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Henry and Adriana Nguyen

Photo by Fernando Gomez

By Daniel Drennon

Beer Paper launched four and a half years ago. And fifty-plus issues later, I thought we should go back and visit with the first brewer we ever interviewed - the critically-acclaimed Henry Nguyen at Monkish. There have been dramatic changes in the local landscape of brewing over those four years...and none has had more of a surprising twist of fate than that at Monkish.

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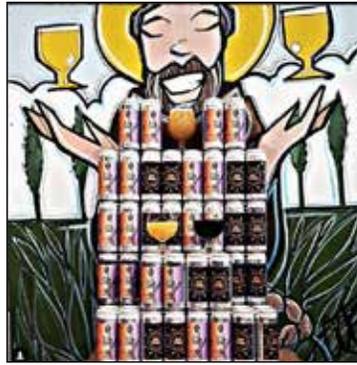


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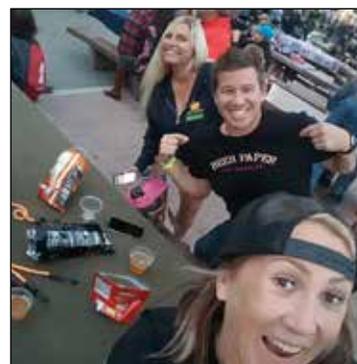
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LADYBEER

2017 WAS THE YEAR OF THE BARREL ROOM: WHERE ALL THINGS SOUR AND FUNKY ARE MADE

By Sarah Bennett

With 70 breweries and counting at the end of the Year of Our #LABeer Lord 2017, there's finally something for everyone in this town. Craft beer is no longer defined only by the hoppiest brews with the most intense flavors or the ones that spent the most time stuffed into a bourbon barrel.

One of the best developments in the scene so far has been watching the rise of sour beer, once an annual (or less frequent) release that now cascades daily out of barrel rooms that look more like wineries than breweries, where fermentation nerds take the art of infecting then aging beer as seriously as vintners take their own grape-based blends.

The goal of most of these sour beer projects is easier said than done: to find used wine barrels and develop a house character that lets them make as many highly nuanced funky, sour, tart and complex beers as possible – just like they do in Belgium.

Building atop releases from stalwart sour-dabbling breweries like Eagle Rock, Craftsman and, of course, Monkish, the last few years have seen the opening of no less than a half dozen new sour-beer projects, including five that opened (or are only beginning to flourish) in 2017.

In honor of the return of Beachwood's bi-annual Sour Fest last month, here are the seven barrel rooms in greater L.A.

Cellador Ales

Budweiser's massive L.A. production plant looms over Cellador Ales' humble North Hills barrel room. But the skyscraper-sized fermentation tanks are not intimidating as much as enlightening, creating a stark contrast to the hundreds of new and used oak barrels that greet anyone who stops by Cellador's low key tasting room during its occasional weekend hours. Owners Sara and Kevin Osborne are the heart of the operation, which is one of the few 100 percent oak-fermented breweries in the country, making unique blends (even for consistent beers) and switching up tradition with experimental hoppy sour. The couple started playing with bugs and yeast strains as homebrewers and only started releasing beers late last year, but already they're building a following with their Syndicate membership club and consistent bottle releases.

16745 Schoenborn St, North Hills. celladorales.com

Homage Brewing

Founded by two veteran musicians in the local punk and hardcore scenes, Homage Brewing is so named to honor the creativity of both their favorite bands and their favorite brewers, who so happen to be from Belgium. Though Matt Garcia and Jeremiah Bignell's Glasshouse-adjacent storefront has as many hazy IPAs as funky sour these days, it's the stack of well-worn former-homebrew barrels (dosed for years with Cantillon dregs) from which their most complex beers are made. Try whatever the latest wild ale happens to be on draft and be thankful that creativity of this kind knows no medium.

281 S Thomas St #101, Pomona. homagebrewing.com

Long Beach Beer Lab

With backgrounds (respectively) in the biomedical industry and French pastry making, the husband-wife team behind Long Beach Beer Lab have combined their respective food and beer experiments into the region's first brewery-slash-bakery. Levi Fried grew up in Long Beach but left at 17, eventually brewing his own beer while doing a residency in Israel. Wife Harmony Sage worked in fine dining kitchens around the world before they moved the family back to the U.S. a few years ago to build their dream tandem yeast lab — a kitchen with a room-sized imported oven for her and a 10-barrel brewery filled with Kosher wine barrels for him. Sage cultivated wild yeast from local fruit for her sourdough starter, which is found in all breads and the pizza crust; Fried has a similar obsession with bugs and uses them to make uniquely funky, tart beers that often take months to mature. 518 W Willow St., Long Beach; lbbeer.com



Homage Brewing Barrels

Photo by Sarah Bennett

Sour Cellars

One of the latest additions to the Inland Empire's expanding Rancho Brew Mile is a sour beer project with a Victorian-styled tasting room that is attempting to bring the notoriously clean-drinking IE to the sour side. Sour Cellars is a small, family-run operation owned by Bryan Doty, an amateur biologist with a fridge full of yeast-culture experiments, and his wife, Chinthya, who works full time in hospitality but is the face most likely behind the bar at the tasting room. The beers are aged (sometimes with wine grapes or fruit) in the Dotys' 300-deep barrel room, blended according to traditional Belgian styles, and then named after obscure Victorian expressions (Whooperup, Sooper, Shuvly Kouse). Though Sour Cellars still feels like it's not getting the recognition it deserves, the results are unlike anything the Inland Empire has ever seen -- and likely L.A. too. 9495 Ninth St. Unit B. sourcellars.com

Dry River Brewing

Tucked into a pocket of Boyle Heights that's actually between the L.A. River and the 5 Freeway, Dry River Brewing's taproom is as funky as its brewer, its owners and its distinctive beers. Though the 100 percent oak-fermented operation (which runs mostly on solar power generated from panels on the roof) has been brewing and building up its barrel room over the last few years, only recently has the public been able to legally step behind the hand-built steampunk-style door and drink the sour and Brett-y experiments that brewmaster Naga Reshi has dubbed "slow beer" (for the time they take to properly age). Inside, a room is filled with reclaimed wood and a small bar pours beers like the tart Copper Witch, the hibiscus-infused Lady Roja and Sequoia, a one-off beer made with bark harvested from its namesake tree.

671 S. Anderson St., Boyle Heights. dryriverbrewing.com

Bruery Terreux

Bruery fans knew a massive ode to bugged-out oak like Terreux was inevitable -- after all, if one of the first breweries to make both clean and sour beers under the same roof continued their intense release schedule (and sate the expanding Society members), it would eventually need to split the two operations. Last summer, the groundbreaking Placentia brewery did just that, opening Bruery Terreux in nearby Anaheim last summer. With 48 taps, well-stocked bottle fridges and growler fills available to go, it's a home



Dry River Barrels

Photo credit Dry River Brewing

base for the Bruery's rustic, old-world and traditional side (aka no Black Tuesday in the house!). This is also the only barrel room that runs consistent tours for the public, so sign up for one while you're there and get a crash course in how these kinds of beers go from barrel to bottle.

1174 N. Grove St., Anaheim. brueryterreux.com

The Blendery

Beachwood's Blendery is not your standard sour-beer project. A veritable playground for the curiosities of owner Gabe Gordon and brewer/barrelmaster Ryan Fields, the barrel room started in 2014 as a way to see if a true Belgian gueuze could be made in the middle of Long Beach. Now, a tasting room pours from the constant stream of beers emerging from the ever-growing stacks of oak barrels that live inside its wood-flanked, temperature- and humidity-controlled room that's linked up to mimic the precise weather cycles inside of Cantillon in Brussels (koelschip included). Fields works his magic to blend together the top results for the year-old lambic-style result, Chaos is a Friend of Mine, and infuse fruits, spices, herbs and more into other blends. Hearty meat and cheese plates (complete with jams made from the same sour beers on tap) add to the Belgium-in-L.A. vibes.

