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BREWERY REX



Tyler King and Brian White - Brewery Rex

Photo by Bill Parker

By Daniel Drennon

Tyler King and Brian White met in The Bruery tasting room ten years ago when King was bartending and White was drinking. Now, this dynamic duo are partners in Brewery REX and King, as he did for years as the head brewer for The Bruery, is back to making world class beer. (Full cover story on page 12)

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LADYBEER

MODERN TIMES' DANKNESS DOJO NOW OPEN IN DTLA

By Sarah Bennett



Jacob McKean, founder and CEO, and Keith Shaw, lead brewer DTLA

All photos by Sarah Bennett

The tables and bartop are all made of brass. There is a 50-foot-long fluorescent Lite-Brite display on one wall. And from the coffee shop in the front to the 36-tap bar in the back, the counters are lined with hundreds of actual Betamax tapes, each stuffed into a custom Betamax sleeve that was printed and individually folded in-house.

This isn't even mentioning the half-dozen other large-scale art installations -- from Instagrammable neon signs to vintage graphic novel bathroom wallpaper to a Duck Hunt mural made entirely of LEGOs -- or the curated menu of decadent vegan food, or even the whirring cold drink machines filled with experiments like a cold brew horchata slushie.

Oh yeah, there's lots of good beer too.

Modern Times Beer, one of the fastest growing independent breweries in the country, opened its downtown Los Angeles brewpub called the Dankness Dojo late last month, marking significant firsts for the four-year-old San Diego-based company and setting down roots in founder and CEO Jacob McKean's hometown.

"I always knew I wanted to open something in L.A., I just didn't know it would take this long," McKean says of the time-consuming delays involved in getting his first brewpub up and running. "I grew up in Los Feliz and it's always been a dream to bring Modern Times here."

Before L.A., the brewery had only two locations in San Diego, a massive production facility in Point Loma called Lomaland Fermentorium and a tasting room in North Park called the Flavordome. The Dojo is the first Modern Times brewpub and the first time the brewery has ever offered food. It's also home to the first Modern Times coffee shop outside of the awkward one inside Lomaland; it opens early mornings to catch foot traffic from downtown's residents and weekday workers.

The shiny new 10-barrel system buried behind the bar in back will be reserved as an R&D facility, where experimental beers can be tested on audiences before possibly going into larger production elsewhere. Like Firestone Walker's Propagator in Venice, the Dankness Dojo plans to offer access to the brand's familiar stalwarts while using L.A. as a sounding board for potential future projects.

Keith Shaw, who spent the last three years at Lomaland, moved to L.A. to take on lead brewer duties and, during a visit before the official grand opening, already had several beers in fermenters. He said that three of them were hazy double IPAs and he plans on making a dessert beer soon.

"With all the accounts and distribution obligations that we need to fill, there is no room for experimentation at the Fermentorium," Shaw says. "We can try different things here and try new hops, new brewing processes and more."

On the food side, because McKean is vegan, the entire menu is plant-based. There are tacos filled with mock chicken and carne asada, marshmallow s'mores made with aqua faba instead of egg whites, and a double cheeseburger that uses two Beyond Meat patties and tastes like a Carl's Jr. Western Bacon Cheeseburger (it might already be one of the best veggie burgers in the city). A more creative dish called "Marrow of the Earth" appears to be a cut of bone stuffed with buttery marrow, but is in fact a hollowed out parsnip stuffed with a mushroom puree.

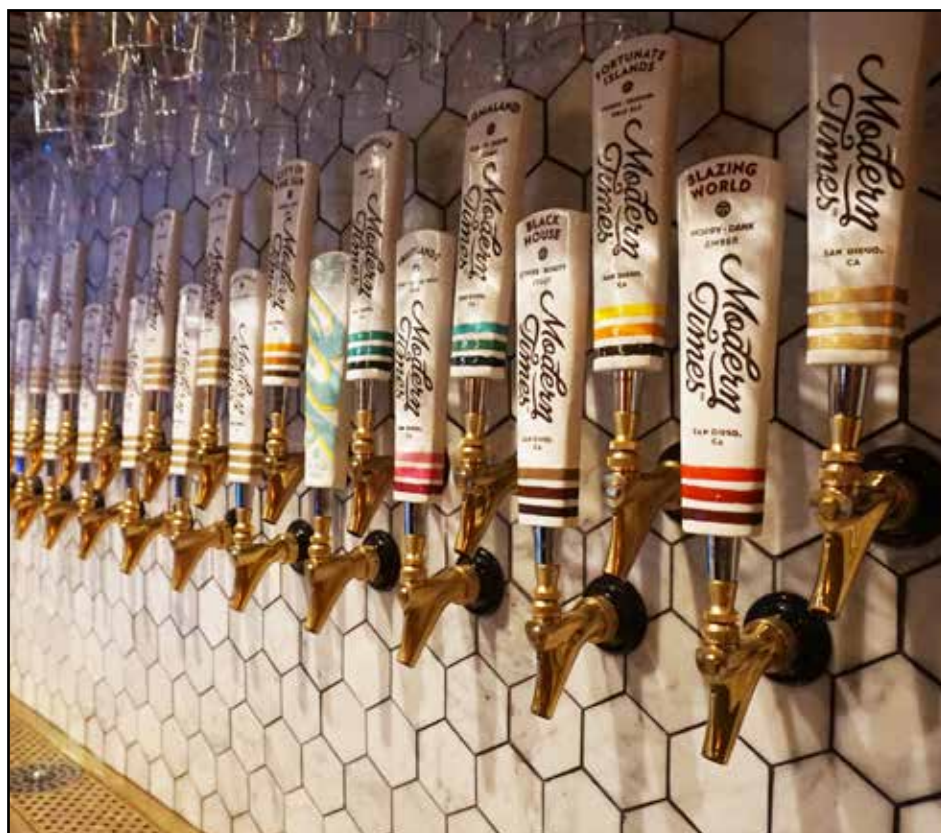
"This is not health food and it never intended to be health food," McKean says. "There's a focus on protein on the menu here. I consider it vegan food for everybody. We're not trying to be a vegan restaurant. We're just trying to have great food and great beer and show people that this is what plant-based food can taste like."

