name, while third place was scored by Antonówka from Cider Chyliczka of that eponymous city.

The organizers, and head jurors of the Greater Poland Beer Cup were Mateusz Puślecki and Przemysław Iwanek. Puślecki is vice president of the Polskie Stowarzyszenie Piwowarów Domowych (Polish Home

Brewers Association), organizer and head of the jury of the two largest professional amateur competitions in the country — Mistrzostwa Polski Piwowarów Domowych (Polish Home Brewers Championships) and Warszawskie Konkurs Piw Domowych (Warsaw Home Beer Competition) — as well as co-organizer of the Festiwal Piwowarów Domowych (Home Brewers Festival). He also co-hosts the Polish beer podcast *Alchemia*.

An experienced beer judge and new judges trainer, Iwanek has been dealing with beer and cider for years. He shares his knowledge in the trainings and events he organizes, as well as in the pages of *Kraft Magia* and *Piwowar (The Brewer)* magazines, along with the podcast *Alchemia*. He actively promotes the cider industry through independent production under the Cydr Pełnia brand.

Despite the language barrier and the cold, dark and rainy weather in early November halfway around the world, the opportunity to get a crash course in Poland's burgeoning craft beer culture through judging a commercial brewing competition — not to mention drinking and eating in Poznań's pubs and restaurants, and visiting the reconstituted Browar Grodzisk in the nearby town of Grodzisk Wielkopolski, where the only home-grown Polish beer style, Grodziskie, originated — was priceless. Or, as the Poles would say, *bezcenny*.

Twoje zdrowie!

Just short-listed for the Regional Media Beer Writer Award from the British Guild of Beer Writers for the second consecutive year, Tomm Carroll will travel to just about anywhere to drink, judge or write about good beer. Contact him at beerscribe@earthlink.net.



*The Greater Poland Beer Cup judges visit a Grodziskie brewery
Photo Credit: Tomm Carroll*



Oceanfront brewpub serving up local beer and casual eats in Long Beach

OPEN 7 DAYS A WEEK!
MON - THU: 11:30 AM - 11:00 PM
FRI: 11:30 AM - 11:30 PM
SAT: 10:00 AM - 11:30 PM
SUN: 10:00 AM - 10:30 PM

25 39TH PLACE
LONG BEACH, CA 90803

BELMONTBREWING.COM

ASYLUM BREWING

@asylumbrewing #asylumbrewing

2970 E La Palma Ave, Anaheim, CA, 92806
www.asylumbrewing.beer info@asylumbrewing.beer Tel: 949 396 2099



BREWERY AND TASTING ROOM

Open 7 days a week at noon
Free parking in new Lemon St. lot

123 N. Cypress Street
ChapmanCrafted.Beer



N. GLASSELL ST

PROVISIONS -&- **PORTOLA**
DELI & BOTTLE SHOP COFFEE ROASTERS

CRAFT COFFEE • BEER • WINE

Serving breakfast, lunch and dinner

143 N. Glassell Street | ProvisionsDeli.Shop



W. CHAPMAN AVE

OLD TOWNE ORANGE

E. CHAPMAN AVE



MAKE YOUR RESERVATION

Call 714-221-0680 or book online at havencraftkitchen.com



CRAFT BEER, WINE,
SPIRITS AND COCKTAILS

Lunch, Dinner, Late Night • Brunch on Sundays

190 S. Glassell Street | HavenCraftKitchen.com   

S. GLASSELL ST

Our Gift to You

PURCHASE A QUALIFYING GIFT CARD AND
RECEIVE A REWARDS CARD TO USE ON YOUR
NEXT PURCHASE!



FOLLOW US FOR MORE INFORMATION



@CHAPMANCRAFTED
@HAVENCRAFTKITCHEN
@PROVISIONSDELISHOP

PROFILE

BREWERY REAL ESTATE

by Sean Inman

The process is comfortably predictable by now. A dreamer quits their day job and takes their home brewing hobby to the professional level. A location is found, permits are approved, construction begins and then beer is brewed for the soft and then grand opening.

But, in-between each of those rungs on the ladder, is a lot of work and I purposefully split the second sentence from the third in that lead paragraph because that step is one that could use extra thought and consideration. It is where a developer like Diego Torres-Palma comes into and upends that comfortable bootstrap narrative. In a good way.

Torres-Palma and his real estate investment and development company Ventana Ventures was the company that brought Border X Brewing from Barrio Logan in the San Diego area to a second location here in Los Angeles County in the City of Bell. He is currently working with another Los Angeles brewery-in-process, Benny Boy Brewing as well as with a distillery in Houston, Texas amongst many other non-alcohol related start-ups.

To come from Boston where he had an online bow-tie store, OoOTIE and to Smarking to work in the dual realm of bringing the internet world together with the decidedly land-based world of parking doesn't seem like the necessary pedigree for jumping into the world of independent beer in Los Angeles but when he found what is



Ventana Ventures Bell Project Kickoff

Photo Courtesy of Ventana Ventures

now the home for Border X, a 7,000 square foot space that was too big for a restaurant, he began to think about what would fit the space, something "cool, but also long-term."

Border X fit that bill and were growing enough to warrant looking at a second space. From there, Torres-Palma began the process of development by first creating allies. City politicians were met with to read their feelings on bringing a brewery into the space.