247 Long Beach Blvd, Long Beach. beachwoodbbq.com/blendery



Sour Cellar Barrels

Photo by Sarah Bennett

And in 2018, keep an eye out for sour beers from these other local breweries: Brouwerij West, Progress, Concrete Jungle, Cismontane, Good Beer Company, L.A. Ale Works, Highland Park, Eagle Rock, Craftsman, Smog City, and Hopparazzi.

Sarah Bennett is a freelance journalist who writes about craft beer, food, music, art, culture and more for the L.A. Weekly, L.A. Times, Beer Advocate and Thrillist. Follow her on Twitter @thesarahbennett.



Bruery Terreux Barrels

Photo by Sarah Bennett

PINTS & QUOTES

DON'T BE AFRAID TO DREAM A LITTLE LAGER

By John M. Verive

The Hazy IPA trend rolled into Los Angeles in 2017, and love it or hate it, it's changing the scene. I've never seen an emergent beer fad sweep through the beer industry as forcefully as the "North Eastern IPA" has, and there's one interesting side effect for the proliferation of "juice" IPAs.

What began as a regional variation of craft beer's most popular style remained for years a sought after but largely localized mutation in IPAs' DNA. But as craft beer's popularity in the mainstream grew, so did beer's presence on the internet. From the Untappd app to Instagram to dedicated beer trader communities, beer culture flourished on the net, and new ideas spread quickly. The NEIPA meme traveled across beer's booming social networks and through the postal system and into mouths and minds of L.A.'s brewers. Attracted to both the technical challenges it posed and the business opportunities it offered, several local breweries dove headlong into exploring the nascent style.

Now everywhere you look there are opaque beers, lines of zealous haze-hunters waiting for the next hyped release of Instagram-friendly cans, and local breweries expanding production on the strength of hazy IPA sales. The thriving sub-scene is fueling growth, but more exciting, for me at least, is all that haze is providing cover for brewers to explore another species of beer: the craft lager.

Lager beer, rooted in old world traditions, isn't as sexy as craft's en vogue styles, and for the first decades of craft beer's rise to the mainstream, lager was mostly ignored by brewers. It's more challenging to brew with a slimmer margin for error, and lager by definition is more time and equipment intensive. Brewers love a technical challenge though, and they want to make the styles they like to drink. And many lager styles — like pilsner, helles and schwarzbier — are favorites of brewers. Over the past few weeks I keep stumbling onto notable locally brewed lagers, ranging from by-the-book interpretations of classics to more modern mashups of German traditions and the craft adventurousness. I spoke to many brewers about these beers, and I have the impression that a golden age of lager in Los Angeles is dawning.

A defining quality of lager is that cold-fermenting lager yeast strains create only minimal fermentation flavors. This lack of fruity esters and complex phenols means the other ingredients in the brew are emphasized. Malt flavor and hop impact is pronounced and uncluttered. Nandobrau Dark — a beer from Eagle Rock Brewery made to accompany the brewery's Oktoberfest celebration — lets rich grain take the spotlight. The session-strength spin on a Munich dunkel was built to drink by the stein-full, and it's dark and toasty without crossing into roasted malt flavors. I

can't get enough of the brew which nudges the style to fit ERB's lineup of low alcohol brews.

The schwarzbier, or black lager, is another dark lager style that originated in Germany. A real "brewer's beer" style, schwarzbier gets more attention from craft brewers. Where dunkel is rich and bready, Schwarzbier is lighter with a pronounced roasted character and the bitterness to match. My favorites are bone dry and underlaid with zippy noble hop character — as refreshing and invigorating as a glass of iced coffee. Firestone Walker's Venice brewpub makes a version that balances a dark chocolate palate with some zesty hop aroma and firm finish. It might not sound as enticing as a double-digit ABV barrel aged Reserve Series beer or even the single-hop series of pale ales native to the Propagator, but I think the taproom-only black lager is as good a reason to trek to Venice as any of the Firestone beers.

It's no surprise that Firestone Walker has a strong connection to lager beer. Their development of Pivo Pils opened the door for more American-brewed craft lagers, and Brewmaster Matthew Brynildson is a lager-lover. Brynildson recently collaborated with Evan Price at Green Cheek Beer Co. on a Festbier that's both traditional and infused with craft brewing moxie. The amber brew was cold conditioned (AKA lagered) for about a month in oak barrels repurposed from Firestone's proprietary barrel union system. Previously responsible for the fermentation of Double Barrel Ale, the lightly used, light toast American oak vessels imparted unmistakable vanilla flavor along with hints of coconut, toffee and even some tannic structure. The barrel-conditioned beer was blended back with stainless steel conditioned festbier and canned as Impossible Germany. One of the most remarkably subtle and innovative beers I've tasted all year, I'm excited to see what other lagers Price turns out of those union barrels.

Lager beers take longer to make than ales, there's no escaping that, but even new breweries are finding ways to fit lagers into tight production schedules. At the newly opened State Brewing in Gardena a one-barrel pilot brewing system allows for experimentation, and Assistant Brewer Rob Scott took a swing on a beefed up hoppy pilsner with German Merman. Unfiltered and pushing 8% alcohol, there is plenty of meat behind its pungent hop punch. All lean and no flab, it was a standout among the pale beers during the brewery's opening weekend. A few miles down the road, Los Angeles Ale Works is exploring some modern lager brewing techniques to shorten the lead-time on lager beer. The "Mexican-style" lager that LAAW first opened with has slowly morphed into a more traditional Vienna-style amber lager. California Cowboy is now one of the best sellers in the tap room because it finds that



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Bob Kunz, Matt Brynildson, and Evan Partridge

Photo by John Verive

comfortable crease between malty and hoppy. You can argue about which side is winning the tug-of-war all the way to the bottom of your pint glass. A pilsner is also in development, and brewery founder Kristofor Barnes says he added a tank dedicated to lager brewing to ensure a steady-stream of these German-inspired styles, which he calls a natural entry point for drinkers new to the craft beer environment.

An important factor in the flavor of German lager beer is the distinctive native ingredients. Without the esters produced by warm-fermenting ale yeasts, the subtle differences in flavor between different European-grown barley and hops can show through in a finished beer. One brewer who's particularly interested in these traditional ingredients is Golden Road's Victor Novak. Novak was well-known for this slate of multi-award winning lagers at Taps Brewery, and his new corporate overlords haven't tempered his passion for authenticity. In fact, he says, he's resisted overtures to standardize on cheaper malts and hops so he can pursue traditional lagers in the "innovation brewery" now operating in Anaheim. Say what you will about Novak and Golden Road Brewing — they have certainly been savaged in the pages of this publication — Novak is skilled and principled, and he can make a mean helles lager. The example now available on draft at GRB's various outlets is soft and richly malty, and while it finishes slightly sweeter than I'd prefer, it's an excellent example of this drinker-friendly style. Novak is pushing the High End decision makers to move this traditional lager into a wider production, and if the helles does find a regional or nationwide release, it would certainly signal that the mainstream is ready to embrace the craft takes on German favorites.

There are more lagers from independent breweries in Los Angeles on the horizon as well. Fan favorites Highland Park Brewing love lagers, and they've dabbled in lager brewing. The best results (like Timbo Pils heavy with new-school hops) have disregarded strict adherence to styles, and Brewmaster Bob Kunz says that they want to make more. The brewery's expansion into Chinatown will remove the time and space constraints that have stymied their deeper dive into lager brewing. The ambitious production brewery and taproom has been more time and money intensive than predicted, and Kunz says that the quick sales of hazy IPAs and the steady stream of brewery can releases has provided the capital influx needed to keep the Chinatown build from stalling. They hope to be brewing on the new 15-barrel system by early 2018, and Kunz is already working out his lager brewing chops in anticipation. In November the HPB crew teamed up with Brynildson and the Firestone Walker Propagator brewers to craft a double dry-hopped lager featuring modern German hop varieties like Huell Melon, Mandarin Bavaria and Hallertau Blanc. Look for that yet unnamed lager in Venice around the new year.

