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10 Years of Beers for the People



Eagle Rock Brewery's Jeremy Raub and Ting Su

Photo Credit: Matthew Garcia

It's official. The modern craft beer scene in Los Angeles is now 10 years old. And Glassell Park's Eagle Rock Brewery, co-founded and -owned by husband and wife Jeremy Raub and Ting Su, along with Jeremy's dad Steve, was at the forefront of that movement when it launched in November 2009 with *Solidarity*, a 3.8% abv Dark Mild. The beer's moniker also aptly describes craft community that ERB helped to create and continues to foster.

(full cover story on page 12)

By Tomm Carroll

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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.

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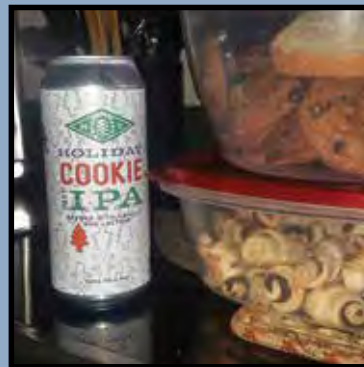
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LOCAL NEWS

GREEN CHEEK ACQUIRES BARLEY FORGE

by Daniel Drennon

In the biggest breaking news to end the beer year of 2019 (and perhaps a sign of a trend to come?), critically-acclaimed Green Cheek Beer Co. paid a cool mil (well, plus .05) to acquire Barley Forge. Barley Forge filed for bankruptcy on October 6 citing a ridiculous lease increase from their landlord. They were the first craft brewery in Costa Mesa and had a strong five-year run before succumbing to the aforementioned increase and the indie beer pie being sliced thinner and thinner with each new brewery that has opened over said five years. OC is approaching 50 indie breweries and adjacent LA is nearly 100. Given that increasingly fierce competition for the beer drinker's attention, you damn well better be brewing excellent beer to survive. But even that alone cannot ensure success as Barley Forge learned.

I sat down with Green Cheek brewmaster and co-owner Evan Price to ask when, why and how he and co-owner Brian Rauso decided that the Barley Forge location was where they wanted to expand beyond their hugely-successful two-year run at their current Orange location.

DRENNON: *The news that Barley Forge was gonna close its doors back in September was a bombshell in the local beer community. Did you immediately have interest in expanding to the Costa Mesa site and, if not, when did it hit you? Or, if so, why did it hit you?*

PRICE: Before the news hit the public, we had already talked to Greg & Mary Ann of Barley Forge about their situation, and Brian and I were very interested in it, but we weren't quite sure if it was something that we could take on.

DRENNON: *When you do make that kind of significant and costly commitment to expand, what are the factors that you consider as business owners and brewers?*

PRICE: It's a hard decision to make for sure! In this situation, Brian (co-owner Rauso) really did all the



Green Cheek co-owners Brian Rauso & Evan Price

All Photos Courtesy of Green Cheek

homework on this over the course of three months, and during that time, we talked daily to decide what we wanted to do as business partners and whether or not we felt like it was a good move for Green Cheek or not. We were both adamant that we didn't want to change our ownership structure or bring on another partner. We honestly didn't even think we'd win the auction since we didn't have endless funds to allocate to this. But outside of the financial stuff, the biggest factor for us, was whether we felt like this was good for our customer base or not. We think it is!

DRENNON: *Your current location is sort of dead center in Orange County. What made the Costa Mesa location feel right to you?*

PRICE: It felt right for a lot of reasons. It being a pub is definitely number one. With our new spot, we can serve our

own food, finally serve beers from our friends like Cellarmaker & Highland Park, serve wine from small producers like ourselves and cider from our pals at Shacksbury. We can also have live music which will be fun too. Its location is pretty sweet too. Compared to our Orange location, which is very hidden in a business park as if it's a

speakeasy, the new Costa Mesa Pub is within an area that people expect to eat and drink at. We're right next to The Camp, The Lab, right off the 55 and 405 freeways, and even close to John Wayne Airport. We liked how it was on the other side of Orange County and far enough away from our Orange location.

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DRENNON: *How much beer were you able to produce this year and what will the new location enable you to achieve down the road?*

PRICE: I don't know exactly because I don't have that info in front of me, but we're in the ballpark of like 1,500-1,800 bbls area a year in Orange. With Costa Mesa, we're treating it more like a brewpub than a production brewery, so that we can have more beer options to choose from, with even more rotation of fresh beer on tap and can releases too.

DRENNON: *Do you envision a major remodel of the Barley Forge lay out and what is your timeline for opening as Green Cheek in Costa Mesa?*

PRICE: We're hoping to get opened up by 12/31/19, but we'll see what kind of roadblocks we run into! We are already in love with what they've done to the place, so we don't anticipate a major remodel. We'll put our own look on it and change the layout a touch, but that's about it for aesthetics.

DRENNON: *Will you keep the kitchen and, if so, what can we expect on the Green Cheek menu?*

PRICE: Hell yeah, we're keeping the kitchen! Super pumped about it. We're still working out the menu details, so keep an eye out for what's to come.

DRENNON: *Barley Forge also featured live music which, in our*

humble opinion, is super cool for a brewery. Will you continue that tradition and, if so, (grinning) can we expect to see The Evan Price Band once in a while?

PRICE: Ha ha! No, I doubt you'll be seeing any kind of performances from me, but maybe I could get Julian (Shrago, Beachwood brewmaster) to come shred some metal for everyone. We're really excited about the live music option for sure. We have a few different ideas, but nothing quite concrete on exactly what we'll be doing. Stay tuned!!

DRENNON: *It seems the new model for successful indie breweries is to open regional tasting rooms. Do you have any plans for that down the road and, if so, how far down the road and where?*

PRICE: I'm not really sure what's next for us, but I really like that approach. Being able to serve the beer you make directly to the guest can lead to them drinking the better, fresher beer. With most of the beer styles that we make, that definitely matters a lot. Especially IPA. We'll see what's next!

DRENNON: *Do you have any message you would like to send out to the legions of Green Cheek fans?*

PRICE: Drink While Smiling!