Neighbors, both residential and commercial were talked to assuage any fears of this new project but to also make sure that construction didn't impact the area more than needed. It is a process that has proven very frustrating for many breweries but Torres-Palma notes that you can make it "hard if you make it hard and easy if you make it easy."

Part of making it easy is to hire an architect from the city that you are building in. That firm should be able to navigate the specific building codes for the city and will know the people that need to be worked with and the people that will be crucial to moving the project along. Another pro tip is that the layout of the space is of critical importance too. For instance, setting



THE ORDINARIE.

AN AMERICAN TAVERN

THE ORDINARIE OFFERS CRAFT
BEER, COCKTAILS, CHEF INSPIRED
FOOD & LIVE ENTERTAINMENT.

Located at 210 The Promenade, Long Beach CA (562) 676-4261

INFO @ THEORDINARIE.COM



Border X taproom

Photo Courtesy of Ventana Ventures



Diego Torres-Palma and David Favela of Border X Photo: Ventana Ventures

your order area far away from the taps may not be the best way to maximize the beer service even though it may “look” better.

In addition to the nuts and bolts of building a brewery, Torres-Palma also “filmed construction from start to finish” and utilized social media to such a point that the City of Bell was posting about the progress of Border X to the people following their account. The goal being to promote the tenant to the wider world from the very start and not just when the ribbon is cut on opening day.

Part of this social media aspect of development is incorporated into the podcast Startup to Storefront that Torres-Palma co-hosts along with Nick Conrad and Natalya Cappellini where they discuss the process of scaling a business up. One of those guests was Wave Maiden Ale Works founder Margaux Moses who spoke about how she entered the beer business and how to “launch from a small beer manufacturer to a full-fledged brewery in Los Angeles.”

Networking via podcast guests and at the Border X grand opening party, Torres-Palma started meeting more brewery people and where he started to formulate the idea that “breweries are the new church, the new coffee shop of the future.” And now he is working with Benny Boy Brewing from husband and wife founders Ben Farber and Chelsey Rosetter on a project to bring a combination of beer, cider and outdoor beer garden to life on the Eastside of Los Angeles.

Real Estate and development may not enter into too many discussions about beer but if done right, it can lead to a much better experience both when under construction and when the doors open for the first time and when that first beer is poured to the first paying customer.

Sean Inman has been writing about craft beer in Los Angeles since 2009. His daily beer posts are on the Beer Search Party blog. He also writes a bi-weekly beer column for Food GPS.



Border X taproom Photo Courtesy of Ventana Ventures

SMOG CITY BREWING CO.

Wishes Day is Coming
Saturday, January 25th, 2020

Featuring 4 unique and very limited variants!

INFINITE WISHES
BOURBON BARREL AGED IMPERIAL

Smog City Taproom and Brewery | 1901 Del Amo Blvd, Torrance, CA
@smogcitybeer

COVER STORY

ARTIFEX: QUALITY, COMMUNITY & FAMILY

by Daniel Drennon

I still remember the day I first met Artifex co-owners Tom and Nic Cordato along with co-owner brewer Johnny Johur. I was on one my many pilgrimages south to enjoy the world class beer and signature pies at Pizza Port San Clemente. The three, seated at the downstairs bar next to me, informed me that they were about to open their own brewery just across the 5 freeway in San Clemente.

That was around the time when the “we’re opening a brewery” explosion was starting its phenomenal chain reaction that has us at an astounding 1000 breweries in California today. So, I was neither surprised nor initially impressed. Just another group jumping on the craft beer bandwagon or so I thought.

They invited me to check out ARTIFEX once they opened. I made a mental note and we parted ways.

When I made the trek to visit Artifex five years ago this December, I was super impressed. Tom and Nic, the father/son duo who run the business side are down to Earth and make everyone who walks through their doors feel warmly welcomed and Johnny Johur, who honed his brewing chops at Pizza Port and then Mother Earth, came right out of the gate brewing exceptional beer. There is artistry at Artifex.

DRENNON: *When, where and how did you THREE meet one another?*

NIC: I met my Dad, Elder, when I was



Tom Cordato, Tom Parkin, Johnny Johur, Nic Cordato, Christian Mansfield, and Zack Van De Brooke Photo by Rebecca Root

born. Johnny and I have been friends since junior high school in Encinitas. He actually got me my second job as a busser/host at Las Olas Cardiff when I was 16. We both worked there throughout high school and college, serving, bartending and managing. Actually, a funny story is that if Johnny never got fired from Las Olas, he would have never gotten his job at Pizza Port Solana Beach and we most likely wouldn’t have a brewery today.

JOHNNY: Over the years, Nic and I have traveled, been roommates and, thankfully, both developed a passion for craft beer.

TOM: I met Johnny through Nic, when they were both going to the same middle school and high school. So, Johnny is sort of like one of my kids.

DRENNON: *What led to the decision to open a brewery?*

TOM: I had the good fortune to be able to take some time off of work, thanks to mother-in-law, Ginny. During that time, I found a restaurant site that had been closed for a couple of years and I thought it would make a great brew pub. Nic was getting out of his retail shops and I asked him if he was interested. His answer was ‘yes’ and he told me Johnny was brewing for Pizza Port and Mother Earth.

NIC: We wanted to become rich and travel the world, never work another day in our lives...duh, isn’t that the only reason you open a brewery? [laughing] No, it’s been a dream of

mine to open a brewery for a long time. Being able to do it with my Dad and my best friend is a really great feeling.