Hazy IPA came on so strong and so fast, it's easy to get distracted by all those snazzy cans and murky pours. Even if you're not a fan of this new breed of hoppy beer, it's exciting to watch a trend develop into a new style in real time. But I think it's even more exciting to look past the haze at what other styles brewers are excited about. And it looks like lager, particularly German styles with a craft twist, may be the next place brewers in L.A. will play.

John Verive is Southern California native and freelance writer dedicated to growing the craft beer scene in Los Angeles. He's a Certified Cicerone®, the founder of Beer of Tomorrow (www.BeerofTomorrow.com), and he covers the beer-beat for the Los Angeles Times. Find him on Twitter and Instagram at @octopushat and @beeroftomorrow.

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BREWER'S CORNER

IF IT STILL TASTES GOOD...

By Chris Brown



Chris Brown of Asylum Brewing

Photo by Kyle Coltrain

Maybe you've heard the phrase uttered recently. Perhaps you've said it yourself in response to some recent buyout of a craft brewery by a macro beer producer... "As long as it still tastes good I'll still buy it." That is after all what craft beer is all about, good beer.

Now let's get one thing straight. Nobody has the right to tell you what you should or should not drink. That is after all, up to you the consumer. It is we brewers' responsibility to give you enough information to make an informed choice, and we strive to do so. When it comes to such a hot button topic as brewery independence, or even what difference it makes whether we drink independent or local, it's important to know some facts. This isn't about statistics or economic impact studies. It's about some real tangible ways that buyouts and acquisitions, from this brewer's perspective, have affected the landscape of craft beer in some fundamental ways. Just a few examples that may alter your perspective.

Innovation and access to new ingredients. Chances are that if you are reading this with a West Coast hop bomb or a Hazy IPA you're familiar with the names, Citra, Simcoe, Amarillo, or Mosaic. These are some of the domestic hop varieties that really get a lot of attention. Years before any of the hops were known by these names, they were known to brewers by simple designations such as YCH 14 or VGXP01. Independent brewers used them experimentally and, once proven, the growers planted more (note: I am oversimplifying this complicated process). Because of the work of these brewers, we have these wildly popular varieties today.

Some of you then may be familiar with some new hop varieties out of South Africa that were making a big splash. Well they were, up until AB InBev acquired the hop grower through their acquisition of SAB Miller. All imports of the experimental hops were cancelled and it is now unlikely that any brewers outside of ABI will get access to them. While it is unlikely that ABI or another macro producer could do that to any North American hop producers and starve the resources we as indie brewers in the

states rely on, it is clearly not outside the realm of possibility. Our ability to innovate does not help their bottom line. Very unexpected things happen when large sums of money are involved. Money that we as consumers put there.

But it won't change the way the beer is made. Here is the case, in point. I was talking with a brewer with one of the recent macro acquisition breweries and he mentioned he was selling a very highly desirable hop, albeit from a much older crop year. I asked why he hadn't used it while it was fresh. He rolled his eyes and explained that the hops weren't even his. They had the same hops on contract from the current crop year, but couldn't access them. Why? Once the brewery was bought out, the macro parent company bought out their hop contracts, took those hops to their own warehouse, and pooled them with the other companies hops, that they'd acquired. They are now dispensing the hops by the oldest crop year first, whether or not they were even theirs to begin with. So here we have the quintessential example of how a corporate bureaucrat now can affect the outcome of a beer at what was formerly an independent brewery, by choosing to control what ingredients can be used without regard to the brewer's wishes.

I saw a recent Goose Island TV ad that brags that they, "grow their own hops". "They" (Goose Island) technically don't, but ABI does own its own hop farms. Is Goose being told to use the hop products supplied by ABI rather than those that they used before they were acquired? Do they still have absolute creative control? You see, macro is all about streamlining processes to minimize cost and maximize profit. That's their standard operating procedure. Quite the opposite from indie craft brands who take major hits on ingredient costs to attain the highest flavor quality. How long before the "acquired craft brands" are forced to economize their recipes by altering ingredients or using cheap adjuncts to minimize cost? Years down the road, will those beers taste at all like the original brewer intended?

I know I risk coming off as preachy. That's probably unavoidable since I work at an independent craft brewery. Admittedly, I am a bit biased. But these issues do affect what is becoming a large macro presence on beer shelves and tap lists. If that matters to you, do some digging. Check for the Brewers Association "Independent Beer" label or ask your local publican or beer server.

As I said, I'm not interested in telling you what you should or shouldn't be drinking. The last thing you should do is drink beer exclusively on the merit that it's made by an independent brewery. It should also be well made. The brewer's responsibility is to make a product that truly is better than the alternative. That sadly hasn't always been the case, but that shouldn't dissuade you from supporting the good independent brewers over the ones that have sold out. There are plenty of excellent indie brewers making world class beer.

Something I think we can be sure of is that there will always be big, macro brewers like ABI or MillerCoors. They're not going anywhere. I'm pretty sure indie beer isn't going anywhere either. Where we spend our dollars makes a huge statement about what we want. Do we want more of the same or do we want creativity? Homogenization or innovation? The choice is, of course, yours.

Chris Brown is the co-founder and Head of Brewing Operations for Asylum Brewing in Anaheim. He is an award-winning brewer who has worked at several breweries over many years.

COVER STORY

BEER. HOPE. LOVE.



Henry Nguyen of Monkish



Coffee Carlos can release

All Photos by Fernando Gomez

By Daniel Drennon

Beer Paper launched four and a half years ago. And fifty-plus issues later, I thought we should go back and visit with the first brewer we ever interviewed - the critically-acclaimed Henry Nguyen at Monkish. There have been dramatic changes in the local landscape of brewing over those four years...and none has had more of a surprising twist of fate than that at Monkish. Henry and his wife and business partner, Adriana, both founded and have operated and managed this peculiar little brewery in Torrance for six years.

The Nguyens' quiet, humble demeanor and their decision to push the artistic-envelope with a line-up made solely of Belgian-style and oak-aged beers in the midst of a craft revolution in Los Angeles that was fueled by hop-crazed California beer drinkers made Monkish a media favorite and developed a small legion of loyal patrons. And then a funny thing happened. Henry, the artist, a self-described perfectionist who relies on intuition, recognized early, as artists often do...the next big thing. The hazy New England-style IPA. He saw the opportunity to give the hop-addicts what they had been begging for, but in a form that would satisfy his own needs as an artist to create, to innovate and to be proud of an IPA that was hazy, juicy and yeast-driven.

On April Fool's Day 2016, Monkish fittingly announced the sale of their first canned IPA, a cloudy collaboration with their friends Other Half Brewing from Brooklyn, New York. When it was released the following day, it sold out in 90 minutes and the phenomenon that is Monkish can releases was born. These days, Monkish announces can releases on their social media on a weekday and, within an hour, there is a line from their front door winding around the parking lot and out to the street.

Monkish has gone from being one of LA's best kept brewery secrets to arguably our best-known brewery nationally. Beer traders #ISOMONKISH like pioneering pan-handlers searched for California gold. In this case, they come from near and far in search of liquid gold. Made by Monkish.

I sat down with Henry Nguyen to ask him to assess the ascension of Monkish.

DRENNON: My favorite quote from our first interview with you four and half years ago was, "Monkish is Monkish because it is Monkish. It is important for us to move forward to the beat of our drum."

Do you feel like you have stayed true to thine own Monkish self?

NGUYEN: It depends. Yes, if "Monkish" means to be introspective, contemplative, reflective, and progressive. We breathe this idea of "Monkish." Over the years as

Adriana and I learned and continued to learn more about our identity and values, we believe that in whichever direction we are heading, we are still true to ourselves as long as we are aligned to the same vision that we casted six years ago when we decided to name ourselves "Monkish."

When we birthed the idea of Monkish we came up with the mantra and triadic formula of "Beer. Hope. Love." We always strove to embody these three words, and after five to six years of doing this, we're often reminded of how they sum up our existence and ethos as "Monkish."