The opening of the Dankness Dojo kicks off a year of massive physical expansion for Modern Times, which announced it was moving into partial employee-ownership last summer.

Within a week of opening the Dojo, the team launched a new 10,000-square-foot production brewery in Portland. They also received a crucial initial permit for another tasting room in Encinitas. Anaheim's Leisuretown should be open by the end of 2018 as well with a complex that includes an all-foeder brewery, two food concepts inside a historic Craftsman house and a swimming pool with a poolside bar and movie screen (it's being helped along by the same developer as The LAB and the Anaheim Packing House).

All of the decor promises to follow in the eccentric footsteps of the brewery's other quirky locations, which were entirely designed and built by the vintage-loving nerds on the brewery's in-house arts and crafts team.

Sarah Bennett is a freelance journalist covering beer, food, music and more for L.A. Times, OC Weekly, Eater, Beer Advocate and more. She was named the Food/Culture critic of 2017 by the L.A. Press Club. Follow her on social media @thesarahbennett.



Taps at The Dankness Dojo



Vegan menu at Modern Times



Coffee by Modern Times

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PINTS & QUOTES

THE REVOLUTION IS DEAD. LONG LIVE THE REVOLUTION!

By John M. Verive

We all have our favorite spots and our routines and our biases. Eagle Rock Brewery, who celebrated their eighth anniversary last month, encompasses all three for me. I don't much remember the first time I visited the little tasting room in not Eagle Rock but actually in Glassell Park, on Roswell Street, but I know what drove us over the Shakespeare Bridge and into the hinterlands beyond the L.A. River. It was simply proximity. After years of covetously visiting far-flung breweries in San Diego, we had our own a local brewery. Fresh beer on tap just down the street. It was a revelation.

Looking back at those early days of beer's ascent in Los Angeles it feels as though much more than eight or nine years have passed. So much has changed, both in the beer culture and in the encompassing environment. As competition heated up, ERB worked hard to develop their brand, refine their beer and grow as advocates and educators. But though some five dozen more breweries have opened across the county, Eagle Rock Brewery is still the closest to my Hollywood flat. Still where I like to spend my beer money.

My preferred route from home to taproom — Fountain to Hyperion to Rowena to Fletcher and then down the alley on Delay Drive — is as ingrained in my mental maps of the city as a well-worn commute. My preferred table is the four top under the painted portraits of the ERB family. Seated back to the brewery window so I can observe the comings-and-goings and catch fragments of the conversation at the bar, I've watched the scene grow up in that tasting room.

ERB has grown right along with the scene, but it wasn't always growth in the business sense of more production and more accounts and more sales. The brewery has matured, and the ERB family has bought wisdom with their sweat equity. These thoughts nagged me as I sat down for a scheduled visit — notepad out denoting a Serious Conversation — with brewery founder Jeremy Raub. I've interviewed Raub a dozen times, and his earnest devotion to the brewery was plain in every one of those. He didn't look tired, though he admitted the vagaries of a frantic day had left him fatigued, he did look marked by the battles waged over more than eight years of building a business and a brand. You see it at his temples and in the creases near his quick-to-smile eyes. It looks like wisdom. He's progressed from home brewer to brewmaster to businessman but that doesn't make hard decisions any easier.

Raub had to make another of those hard decisions recently, retiring another of the breweries core offerings. Following the cessation of Solidarity as the flagship beer, and facing even louder cries of disapproval, Eagle Rock Brewery's flagship pale ale Revolution has been dropped from the core lineup.

A favorite choice among Eagle Rock's regulars and devoted fans, "Rev-o" showcased years of refinement. The hop presence was bright and set against the crisp finish and its glimmer of bitterness. Revolution was easy to call for in the taproom or when I saw it on draft around town. A fresh growler or some cans always accompanied me home from the tasting room. It has everything I want in an easy-to-drink hoppy beer. I wrote recently about how in 2017 the flavor of Revolution seemed to pop in a striking way; like a subtly soft image snapping into tack-sharp focus. A good beer became a great beer, but the only ones paying attention were the regulars who already loved Revolution. It could never again regain what it had lost. As new-and-improved as Revolution tasted, it could never again be a new beer.

Revolution struggled to maintain traction at bars and retailers because it didn't have the shiny novelty of the dozens of new releases that flood the market every month. It's an issue that even the largest craft breweries are struggling with. Take the titanic Sierra Nevada brewery and their flagship Pale Ale: sales were down 8% (some ten million dollars) in 2017. A customer base who's looking for the next new thing and bar managers that don't want slow-selling kegs anywhere near their tap list mean flagship fatigue is a tricky puzzle for craft brewers of any size.

Eagle Rock Brewery is addressing the decline of Revolution with another pale ale that makes a simple tweak to the Revolution formula and wraps it in some all-important



Jeremy Raub of Eagle Rock

Photo by John Verive

fresh branding. Revolution's successor, 3056 Pale Ale (say "thirty fifty-six"), also features a light and delicate malt profile, but it adds a different charge of hop varieties with each batch. So not only is the brand new, but each release of 3056 — on draft and in four-packs of cans — will be "new" in its own way. It gives the brewers the opportunity to explore different hop combinations, hop product types (like the suddenly hip cryo-hops), and hopping techniques. The first canned release of 3056 showcased the popular nouveau German hops Mandarina Bavaria and Hallertau Blanc, but so far the regulars are not happy with the beer.

