

Drink
local.

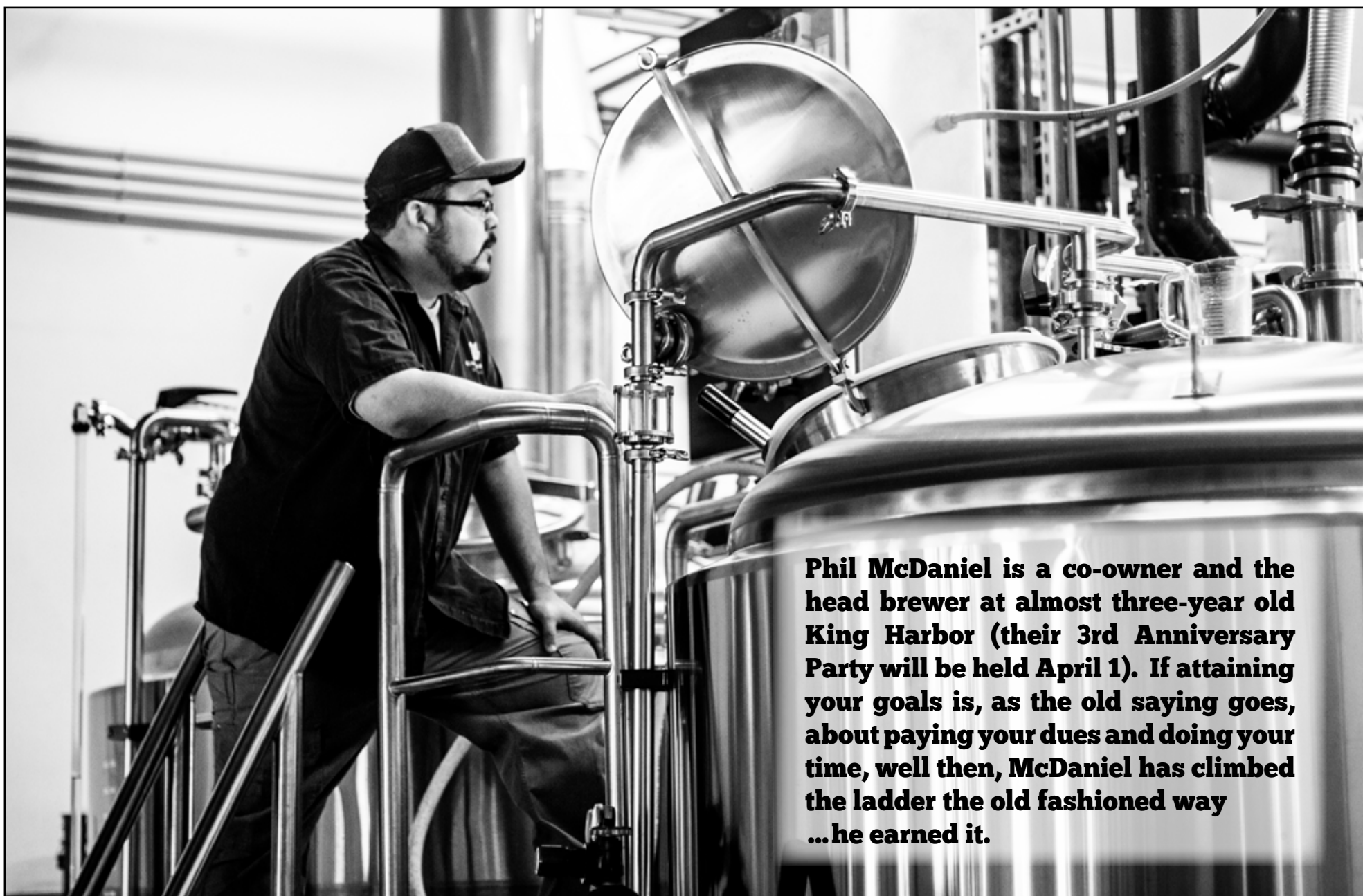
BEER PAPER

Read
local.

beerpaperla.com /beerpaperla #beerpaperla @beerpaperla

VOLUME 4 | ISSUE 8 | JANUARY 2017 | FREE!

KING OF THE HARBOR



Phil McDaniel is a co-owner and the head brewer at almost three-year old King Harbor (their 3rd Anniversary Party will be held April 1). If attaining your goals is, as the old saying goes, about paying your dues and doing your time, well then, McDaniel has climbed the ladder the old fashioned way ...he earned it.