BEER. We still are consumed with a passion to make worthwhile, experiential beers of quality and essence. It's why Adriana and I started the brewery and it's an unwavering commitment. Beer is a vehicle for us to express our creativity. It allows us to meet people and share moments and build memories with them.

HOPE. Having a business -- especially one rooted in the name "Monkish" -- it's a humbling reminder that we are more than just a business. We are still people that care for others and we should be bringing good to humanity. Also because we are parents, Adriana and I feel the weight of living our lives in a more profound sense. It's a constant ongoing discussion of how we can use this privilege of making a living from brewing beer to be a catalyst for change and betterment for people that visit us and drink our beers. Can our brewery and beers touch people's lives and souls? Many people visit our breweries and they all have unique stories and circumstances. As human beings we all go through ups and downs. Whether it's losing a loved one, losing a job, or losing a pet, it's our desire that somehow people's experiences at Monkish bring a sense comfort and peace. Also, having a team of workers that believe in our identity, vision and beers, Adriana and I wish that as business owners we are able to empower their own lives and that their time at Monkish is more than brewing, selling, or serving beer. Monkish should be more to people. It should bring hope and healing.

LOVE. Love is what we intend to fuel Monkish. To move beyond loving beer to loving the people that surround the beer. Adriana is the constant of love at the brewery. Love is how she interacts with visitors, patrons, and workers. It is easy for me not to choose love as I am constantly exhausted, overwhelmed, and pulled in too many directions. But, as Adriana reminds me often, I need to be grounded in wiser mindset of love for others and self. We are fortunate to have a team at Monkish that loves our customers. And it's quite remarkable when you see beer drinkers move beyond simply being drinking friends to becoming friends.

As brewery owners, we go through some quite challenging seasons. These are times for us to reflect and purge ourselves of things that distract us. But we find comfort and motivation to move forward with those three simple monkish words: Beer. Hope. Love.

You also place an emphasis on spirituality. How do you interweave that commitment to spirituality with your busy life and also the actual operations of the brewery?

Our spirituality is primarily focused on energy -- an energy that is inside, around, above, and below the brewery. Oftentimes Adriana and I feel that our role is to give energy to the brewery, and allow the energy to guide us in brewing. Similarly we see spirituality in operating a brewery as a process of "breathing": to inhale in and exhale out this energy as we deal with challenges and fatigue in running a brewery. Hopefully in all the breathing and energizing we are able to pause to find rest and hope. It ain't easy and it's a constant challenge for us. In our journey with Monkish, we have sacrificed quite a lot of emotional, physical, intellectual, and spiritual wholeness. So we must be spiritual to make sense of it all.

How much do you feel you have evolved as a brewer over the first five years of Monkish?

I feel I am the same yet a different brewer. Maybe it's like how I see that I am still the same person that graduated high school. But that's not necessarily so. I am a learner and I have learned a lot about brewing since starting Monkish so I do feel that I am a better, more experienced, and more knowledgeable brewer. I have a better feel for brewing. One way that I have "evolved" is that when I began Monkish I was more concerned about being a respected brewer by peers. Perhaps with my lack of professional brewing experience and being a minority, I worked hard at proving to myself and other brewers that I could make good beers. At some point in the course of the brewery and after long walks and nighttime chats with Adriana about our future as brewers, I found myself looking less to our peers and instead looking more inward to what we wanted Monkish beers to be and how they will evolve alongside our own journey to maturity and progress. Our brewing and business processes focused more on our own personal experiences rather than adopting a standard process that others used. Our beers took on more nuances of a house character rather than conventional characteristics.

What have been the most important lessons you have learned?

Listen to Adriana more quickly. Somehow she intuitively is always right. That's why she puts the "ISH" in "Monkish."

In the craft of brewing, which is more important, talent or work ethic?

Work ethic. It's harder for us to find and teach that.

The unique flavors of all Monkish beers over the years have set you apart from many more "predictable" breweries. Is there an art, in and of, itself to recipe development?

We make the most of what we are given. I think that's important for being a brewery. E.g. farmhouse brewers made the most of the making beers with what they grew on their farms. And lambic brewers in Belgium blended beers with the microflora and obstacles they are given. So having that mindset, we don't seek out to make beers according to styles but we brew beers that we dream of while making the most of what we are given -- in particular, our water. So often I alter the recipes based on what we have to achieve a flavor profile and feeling that I am looking for. Also importantly, the beers that we make are aimed at a house character. We want people to know and feel that they are drinking a Monkish beer.

Speaking of artistic, many Monkish beer names range from clever to funny to head-scratchers. How do you go about coming up with the names?

For years it would be Adriana and I waiting till the last minute and getting on each other's nerves trying to name a beer. Now a few more people are often involved in the process with us. Because we usually have so many new beers and need new beer names quickly, it helps to come up with naming schemes: from more obscure, passing hip hop lyrics or a random attempt at a pun, to more sophisticated, thoughtful names in monastic themes and terms, to darker, existential phrases from Edgar Allan Poe works.

I know that you have said in your own blog that your decision to finally make IPAs and, in particular, "[North] East Coast style IPAs" (to quote you) was precipitated



Monkish Can Release

by getting the necessary hops and that, in the Monkish way, you preferred more yeast-driven beers. Was there a particular epiphany moment for you, where you said to yourself, I can do this?

I didn't want to brew IPAs because it was the best-selling beer in America for years. We knew it had to feel right to and make sense for Monkish. Back in 2014 at the Shelton Festival we poured next to Treehouse and had a great time meeting Dean from Treehouse. I remember drinking several pours of their Julius IPA and being intrigued in how it was an "IPA" but they didn't taste like the usual IPAs. Eventually I found myself enjoying this type of IPA and preferring them to West Coast counterparts. After quite some time of drinking and learning more about them, we decided to brew them. Funny thing is that when we brewed them people assumed they were Belgian IPAs since many were not familiar with this type of IPA in SoCal. As we brewed them we figured out our way in making them and also how we wanted them to taste.

I know it makes you anxious, but do you ever shake your head in wonderment when you look outside of your brewery and see a line of 400 fans for a can release? It is stranger than fiction or totally believable to you?

It always blows my mind. Always. And we remind ourselves to be humbled by the attention and excited and never to take it for granted. I'm not always convinced that people will show up for our beers.

Do you see the "haze craze" lasting and, if so, how long? If not, do you have an idea what is coming next?

Like you reminded me of what we said four years ago: "Monkish is Monkish because it is Monkish. It is important for us to move forward to the beat of our drum." We didn't brew Monkish IPAs because it was a trend or craze. There was no craze for these beers in SoCal when we brewed them. In fact, you could say the opposite since brewers throughout California started seeing these "hazy" beers and would negatively criticize them as poorly made beers. Despite that we decided to brew them and knew it was what we wanted to make and represent us. We even had the mindset that we would continue to make them even if people didn't understand or dig them. Additionally, Adriana and I know this type of IPA will continue to be our IPAs even if the craze will be gone.

Finally, philosophy. That seems to be the appropriate place to wrap up Monkish being Monkish. What is your philosophy for life, family and the brewery? Or maybe if that is too huge of a question, one that might well require a Henry Nguyen autobiography, just give us the tasting notes of your philosophy.

Have a philosophy for everything you do: every beer you make, every name of beer you choose, every pricing structure you come up with, every employee you hire, every event you plan, every new fermenter you buy or don't buy, whether you cork and cage or just crown, whether you use a label or shrink sleeve a can, whether you lease a new building, whether you will work more than necessary, etc. And WHEN you make a mistake, learn and think more about your philosophy for why you do what you do.

WISHFUL DRINKING

HIZZONER DIZZONERS CRAFT...AGAIN

By Tomm Carroll

It's been a tough few weeks, but I'm finally getting over it...my World Series hangover. Despite some absolutely amazing roller-coaster matches (I was lucky enough to be there in person for Game 2) between Los Angeles and Houston, and a nail-biting run through seven games...the Boys in Blue blew it, and I've been singin' the Dodger Blue blues ever since. But I'm comin' to terms with it. There's always the threat/promise of "Next Year!" right?