There's that bias I was on about earlier. I spoke with several taproom regulars and Revolution lovers and even ERB employees who all expressed disappointment in the young buck replacement stepping in to fill Rev-o's shoes. After a couple tastings of the new beer, I agreed with them. Nobody likes change, and this new beer isn't as dialed in and predictable as our old fave. But then I had another pint of 3056, and then another couple cans. You can critique certain technical aspects of 3056, indeed Raub and some of the ERB brewers commented on the specifics tweaks that are planned for the next batches, but 3056 checks the same boxes that Revolution did. It's just different; it will take some getting used to. I'll certainly give it a chance — I'm intrigued by this rotating hop idea. I enjoy Firestone Walker's rotation hop IPA Luponon Distortion, but as it only changes once every three months, and given Firestone's spotty distribution in Central Los Angeles, I rarely get to drink enough of it to really experience the shifts in hop presence from one release to the next. Eagle Rock Brewery will brew the pale ale every three or four weeks, and I'll undoubtedly have more contact time with Thirty Fifty-Six.

One last note about the irony of the new brew's name. That 3056 - a pale ale featuring a revolving cast of hops - is replacing a beer called Revolution isn't even the most ironic aspect of the moniker. A reference to the "Local 3056", what the brewery calls their devoted taproom regulars, the name is derived from the brewery's street address (3056 Roswell Street), and it's the brewery physical limitations that precipitated the retirement of Revolution (and for that matter Solidarity). An undersized cold room and little space for expansion mean that ERB can't keep much stock at the brewery; their model is based on moving beer out of the brewery as quickly as possible after kegging or canning. There simply isn't space for a beloved but slow-selling brew like Solidarity in the cramped coldbox. The building on Roswell Street both defines the brewery as a local favorite, and holds the business back. Raub has often evoked AleSmith as his ideal brewery model, but even AleSmith eventually outgrew their original space and moved into a flashy San Diego-style production brewery (complete with visitors center). As content as Raub seems to be with slow, organic growth for the brewery, there's no escaping that even slow growth will eventually outgrow the Glassell Park home. Does 3056 portend a future for Eagle Rock Brewery beyond the cozy confines of 3056 Roswell Street?

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

MAKING THE MOST OF MAS

By Kevin Osborne



Chris Quiroga, Kevin and Sara Osborne, and David Masumoto

All Photos Courtesy of Cellador Ales

My journey with the iconic heirloom peaches and nectarines of Masumoto Family Farms began in 2014, when I was lucky enough to snag a few boxes to experiment with in some home-brewed sour beer. This will be the fifth year of using their fruit and we've grown from a few dozen pounds to over a thousand for our brewery/blendery, Cellador Ales. My admiration for the farm and its fruit is evident after considering that twelve bottle releases in our first sixteen months of operating were made with Masumoto fruit, including a collaboration with the amazing people at Homage Brewing called Fleur de Masumoto. We've also participated in beer dinner pairings focused on Masumoto fruit and beers at Craftsman and Abnormal/Cork and Craft.

The story of this farm and the small family that care for it is deeply inspiring. The proprietor, David (Mas) Masumoto, is the definition of everything I envy. His passion, love, and dedication to the quality of his stone fruit should be a guide for all artists and entrepreneurs (Personal note: You should absolutely read his award-winning book, *Epitaph for a Peach*). In the late 1980s, amid the boom of mega farming with its dull tasting but visually appealing long shelf life food, Mas was struggling, and called a bulldozer to remove the trees his father had planted 20 years earlier. But when it showed up he had a change of heart, and decided to keep the trees after all.

Mas once told me that at their lowest point, the boxes they shipped peaches in were worth more than the fruit itself. Slowly, high end restaurants and markets were pushing back, and this tiny 80-acre farm was becoming famous. Today, I think it's no exaggeration to say that the Masumoto peaches and nectarines are considered the best in the world. During the summers, my wife Sara and I visit the farm on two weekends to participate in their adopt-a-tree program, and hand pick some fruit for our beers. At the beginning of each day, Mas picks a peach from the nearest tree and squeezes it in his hand, whereby it instantly turns to sticky juice. Biting into a

fresh picked Le Grand nectarine in the dusty shade of short and gnarled fifty-year old tree, the fruit melts and explodes. The sad and hard specimens of local store-bought nectarines hardly deserve the name.

Our good friend Chris Quiroga has sourced Masumoto fruit for a handful of the best sour breweries throughout California for the last nine years, and last year for breweries as far away as Oregon and Florida. Mas likes to joke that 20 years ago they used to sell the majority of their product to be made into baby food, and now all those babies have grown up to be peach and nectarine crazed brewers. Every year David Mas never seems to get over the oddity of his fruit being so popular in the beer community. At the farm, on our lunch break, we sample for him the latest releases from each participating brewery, and leave him bottles to show off to friends.

For a while he's been brainstorming ways to change how they grow and care for some trees specifically to enhance the flavors for beer. This last season he came up with the idea of "late harvest" fruit. He'd pull some fruit off a few trees earlier than usual, and leave the remaining sparse fruit to absorb more focused love and nutrition from the tree and soil, and stay on the branches a bit longer than usual. The result was a peach that's skin was a deep crimson red, almost like an apple. Instead of the usual red blush spots, the whole fruit was blush. The flesh was equally impacted. Blood red spirals emanating from the skin towards the pit; when cut in half the patterns were reminiscent of galaxies. We were honored to be one of two breweries to receive this fruit in a few different varieties, along with Craftsman Brewing which was one of the first to be involved with the farm years ago.

Chris and I brainstormed how to use the fruit in novel ways. First, we added some late harvest fruit to a mixed culture farmhouse ale in *Brettanomyces* infected Malbec barrels from a central California winery. We processed the fruit as minimally as



Kevin Osborne searching for the perfect peach

possible, unrinsed and roughly cut just enough to squeeze into a barrel. We even added the pits to the beer, which we hadn't done before. The juice of the fruit was so dark that it even turned the beer a pinkish color, which mostly faded after a few weeks. These two barrels were aged for a few months and packaged in 750ml bottles. I decided to call the beer Mas. It was a dedication to my farmer friend, but coincidentally it also means "farmhouse" in French.