DRENNON: *Tell us about your backgrounds, both before beer and then getting into beer.*

JOHNNY: I am a native San Diegan who graduated from San Diego State University with a degree in International Business. I was fortunate enough to land a job at Pizza Port Solana Beach while at school, and befriended the then head brewer who introduced to and taught me about making craft beer. Looking back, I can’t believe how lucky I was to get a crash course in brewing from the award-winning Pizza Port crew. After almost 4 years at Port, I took a job with Mother Earth Brew Co in Vista. These four years were also invaluable for my brewing education. Production brewing and packaging were new avenues for me to learn about and explore and have helped to shape how Artifex is run today.

NIC: Directly out of college I opened a Hydroponic store in Oceanside, ran it for about a year when we decided to open another one in Encinitas. After four years in the industry, I decided to sell the business and dive into the beer industry. While I had the stores in Encinitas, my dad was semi-retired and still wanted to open up something for himself. That is when we all came together and started talking about opening Artifex. We sat down one night at Pizza Port Solana Beach and about a year after that date is when we signed the lease in San Clemente to open Artifex.

TOM: I spent most of my life in the restaurant industry, working for other people and large corporations. I was introduced to Scott and Lee, the owners of Callahan's and San Diego Brewing Company, and really liked what they were doing way back in the 90s. Thinking about my own venture into craft beer had always been a dream.

DRENNON: *How and why did you choose the name Artifex?*

JOHNNY: This was the hardest part of opening a brewery! After many hours of debating, many dollars spent on designs, plenty of arguments and lots of beers, we finally landed on the name Artifex. Artifex is Latin for craftsman or someone who works with their hands. We all felt like this accurately described the way we planned on making our beer. Second, we loved the simplicity of the logo. Just three lines were needed to create an image that we felt was unique and memorable.



Johnny Johur

Photo Credit: Rebecca Root

DRENNON: *Why San Clemente?*

NIC: We saw an opportunity to dive into the Orange County beer community instead of going to San Diego where we all were living. Five years ago, the OC beer community was just taking off and we felt that being in San Clemente, we could still distribute our beer to San Diego and all of OC in a day. We

quickly grew the self-distributing business and for the first year we sold 75% of our beer to San Diego county, since Johnny and myself still knew a lot of beer buyers and business owners in SD. OC was a little bit harder to crack, but once we broke into it this community, it was and has been great.

(COVER STORY continued on page 14)

BOTTLECRAFT.COM

NOW POURING!

BEER / WINE / CIDER / KOMBUCHA

HOURS
 12^{PM} - 9^{PM} MON - THUR
 11^{AM} - 10^{PM} FRI - SAT
 11^{AM} - 9^{PM} SUN

LBX THE HANGER
 4150 MCGOWEN ST
 LONG BEACH, CA 90846

(COVER STORY continued)

DRENNON: *You are five years in. What lessons have you learned?*

TOM: Do you have several hours?? More lessons than you have room to print [All laugh].

NIC: The best lesson that I have learned is to be patient. When things get complicated just take a step back, relax and then act accordingly.

JOHNNY: We knew going into this venture that it wasn't going to be easy, and it hasn't been. But I still believe to this day, that I work in the best industry in the world with amazing partners and employees, incredibly talented fellow breweries, living in paradise, and I wouldn't trade it for anything.

DRENNON: *Knowing what you know now, if you could go back in time and change one thing, what would it be?*

JOHNNY: If you've toured our facility, then you know how small our space actually is. We have crammed tanks and equipment into every possible corner and maximized every possible inch. We have moved tanks more times than I can count and we

are constantly rearranging things as we grow. If I could change one thing, it would be the building. I am beyond envious of the breweries with huge ceilings and massive cellars. Maybe someday...

DRENNON: *Johnny. As the brewer, who and or what have been your major influences?*

JOHNNY: I feel pretty fortunate to have spent my initial years in the industry around some of the best brewers out there. Jeff Bagby and Tomme Arthur have been making beers that I respect and have appreciated for years. Dan Love taught me about how to run a business as a brewer, which was and still is invaluable to me. It's hard not to be influenced daily by the innovative and boundary-pushing beers that some of my fellow SoCal brewers are creating.

DRENNON: *Are you where you thought you would be as a brewery from your initial vision?*

NIC: Very much so, yes. We have grown our beer production every year by 50% since we first opened. And now recently, just purchased a canning line and we're opening another tasting



Tom Cordato, Johnny Johur, and Nic Cordato Photo Credit: Rebecca Root

room in downtown San Clemente on Del Mar Street. This is a very competitive industry to be in right now in Southern California and I am very happy with the growth. We started out self-distributing, and a little over a year ago we signed on with Craft Los Angeles and Craft San Diego (a distributor partnership) that is allowing us to reach more places in the southern California footprint. The biggest news we just received is that our cans will be on the shelves in some major grocery chains come spring 2020.

JOHNNY: Yeah, I'd like to think so. We have stuck to our principles of making a high-end quality product and taking care of our customers and employees.

DRENNON: *Where do you see Artifex in another five years?*

NIC: We are almost maxed out with production space and it will feel good to sit back and just drive the ship for

a couple years instead of building it. Seems like since we opened, we have expanded and expanded every year. Don't get me wrong. It is very fun doing that but now finally all the pieces are in place to turn and burn and really focus on making quality beer that people enjoy.