Green Cheek co-owners Brian Rauso & Evan Price

PROFILE

BREW HA HA PRODUCTIONS ITS 10-YEAR DEVOTION TO GROWING CRAFT BEER

by David Mulvihill

I began my conversation with the face of Brew Ha Ha Productions, Cameron Collins, on a mid-September afternoon at Pizza Port San Clemente. That previous weekend OC Brew Ha Ha had celebrated its 10th installment. My purpose: to have a beer or few with my friend and find out more about Collins' entry into the craft beer realm, the origins of OC Brew Ha Ha and the evolution and growth of Brew Ha Ha Productions.

How did it all start?

In 1997, Collins took two extended excursions to Europe. Spending much of his time in Germany, donned in his creepers and spikes, he quickly became enamored with its beer. His excursions would also bring him to Switzerland, the Czech Republic, the Netherlands

and England. Beer, wurst, and pizza became his daily routine.

The years that followed after returning home included traveling the country as a triathlete. Competing in distance and Ironman races, with cigar in mouth and beer in hand, Collins would qualify for the Ironman 70.3 World Championships twice during his career. Note: These treks also involved seeking out craft beer in each locale.

A few years later, Cameron, now married to Tiffany and living in Orange County, was encouraged by Tiffany's Aunt Nancy and Uncle Pat (San Diego residents) to come check out the beer scene. From a craft brewery perspective, the OC was wanting. After introductions to Stone Brewing Co and other SD breweries not yet



Cameron Collins of BHHP and "Fat Mike" from NOFX

Photo Credit: BHHP

distributing outside of San Diego, Friday night drives to Oceanside and Carlsbad to go to the grocery stores and buy craft beer became commonplace.

The Execution of an Idea

Fast forward to 2008-2009: Attending Stone's Anniversary festivals, Pizza Port with friends and family, its festivals, and visits to other San Diego breweries were now also part of the Collins' agenda. They, friends and family began vocalizing that Orange County needed a significant beer festival of its own. While OC's brewing scene was beginning to emerge, there wasn't a huge amount happening. Other than a few smaller festivals held during the earlier

brewpub years (i.e. those at TAPs & the defunct Fullerton Hoffbrau), there wasn't a great deal, craft beer festival-wise, going on. Tustin Brewing, TAPS and JT Schmidt's were established brewpubs. Stand-alone breweries Cismontane, Bootleggers, and The Bruery were in their infancies.

"During 2008/2009 we kept saying somebody should do something like they are doing in San Diego. Someone should, but no one did," Cameron recalled. Later, during a discussion with Tiffany's mom, Carrie James, they came to a realization that they could be those "some-ones" to pull it off. With Carrie's background in business and Cameron's history of owning a triathlon company (marketing products all over the world), they felt equipped

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to give it a try. Sitting at the original Oggi's Pizza & Brewing in Mission Viejo (now High Park Tap House), Cameron, Tiff, and Carrie made the decision to "...take everything we know, having experienced other festivals, and make it better..." The first OC Brew Ha Ha was in the works.

Held on September 11, 2010 for the benefit of firefighters, 999 tickets were sold that first year. That thousandth ticket would not be sold. Innovations were tried and lessons learned. Instead of little tasting glasses, pint glasses with four-ounce pour marks were used. The VIP hour followed the main event. Jockey boxes were turned around for self service by the VIP guests. With beer a might too free-flowing, the practice would not recur. This successful beginning of OC Brew Ha Ha became a catalyst for it continuing in the years that followed.

Evolution & Growth

A couple of years later found Cameron having dreams of holding a Holiday festival. The Annual Brew Ho Ho Holiday Ale Festival was born. Sabroso Craft Beer and Taco Fest followed on the Collins dream list, as did the partnership with the OC Fair that same year for Brew Hee Haw, held



Flogging Molly was just one of the many bands that performed at Sabroso 2019

Photo Credit: David Mulvihill

during the run of the Orange County Fair.

With four cornerstone events, Brew Ha Ha Productions would continue to grow its own festivals, assist with private events, and embark on

collaborations with other promoters. In 2015, a successful collaboration with Synergy Global Entertainment (SGE) brought forth Cali Uncorked, a combined craft beer, wine, music, and comedy festival. This opened doors for additional music and beer related

festivals, with the same and other promoters (Ye Scallywag, Driftwood and Punk in Drublic).

Within six years Brew Ha Ha

(BREW HA HA continued on page 8)

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(BREW HA HA continued)

Productions was putting on eight festivals a year and still growing.

Full-time Commitment

In January 2017 it became a full-time gig for Collins. “I made a decision that I was going to leave my family business.” The family business was a safe and lucrative path, but it wasn’t where his heart was. “This whole Industry, entertainment, beer, music, is where I feel comfortable. It’s where I live. It’s where I breathe freely. I love it.”

The 2016 schedule included Sabroso in April, OC Brewers Guild Festival in June, Brew Hee Haw in July, Brew Ha Ha in September, Ye Scallywag and Punk in Drublic in October, Cali Uncorked in November and Brew Ho Ho in December. Driftwood and Beer X would follow.

After touring the US for the past couple of years, Punk in Drublic, a Brew Ha Ha Productions collaboration with Fat Mike from NOFX, goes to Europe in 2020. The tour will include multiple stops in Germany, Austria, the Netherlands, Ireland, the UK, Spain,

Italy and even Moscow!

Brew Ha Ha Productions is currently solely owned by Cameron and Tiffany Collins. Carrie James retired a few years ago. Cameron was heartfelt in pointing out that from the start she was absolutely essential to the success of the business. “With her business background, she was a great partner and a fantastic mentor. She’s my mother-in-law, but she is my friend; an incredible lady.”

Brew Ha Ha 10

For the first two years Brew Ha Ha was held on the grounds of the former Lion Country Safari in Irvine. When that property was sold, the event moved to Oak Canyon Park in Santiago Canyon near Irvine Lake. Cameron, Tiff and team have worked hard over the years to improve and evolve the festival. Thousands of dollars were spent to bring Wi-Fi into an otherwise dead-zone to improve the customer experience. Free Shuttles to and from the event have also been provided for quite a few years.