We also did a second experiment with the fruit. We, and most breweries, always add fruit to a beer at the very end of the process when it's basically ready to package. To change things up, we added some late harvest peaches and nectarines into barrels during primary fermentation on a really light and simple saison base with our house mixed cultures. This was aged for a few months, then a portion was transferred onto the spent fruit from Mas in the Malbec barrels, and the other half was transferred onto some spent apricots from our anniversary beer, Seconds. The latter was packaged exclusively in smaller 375ml bottles and called Menos Mas, while the former was bottled in 1.5 liter magnums as Mas Mas. For a while I've wanted to do a release only in large format bottles. The idea is for Mas Mas to be a family style beer, shared with a meal around the dinner table. We'll release these beers on our website in February and March. Then we'll have Fleur de Masumoto blend 2 in April or May, and by that time the winter dormant and barren trees will have budded new life, and the next iteration of this journey will begin anew.

Kevin Osborne is co-owner and blender of Cellador Ales in Los Angeles. As long as the stone fruit is available to him, he plans to never use peaches & nectarines from anywhere other than Masumoto Family Farms.

COVER STORY

BREWERY REX

By Daniel Drennon



Tyler King and Brian White of Brewery Rex at legendary Hollingshead's Deli

All Photos by Bill Parker

Tyler King and Brian White met in The Bruery tasting room ten years ago when King was bartending and White was drinking. Now, this dynamic duo are partners in Brewery REX and King, as he did for years as the head brewer for The Bruery, is back to making world class beer.

King's passion for brewing began in 2002, when he was just a senior in high school. His art teacher taught a class in which a trusty Mr. Beer Kit was used to brew root beer. King's interest was peaked. A year later, he headed off to college and also started a job at BJ's Restaurant & Brewery, his first job in a commercial brewery. In four years at BJ's, Tyler worked his way up from keg washer to assistant brewer. As King graduated from Cal State Fullerton, he was approached with an opportunity to start up a new brewery in Placentia and a little place called The Bruery was born.

With Tyler at the helm of production, The Bruery grew to an internationally recognized brand, winning multiple awards at the Great American Beer Festival and the World Beer Cup, some for recipes Tyler developed when he was still in high school (also Black Tuesday and Oude Tart). After eight years with The Bruery, Tyler saw it fit to start out on his own. His passion for brewing and the industry continues to grow under a brewery that finally bears his name, Brewery Rex.

After starting as a beer fan, Brian White got his first industry job at Karl Strauss as a Sales Rep for Orange County. After a couple of years, he joined his now friend Tyler King at The Bruery where he handled random packaging duties and worked the tasting room. From there, he met Henry and Adriana Nguyen at Monkish and served as their Brand Ambassador for two years. He says he learned the most at Monkish and is extremely grateful for that. He then approached his pal King about being a

part of REX. They knew it would be a while until Rex became a reality so he joined Chapman Crafted Beer as they opened and is still there now.

DRENNON: *How and when did you guys meet?*

KING: Early on at the Bruery (2008) I would work in the tasting room every now and then, Brian and some of his friends would stop by regularly and we quickly became friends. After a few months we ended up doing a beer and cigar pairing event with them. Eventually Brian turned his drinking habit into a job at the Bruery. I bought a house six years ago and Brian just happened to be moving out of his apartment at the time, I asked him if he wanted to move into my extra room and he moved into my house before I did. We are roommates, friends and now business partners.

DRENNON: *Who is doing what for Rex?*

KING: I would like to think we kind of do everything together, mostly because we do. I'm not big into social media, marketing or sales and since Brian is a social butterfly he is responsible for that side of the operation. I like to stick to recipe development, brewing and anything else that needs to be taken care of. Over time, I've learned that people need to respect and have a sense of ownership in the beer/product they are making. If employees dislike the beer they are brewing, then their effort and moral dies with it. I only hope that, as we add staff, we make sure to include everyone in decisions since you're all in it together.

WHITE: Tyler is Founder/Director of Brewing Operations and I am Sales/Marketing. That's only for those who need titles. At the moment having titles is something that

doesn't interest us. It's a gateway to a corporate reality, which we are trying to avoid with REX. We both do what's needed and we both have our strengths that we bring to table. It's important for us to not have titles that limit what we can do and bring to REX.

DRENNON: *How much beer are you brewing now and where?*

KING: Our brewery is currently located in Santa Barbara, but we do not have a taproom open to the public. We are searching for a location in Orange County to open a brewery and taproom but haven't found a suitable space yet. We are currently a small brewery producing 30-60 bbls a month, and all of our production is distributed in L.A., Orange and San Diego Counties by Wiegand Family Distribution. Starting in February we will distribute draft and bottles all around the Bay Area. Our bottles are currently only offered through our online store breweryrex.com within California.

DRENNON: *Do you have a motto or mission statement for Rex or, in other words, what is your vision?*

KING: We have no mission statement, motto or slogan. I've spent too much time sitting in meetings at the Bruery trying to develop one to do one for our company. We view beer as what it is, just beer. No gimmicks, themes or the like to guide our company. We exist to make and drink beer we want to and can only hope other people want to as well. My vision is to build a brewery that we and our employees actually like working in and, if we succeed at that, our customers will have a better experience and everyone can have a good time over a good beer.

WHITE: As Tyler said, the thought of a "mission statement" is like nails on a chalkboard for us. Brewery Rex is first and foremost a brewery. We exist to make beer, then have the rest follow. The beer we make is the beer we want to make. We are not limiting, or excluding, any style of beer. I think with Tyler's experience, Rex is capable of doing anything we want and doing it at the highest level. The spirit of Rex is Tyler and I: two friends who produce two distinct styles. When these styles come together Rex is materialized. It is a unique event and one that is constantly evolving, therefore Rex is continuously in a process of becoming. We stay committed while constantly evolving with any need that is to be met. We'd rather not settle. Instead we want to progress, not only the beer we make, but who are as Rex. We are of the opinion that to change culture, culture must be created. Rex is a place for the novice or expert. There's no room for exclusion. The spirit of who we are is a spirit of inclusivity, creativity, and community. When people come through our doors, or purchase our beer at a bar, they are welcomed into our world.