Another tasting room would be nice too, and maybe a food element at our existing brewing facility. Welp! Here we go again talking about expansion.

TOM: And coming from a restaurant background, we wouldn't mind adding several more tasting rooms, and eventually a restaurant [smiling].

DRENNON: *The proliferation of breweries over the past five years has continually sliced the beer drinker pie thinner and thinner. What is your strategy for staying sound and relevant?*

JOHNNY: We have always prided ourselves on making the best product

14741 CALVERT ST. • VAN NUYS, CA 91411 M-F: 4PM-12AM • WEEKENDS: 12PM-12AM

DOWN

1. Second Largest Brewery in Van Nuys
2. 14741 Calvert St.
3. British Ales and Lagers
5. Award Winning Van ICE

ACROSS

4. Fresh Pizza
5. Darts League
6. Cask Ale
7. Bagpipes

BREWED FRESH IN VAN NUYS

Instagram icon
Facebook icon
Twitter icon

MACLEOD ALE
• BREWING CO. •

possible. If we continue to do this, and if we continue to put our customers and employees first, then I believe Artifex will remain relevant for many years to come.

NIC: Stay current with the times and not be afraid to try new things when it comes to brewing techniques or opening different concepts involving beer.

DRENNON: *Is there an Artifex identity, whether it be the styles you brew or the way you conduct business?*

TOM: We think it's some of both. The styles we brew are what we like and it seems people like them too. They are straight forward and drinkable. We would like to think we treat our customers like we would like to be treated, with respect, honesty, a smile and an understanding that, without our customers, we wouldn't be doing what we love.

JOHNNY: I'd like to think there is some "Artifex DNA" in our beers. This is a combination of our brewing techniques as well as the styles we like to brew and present to the customer. We love hops. You can bet on half of our tasting room selections to be West Coast IPAs, Double IPAs, Juicy IPAs, etc. I pride myself on being well rounded too. Our Irish Red is a personal favorite and I can't get enough of Artifexican, our Mexican Lager. I'd like to think we have an option for any style of beer drinker.

NIC: We make a wide variety of beers from reds, blondes, stouts...and obviously hoppy beers are what sell the best for us and we make the most of



Nic Cordato

Photo Credit: Rebecca Root

them. But our favorite beer we drink and make is hands down Artifexican. Any brewer/brewery owner would probably say the same thing too. IPA's are great, but all we really want is a great lager.

We like to keep our employees feeling like they are a part of our family because without them we wouldn't be here. All three owners are still active in the day to day running of the business and brewing, and we don't see that changing anytime soon. This is

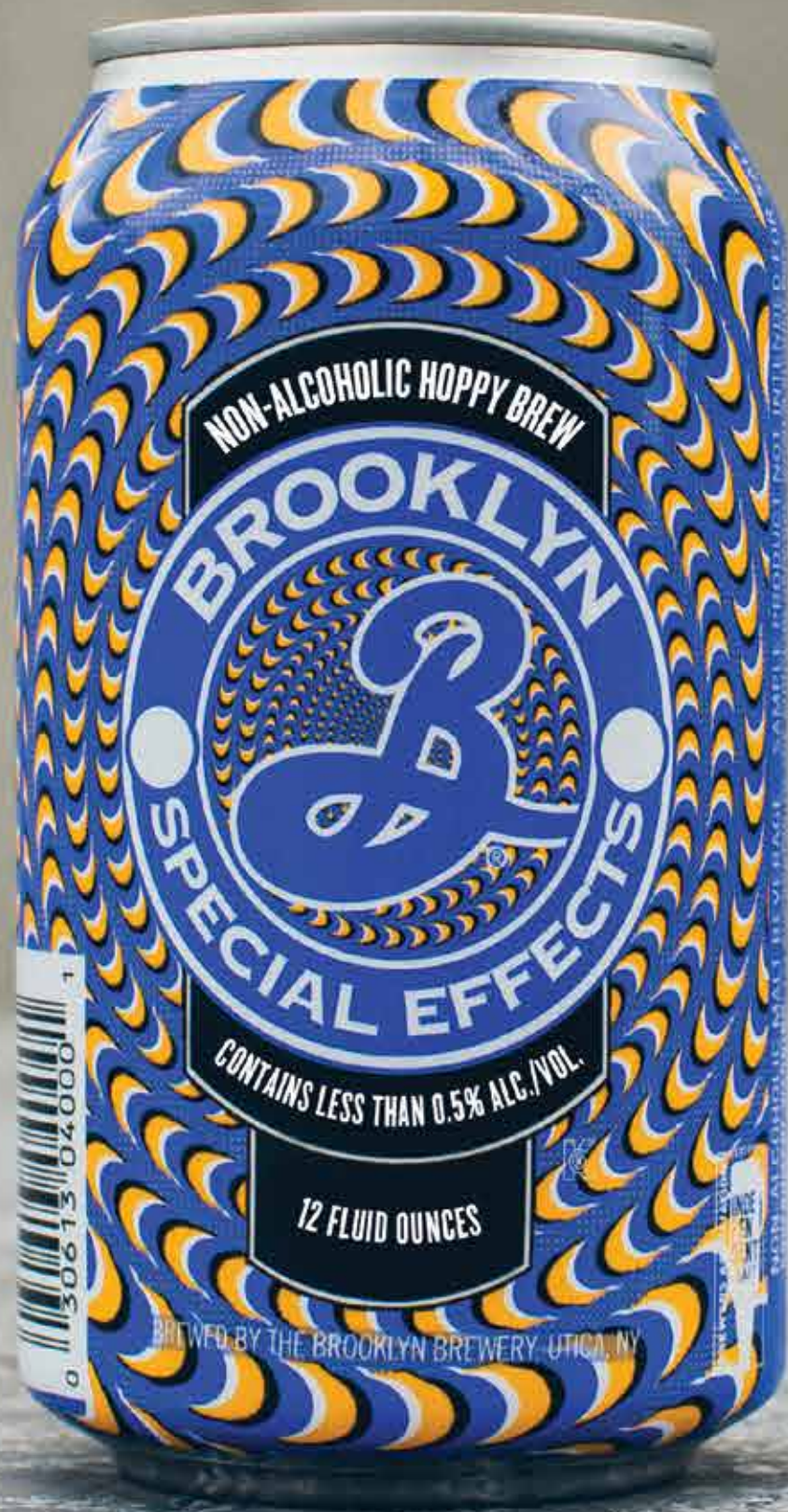
our business, our passion, and our living and we love every single day of it.