The 10th Annual OC Brew Ha Ha became family friendly, with free Ferris wheel, roller coaster and



Some of the Brew Ha Ha Productions Crew at Sabroso 2019 Photo Credit: BHHP

other rides provided for the kids. In Cameron’s words, “Craft beer isn’t about getting drunk. Craft beer is about community and getting together with our friends and family. We’ve grown in 10 years. We now have families. My kids were there and it was my favorite event that I’ve ever done. My 16 & 15 year-olds worked the event this year!” Tiffany and Cameron have four children. Kids were required to have their own ticket to attend the event; a ticket that was also free-of-charge. Of the 5000 attendees, 400 were kids. “The 10th Annual OC Brew Ha Ha was our 92nd event we’ve produced since we began... that blows my mind!” Collins exclaimed.

When asked if he had any inkling when they first started that it would go 10 years and the enterprise would grow so large, he exclaimed, “No f’ing way. No way. It was just going to be a fun thing to do.”

Brew Ha Ha has always been foremost about highlighting craft beer. Cameron said it best in referring to the 10th Annual, “It was not a music festival. It was a craft beer event that had a music element.”

New Craft Consumers

What about some of their larger festivals, music festivals with a craft beer component? One sometimes hears rumblings from others that they are too big.

Collins was quick to speak to the value he places on these events as a catalyst for continued growth in local craft beer and its customer base. “What’s too big? You mean I’m keeping craft beer

relevant? We are continuing to create a demand for it. We are introducing the product of local craft beer to a massive audience that they [local brewers and breweries] may never have reached without these festivals. Craft breweries are great at self-promotion. They are great at reaching their general core audience and letting them know what is going on... Evangelizing and getting new audiences and new customers is where I thrive. If we don’t continue to grow this and evangelize this and convert beer drinkers into craft beer drinkers, this industry dies. We take beer drinkers and make them into craft beer drinkers.”

Collins is indeed passionate about the craft. He is constantly turning down requests from non-craft beer brands that want to be included in Brew Ha Ha events. He cited a recent opportunity to make thousands of dollars from a seltzer co that wanted to participate in Brew Ha Ha. When pressed, the company revealed that it was owned by AB Inbev. “I walk away from money at every event because I won’t allow it. I support small business and local business. What I won’t stand for is big global power that wants to crush local community businesses... Craft = Community, and if you committed to your community, you remain committed to craft.”

Brew Ha Ha’s newest festival will take place on Saturday February 8th. Logger Fest 2020 will highlight both loggers and lagers and will feature craft lagers and ales, professional lumberjack shows, axe throwing, breakfast foods, live music and more.

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DISTRIBUTION

BRINGING INDEPENDENCE TO DISTRIBUTION

by Sean Inman



DuClaw Brewing team

Photo Courtesy of DuClaw Brewing

Back in the “old days” of Los Angeles craft beer, the best beer wasn’t from here. As with many other cities, the craft beer wave started with imports. The German, British and Belgian beers that were steeped in brewing history and tradition. The next step was getting beers from the breweries at the vanguard of the beer revolution. Think Anchor Steam, Firestone Walker or Sierra Nevada which found a ready market in Los Angeles. You also had the traders and travelers who would

bring beer from well outside California to whet the appetite for beers like 60, 75 and 90 Minute IPA’s from Dogfish Head.

Now there are breweries aplenty in Los Angeles and its environs and buying local is where it is at especially when it comes to IPAs. But there is the competing economic factor of scarcity and that FOMO (fear-of-missing-out) has created a new niche for distributors both outside and inside California.

The company Brew Pipeline “is the first direct-access platform between the best craft brewers and distributors in the nation. Our flagship program, Guest Brewer, is our first step in connecting award-winning craft brewers to new markets.” Which means that instead of opening a brand-new territory or state, a brewery can test the waters first with a limited slate of beers and see how customers respond to the new offerings. Guest Brewer creates limited release schedules which creates demand and can also mitigate problems such as inventory sitting on shelves since there is not that much in inventory to begin with.

Guest Brewer has shipped Surly from Minnesota, Ska from Colorado, Goodlife from Oregon, and DuClaw from Maryland. Next month Captain Lawrence from New York, and Evil Genius from Pennsylvania will be making appearances. The middle brewery in that list, DuClaw Brewing Company will bring two beers to the Los Angeles area including Dirty Little

Freak, a coconut caramel chocolate brown ale and Sweet Baby Jesus, a chocolate peanut butter porter. They were drawn to the short-term idea because it “allows a smaller brewery like us to focus on making beer rather than the paperwork, time and resources it takes to get into another state.” And for a brewery like DuClaw that is already distributed in 21 states, having to provide enough beer to the loyal base can make the notion of expanding further in the “standard” way seem less of a palatable option. DuClaw is open to additional special beer drops which can also be a path to full distribution. What is sometimes called in the business world as proof of concept.

The largest hurdle to this business is the complexity of alcohol laws from state to state and on a national level. You need to be a legal expert at jumping through the myriad of rules that are on the books. Guest Brewer has to work with compliance firms to assist in this regard. Getting the beer from the fermenters to a far-away market is another issue but the key according to the company is that they “are anti-warehouse - super fresh to market. Most of orders for Guest Brewer are already pre-sold and go from just packaged at brewer to pub or store in a matter of days.” The goal being a 30-Day Window where the beer is delivered to a truck and then out to retail establishments within that time frame.

But it is not all beer coming into the Golden State, it is also beer heading out of the state as well. Day One Distribution in Oregon regularly distributes West Coast breweries. According to their website, “They’ve also brought in over 30 different breweries from around the country for limited specialty releases, tap takeover events, and for distribution throughout the state of Oregon.” Started by Robby Roda, who had stops at Monkish and Beachwood while in Southern California, Day One has taken Los Angeles breweries like El Segundo Brewing into bottle shops like the famed Belmont Station in Portland for events where new fans can be created.



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Guest Brewer has also delivered California brewed beer with Dust Bowl Brewing landing in 7 different states, Drakes Brewing to 4, Moylan's Brewing to 8 and Figueroa Mountain had special releases in 9 states in just their first month.