However, there's something else about this year's Series that I can't quite shake, something that still leaves me disappointed and embarrassed — with a sidecar of déjà vu — especially as a member of the local craft beer community. Here's what's been eatin' me:

L.A. Mayor Eric Garcetti had taken some well-deserved crap from local craft brewers and beer fans back in late spring 2014, when he was shown on live TV celebrating the Los Angeles Kings' Stanley Cup win by dropping the F-bomb and hoisting a bottle of AB InBev's Bud Light (the real obscenity). North Atwater Village's Golden Road Brewing (then still independent) responded by sending him some of its beer, reminding the mayor that L.A. had local beer he should've been seen drinking.

Flash-forward to the 2017 World Series, where the Dodgers met the Astros for the championship title. As has become tradition, the mayors of the competing team's hometowns make a wager that the losing city will send food and beer, representative of its town, to the winner.

Houston's Mayor Sylvester Turner promised to provide Killen's Texas BBQ and beer from the independently owned, Houston-based St. Arnold Brewing, Texas' oldest craft brewery. Meanwhile, Garcetti offered up Kogi BBQ and beer from (you guessed it) the now-owned-by-AB InBev Golden Road — again pissing off L.A.'s now-even-larger craft beer community!

You might think that at least he remembered to celebrate the beer sent to him by that brewery over three years ago — but then there also is that little fact that Anheuser-Busch and its foundation has donated \$85,000 to the Mayor's Fund for Los Angeles since 2015.

Plus, Golden Road has its own standalone beer bars at Dodger Stadium, one behind Center Field and another inside. Aside from its own brews, it also peddles the wares of a couple fellow crafty courtesans from ABI's "High End" harem, but decidedly does not sell beers from any of its fellow LA breweries — with the exception of the monolithic mothership docked on Roscoe Boulevard in Van Nuys (since 1954).

Yes, unfortunately, we lost the Series. But now WE look like sore losers because Houston, despite winning, is forced to drink pseudo-craft beer owned by a multinational corporation supposedly representative of L.A., instead of a mixed case of some of the best craft beers our independent breweries produce. We are better than this.

Strike Two, Mayor Garcetti.

Award-winning beer writer Tomm Carroll is a longtime contributor to *Celebrator Beer News*, has written about beer for the *Los Angeles Times*, among other publications, and is working on a book about the early days of LA breweries. He is also a BJCP-schooled international beer judge and teaches a craft beer class at UCLA Extension. Contact him at beerscribe@earthlink.net.



The author attended his first World Series game — Game 2 at Dodger Stadium, where Los Angeles took on (but lost in 11 innings to) the Houston Astros, with a first-pitch temperature of 93° ("cooled down" from Game One's 103°). Instead of Dodger Blue attire, he opted for a vintage t-shirt from the long-defunct Los Angeles Brewing Company's Eastside Beer, as Eastside was on tap at opening day of the stadium in 1962. His cap is from LA Beer Week, circa 2011. Go, L.A. Beer!

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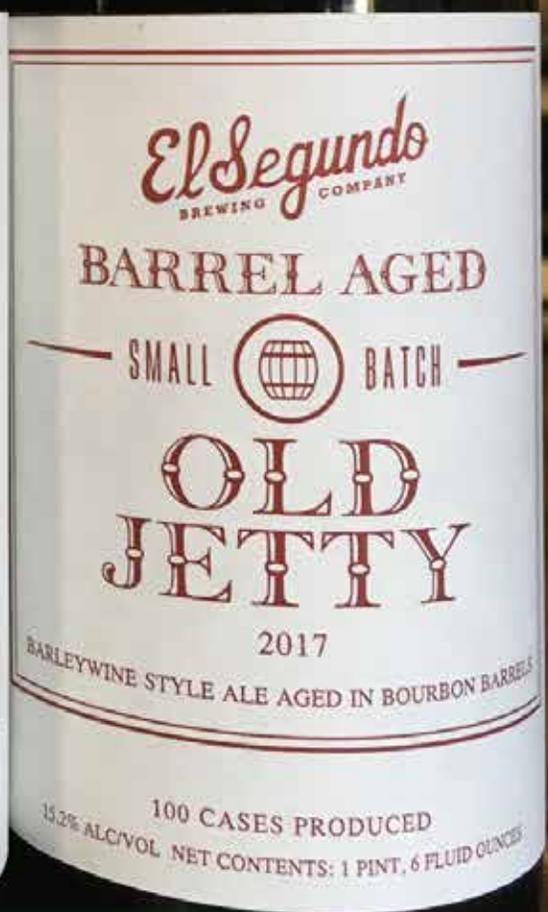


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EVENT REVIEW

CRAFT BEER JOINS FORCES WITH PUNK ROCK AT PUNK N' BREW

By Matt Edmund



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Punk N' Brew Festival

All Photos by Matt Edmund

It was May 5th, 2003 that I found myself standing in a makeshift dressing room in the balcony of the Avalon Ballroom in San Francisco with members of the punk band NOFX. I was covering their record release show for the album "War on Errorism" for an independent music and art zine called "California Pop." While taking in the sounds of fellow performers Manic Hispanic from my perch above the stage, I noticed what seemed to be a makeshift wall made up of at least ten cases of Becks Beer in the corner of the room. "You want one?", asked Aaron "El Hefe" Abeyta, guitarist for NOFX. "Thanks, but I'm good", I said – trying to keep it professional. This experience completely solidified the connection between NOFX and their love of beer. It's one thing to hear them sing about beer but it's another to be witness to such an amazing site as case upon case stacked together to create "The Great Wall of Becks".

So when it was announced that lead vocalist and bassist for NOFX, Fat Mike (AKA Mike Burkett), and Stone Brewing had teamed up to create a hop forward lager "Punk in Drublic" (named after their 1994 album) and that he was also creating a traveling festival featuring punk rock and craft beer, I thought "Perfect!" This combination made all the sense in the world.

The tour made its way through four west coast tour stops before coming to Bolsa Chica State Beach in Huntington Beach on October 28th. The Surf City stop featured three hours (four for VIP guests) of free craft beer tastings from over 40 craft brewers – including several local LA/OC breweries like Smog City, Rip Beer Co., Beachwood Brewing, and Four Sons. Musical guests included veteran punk rockers The Dickies, Strung Out, Goldfinger, Bad Religion and NOFX.

Now, I know what you may be thinking. High ABV beer mixed with the attitude of punk rock culture in a setting like Huntington Beach...sounds like a recipe for riots and mass chaos, right? I also had these thoughts upon arriving but, in reality, the crowd remained rather pleasant and respectful throughout the day. It may have been the setting, having the event literally on the beach, or the fact that a good majority of the crowd were beyond buzzed off of craft beer, there was a real chill vibe to the event.

Unfortunately, the crowd's positive energy couldn't save the overall lack of preparation of the event organizers and staff, as problems plagued the event all day long. One of the major issues was the location itself. Bolsa Chica State Beach offered a stunning backdrop for the event – especially at sunset – but getting people into the festival grounds was not logistically sound. Parking at Bolsa was extremely limited, leaving many waiting in line for over an hour just to see if parking was or was not available. Those (like myself) who took UBER or LYFT were dropped off at the Beach's entrance, only to have to trek a good mile to the festival entrance.

Once inside the venue, the lack of port-a-pottys left people in line for a half an hour in the VIP section and even longer in the general admission area (giving meaning to another NOFX album "The Longest Line"). The aforementioned VIP area was oversold and didn't provide what was promised on the ticket (VIP tickets offered "Private Bathrooms", "Shaded Areas to Sit and Relax", and "Adirondack Chairs, Fire Pits, and Cabanas". A good 75 percent of VIP ticket holders were unable to access these facilities).