Phil McDaniel

Photo Credit: King Harbor Brewing

INSIDE

PINTS & QUOTES



PAGE 5

OPINION



PAGE 6

BREWER'S CORNER



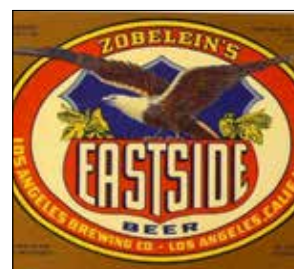
PAGE 9

COVER STORY



PAGE 12

WISHFUL DRINKING



PAGE 15

HOLIDAY PARTY



PAGE 18

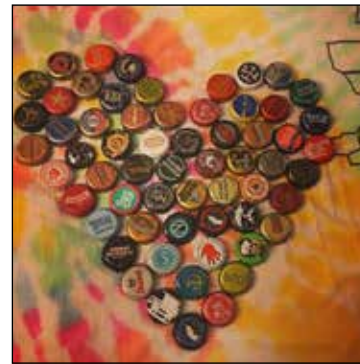
#beerpaperla

Follow @beerpaperla on Instagram and tag your photos with #beerpaperla to share them with other *Beer Paper LA* readers.

PLEASE USE HASHTAG #beerpaperla



@melisa...



@voodoo_rangerr



@dissent



@cbc_torrance



@dnakdj



@heidi.walker



@eaglerockbrew



@jack_of_all_beers



@kwvj26



@longbeachfrankie



@memyselfnbeer



@thenicbortolin



@yadythealeconner

BEER PAPER

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

OWNER/PUBLISHER/EDITOR: Daniel Drennon
 CREATIVE DIRECTOR/PHOTOGRAPHER: Matthew Combs
 HEAD WRITER: Daniel Drennon
 SENIOR CONTRIBUTOR: Tomm Carroll

SPECIAL CONTRIBUTORS:
 Sarah Bennett, Rick Smets, John M. Verive

ORANGE COUNTY ACCOUNTS:
 Brian Navarro

SOUTH BAY ACCOUNTS:
 Paul Brauner

FOUNDED BY: Aaron Carroll & Rob Wallace

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

ADVERTISE WITH BEER PAPER

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

SUBMISSIONS

While we will not accept any unsolicited content, *Beer Paper* is a community project and seeks the participation of talented and knowledgeable individuals across the greater Los Angeles and Orange County craft beer landscape. If you are interested in providing news briefs or photographs, writing features or commentary, please contact us with pitches and/or portfolios at daniel@beerpaperla.com with "submissions" in the subject line.

DISTRIBUTION

Copies of our publication are available for free at most local craft breweries, better beer bars, homebrew supply stores, and bottle shops throughout greater Los Angeles and Orange County. If you are interested in distributing *Beer Paper LA* in your local area, please email us at daniel@beerpaperla.com.

ADVERTISING: daniel@beerpaperla.com
 EDITORIAL: daniel@beerpaperla.com
 WEB: www.BeerPaperLA.com
 FACEBOOK: facebook.com/BeerPaperLA
 TWITTER/INSTAGRAM: @BeerPaperLA

©2016 Beer Paper LA. All Rights Reserved.

Pre-order Beer Paper Caps and Shirts on our website: www.beerpaperla.com

Beachwood

BBQ ✨ BREWING ✨ BLENDERY

SEAL BEACH ✨ LONG BEACH ✨ HUNTINGTON BEACH

2016 WORLD BEER CUP® CHAMPION BREWERY - LARGE BREWPUB

2014 GREAT AMERICAN BEER FESTIVAL® LARGE BREWPUB OF THE YEAR

2013 GREAT AMERICAN BEER FESTIVAL® MID-SIZE BREWPUB OF THE YEAR



JANUARY EVENT HIGHLIGHTS:

Beachwood Brewing's Huntington Beach Tasting Room now open!

Thursday 3pm - 10pm; Friday & Saturday Noon - 10pm; Sunday Noon - 8pm

1/17 - 2/18 - 6th Annual Pliny Fights Cancer Charity Raffle. Your chance to win a pint of Pliny the Younger and support a good cause. Tickets on sale at both Beachwood locations. \$5 each, cash only, benefitting the Melanoma Research Foundation in memory of our dear friend Tony Carbone. Raffle on 2/20.