One of the benefits of these limited time only deals is that it also creates demand to visit. If the DuClaw beers strike a chord with Los Angeles drinkers and those drinkers find themselves in Maryland, they are now aware of a place where they can go without guessing whether or not an unknown brewery will be good or not. Los Angeles breweries will be able to use that same brand recognition to increase visits to their taprooms when visitors come to L.A. to sightsee.

As national and regional distributors continue to consolidate and as more breweries pop up, finding new ways to get beer "imported" into and "exported" out of Los Angeles will be a key factor in developing independent beer in 2020 and beyond.

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.

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Photo Courtesy of DuClaw Brewing

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COVER STORY

EAGLE ROCK BREWERY 10 YEARS OF BEERS FOR THE PEOPLE

by Tomm Carroll

It's official. The modern craft beer scene in Los Angeles is now 10 years old. And Glassell Park's Eagle Rock Brewery, co-founded and -owned by husband and wife Jeremy Raub and Ting Su, along with Jeremy's dad Steve, was at the forefront of that movement when it launched in November 2009 with Solidarity, a 3.8% abv Dark Mild. The beer's moniker also aptly describes craft community that ERB helped to create and continues to foster.

Although the suitably named Craftsman Brewing, which debuted in Pasadena in 1995 and is still going strong, was our region's proto-craft harbinger of artisanal ales and lagers to come, it wasn't until autumn 10 years ago that Eagle Rock, along with two other local breweries — Torrance's

Strand Brewing and Agoura Hills' Ladyface Ale Companie — began operating, planting the seeds for what is now a 100-brewery scene in LA County.

As ERB is set to celebrate its milestone with an anniversary party later this month, I joined Jeremy and Ting over a couple rounds of Eagle Rock's AmWolf Pils in their taproom last month and asked them to put on their memory caps to reflect back on the pre-craft days, circa 2006, when I first met them at an Oktoberfest beer tasting at Red Carpet Liquor in Glendale. We also discussed the early days of the brewery, including some high and low points, over the decade.

BEER PAPER: *What do you recall of the beer scene in Los Angeles back then?*



Ting Su, left, Jeremy Raub and Steve Raub on their first brew day at ERB, brewing Solidarity. Nov. 14, 2009 Photo Credit: Kent Fletcher

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JEREMY RAUB: The scene back then definitely felt tight-knit, because there wasn't much happening. It was basically a small group of homebrewers and beer fans. Everybody knew each other and we all lamented about the same issues, mainly not having a thriving beer culture in LA. We were all kind of working toward the same goal [filling that void]. We were already deep into our blog about our new startup process to open a brewery.

BP: *You were already a member of the Maltose Falcons and you and your dad had been homebrewing, right?*

JR: Yeah, we had started back in the early to mid-'90s where I grew up in western New York. When I moved to LA and started my career in the film industry, my folks moved out not too long after. So it was like, "Hey, you still have that old home brewing equipment; let's start doing this again — that was a lot of fun."

BP: *When did you decide to take it pro?*

TING SU: During the homebrew days, everybody would pipe-dream about having a little brewery someday. Jeremy and his dad talked about how cool it would be. For Jeremy's 30th birthday, I established the DBA for Eagle Rock Brewery because we knew we wanted to be somewhere in northeast LA. I gave it to him for his birthday without knowing where it would really take us. But if he was gonna have a pipe dream, then this was probably the only opportunity we were gonna have where he could put his money where his mouth is, and if the shit hit the fan, we could still just go back to our former careers.

BP: *There was no real indication then that we were about to get a beer scene in LA. But everyone was really excited because good beer had already come to Orange County.*

JR: Yeah, I remember going down to visit the new breweries. My dad and I went to the Bruery [in Placentia] and talked to Patrick [Rue]. We went to Bootleggers [in Fullerton] and talked to Aaron [Barkenhagen], who at that time still had his day job in the



The first brewing of the beer that would eventually become Populist. Photo Credit: Jeremy Raub (pictured L to R: Erick Garcia, Lee Bakofsky, Patrick Morse, Steve Raub). July 18, 2010

insurance industry. I went down there again with Brian Lethcoe of Nibble Bit Tabby [LA’s second brewery, after Eagle Rock, which unfortunately was short-lived] because he had the same 7bbl brewhouse that Bootleggers had. I wanted to look at their breweries get some ideas and advice on getting started. Both Aaron and Patrick, on separate occasions, told me it would be at least a year to get a brewery started up. But I thought, “No way, man. We’re so organized, we’re gonna just plow right through it...”

TS: Yeah, nearly three years later, we were finally able to open our doors. But those OC breweries were also established in places that were a lot more business-friendly, and where the Zoning Administrator and the Department of Planning weren’t...well, weren’t LA.

We totally bootstrapped it, because it took so long to open. We were pretty much broke by the time we got to opening day. And at that point, I was still working full time as a pediatric physical therapist.

I would treat patients all day and then come here in the evenings to brew or clean or tend bar. I was exhausted all the time, but I would crash out if we were waiting to get through the boil. I’d just lie down on the grain bags and take a nap.

BP: You guys went through hell to open the first production brewery in the City of LA in 60 years, proving the old adage, “The first one through the wall always gets bloody.” You had some opposition in the neighborhood...

TS: Yeah, there are commercial building owners that were fighting it even though their tenants were totally cool with it.

JR: There were two separate instances of people protesting — one our CUP [Conditional Use Permit] and the other our ABC license. The complaints said there would be “public urination, prostitution, gang activity, public drunkenness...”

(COVER STORY continued on page 14)

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(COVER STORY continued)

TS: Even in our build-out before we opened we had to chase people out of the parking lot for pulling in to pee in the lot. Because it's like a dead-end alley over here.

JR: Another obstacle to our opening was that, from the beginning, we wanted to serve guest beers as well as our own. We wanted to be able to showcase styles that we didn't brew, and to support other small breweries and help grow that community. But because of that, on the application, it said a "beer bar," and the commercial building owners didn't want a bar!

TS: The city's planning department told us we couldn't have a brewery with a retail outlet attached, but we could have a bar with a brewery attached — if that makes any sense. But the benefit to that was we ended up being able to get that separate beer-only retail license, and be able to carry guest beers without having to have a full restaurant.

BP: You finally opened just shy of participating in the inaugural LA Beer Week, which was in October 2009, didn't you?