I purchased VIP tickets with a “Meet and Greet” upgrade featuring the bands performing and I could not get any of the event staff to give me information as to when and where these “Meet and Greet” sessions took place. Some have aired out their grievances on the event’s Facebook page as one commenter wrote, “You way oversold the VIP area! Bullsh*t!!!”

I understand this is the inaugural tour but to have this many screw ups seems unacceptable, especially considering the event was in large part organized by promotional group Synergy Global Entertainment. SGE has an impressive resume and reputation but they clearly dropped the ball here.

On the flip side, the craft beer tasting was the smoothest running aspect of “Punk N’ Brew” as the free tastings went off effortlessly for four hours, moving the large crowd (believed to be around 10,000 people) from tent to tent. Kudos to Brew Ha Ha Productions for presenting the craft beer side of this event with integrity and class. As far as the music, the day was filled with flawless performances. Bad Religion played just after sunset and captivated the crowd with their classic punk rock anthems including “I Want To Conquer The World” and “You”. NOFX headlined the event, as expected.

At the end of the day, “Punk N Brew” played out as two separate festivals forced into one which is unfortunate because there is a philosophical connection between the two things. Both beer brewing and punk rock music have strong roots in DIY (Do It Yourself) and anti-status quo ideals. It was the idea of pushing the unknown that got both punk rock and the craft beer community to where they are today, especially the craft beer community. For this being a celebration of both things, the execution seemed disjointed. On paper, this festival SHOULD go like milk and cookies but the reality left much to be desired. If this festival returns for a second run, there needs to be some major changes made to make it a truly successful event. A change in venue is needed and clearly correcting the mentioned issues is a start, but also finding a way to better marry the two things into one united event is key as well. Because “Punk N’ Brew” basically came across as “Warped Tour Lite” for the 21 and over crowd.

Matt Edmund is a freelance journalist and craft beer enthusiast who has written for several online and print publications for over 15 years including Skcratch Magazine, Big Wheel Magazine and Verbicide Magazine. You can find more of his work and contact him at mattedmund.blogspot.com



Punk N’ Brew Festival



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BEER FAN REVIEW

FUNK YEAH!
BEACHWOOD SOUR FEST

By Ryan Hoover



Beachwood BBQ & Brewing

Photo by Ryan Hoover

Sour Fest. I know, right? Sour beers usually draw a strong response from beer fans. You either love them or hate them, but how many sour beers have you tried to craft that opinion? This is what makes Beachwood's every other year Sour Fest an opportunity you can't miss.

To start with, Beachwood hosted the Sour Fest at all three of their locations: the OG Seal Beach joint, the downtown Long Beach brewpub and, of course being a sour fest, The Blendery. A shuttle service was available that whisked you from location to location. The week-long event let you sample tastings from 150+ kegs produced by 80+ brewers from all over the world. And, of course, Beachwood has a wonderful food menu to help you satiate your appetite when the proverbial "drunchies" rise up.

Specializing in Southern BBQ, Beachwood's attention to detail in the kitchen matches that in their breweries. I ordered the Tri-Tip Pastrami sandwich with a side of cornbread and a German pretzel. The Tri-Tip was smoked to perfection and served on a hearty potato bun capable of retaining all that savory wonderment. The pretzel, which happened to be a special that day, was to die for. It was everything one should expect a German pretzel to be, chewy, but not too chewy, with the perfect amount of salt ready to be dipped in their delicious beer-cheese sauce.

I began my tasting adventure with Crooked Stave's (Colorado) Momma Bear Cherry Pie, a red/brown sour ale. Knowing that I was going to sample many sour beers throughout the day, I chose to stick with the 6.5oz pours rather than filling up on the 10oz pours. This strategy proved to be a wise decision by allowing me to not get pallet burnout too quickly. The Mamma Bear Cherry Pie hits you with a tart cherry flavor right away, maintaining a medium sourness overall, with a little hint of funk at the end. Overall, this bright, refreshing ale was a perfect accompaniment to my smoky, savory Tri-Tip sandwich. My endorphins started rushing at the excitement of the plethora of options that lay at hand. The dreaded question, "What to have next?" Fortunately, Beachwood was kind enough to provide a pamphlet of all the beers that were available throughout the week. I dove into said beer bible to see what peaked my interest.

I settled on the Lost Abbey Cuvee de Tomme (San Marcos, CA), a bourbon barrel-aged brown ale. Similar to Belgian style, it was smooth with a lot of character and tasted of raisins, brown sugar and a strong bourbon presence. Being barrel-aged, it had a high alcohol content at 11% ABV, which was definitely noticeable.

Next up was the Almanac Farmer's Reserve Pluot (San Francisco, CA), a sour, blonde ale that was fruity and tart. The pluot provided a unique flavor because of its mix of plum and apricot. While there were several sour beers on tap from Almanac Beer Co., the Pluot was by far my favorite.

After the fruity beer, I decided to switch it up and go with The Monarchy's (Germany) Methusalem, an Adambier. It was dark and chocolatey, and the flavor resembled that of a Tootsie Roll. While also being slightly hoppy, it didn't have a strong alcohol nose, which was surprising for a beer containing 10% ABV.

Beachwood not only showcased some of their own creations but also had a few collaborations on tap. I decided to give the Beachwood Blendery collaboration with Garage Project (New Zealand), Pinky Promises, a try. It was sweet and fruity, with vanilla notes and had a medium sour finish. The use of rhubarb gave the beer a wonderful red hue as well.

Up next was the Avery (Boulder, CO) Tequilacerbus, an American Wild Ale. It took an unusual twist for a sour by having been aged in two types of tequila barrels. As such, I expected it to have a strong tequila flavor, but was pleasantly surprised how well balanced the flavors were. This beer was lighter and refreshing, similar to many popular Mexican beers but more refined.

The two highlights from my visit were Rodenbach's (Belgium) Alexander, a Flanders red ale and Lovebeer's (Italy) D'Uva Beer, a wild ale. The Belgians are known for their storied history as brewers and none of that was lost on Alexander. It is a truly delightful beer. Smooth, with a malty nuttiness, followed by the most perfect natural cherry flavor with the slightest hint of sour at the finish. It is craftsmanship of the highest order for this style of beer. As close to perfection as you can get. If you find yourself wondering if you like sour beers, let this be the beer to decide for you. To let you know how much I truly loved this beer, it was the only beer I sampled twice and also the one to break my 6.5oz pour size by moving up to the 10oz pour on my second foray.

Lastly, Lovebeer's D'Uva Beer was the beer that surprised me most. It was smooth and delicious, with juicy berry flavors, slight maltiness, and a moderate sour finish. It reminded me of the best possible version of Smarties candy, which caught me off guard. It's strange what your brain references when tasting new things and for whatever reason, maybe being so close to Halloween, mine said Smarties. I never thought I would love a beer that reminded me of a childhood candy.

My overall experience was outstanding. Between the remarkable selection of sours to the warm and friendly staff at Beachwood and the many smiling faces of the countless revelers partaking in Sour Fest, I look forward to the next rendition of this event. Remember, just like "normal" beers, not all sour beers are made equal.

Ryan Hoover is a beer fan. No more. No less.

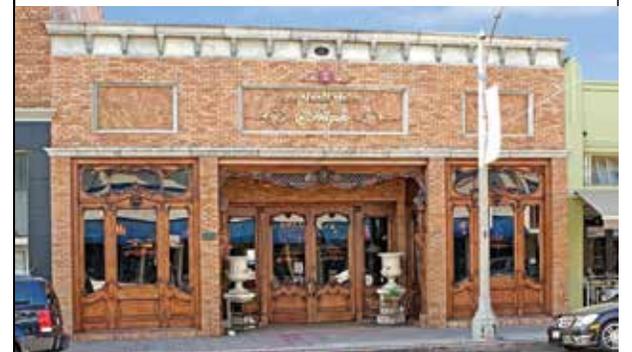


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Pinnacle at MacArthur

Perfect 6,000 sq ft location for a brewery or restaurant. Walking distance from new upscale housing and corporate offices.