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

JOHNNY: Quality.

NIC: Community.

TOM: Family.



INTRODUCING

BROOKLYN SPECIAL EFFECTS

**HOPPY, BUZZ-FREE, AND HERE
TO HELP YOU DO MORE WITH
YOUR DAYS AND NIGHTS**

@BROOKLYNBREWERY
BROOKLYNBREWERY.COM

COLLABORATION

COOL COLLABS CONTINUE

by Daniel Drennon

Man, this has been the year for awesome collab brews. Two of our current favorite breweries, Burnin' Daylight from LA (Lomita) and Riip Beer Company from OC (Sunset Beach), recently got together for a second time to brew "Riipin' & Burnin.'" The first batch was brewed at Riip earlier this year and was a huge hit.

This batch was just brewed at Burnin' Daylight and will come in at a solid 8.5 abv. The hazy double IPA promises to delight given that the combined talents of brewers Brendan Lake of Burnin' Daylight and Ian McCall of Riip Beer Company are united.

The beer itself is double dry hopped with Simcoe, Citra, and Mosaic hops and will be released at Burnin' Daylight in two weeks. Lake's spot in Lomita is very cool and I recommend you make a trip to check out both his brewery and this beer.

Not a hazy fan? Lake also crushes it with his West Coast style hoppy pales and IPAs. Burnin' Daylight also features a variety of excellent execution in beer styles and a delicious menu from their kitchen.



Rich Madden, Ian McCall, Brendan and Rob Lake, and Daniel Drennon

All Photos by Fernando Gomez

828 TRACTION AVE
 LA, CA 90013
 213.519.5887
 ARTSDISTRICTBREWING.COM

800 N. ALAMEDA ST
 AT UNION STATION
 213.270.0035
 IMPERIALWESTERN.COM

(COLLABORATION photos continued on page 18)

(COLLABORATION photos continued)



Brendan Lake of Burnin' Daylight and Ian McCall of Riip Beer
All Photos by Fernando Gomez



Ian McCall



Rich Madden and Brendan Lake

BEER MONKS

MOBILE CANNING

SINCE 2013

WWW.BEERMONKS-SOCAL.COM

•IN-HOUSE WELDING
•CIP SPRAY BALLS
•NPT ADAPTERS
•GASKETS
•CLAMPS
AND MORE!

5692 Buckingham Dr, Huntington Beach, CA, 92649
 714-891-1150 • sales@brewershardware.com
 www.brewershardware.com

f i t y @brewershardware



Ian McCall and Brendan Lake after another successful collaboration



Rich Madden of Burnin' Daylight



Brendan Lake and Rich Madden

All Photos by Fernando Gomez

A promotional poster for Gamecraft Brewing Co. The background is dark blue with yellow and light blue accents. At the top is a large yellow 'G' logo. Below it, the text reads 'GAMECRAFT BREWING CO. LAGUNA HILLS, CA'. The main headline is 'ONE YEAR OLD AND DOUBLE-DOUBLE GOLD' in large, bold, yellow and blue letters. Below this, it says 'THERE IS NO COW LEVEL' followed by 'GABF Coffee Stout or Porter, 2019' and 'CCBC Coffee Beer, 2019'. Then 'PAY TO WIN' is followed by 'CCBC American-Style IPA, 2019' and 'LA International American-Style IPA, 2019'. The central image shows a yellow beer glass, a black can of Gamecraft Brewing Co. 'Pay to Win' beer, and a dark beer glass, all surrounded by several gold medals. At the bottom, the date '12.14.19' is shown above 'ONE YEAR ANNIVERSARY EVENT'. A list of event features includes '> GAMES! [OF MANY VARIETIES]', '> FOOD! [FULL KITCHEN IN-HOUSE]', and '> BEER! [BREWED ON-SITE]'. The phone number '949.734.0910' is prominently displayed. The address '23381 AVENIDA DE LA CARLOTA #0, LAGUNA HILLS, CALIFORNIA 92653' and website 'GAMECRAFTBREWING.COM @GAMECRAFTBREWING' are at the very bottom.