Ting Su, left, Jeremy Raub, Patrick Morse and Steve Raub at GABF in 2010 after winning a Gold medal in the Pro-Am category.

Photo Credit: Tomm Carroll

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JR: Yes. The original Beer Week organizers asked if we'd be ready in time to brew a beer for the closing festival at Descanso Gardens. But we weren't. I think that day of the event we were here installing the steam piping for the brewhouse. But afterwards, we went to Verdugo bar for the after-party.

By the second LA Beer Week, we had been brewing for almost a year, and we were on the organizing committee. And we said, "Well, last year we weren't able to brew a special beer for it, so let's do one this year." That was the first Unity brew — an Imperial California Common we called LA's Team Beer. We decided on a Steam beer because the closing fest had moved to Union Station and the style tied in with steam-engine trains, as well as the history of Steam beer in California. So that became a recurring tradition and we would invite everybody in the beer community to come in and to help brew it.

TS: Yeah, we brewed Unity four or five times, after which we handed it over to the LA Brewers Guild, because by then it had been established. [The LA Brewers Guild was founded in

2013, with Raub as its first president]. Now it moves around to different guild member breweries to brew.

BP: Another early coup for you guys was winning a Gold medal in the 2010 GABF's Pro-Am competition for Red Velvet, an Imperial Red Ale with rye — based on a homebrew recipe by Donny Hummel — before Eagle Rock was even brewing for a year. It was the first awards category announced, and those of us from the LA beer community at the festival couldn't believe our ears.

TS: Yeah, the best party ever!

JR: God, that was insane! It was a long shot. I don't think we had even served the beer yet! This has happened to me a few times: When we win awards, and I see the name go up and hear them say it, I immediately think, "Somebody else named their beer that...hey, that's us!"

TS: Yeah, we kind of lost our minds on that, but over the years we felt just like that with Yearling [a Flanders Red] at the World Beer Cup [Gold medal, 2016] and taking the Best of Show at the San Diego International Beer Competition [for Equinox, a Wild



The very first Women's Beer Forum, which took place on March 16, 2011. Ting Su is in the foreground (on the mic).

Photo Credit: Jeremy Raub

TS: Yes, that began in March of 2011, so we're about to celebrate nine years in March. It came about because I was behind the bar so frequently and it was obnoxious at times when a couple would come in and the woman would start to ask me about a beer. And I would just get cut off, sometimes mid-word, by the guy who, would start to mansplain to the lady, "No, you're not gonna like that one; you're gonna like this instead..." In other words, "Let me explain to you what you're gonna like." So I decided we needed to create an opportunity for women to come out and check the beer out *without* having it mainsplained to them.

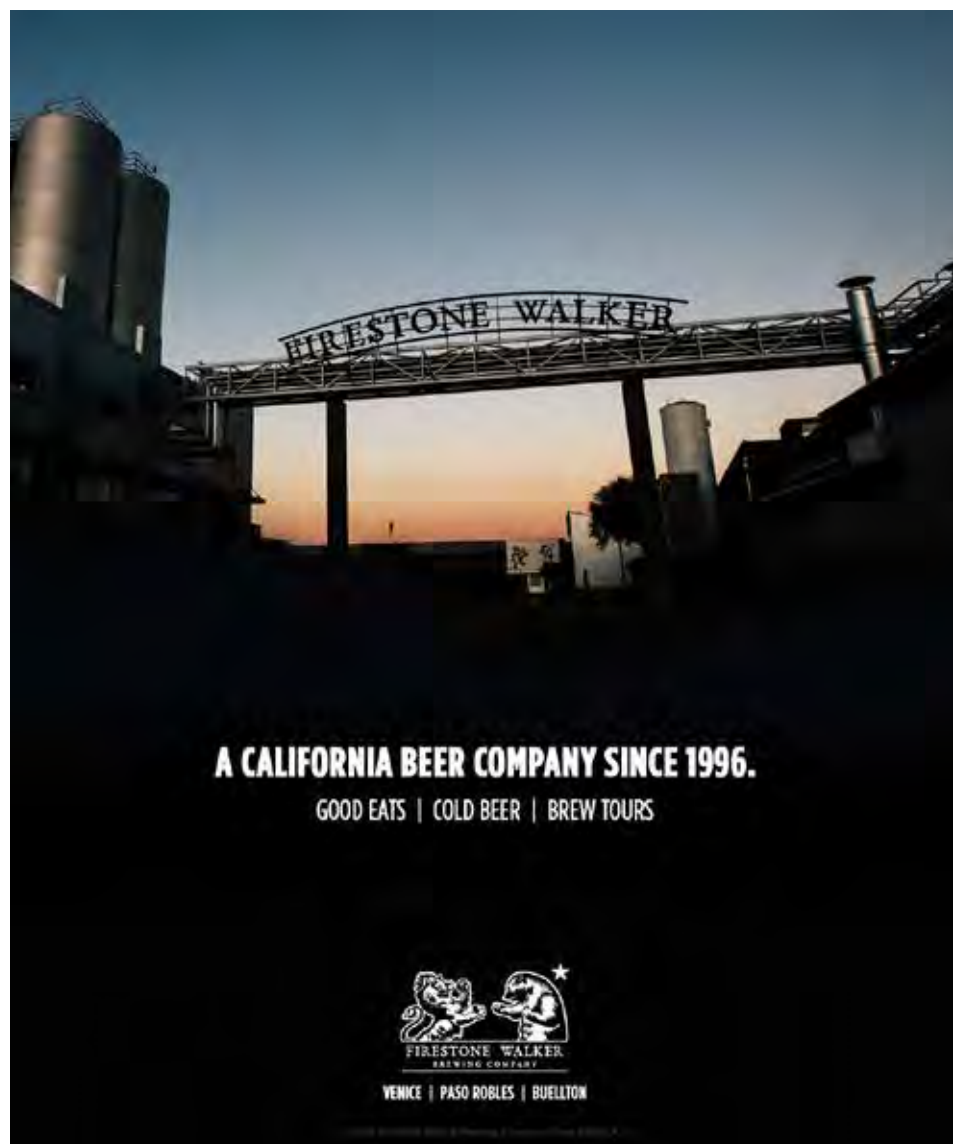
BP: And then you got hit with that crazy lawsuit by some guy for discrimination against men, which you had to settle.