DRENNON: *The brewery proliferation continues with over 900 in California alone. How do the two of you view the rapid expansion? Is it too fast and is it in any way endangering the craft beer revolution?*

KING: In the past we were able to expect amazing growth every year and breweries would count on this to fund expansions and new fancy equipment. With the number of breweries opening up and tap/shelf space becoming harder to get, you can see some of these companies struggling, shutting down, or selling to private equity or large corporate breweries. I feel all around we are hurting ourselves; breweries who are selling out are forcibly taking shelf space from independent craft breweries all while pretending to be one. On the other hand, we also have so many breweries opening up with inexperienced owners and brewers that the quality of product will slowly start to affect the image and sales of craft beer as the consumer becomes more educated.

WHITE: I think it's great that a large group of people are getting into craft beer, but with any rapid expansion there comes a breaking point. The fight for shelf space is something we aren't going to entertain. We don't have the money to compete. I imagine the bigger breweries will get bigger and the smaller local ones will become hyper-localized. It will end up reflecting our society in a way: both middle class and mid-sized breweries will disappear. I think we are post craft beer revolution. Like with many revolutions, once money is to be had, the capitalist come in and monetize it. That's kind of why the term "craft beer" is a dead term.

DRENNON: *Where do you expect Brewery Rex to be in ten years?*

KING: In a comfortable spot where everyone can have fun and make a living doing so.

WHITE: My dream is that we are content. We have a staff that we take care of. I also hope that we are able to have a life outside the beer world. I have other aspects of me and passions that I wish to pursue. So, in ten years I hope I'm able to pursue my other passions along with REX.



Brian White, Tyler King at Hollingshead's Deli

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ABI'S VALENTINE TO CRAFT AND BETTER BEER

By Tomm Carroll

Regular readers of this column are well aware that, despite being a proud, longtime member of the Brewers Association — the national organization dedicated to the promotion and protection of craft beer — I was certainly no fan of its faux crowdfunding campaign (#TakeCraftBack) to buy Anheuser-Busch InBev for the multi-conglomerate's estimated worth of \$213 billion. Fortunately, that two-month folly came to an end in mid-December, accomplishing little more than some increased awareness of the importance of independence in craft breweries. Most craft beer fans familiar with the BA already knew this!

However, in retrospect, I think it had another effect — and on AB InBev, no less. Just days before the BA pulled the plug on its crusade, ABI launched its own initiative through its “High End” (pseudo-)craft division. It's called “Elevate” (ElevateBeer.com) and appears to be an effort to take the high road, so to speak, following the BA's more confrontational, us-against-them campaign. Suddenly, ABI is all about inclusiveness in the brewing industry.

In fact, the press release on Anheuser-Busch's website announcing the initiative bears the headline, “Introducing Elevate, a Rising Tide for the Craft Industry We Love.” Really? LOVE?

And the first paragraph would not seem out of place on the BA's own homepage: “American craft beer is booming! There are now over 6,000 craft breweries in the US, with over 700 opening in the past year alone. To put that into perspective, there were only about 2,000 craft breweries in the US just five years ago. As an organization that has 11 craft partners and employs over 18,000 beer enthusiasts, this is a dream come true. Craft has become a force to reckon with nationwide and we can all be proud of that.”

Wait, there's more in the second 'graph: “To continue to take American craft brewing to the next level there need to be investments in measurable actions that aim to lift up the whole industry — how can we make this movement stronger, safer and more sustainable for generations to come?”

Is ABI having a kumbaya moment? This is doublespeak worthy of George Orwell's “Nineteen Eighty-Four.” Or at least Sarah Huckabee Sanders' daily White House press briefings.

All of Big Beer has been reckoning with the force that is (true) craft beer for some time now. Several years ago, it adopted the typical big-business stance: If you can't beat 'em, buy 'em. And ABI was the most bullish on acquisitions; that's why it has “11 [no longer true] craft partners” in the High End. In case you don't have these sell-out breweries memorized (and as a responsible fan of craft beer, you should), they are: Bend, Oregon's 10 Barrel; Long Island, New York's Blue Point; Littleton, Colorado's Breckenridge; Roseland, Virginia's Devil's Backbone; Seattle, Washington's Elysian; Tempe, Arizona's Four Peaks; LA's own Golden Road; Chicago, Illinois' Goose Island; Houston, Texas' Karbach; Fennville, Michigan's Virtue Cider; and (craft's most hurtful loss of all), Asheville, North Carolina's Wicked Weed.

On the Elevate site itself, there are “four pillars” listed as the foundation of the initiative. Following are partial ABI descriptions, followed by my comments.

1) Better Beer: “Our beer drinkers will know when their beer is freshest with “best consumed by” date coding in 2018.”

No, “packaged on,” or especially “born on” dates (which AB had pioneered in 1996, but started to abandon on some brands once it was bought by InBev in 2009) better indicate freshness. As the beer website GoodBeerHunting.com commented on this tenet, “Of course, that doesn't tell a consumer how fresh something is, just that it's ‘not old’ by the producer's standards.” If you were to drink, say, Elysian's Avatar Jasmine IPA — or any of the High End breweries' IPAs — wouldn't you rather know when it was brewed or packaged, rather than when ABI considered it to be past its prime? Also, while AB may have started the “born on” dates back in the pre-craft days, the BA has been actively promoting freshness — and most true craft breweries have been labeling their products accordingly — for many years now, so ABI is really playing “crafty” catch up here.