PICTURESQUE

THE YEAR IN BEER OUR FAVORITE PHOTOS FROM 2019



Ben Meskin, 3rd generation owner of House of Billiards
Photo Credit: Hawk Vaccaro (January 2019)



LA brewers on Unity Brew Day at Claremont Craft Ales
Photo Credit: Nick Gingold (June 2019)



LA Pink Boots Chapter brewed Pink & Proud Pale Ale on International Women's Day (April 2019)
Photo Credit: Andy Link from Common Space



Brendan Lake, owner/brewer at Burnin' Daylight
Photo Credit: Terrence White (July 2019)



Rebecca & Eric Giddens, owners of Kern River Brewing
Photo Credit: John Feldschau (November 2019)



Cindy Mooney, Co-Owner, LA Beer Hop
Photo Credit: Matthew Garcia (August 2019)



Jim Beyers & Brad Nixon, owners of Skyland Ale Works
Photo Credit: Shelley Smith (August 2019)



Teo Hunter and Beny Ashburn of Crowns and Hops
Photo Credit: Cudjo Collins (March 2019)



Cellador Ales & Masumoto Farms harvesting w/Dionysus Brewing & The Rare Barrel
Photo Credit: Matthew Garcia (September 2019)



Rick and Amanda Pearce Smets, Stereo Brewing
Photo Credit: Nicholas Gingold (October 2019)



Jason de la Torre & Ryan Edell, Ogopogo Brewing
Photo Credit: Javi Gonzalez (February 2019)



Rich Marcello, left, Ting Su, Laina McFerren, Cyrena Nouzille & Tomm Carroll at LA Brewers Guild Festival
Courtesy of Ladyface (July 2019)



Rob Croxall stabbing Tom Kelley, ESBC
Photo Credit: Eli Buck (January 2019)



Alastair Boase & Paul Hansen at MacLeod Ale
Photo Credit: Charles Owen (November 2019)



Bob Kunz, Evan Partridge, Valerie Hicks, Evan Price, Matt Brynildson, and Sam Tierney at The Propagator
Photo Credit: Nick Gingold (June 2019)



Layton Cutler, Head Brewer at Angel City Brewery
Photo Credit: Matthew Garcia (October 2019)