TS: Oh, yeah. And that's something I'm still working on with the state, trying to close some of those loopholes and minimize that kind of frivolous litigation. From the standpoint of the business owner and being the accused, it's kind of a state-funded extortion of small business at this point. Our chapter is done, but how can we prevent this from happening again in the future?

BP: And the sad irony is that men were never prevented from attending the forum.

TS: Absolutely. Historically, we've always had a man every once in a while. They'd just reach out and ask. We've also had male speakers. Mark Jilg [Craftsman Brewing] is super-supportive of the forum community and comes out to talk about his beers; Bob Kunz [Highland Park Brewing] has been out as well. And then we have men in attendance who are just

(COVER STORY continued on page 16)



Ale, 2013]. I had like the most epic hangover ever!

JR: Beer writer Jeff Sparrow, who wrote the book *Wild Ales*, judged the San Diego competition, and he visited our taproom not too long after that when he was working in LA. When Equinox won gold, and then Best of Show, he had never heard of us, so he wanted to check out our beers. He said, "We all thought that was a Russian River beer or something!"

BP: Ting, you also pioneered the monthly Women's Beer Forum for the local beer community back in those early days.



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(COVER STORY continued)

really excited about that month's topic. It's not like the ladies get bummed out about it. The whole purpose of calling it a "women's beer forum" is specifically so that women are not in the minority.

BP: *Let's flash-forward to the present. You've got your big 10th anniversary party coming up this month. Can you tell the Beer Paper readership what they might expect?*

TS: Yeah, our anniversary party will be on Saturday, January 18, from noon to 6:00 in the taproom and parking lot, celebrating 10 years of Eagle Rock Brewery. The guys are doing a bunch of small-batch brews and bringing back some old-time favorites from over the past decade. Solidarity will return and there's been a lot of people asking for Revolution [APA], so that'll probably make an appearance. I think I saw a White Rabbit [Imperial Witbier] sheet come through earlier. I'm not gonna reveal all the rest, but there's a bunch of fun stuff coming out, including the debut of our 10-year anniversary beer, called Ten. Well, sometimes you just run out of [name] ideas...

JR: Yeah, we've done anniversary beers for each year to celebrate. So this year we thought that instead of a strong beer, which we've definitely done, let's just do a good, drinkable, everyday beer like a West Coast IPA in the 7% range.

TS: Back to our roots a little bit, you know... The party also has a Mardi Gras theme, so Chef Jerry at Eagle Rock Public House is going to be here doing some Southern favorite dishes. And there will be a burlesque show, games and costume contests.

We're taking it back to what our parties have kind of always been, just goofy fun, a celebration of — holy shit, we survived 10 years! Just being able to have the OG community hanging out with friends old and new and celebrating the fact that we're 10 years deep and still going through this process.

BP: *Speaking of which, what are your thoughts having hit the decade mark, and what does the future hold for the brewery?*

JR: We started small and we're still small, unlike a lot of other breweries in and around LA. And we've always



Ting Su during Oktoberfest at ERB, 2019

Photo Credit: Matthew Garcia





Jeremy Raub and Ting Su cleaning the tanks they recently purchased from AleSmith during the build out of ERB. Aug. 25, 2008 Photo Credit: Steve Raub

had the intent of staying fairly small, being really actively engaged in the community and growing it, and then participating in and fostering the culture that we were helping to create. So I think size does matter in that sense; the bigger you get, the bigger the problem is in staying connected to your base, those grassroots beginnings.

But then, over years the LA market grew around us, and I think we've created this trap for ourselves in a way because we didn't grow larger on purpose. Now it's harder to grow because of the way the market is around us. You know, in some ways I'm really glad that we didn't add 10,000 barrels of capacity a few years ago — because what the hell would we do with that now?

TS: Everybody's in a holding pattern or a shrinking state at this point because the rapid expansion of breweries has outpaced the expansion of our consumer base. There was a concept of community, where we're all ships that rise and sink with the tide, but now it's become competition.

It's such a tumultuous market right now. We're still trying to feel it out. In that sense, I'm glad we stayed pretty

small. I feel like we have a good pulse of the consumer base because we are still very involved in the industry and within our own work environments and our own company. Our strength is building the community around us. But once that goal has been achieved, what are the next steps? We're in this in-between phase right now, where we're too big to just sell everything over our own bars. But we're too small to have broad distribution.

JR: Being open to new possibilities is important. I think we're somewhat still in that reflective space about who we are and what we want to be when we grow up.

BP: Well at 10 years old, you've certainly accomplished a lot, kick-starting the whole craft beer scene in LA for starters. Cheers to the next 10!

Twice short-listed for an award from the British Guild of Beer Writers, Tomm Carroll was excited when Los Angeles developed a craft beer movement, and is simply ecstatic that it has aged so well. Contact him at beerscribe@earthlink.net.



Lee Bakofsky (ERB brewer & jack-of-all-trades) Photo Credit: Matthew Garcia



Jeremy Raub, left, with ERB brewer Lee Bakofsky Photo Credit: Matthew Garcia

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INLAND EMPIRE

MEET BOB KLUVER ONE OF THE INLAND EMPIRE PIONEERS

by Andrew Smith



Bob Kluver, owner of Main Street Brewing, behind the bar

Photo Credit: Shelley Smith

While doing this column over the past few months, I've often sought out the big, the new, and the innovative. But an old name resurfaced while scouring through the 2019 California Craft Brewers Cup winners. Main Street Brewing in Corona had been one of my early introductions to craft beer in the late 1990's. As the country expanded to over 8,000 breweries, they were someone I'd forgotten. Yet, there they were with three more medals: Bronze for their Maibock, Silver for Katrina Wit, and Gold for Bishop's Tipple Trippel. With that in mind, a visit with brewer, Bob Kluver, was long overdue.

Kluver partnered with a Lamppost Pizza franchisee to start Main Street in 1997. Thus, the Corona franchise became the first to house a brewery. It inspired the corporate Lamppost/Backstreet Brewery concept, although that's something that neither Main Street nor Kluver were ever affiliated

with. I first discovered Main Street on my beer expeditions to San Diego and Orange County, filling up my growler en route back to Palm Springs. Beyond Main Street, there were no other breweries for miles.