2) Better Environment: “Solar panels will be installed at all our craft breweries in 2018, and we'll transition to 100% solar and wind renewable electricity with a 20% reduction in water usage across all our craft breweries by 2020.”

This is a great commitment, and something ABI certainly has the deep pockets to fund. Hopefully it will expand this environmental consciousness to its other facilities, including its behemoth macro breweries. However, once again, the company is following rather than leading here; larger craft breweries like New Belgium and Bell's have been focused on renewable energy and sustainability for a while now, as have smaller breweries like Maine Beer Company and LA's own Dry River in Boyle Heights. In fact, Golden Road was on board environmentally years before it sold to ABI.

3) Better Communities: “We're committing \$2,000,000 in 2018 for distribution to organizations of [our craft partners'] choice to strengthen the connections to the communities in which [they] live and operate.”

Another admirable goal from a company that can afford it. However, when Good Beer Hunting followed up on the disbursement of the funds, it found that the \$2 million was not per brewery (as ABI's wording suggests), but to be split among the 11 partners. So that's roughly \$182,000 per brewery community — still a lot of money, but relative chump change to ABI. Why not \$1 million for each High End brewery's community? So much for Elevation.

4) Better Industry: “We're committed to opening up the world of possibilities for beer through experience, education and opportunity. From elevating our events and creating new experiences to advancing our education programs and making our industry safer by hosting open-door quality and safety seminars — we're striving to return our category to growth.”

This is the least defined pillar, and a pretty vague commitment. Aside from promoting and increasing safety at the High End breweries through upgrading facilities and conducting classes — as well as positioning beer as the beverage of choice over wine and spirits (more on this below) — what else does it mean? If “education” includes knowledge of beer styles and sensory training for tasting and evaluating beer, just how would that work? Given that the elements that comprise ABI (the pre-merger Belgian Interbrew, Brazilian AmBev and American AB) were largely responsible for dumbing down beer (particularly the classic Pilsner style) through cutting corners and saving money by using adjunct ingredients — and then successfully mega-

marketing the resultant swill to the consumer for years, until the point where a craft beer revolution became inevitable — what, pray tell, would this multi-conglomerate teach? Unbridled Capitalism?

And those “measurable actions?” The folks at ABI are maintaining international auditing firm KPMG to “provide independent third-party assurance” of its progress in these areas, which the public will be able to track. Why? Do they think the public doesn’t trust their commitment to this initiative? Or is it because that makes them sound oh-so-serious about it? The answer is both, I’d venture to guess.

ABI’s choice of the word “pillars” to describe Elevate’s quartet of commitments is a telling one. A pillar is a form of crutch, and indeed the company is propping itself up (talk about elevating!) to appear to be a leader in the better beer movement, while nothing could be further than the truth. What’s really going on here?

Again, pay attention to the words that ABI uses on websites and in interviews when discussing this initiative. Since you’re probably reading this in a tasting room or a bar, to make this article more user-friendly I’ve emboldened them in the following quotes:

An introduction on the Elevate homepage reads in part, “Elevate is our way of forging a new collaborative path forward for the entire industry.”

In an interview with the craft beer news site Brewbound.com about the initiative, the High End’s president, Felipe Szpigel, said, “The incredible growth enjoyed by the overall beer industry has slowed. We need to be real about this and work together to return the beer industry to the growth we know it deserves.”

And from Good Beer Hunting: “Everything we do, today and moving forward, is about good beer,’ says Felipe Szpigel, president of the High End, in a statement. ‘How can we help the industry progress?’ Indeed, the company hopes the industry...can at least agree on some aspects of what everyone, regardless of size or ownership, should be doing in the name of all beer. As such, they’re focusing on a ‘common agenda,’ Szpigel says, rather than ‘differentiation.’”

And finally, on the Elevate site, in a video describing the initiative, the High End president enthuses, “Transparency is absolutely essential to building trust in our motivations and helping us build a coalition dedicated to progress... Let’s raise the bar together, let’s elevate our standards and let’s elevate our products — together, progress is not only possible, it’s inevitable.”

I’ll pause a minute, until you stop gagging...

I know, Szpigel lost you at “transparency.” How rich is that? I wonder if that “absolutely essential [trait] to building trust” also means that, aside from a “best consumed by” date, ABI will be elevated to start disclosing on the bottles and cans of its “11 craft partners” at which brewery the beer inside was actually brewed — and that the brand on the can is a wholly-owned subsidiary of Anheuser-Busch InBev? But I digress...

Those words and phrases in bold, especially those uttered by Szpigel to Good Beer Hunting, are like coded, dog-whistle terms to those in the craft beer industry. They indicate what ABI’s real motivations are. This whole Elevate campaign is a thinly veiled attempt to skirt the ongoing us-against-them, independent vs. corporate-owned battle with true craft (which Big Beer is not winning) in favor of a big-tent philosophy that allegedly unites all breweries for a single cause: to stanch, or at least slow, the declining growth and diminishing revenues of the entire beer industry.

But true craft and Big Beer are not in the same boat. And craft’s is not sinking. Yes, it has slid from mid-double digits to about a quarter of that over the last few years — mainly due to other craft competition, as small, independent breweries continue to open unabatedly. But it’s still growth. Craft is in a bubble and it’s starting to wobble.

Big Beer’s boat, on the other hand, is taking on water — losing ground and money to wine and spirits. According to Szpigel, three-quarters of the losses to the High End brands for 2017 were to wine and spirits. THAT is the fight in which ABI is trying to enlist craft breweries to help. However, wine and spirits are not true craft’s enemy. Craft beer should not be foolish enough to join its real adversary in a battle it has no reason to fight. Remember the parable of the frog and the scorpion?

Make no mistake, craft beer fans, this is the empire striking back, not through “elevation” but through obfuscation, and by hijacking the narrative and changing the subject. Resist!

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.