BREWERY DIRECTORY

LOS ANGELES COUNTY

BREWERIES

14 Cannons
31125 Via Colinas,
Westlake Village

8 one 8 Brewing
8951 De Soto Ave, Los Angeles

Absolution Brewing Co.
2878 Columbia St, Torrance

Alosta Brewing
692 Arrow Grand Cir, Covina

Ambitious Ales
4019 Atlantic Ave, Long Beach

Angel City Brewery
216 S. Alameda St,
Los Angeles

Angry Horse Brewing
603 W. Whittier Blvd,
Montebello

Arrow Lodge Brewing
720 E. Arrow Hwy, Unit C,
Covina

Arts District Brewing Co.
828 Traction Ave, Los Angeles

Beachwood Blendery
247 Long Beach Blvd,
Long Beach

Bonaventure Brewing Co.
404 S Figueroa St,
Los Angeles

Boomtown Brewery
700 Jackson St, Los Angeles

Border X Brewing
4400 E Gage Ave, Bell

Bravery Brewing
42705 8th St W, Lancaster

Brewjeria Company
4937 Durfee Ave, Pico Rivera

Brewyard Beer Company
906 Western Ave, Glendale

Brouwerij West
110 E 22nd St, San Pedro

Burnin' Daylight Brewing Co.
24516 Narbonne Ave, Lomita

Cellador Ales
16745 Schoenborn St,
Los Angeles

Claremont Craft Ales
1420 N Claremont Blvd #204C,
Claremont

Common Space Brewery
3411 W El Segundo Blvd,
Hawthorne

Craftsman Brewing
1270 Lincoln Ave #800,
Pasadena

Dry River Brewing
671 S Anderson St,
Los Angeles

The Dudes' Brewing Co.
1840 W 208th St, Torrance
395 Santa Monica Place, #304,

Eagle Rock Brewery
3056 Roswell St, Los Angeles

El Segundo Brewing
140 Main St, El Segundo

Figueroa Mountain
30770 Russell Ranch Rd,
Westlake Village

Five Threads Brewing Co.
1133 Via Colinas #109,
Westlake Village

Frogtown Brewery
2931 Gilroy St, Los Angeles

Hand-Brewed Beer
9771 Variel Ave, Los Angeles

Hermosa Brewing Company
1342 Hermosa Ave,
Hermosa Beach

Highland Park Brewery
5127 York Blvd, Los Angeles

Homage Brewing
281 S Thomas St #101, Pomona

Hop Secret Brewing Company
162 W Pomona Blvd, Monrovia

Imperial Western Beer Co.
800 N Alameda St,
Los Angeles

Indie Brewing Company
2350 Sunrise St, Los Angeles

King Harbor Brewing Co.
2907 182nd St, Redondo Beach

La Verne Brewing Co.
2125 Wright Ave, La Verne

Liberation Brewing Co.
3630 Atlantic Ave, Long Beach

Lincoln Beer Company
3083 N Lima St, Burbank

Long Beach Beer Lab
518 W Willow St, Long Beach

Los Angeles Ale Works
12918 Cerise Ave, Hawthorne

Lucky Luke Brewing Co.
610 W Ave O #104, Palmdale

MacLeod Ale Brewing Co.
14741 Calvert St, Van Nuys

Monkish Brewing Company
20311 S Western Ave, Torrance

Mt. Lowe Brewing Co.
150 E St Joseph St, Arcadia

Mumford Brewing
416 Boyd St, Los Angeles

Progress Brewing
1822 Chico Ave,
South El Monte

Project Barley Brewery
2308 Pacific Coast Hwy,
Lomita

REV Brewing Company
1580 W San Bernardino Ave,
Ste H & I, Covina

San Fernando Brewing Co.
425 Park Ave, San Fernando

Sanctum Brewing Company
560 E Commercial St #21,
Pomona

Santa Monica Brew Works
1920 Colorado Ave, Santa
Monica

Scholb Premium Ales
2964 Columbia St, Torrance
2306 E 4th St, Long Beach

Smog City Brewing Company
1901 Del Amo Blvd #B,
Torrance

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

Timeless Pints Brewing Co.
3671 Industry Ave, Lakewood

Tortugo Brewing Company
916 W Hyde Park Blvd,
Inglewood

Trademark Brewing
233 E Anaheim St, Long Beach

Transplants Brewing Co.
40242 La Quinta Ln Unit 101,
Palmdale

Trustworthy Brewing Co.
156 W Verdugo Ave, Burbank

Upshift Brewing Company
339 Indiana St, El Segundo

Wingwalker Brewery
235 West Maple, Monrovia

Ximix Craft Exploration
13723 1/2 Harvard Pl, Gardena



ABSOLUTION
BREWING COMPANY
@AbsolutionBrewing

SANTA CLAUS IS COMING TO TOWN!

Join us December 14th for
our annual Christmas Party!

Live Music By Nasty Bad Habit,
Montero y Murillo, The Noir
Activities for Kids · A Great Family Time
Plus a visit from the one and only Santa!

2878 Columbia St, Torrance, CA 90503

Ogopogo Brewing
864 Commercial Ave,
San Gabriel

Ohana Brewing Company
1756 E 23rd St, Los Angeles

Over Town Brewing Co.
227 W Maple Ave, Monrovia

Pacific Plate Brewing Co.
1999 S Myrtle Ave, Monrovia

Phantom Carriage Brewery
18525 S Main St, Carson

Pocock Brewing Company
24907 Tibbitts Ave,
Santa Clarita

State Brewing Company
1237 W 134th St, Gardena

Steady Brew Beer Company
2936 Clark Ave, Long Beach

Strand Brewing Company
2201 Dominguez St, Torrance

Surfridge Brewing Company
137 Nevada St, El Segundo

Ten Mile Brewing Co.
1136 E Willow St, Signal Hill

Three Chiefs Brewing Co.
909 E El Segundo Blvd,
El Segundo

BREW PUBS

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

Belmont Brewing Company
25 39th Pl, Long Beach

Bonaventure Brewing Co.
404 S Figueroa St,
Los Angeles

The Brewery at Abigaile
1301 Manhattan Ave,
Hermosa Beach

The Brewery at Simmzy's
3000 W Olive Ave, Burank

Brewery Draconum
24407 Main St, Santa Clarita

Congregation Ales
619 N Azusa Ave, Azusa

Downey Brewing Company
10924 Paramount Blvd,
Downey

Dutch's Brewhouse
4244 Atlantic Ave,
Long Beach

Firestone Walker Propagator
3205 Washington Blvd,
Marina Del Rey

HopSaint Brewing Company
5160 W 190th St, Torrance

Innovation Brew Works
3650 W Temple Ave, Pomona

Karl Strauss Brewing Co.
600 Wilshire Blvd Ste 100,
Los Angeles

Ladyface Ale Companie
29281 Agoura Rd,
Agoura Hills

Red Car Brewery
1266 Sartori Ave, Torrance

Rock Bottom
1 Pine Ave, Long Beach

Sage Vegan Bistro & Brewery
1700 Sunset Blvd, Los Angeles

San Pedro Brewing Company
331 W 6th St, San Pedro

Twisted Oak Tavern
30105 Agoura Road
Agoura Hills

Wolf Creek Brewery
27746 McBean Pkwy,
Santa Clarita

**ORANGE
COUNTY**

BREWERIES

All-American Brew Works
5120 E La Palma Ave, #103,
Anaheim

Anaheim Brewery
336 S Anaheim Blvd, Anaheim

Archaic Craft Brewery
140 E Main St, Tustin

Artifex Brewing Co.
919 Calle Amanacer,
San Clemente

Asylum Brewing
2970 La Palma, Suite D,
Anaheim

Backstreet Brewery
1884 S Santa Cruz St, Anaheim
14450 Culver Dr, Irvine

Beachwood Brewing
7631 Woodwind Dr,
Huntington Beach
Black Cock Brewing Co.
1444 N Batavia St, Orange