Historic Old Towne Orange

Rare opportunity to lease one of the historic retail buildings in the Downtown Plaza. Up to 7960 sq ft of restaurant or retail availability in the Orange Circle



Downtown Santa Ana Space

Off-market opportunity in the vibrant and eclectic DTSA. Located on a major intersection. Nearby tenants include: The Good Beer Company, Starbucks, Native Son Alehouse, and 4th Street market.

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Directory

LA County

BREWERIES

Absolution Brewing Company
2878 Columbia St, Torrance
absolutionbrewingcompany.com

Alost Brewing
692 Arrow Grand Cir, Covina
alostabrewing.com

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

Angry Horse Brewing
603 W. Whittier Blvd., Montebello
angryhorsebrewing.com

Arrow Lodge Brewing
720 E. Arrow Hwy, Unit C
Covina, CA 91722
arrowlodgebrew.com

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

Boomtown Brewery
700 Jackson St, Los Angeles
boomtownbrew.com

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

Brewyard Beer Company
906 Western Ave., Glendale
brewyardbeercompany.com

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

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

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

Cosmic Brewery
20316 Gramercy Place, Torrance
www.cosmicbrewery.com

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

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

Eagle Rock Brewery
3056 Roswell St, Los Angeles
eaglerockbrewery.com

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

Figuroa Mountain Brewing Co
30770 Russell Ranch Rd
Westlake Village, CA
FigMtnBrew.com

Five Threads Brewing Company
1133 Via Colinas #109, Westlake Village
fivethreadsbrewing.com

Frogtown Brewery
2931 Gilroy St, Los Angeles
frogtownbrewery.com

Highland Park Brewery
5127 York Blvd., Los Angeles
hpb.la

Homage Brewing
281 S. Thomas St. #101, Pomona
homagebrewing.com

Indie Brewing Co.
2350 Sunrise Street
Los Angeles, CA 90023
indiebrewco.com

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

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

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

Long Beach Beer Lab
518 W. Willow St, Long Beach
lbbeer.com

Los Angeles Ale Works
12918 Cerise Avenue, Hawthorne
laaleworks.com

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

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

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

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

Mt. Lowe Brewing
150 E. St. Joseph St, Arcadia
mtlowebrewing.com

Mumford Brewing
416 Boyd St, Los Angeles
mumfordbrewing.com

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

Pacific Plate Brewing
1999 S. Myrtle Ave Monrovia
pacificplatebrewing.com

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

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

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

REV Brewing
1580 W San Bernardino Ave
Ste H & I, Covina
revbrewingco.com

Rob Rubens Distilling & Brewing
909 E. El Segundo Boulevard, El Segundo
424.277.1134
rubensspirit.com

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

San Fernando Brewing Company
425 Park Ave, San Fernando
sanfernandobrewingcompany.com

Scholb Premium Ales
2964 Columbia St, Torrance
drinkscholb.com

Santa Monica Brew Works
1920 Colorado Ave, Santa Monica
santamonicabrewworks.com

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

Smog City Steelcraft
3768 Long Beach Blvd.
Long Beach
steelcraftlb.com

State Brewing Co.
1237 W. 134th St.
Gardena, CA 90247
statebrewingco.com

Strand Brewing Co
2201 Dominguez St, Torrance
strandbrewing.com

Ten Mile Brewing
1136 E. Willow St, Signal Hill
tenmilebrewing.com

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

Timeless Pints
3671 Industry Ave, Lakewood
timelesspints.com

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

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

Verdugo West Brewing Co.
156 W. Verdugo Ave, Burbank
verdugowestbrewing.com

Yorkshire Square Brewery
1109 Van Ness Ave, Torrance
yorkshiresquarebrewery.com

Zymurgy Brew Works and Tasting Room
22755 Hawthorne Blvd., Torrance
zymurgybrewworks.com

BREW PUBS

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

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

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

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

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

Downey Brewing Company
10924 Paramount Blvd, Downey
thedowneybrewing.com

Firestone Walker - The Propagator
3205 Washington Blvd, Marina Del Rey
firestonebeer.com/visit/venice.php

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

Innovation Brew Works
3650 W. Temple Ave, Pomona

Karl Strauss Brewing Company
600 Wilshire Blvd., Ste 100, Los Angeles
www.karlstrauss.com

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

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

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

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

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

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

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

Orange County

BREWERIES

Anaheim Brewery
336 S. Anaheim Blvd, Anaheim
anaheimbrew.com

Artifex Brewing
919 Calle Amanacer, San Clemente
artifexbrewing.com

Asylum Brewing
2970 La Palma, Suite D, Anaheim
asylumbrewingcompany.com

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

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

Beachwood Brewing Taproom
7631 Woodwind Dr
Huntington Beach

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

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

Chapman Crafted Beer
123 N. Cypress Street,
Old Towne Orange, CA
chapmancrafted.beer

Cismontane Brewing Co.
Tasting Room
1409 E. Warner Suite C
Santa Ana
cismontanebrewing.com

Docent Brewing
33049 Calle Aviador Suite C, San Juan
Capistrano
docentbrewing.com

Evans Brewing
2000 Main St, Irvine
evanslager.com

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

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

Gunwhale Ales
2960 Randolph Ave a, Costa Mesa
gunwhaleales.com

Hoparazzi Brewing Co.
2910 E. La Palma Ave, Anaheim

Laguna Beach Beer Co
29851 Aventura, Ste C-E,
Rancho Santa Margarita
lagunabeer.com

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

Legends Craft Brewery
1301 S. Lewis St, Anaheim, CA

Lost Winds Brewing Company
924 Calle Negocio, Suite C
San Clemente lostwindsbrewing.com

Network Brewery
824 Carnegie Ave, Santa Ana
networkbrewery.com

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

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

Phantom Ales
1211 Las Brisas St, Anaheim
phantomales.com

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

Stereo Brewing
950 S. Via Rodeo, Placentia
stereobrewing.com

The Bruery
715 Dunn Way, Placentia
thebruery.com

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

Towne Park Brewery
1566 W. Lincoln Ave, Anaheim
towneparkbrew.com

Unsung Brewing Company
500 S. Anaheim Blvd, Anaheim
unsungbrewing.com

BREW PUBS

Brewbakers
7242 Heil Ave, Huntington Beach
brewbakers1.com

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

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

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

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

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

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

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

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

Inland Empire

BREWERIES

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

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

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

Brew Rebellion Brewing
13444 California St, Yucaipa
brewrebellion.com

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

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

Dragon's Tale Brewery
8920 Vernon Ave #122, Montclair
www.dragonstalebrewery.com

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

Euryale Brewing Co
2060 Chicago Ave. #A-17 Riverside
euryalebrewing.com

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

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

Hangar 24 Brewery
1710 Sessums Drive
Redlands
hangar24brewery.com

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

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

Last Name Brewing
2120 Porterfield Way, Upland
lastnamebrewing.com

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

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

Old Stump Brewing Co.
2896 Metropolitan Pl, Pomona
oldstumpbrewery.com

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

Refuge Brewery
43040 Rancho Way, Temecula
refugebrew.com

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

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

Skyland Ale Works
1869 Pomona Road, Unit E/F, Corona
skylandaleworks.com

Sour Cellars Brewery
9495 E. 9th Street, Unit B, Rancho Cucamonga
www.sourcellars.com

Stone Church Brewing
2785 Cabot Drive, Suite 160
Corona stonechurchbrewing.com

Strum Brewing
235 S. Campus Ave, Ontario
www.strumbrewing.com

Wiens Brewing
27941 Diaz Rd, Temecula
Wiensbrewing.com

BREW PUBS

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

Wicks Brewing Company
11620 Sterling Ave, Riverside
wicksbrewing.com



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Barbara's at the Brewery
620 Moulton Ave #110, Los Angeles
barbarasatthebrewery.com