"Back then it was just us and Riverside Brewing," confirmed Kluver, "But brewpubs and pizza breweries were starting to pop up all over." Existing almost entirely as a neighborhood bar, you'd be forgiven for not knowing Main Street better. But Kluver's beers have won dozens of awards. In the early 2000's they took eight medals at GABF, 3 for Bishop's Tipple included Gold in 2008. Add about 30 medals and two Golden Bears at California State Fair, and you start to get a bigger picture of one of the Inland Empire's craft brewing pioneers.

Around 2008, progress hit the rails as their property was slated for redevelopment. A few years of

uncertainty saw them eventually displaced in 2014. It would be 2017 before they found a new spot across the street. For three years, the equipment went into storage and Kluver hit up his career-long buddy Owen Williams about renting space at Ritual: "We'd never really done distribution, but we wanted to dip our toe and keep our name out there." Bishop's Tipple, Honey Blonde Lager, and Hop Daddy IPA went out to the wider market.

The new building is almost identical to the old location, and they're still using the same 10-barrel system, fermenters and serving tanks. "We wanted bigger, but this building is the same size as we had before. We got what we got, but we love it. We have the patio and added the silo which we couldn't do at the old location. We also have a super long lease." They have kept the agreement in place with Ritual to brew the three beers for distribution.

"They've got the 30-barrel system, the bottling line, and the space. They can do that, we can't."

"Mostly, we still don't love distrusting," added Kluver, "Distribution is a whole lot different. It's not what we do. We're just where we need to be at Ritual, selling everything we brew. If I wanted to do more, I'd have to buy more kegs and tap handles, hire a sales rep, and that's just not what I want to do." It's still predominantly about on-premise sales: "This has always been a good business model. It's all right here. This is my baby. It's a lot easier just brewing in one place and not worrying about all those other headaches."

The gap from 2014 to 2017 allowed Kluver a couple of different snapshots of the industry: "A lot has changed. There are breweries popping up everywhere but it's not saturated. It's pretty cool that you can have five breweries in every town with no problem." Much of that has been the shift from big beer to craft beer: "When we closed, we'd sell five kegs each of Bud Light and Coors Light a week. Now they're down to two, and we're busier than we ever were." He's added a couple of new styles: "In 2014, I didn't know what a hazy was, then when we reopened it was like we had to have one." He also brews sours, the one on tap during our visit being a collaboration with Stereo in Placentia.

Overall, however, the core portfolio has remained consistent. "We don't get a lot of visitors or sell many flights. We're pretty much Reinheitsgebot. Most are regulars who tend to find a beer they like and stick with it. I could add more handles, but I wouldn't sell more beer. I'd just be selling the same amount on 20 handles as I am over 10. We're not trying to be everything to everybody. We just want to make sure the beer is nice and fresh. There's nothing better than brewery fresh beer."

Main Street's model, born in the 1990's, might contradict current



CCBA 2019 Medals

Photo Credit: Shelley Smith

trends. But it has reaped dividends locally and accolades nationally. While modest spoken himself, his contemporaries are full of praise. Owen Williams describes “Bobby” as “one of the few people I consider a brewmaster; he has more medals and awards than anyone I know.” Brad Nixon of Skyland dubs Kluver “the dean of Inland Empire brewers.” Bill Steinkirchner of Stone Church and President of the Inland Empire Brewers Guild calls him “one of the true craft beer pioneers who established a beachhead in the Inland Empire and paved the way for microbreweries to set up shop.” And Coachella Valley Brewing founder, Chris Anderson, adds that, “Main Street paved the way for the massive growth of brewery openings out here.”

Kluver cites the two Golden Bears as his proudest achievement and the respect that brings in the brewing community. But, more than anything, he just enjoys going to work every day. “I love what I do. Not many people can say that. I absolutely enjoy making beer, interacting with the customers, getting their comments. It always feels good because they’re usually saying good things.” When I asked if the medals had brought nationwide recognition, the answer was simple: “I don’t think people know who I am in Southern California!” They should. As assistant brewer, Jonah Leos added, “He’s a legend!

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



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Busy Bar at MainStreet Lamppost

Photo Credit: Shelley Smith



YAEGER SHOTS

THE BEER BOAT

PROMISES SOMETHING FOR EVERYONE

by Brian Yaeger

For the brewery hunters among you, there's a Munich-manufactured brewery, assembled and installed in Venice, Italy, that's registered in Panama, yet is predominantly enjoyed in International Waters. To sample the beers, I had to bring my passport, though I enjoyed a flight and a couple pints all while in Long Beach. I'm talking about the award-winning Guy's Pig & Anchor Smokehouse Brewhouse aboard Carnival Cruise Line's new Panorama.

Up until Carnival Mardi Gras debuts this August, Panorama's the largest vessel among Carnival's fleet of 27 ships (at nearly 134,000 gross tons and over 1,000 feet long) and it just made its maiden voyage out of Long Beach last month. As such, the only way to enjoy these nano-brewed beers (branded as Parched Pig complimenting Pig & Anchor in partnership with triple-D's Guy Fieri), is to order a pint—or a growler—while sailing around the Mexican Riviera. There are worse places to drink a beer.

But I got to experience the above-water brewed beers at a media event coinciding with the ship's christening. America's favorite letter-turner, Vanna White, was named the ship's godmother and as such performed the maritime honor. Mr. Fieri was there, too. As was celebrity chef Emeril Lagasse. But for us beer lovers, the real *BAM!* comes courtesy of brewmaster Colin Presby. He's the guy who, get this, beat out the other five-thousand-plus folks who viewed the classified on ProBrewer.com (making it the most-viewed job listing ever on the leading website for brewing industry positions). His decade of professional brewing experience began at Weyerbacher in his native Pennsylvania, followed by Stoudt's Brewery (founded and still-owned by Carol Stoudt, the first woman to create a brewery in the craft era).