Bootlegger's Brewery
130 S Highland Ave, Fullerton

Bottle Logic Brewing
1072 N Armando St, Anaheim

Bravus Brewing
1048 Irvine Ave. #715,
Newport Beach

The Bruery
715 Dunn Way, Placentia

The Bruery Terreux
1174 N Grove St, Anaheim

Brewing Reserve of California
2930 College Ave Suite D,
Costa Mesa

Brewery X
3191 E La Palma Ave, Anaheim

Chapman Crafted Beer
123 N Cypress St,
Old Towne Orange

Cismontane Brewing Co.
1409 E Warner Suite C,
Santa Ana

Docent Brewing
33049 Calle Aviador Suite C,
San Juan Capistrano
Four Sons Brewing
18421 Gothard St,
Huntington Beach

GameCraft Brewing
23301 Avenida De La Carlota St
C, Laguna Hills

The Good Beer Company
309 W 4th St, Santa Ana

Green Cheek Beer Company
2294 N Batavia St #C, Orange

Gunwhale Ales
2960 Randolph Ave, Unit A,
Costa Mesa
1501 W. Orangewood Ave, Ste
101, Orange

Karl Strauss Brewing Co.
2390 E Orangewood Ave, Ste
100, Anaheim
& 901 S Coast Dr, Costa Mesa

Laguna Beach Beer Company
29851 Aventura Ste C-E,
Rancho Santa Margarita

Left Coast Brewing Company
1245 Puerta Del Sol, San
Clemente

Legends Craft Brewery
1301 S Lewis St, Anaheim

Lost Winds Brewing Co.
924 Calle Negocio Suite C,
San Clemente

Network Brewery
824 Carnegie Ave, Santa Ana

Noble Ale Works
1621 S Sinclair St #B, Anaheim

Phantom Ales
1211 Las Brisas St, Anaheim

Riip Beer Company
17214 Pacific Coast Hwy,
Huntington Beach

Salty Bear Brewing
2948 Randolph Ave Unit C,
Costa Mesa

Santa Ana River Brewing
3480 W Warner Ave Unit B,
Santa Ana

Stereo Brewing
950 S Via Rodeo, Placentia

Towne Park Brew Co.
1566 W Lincoln Ave, Anaheim

Unsung Brewing Company
500 S Anaheim Blvd, Anaheim

BREW PUBS

Huntington Beach Beer Co.
201 Main St,
Huntington Beach

Pizza Port San Clemente
301 N El Camino Real,
San Clemente

Stadium Brewing
26738 Aliso Creek Rd,
Aliso Viejo

TAPS Brewery & Barrel Room
15501 Red Hill Ave, Tustin

TAPS Fish House & Brewery
101 E Imperial Hwy, Brea
13390 Jamboree Rd, Irvine

Tustin Brewing Company
13011 Newport Ave #100, Tustin

**INLAND
EMPIRE**

BREWERIES

3 Iron Brewing Company
898 Via Lata Suite A, Colton

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

Brew Crew Inc.
11626 Sterling Ave #G,
Riverside

Brew Rebellion Brewing
13444 California St, Yucaipa

Brewcaipa Brewing Co.
35058 Yucaipa Blvd, Yucaipa

Chino Valley Brewery
1630 E Francis St #J, Ontario

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

Dragon's Tale Brewery
8920 Vernon Ave #122,
Montclair

Escape Craft Brewery
721 Nevada St #401, Redlands

Euryale Brewing Company
2060 Chicago Ave #A-17,
Riverside

Garage Brewing Company
29095 Old Towne Front St,
Temecula

Hamilton Family Brewery
9757 Seventh St #802,
Rancho Cucamonga

Hangar 24 Craft Brewery
1710 Sessums Dr, Redlands

Inland Empire Brewing Co.
1710 Palmyrita Ave #11,
Riverside

Ironfire Brewing Company
42095 Zevo Dr #1, Temecula

Kings Brewing Company
8560 Vineyard Ave #301,
Rancho Cucamonga

Last Name Brewing
2120 Porterfield Way, Upland

La Quinta Brewing Company
77917 Wildcat Dr, Palm Desert

Main Street Brewery
493 N Main St, Corona

No Clue Craft Brewing
9037 #170 Arrow Rt,
Rancho Cucamonga

Oak Hills Brewing Company
12221 Poplar St. Unit 3,
Oak Hills

Old Stump Brewing Company
2896 Metropolitan Pl, Pomona

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

Refuge Brewery
43040 Rancho Way, Temecula

Ritual Brewing Company
1315 Research Dr, Redlands

Route 30 Brewing Company
9860 Indiana Ave Ste 19,
Riverside

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

Sandbox Brewing Co
4650 Arrow Hwy, Ste A9,
Montclair

Skyland Ale Works
1869 Pomona Rd Unit E/F,
Corona

Solorio Brewing Company
9395 Feron Blvd Suite K,
Rancho Cucamonga

Sour Cellars Brewery
9495 E 9th St Unit B,
Rancho Cucamonga

Stone Church Brewing
2785 Cabot Dr Suite 160,
Corona

Strum Brewing
235 S Campus Ave, Ontario

Thompson Brewing
9900 Indiana Ave Suite 7,
Riverside

Wiens Brewing
27941 Diaz Rd, Temecula

BREW PUBS

TAPS Fish House & Brewery
2745 Lakeshore Dr, Corona

Wicks Brewing Company
11620 Sterling Ave, Riverside



FIRESTONE WALKER

A CALIFORNIA BEER COMPANY SINCE 1996.

GOOD EATS | COLD BEER | BREW TOURS



VENICE | PASO ROBLES | BUELLTON

© 2018 Firestone Walker Brewing Company, San Diego, CA