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PAIRINGS

BEER AND CIGARS: THE BEER-DRINKER'S GOOD LIFE

By Charlie Perez



Cigars paired with some Orange County beers

All photos by Charlie Perez

Pairing beer with food is an amazing experience. There are many books and common knowledge to explain the art and science behind a successful beer pairing with your meal. What about after the meal? A commonality is to grab a stiff drink and light up a cigar. But for us, we like to drink beer. And pairing beer and cigars can be just as pleasurable as bourbon or scotch. Cigar smoking no longer has a negative or snobby stigma and beer drinkers shouldn't turn their nose up too often either. Both can be classy, yet approachable. It is so easy to transform a simple meal into fireworks with a proper beer pairing. On the same note, a smoking experience can easily be enhanced when the right beer is there to add extra flavors. The best part is both the beer and cigars do not need to be expensive; there are plenty of great beers for about \$20 or less and beautiful cigars that don't go past \$15. The right combination is all it takes. So, in order to understand how to pair cigars, we first must understand them.

Cigar anatomy is simple: filler, binder, and wrapper. Filler is exactly what it sounds like. This is the tobacco leaves bunched together, in a strategic fashion, that make up the bulk of the cigar. The visual appeal of these leaves is not a factor and they provide complexity to the cigar blend and substance to burn. Next, we have the binder. This leaf, sometimes two leaves, holds the filler together and helps shape the cigar. The binder leaf is a bit higher quality and provides more flavor to the smoke. Finally, the part of the cigar we see is the wrapper. The wrapper is the highest quality leaf, free of blemishes, and imparts the most flavor to the cigar. The total blend of filler, binder, and wrapper can consist of five or six different types of leaves from various farms, varieties, age ranges, and even countries.

Most cigar producers provide the same cigar brand many different shapes and sizes. This is referred to as the vitola. Some manufacturer sets their own naming convention, but for the most part, a vitola will have standard names such as Corona, Toro, Churchill, Robusto, and Torpedo just to name a few. And sometimes a box-pressed (cigars shaped more like thick bars of chocolate rather than a cylinder) variations exist within the same vitola. The length is typically depicted by inches and the diameter by ring gauge. Unfortunately, most cigar producers do not have a standard or regulation on vitolas and they may even vary within the same factory. For example, Rocky Patel's Special Edition in Toro is a 6.5" x 52 box-pressed stick while My Father's Connecticut in Toro is a 6.0" x 54 round stick.

A couple of other key terms to know are: foot and head. The foot of the cigar is the end you light up; the head is the end that gets cut and pulls smoke through into your mouth.

Tobacco plants are harvested in what are called primings. The leaves are stripped from the plant, from the bottom to top, and labeled as 1st priming, 2nd priming, and so on. The classification of the primed leaves is furthermore placed into a subcategory. Usually broken down into thirds from top to bottom as Ligero, Viso, and Seco. The top portion, Ligero, receives the most sunlight and features the most aromatic, nutrient-rich, and nicotine heavy leaves. The Viso leaves are located in the middle third of the plant and are a bit milder yet still have plenty of aroma and character. The lower leaves, Seco, are towards the bottom of the plant, are usually thin, and are used to keep the cigar lit. Some tobacco diagrams categorize the plant leaves in fifths, labeled from top to bottom as Corona, Ligero, Viso, Seco, and Volado.

After priming, the leaves must be cured. The curing process is when the leaves are then hung and dried in barns for up to three months. While curing, the leaves will turn from a lush green to yellow, and eventually brown. Once the desired color and texture is achieved, the leaves move on to fermentation where they literally sweat out some harsh chemicals (such as ammonia) and develop rich aromas and flavors. Fermentation can last for up to six months (perhaps several years for darker wrappers), depending on the texture and thickness of the leaves.

In its most basic form, beer can consist simply of malted barley, water, hops, yeast. Premium cigars consist of only natural, fermented tobacco. Black tobacco (the type of tobacco plant used for cigars) thrives in volcanic, loamy soil and humid climates.



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(Story continues on page 18)

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Romeo y Julieta and Tustin Brewing Company's Kentucky Hug

Magnesium, potassium, and nitrogen are only a few of the important nutrients essential for a healthy plant. Major cigar tobacco growing regions include Nicaragua (my personal favorite), Cuba, Ecuador, Honduras, Dominican Republic, Costa Rica, Mexico, Brazil, United States, Cameroon, Jamaica, Indonesia, and the Philippines. Each country's soil will have its own influence on the tobacco. To create flavorful and pleasant smokes, a cigar maker will create blends depending on the verity of tobacco, country, farm, and priming. Considering the uniqueness of the soil and its impact on the plant, the growing conditions of a particular farm, the strength differences in primings, and the particular properties of the many verities of tobacco, there are countless blending possibilities to explore. As with beer, when using an English variety of two-row barley malt (biscuits) compared to German Pils malt (bread crust), using a Corajo wrapper from Nicaragua (black pepper) will be drastically different from a Connecticut Shade wrapper from the United States (creamy and nutty).



Types of cuts

Once the blend is ready, the cigars are ready to be hand-rolled. After they are tested at the factory for aesthetics and performance, cigars are then aged for a period of time to reach an optimum taste. Then, they are packaged and shipped out to retailers and finally can be purchased. For beginners, review tasting notes from the cigar producer or other professional websites to research what you may or may not enjoy.

Premium hand-rolled cigars have a closed head that will need to be cut in some way. By all means, do not bite the end off! Not only do you run the risk of ruining the cigar by shredding the head, but it's simply uncivilized. We are beer (and cigar) lovers, not savages. Use a punch, a V-cut, or a guillotine to open the head. Each one has its own benefits and downsides, but it all falls down to personal preference as to which type of cut you will choose. Use neutral, tasteless fuel to light your cigar. Matches are good, as long as the sulfur is burned away first. Refillable butane torches are my personal choice. Lighting up should be a ritual, not a chore, so take your time and lightly toast the foot before completely igniting it.