Beachwood BBQ
131 1/2 Main Seal Beach
BeachwoodBBQ.com

Beer Belly
532 S. Western Ave, Los Angeles
www.beerbellyla.com

Beer Belly
255 Long Beach Blvd, Long Beach
www.beerbellyla.com

Bierstube German Pub & Restaurant
1340 S. Sanderson Ave, Anaheim
thephoenixclub.com

Blue Palms Brewhouse
6124 Hollywood Blvd, Los Angeles
bluepalmsbrewhouse.com

Brew Kitchen Ale House
10708 Los Alamitos Blvd, Los Alamitos
brewkitchenalehouse.com

Far Bar
347 E. 1st St, Los Angeles
farbarla.com

Flights Beer Bar
5119 W. El Segundo Blvd, Hawthorne
flightsbeerbar.com

Haven Gastropub
190 S. Glassell St, Orange
havengastropub.com

The Hermosillo
5127 York Blvd., Los Angeles
thehermosillo.com

La Sirena Grill
3931 Portola Parkway, Irvine
www.lasirenagrill.com

Linx Artisan Sausage and Craft Beer
238 Chapman Ave Orange
linxdogs.com

Monrovia Homebrew Shop
1945 S. Myrtle Ave
Monrovia CA
MonroviaHomebrewShop.com

Naja's Place
King Harbor Marina
Redondo Beach
najasplace.com

Pitfire Artisan Pizza
401 Manhattan Beach Blvd
Manhattan Beach
pitfirepizza.com

Provisions & Portola
143 N. Glassell St., Orange
provisionsmarkets.com

Public Beer Wine Shop
121 W. 4th Street, Long Beach
publicbeerwineshop.com

Ragin' Cajun Cafe
525 S. Pacific Coast Hwy
Redondo Beach
ragincajun.com

Richmond Bar & Grill El Segundo
145 Richmond St, El Segundo
richmondbarandgrill.com

Riley's
5331 E. 2nd St, Long Beach
rileyson2nd.com

Select Beer Store
1613 S. Pacific Coast Hwy,
Redondo Beach

Stout Burgers & Beers
1544 N. Cahuenga Blvd
Hollywood
stoutburgersandbeers.com

Stout Burgers & Beers
11262 Ventura Blvd
Studio City
stoutburgersandbeers.com

Stout Burgers & Beers
111 N. Santa Monica Blvd
Santa Monica
stoutburgersandbeers.com

The BrewHouse
31896 Plaza Dr #D
San Juan Capistrano
thebrewhousesjc.com

The Public House by Evans Brewing
138 W. Commonwealth Ave., Fullerton
evansbrewco.com

The Stuffed Sandwich
1145 E. Las Tunas Dr, San Gabriel, CA
stuffedsandwich.com

Tortilla Cantina
1225 El Prado Ave, Torrance
tortillacantina.com

Yorkshire Square Brewery
1109 Van Ness Ave, Torrance
yorkshiresquarebrewery.com

Zpizza Tap Room
5933 W. Century Blvd, Los Angeles
zpizza.com



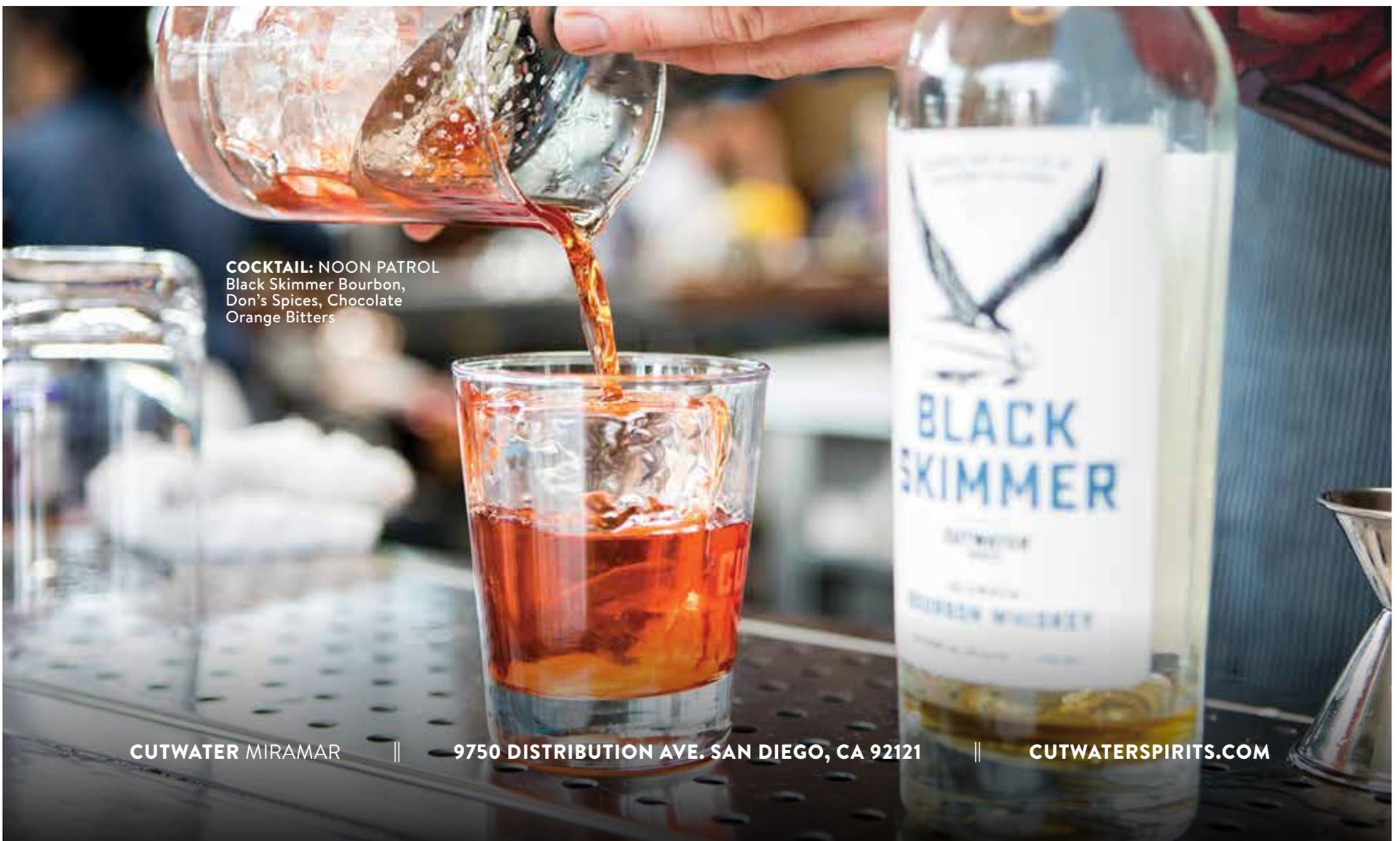
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UPCOMING EVENTS

- 12.9.17 Scotch Parabola Release
- 12.12.17 Cicerone Beer & Cheese Pairing 6pm-9pm
- 12.21.17 Jeffers Blacks Out 6pm-9pm
- 12.22.17 Collaboration Release with Highland Park Brewing
- 12.24.17 Closing at 4pm for Christmas Eve
- 12.25.17 Closed for Christmas Day
- 12.31.17 Closing at 4pm for New Year's Eve
- 1.1.18 Closed for New Year's Day



UPCOMING BEER RELEASES

- 12.1.17 GEN 1 UNFILTERED IPA
- 12.8.17 DOUBLE JACK
- 12.15.17 KETTLE SOUR
- 12.22.17 HIGHLAND PARK COLLABORATION

THURSDAY, DEC. 21

Jeffers Blacks Out: Dark thoughts on dark beers on the darkest night of the year.

Jeffers celebrates the longest night of the year with seven of our darkest beers paired with a five-course dinner. Beers: Nitro Merlin Milk Stout, Mocha Merlin, Brains on the Table, La Piccolo Pepe de Sichuan, Parabajava, Dark & Stormy, Imperial Walker's Reserve. More information at FirestoneBeer.com.