Presby beat out all those seafaring-hopefuls in early 2016 and now, the guy from Pennsylvania Dutch Country



Pig & Anchor Smokehouse Brewhouse

Photo Credit: Brian Yaeger

where drivers often get stuck behind horse-drawn buggies, lives on Deck 4 of a floating colony for half the year.

Guy's Pig & Anchor Smokehouse Brewhouse is one of only three such breweries presently in operation with the other two being Carnival Vista, whose maiden voyage was in 2016, followed by Carnival Horizon. The brewery is a two-vessel (mash tun and boil kettle), 3.5-hectolitre (almost 2.5 barrels) system which may seem tiny, but considering the finite environment,

it's a wonder Carnival treats its passengers to a brewery at all. There are eight double-batch fermenters and some secondaries, in a space akin to a terrarium or brewarium visible to everyone and the coolest part is that the system itself isn't stainless steel but tempered glass similar to Pyrex.

Why? "Because I have 5,000 new guests looking at it every week," explained Presby. That's right, the ship, ushers in essentially the entire population of Big Bear Lake or

Buellton—not counting the 1,450 crew members—and while some will naturally be beer geeks, most, it's safe to say, have never taken a gander at the inner workings of a brewery. So, imbibers, and all who walk by, can actually witness what's going on as Presby brews. "I typically brew when we're at sea, because there's guests around. You don't buy a glass brew house and then use it 5 a.m. when no one's watching. I want guests to watch the show. I typically brew in the afternoons and evenings, when there's



Pig & Anchor

Photo Credit: Brian Yaeger

people at the bar people hanging out, they can see me doing it. Every batch I brew, I get people watching or asking questions.” That’s entertainment. And that’s educational.

Brewing in front of a captive audience isn’t even the main challenge. Brewers are constantly ordering replacements for busted parts or hitting up friendly colleagues at nearby breweries for some specialty grains they’ve run out of or extra yeast to pitch. “We’re on a ship, we’re moving” Presby stated matter-of-factly. “There’s no such thing as overnight shipping.” Imagine needing some pivotal draft equipment, or your favorite hops, and you’re a week out of port. There’s no enjoying Mazatlán then.

Which seems like as good a segue as any to talk about the actual Parched Pig beers. Because as a cruise-goer, Cabo or Puerto Vallarta are probably enhanced with cerveza. White sandy beaches call for Parched Pig Blond Lager. It’s a Munich Helles that’s been properly lagered for six weeks. No shortcuts here.

There are core beers—ya gotta have an IPA and something for the non-hopheads like a wheat beer and an old-fashioned amber—and Presby gets to brew pretty much whatever he wants. All the beers are approachable and fairly sessionable. Other than one beer, Colin’s Equator Beer so named because the boil took place during Panorama’s equatorial crossing and fermented for three weeks until the ship returned to the Northern Hemisphere, they all clock in under 7% ABV.

The best-seller is Parched Pig Toasted Amber. Let me confess here that I do not like amber (or red) ales! I’ll also confess that I didn’t think going on a cruise was a worthwhile way to spend valuable vacation time. But as last summer wound to an end, my wife and I realized we hadn’t gone on a single getaway. It was the week before school started so we booked a three-day cruise on the Carnival Imagination with visions of checking our son into the kids’ camp and us sipping piña coladas in the Serenity Lounge where they hide the adults-only jacuzzi. We did just that and a lot more. The three of us ate well and had a blast. And my favorite beer was that Toasted Amber. Shattering one’s own pre-conceived notions is awesome, but I still don’t like any of the ambers or reds I’ve tried since. Hat tip to Presby’s finesse with classic Cascade and Centennial.

Because of his love of Belgian styles, there’s a new Parched Pig Farmhouse Ale, an estery beauty with a smack of lemon zest and white pepper. But what’s the obvious style for Guy’s Pig & Anchor Smokehouse Brewhouse? Smoked Porter, no ifs, ands, or butts about it.

Not only is the meat smoked in-house, but so is the malt used in this beer. That’s quite an ordeal for an audience of a few thousand people who’d never bat an eyelash if all that was available was ice-cold long-necks of mass-market suds. Beggars can’t be cruisers. So, kudos to Carnival and to Presby for going the extra nautical mile. That Smoked Porter, incidentally, found its way into some crowlers that Presby entered into the U.S. Open Beer Championship. After GABF it’s



Colin Presby (brewmaster)

Photo Credit: Brian Yaeger

one of the largest beer competitions in America. Smoked Porter garnered a bronze medal. Alaskan Smoked Porter, the winningest beer in GABF history, took silver.

Whether washing down smoked brisket or wings at the brewpub or sipping *al fresco* on the Lido Deck, once you embark on the Carnival Panorama, you’ve got a truly unique brewery slaking the thirsts of all

residents of Flavortown.

Brian Yaeger is the author of Red, White, and Brew and contributed to the Oxford Companion to Beer. When this Cicerone isn’t writing for beer publications, he’s planning beer festivals. Along with his wife and son (I.P.Yae.) he recently moved to (and is learning to surf in) Santa Barbara, where he’s teaching UCSB’s first beer-tasting class.

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El Segundo

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

Yorkshire Square Brewery
1109 Van Ness Ave, Torrance

BREW PUBS

6th & La Brea
Brewery & Pub
600 S La Brea Ave, Los
Angeles

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

Belmont Brewing Company
25 39th Pl, Long Beach

Bluebird Brasserie
13730 Ventura Blvd, Sherman
Oaks, CA 91423

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

Broxton Brewery &
Public House
1099 Westwood Blvd,
Los Angeles

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

The Stalking Horse
Brewery & Freehouse
10543 W Pico Blvd,
Los Angeles

Twisted Oak Tavern
30105 Agoura Road
Agoura Hills

Wolf Creek Brewery
27746 McBean Pkwy,
Santa Clarita

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

Brewheim
1931 E Wright Cir, 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 Aviator 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
2957 Randolph Ave unit b,
Costa Mesa

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

TAPS Brewery & Barrel Room
15501 Red Hill Ave, Tustin

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 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

Packinhouse 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

**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

CITRUS HAZY CRISP



HIGH ON FLAVOR LOW ON REGRET
96 CAL • 5 CARBS

FIRESTONE WALKER
BREWING COMPANY

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