Now that we have a basic understanding of what comprises a premium cigar, let's pair a nice stick with some beer! As with all pairings, there may be some actual science to support it, but it all comes down to personal preference. How I approach a cigar and beer pairing is to start by knowing what beer you are going to drink. I evaluate the nuances of the beer and take note of anything that may stand out. Overall malt profile can find harmony with the fermentation characters the tobacco. Hop flavors can link up with the spicy pepper or cinnamon notes in the cigar. Yeast and bacteria driven flavors can also add a layer of uniqueness. Carbonation is a commonly overlooked factor; just as with food, highly carbonated beer can help scrub the palate clean. I then make sure not to overlook any ingredients added to the beer as this can make or break a pairing. Is the beer barrel aged? If so, what kind of barrel? Obviously, spirit barrels would find a fine partner with a cigar, but wine barrels and new oak can also be a fine partner. Finally, remember that beer is acidic and nicotine is an alkaloid. I try to keep in mind the possible chemical reaction the alkalinity of nicotine may cause. Although it is not well documented, higher nicotine cigars could convert my mouth into an acidity buffer. This detail might be the catalyst for a successful sour beer pairing.

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Darkstar_AntillasMaduro

Bottle Logic's Darkstar November paired with Flor de las Antillas Maduro by My Father: This rich and delicious beer has plenty of dark chocolate at the start, followed by caramel, wood, and toasted almonds on the finish. A perfect example of a Bourbon Barrel-Aged Imperial Stout. Accompanied by this award-winning cigar (Cigar of the Year in 2012) just recently became available with a Maduro version. The Maduro wrapper is loaded with cocoa and deep earth notes while the Nicaraguan binder and filler complete the flavor profile with a nutty and pepper spice. Together, the 2016 World Beer Cup silver medal winner matches the intensity of the smoke, chocolate and leather meet almonds and nutmeg, finishing with bourbon and pepper. (Comparable pairing: The Bruery's Black Tuesday/So Happens It's Tuesday or TAPS's Silent Warrior – Similar cigars: Undercrown by Drew Estates or almost anything by Padron)

Stereo Brewing Company's Wall of Sound paired with Andalusian Bull by La Flor Dominicana: Cocoa powder, roast, and cream upfront followed by a sharp coffee bitterness leading into chocolate almond milk that quickly finishes. Although the tasting notes could be interchangeable with the cigar, Wall of Sound is worthy of the only Gold Medal for Orange County at GABF (2017). While the Cocoa notes upon first light will instantly link-up to the oatmeal stout, Andalusian Bull will continue to exude oily and sweet flavors along with some cinnamon spice to go along with the coffee. The 2016 Cigar of the Year adds plenty of cream to the beer and matches the sweetness perfectly. (Similar beers: Left Coast Brewing Company's Voo Doo or Chapman Crafted's Blogger – Similar cigars: Monte by Montecristo or Oliva V series)

The Bruery Terreux's Sour in the Rye paired with Herrera Esteli by Drew Estates: Tart, tangy, fruity, spicy, and refreshing. Sour in the Rye is one of my personal favorites and the addition of passionfruit, oranges, and guava to this variant only make sit better. Flavors of lemon, honey, vanilla from the wood, tropical fruit, and a slight rye spice throughout the core. Herrera Esteli smokes beautifully with notes of wood and cream on first light and adding wonderful ground pepper as it continues. The spice from the rye and pepper meet you first, then they invite you to taste the fruit salad they made. The finish is long and sweet as the alkalinity caused by the nicotine cushions the sourness and lets the fruit shine. (Similar beers: The Good Beer Company's Viejo series – Similar cigar: Romeo y Julieta's Romeo No. 2 or Punch Grand Cru)

Docent Brewing's Sunburst paired with The King is Dead by Caldwell: A rye pale ale, Sunburst is filled with orange marmalade, dried pinecones, biscuits, and rye spice characters. Caldwell's The King is Dead is a Dominican blend with notes of wood, earthy coco, and cayenne peppers. Together, the pepper notes on both share just enough of an affinity to enhance each other, cedar from the smoke links up to the underlying breadly notes, orange peel hop notes meet the earthy sweetness, and the finish is long and rustic. (Similar beers: Tustin Brewing Company's Old Town IPA or RIIP Beer Company's Dan K. IPA – Similar cigars: Caldwell's Blind Man's Bluff or Ashton)

It is important to note that smoking tobacco products, just as drinking alcoholic beverages, is a choice. We are all adults and no one should be pressured into trying cigars, beer, or anything else that could potentially cause negative health implications. The same can be said for the dinner some of us ate last night from a drive-thru. However, should you choose to indulge in one of the pleasures of life with a premium cigar and a wonderful beer, then do so with gusto. This month is perfect to begin trying cigars; it's National Cigar Day on February 27th. Experiment and find out what best fits your personal palate and budget. When properly paired, I can think of no other way to end an evening or spend time with friends. Take a sip, take a puff, and enjoy life. Cheers!

Charlie Perez is a beer and cigar enthusiast, a Certified Cicerone®, and founder of Terms of Enbeerment (enbeerment.com) where he serves as beer consultant, educator, and writer.



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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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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

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
chinovalleybrewery.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

Thompson Brewing
9900 Indiana Ave, Suite 7
Riverside
thompsonbrewing.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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Nitro Merlin Milk Stout
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Every Tuesday: Flight Night 6pm - 8pm

2.21 Beer Seminar 6pm - 8pm



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UPCOMING BEER RELEASES

2.2 MOLE MERLIN – STOUT WITH PEPPERS, VANILLA & COCOA NIBS

2.9 SINGLE HOP SERIES: ROY FARMS AMARILLO PALE ALE

2.10 SUCABA – ENGLISH STYLE BARLEY WINE ALE

2.16 KETTLE SOUR – BERLINER STYLE

2.23 GENERATION 1 – UNFILTERED IPA