More events and info: beachwoodbbq.com/events

BEACHWOOD BBQ

131 ½ Main St., Seal Beach

BEACHWOOD BBQ & BREWING

210 E. 3rd St., Long Beach

BEACHWOOD BLENDERY

247 Long Beach Blvd., Long Beach

BEACHWOOD BREWING

7631 Woodwind Dr., Huntington Beach

ANNOUNCING

DAY ONE 2017



6 DIFFERENT BREWERIES A WHOLE LOTTA HOPS

LEVEL ONE BEGINS FEBRUARY 10TH

El Segundo
BREWING COMPANY

ELSEGUNDOBREWING.COM • 140 MAIN STREET EL SEGUNDO, CA 90245

PINTS & QUOTES

DOWNTOWN BREWERS GET ORGANIZED

By John M. Verive



DTLA Brewers meeting one

Photo by John Verive

What's the craft capital of L.A.? Torrance held the crown in 2015, but over the last year downtown Los Angeles made a play for the hottest beer region in Los Angeles. It hasn't been easy for the handful of breweries though — from permitting issues and bureaucratic challenges to wary residents of neighborhoods fighting against gentrification — the small businesses working to brew downtown have tackled obstacles with some creative solutions. One particularly effective approach has been to take inspiration from L.A.'s early craft brewing pioneers and get organized.

On an afternoon in early December, 17 brewery workers gathered at Dry River Brewing's (nearly completed) brewery and tasting room near Boyle Heights for a meeting that was half holiday potluck and half strategizing session for a nascent organization known as DTLA Brewers United. Wearing festively hideous sweaters and bearing platters of cookies, pizzas, and, of course, several tubs worth of beer, beer folk from nearly all of downtown LA's breweries (veterans Bonaventure Brewing Co. and newcomers Karl Strauss were not in attendance) talked shop, debated brewing techniques and ingredient selection, and planned how to best ride the wave of craft beer that's finally come to Los Angeles.

One of the often cited reasons that Los Angeles was slow to the craft beer game is the sheer size of the metropolis (and its decentralized nature); in the early days of the L.A. beer scene you'd have to drive dozens of miles to visit two breweries. As the industry developed and clusters of brewers coalesced in the various corners of Los Angeles, a spirit of camaraderie among the people behind the new breweries developed into an energized and unified community. The number of breweries grew prodigiously, and in 2013 the de facto industry leaders organized the disparate group of entrepreneurs into the Los Angeles County Brewers Guild (LABG). The Guild itself has developed from a loose coalition of like-minded businesses into a federally-recognized non-profit that not only organizes the annual L.A. Beer Week and its attendant festival, but serves as a valuable resource providing knowledge, support, and advocacy for dozens small businesses.

As of mid-December there are over 50 breweries in the LABG, and between the guild's broad mission and only a single staff member — Executive Director Frances Michelle Lopez — the organization is spread thin. A number of smaller coalitions have formed in some of the pockets of craft beer energy in the region, and these less formal mini-guilds are more focused on neighborhood issues, marketing support, and event promotion than the "mothership" LABG can afford to be. The DTLA Brewers United group is perhaps the most developed of these emergent organizations.

DTLA Brewers United formed in early 2016 when Dry River Brewing co-founder Naga Reshi sat down for some drinks with Jon Carpenter from Angel City Brewing. The two brewers thought that as the downtown scene developed, more open lines of communication were needed to discuss ways to not only bring more drinkers into downtown, but how each brewery could share in the rising popularity of downtown Los Angeles. Carpenter initially loved the idea of an organized front, but he doubted that much would come of his talk with Reshi. But Reshi wouldn't let him off the hook, and Carpenter says it only took a few more excited phone calls and pressing emails from Reshi before the initial meeting of the mini-guild was planned.

There are seven current members of DTLA United (Angel City Brewing, Arts District Brewing, Boomtown Brewery, Dry River Brewing, Indie Brewing, Iron Triangle Brewery, and Mumford Brewing) and, in the first few months after forming the group, they planned a free-for-riders bus that shuttled drinkers between the downtown breweries and, in October, hosted a beer festival to showcase the downtown scene. Now there are plans for more hop-on/hop-off beer shuttle days as well as another DTLA beer festival in spring. The group is also developing a "DTLA beer passport" that beer fans can have stamped at each brewery to earn rewards at the spring festival. In late 2017 Beer Advocate magazine is bringing their Extreme Beer Fest event to the west coast, and the DTLA brewers are already devising a collaboration brew to offer at the event that takes place on December 9th, 2017 at downtown's California Market center. "We should call the beer Extremely Prepared," joked Arts District's brewmaster Devon Randall as the brewers in attendance debated using locally-sourced ingredients or even attempting to capture wild yeast from the downtown landscape.

The craft beer tide in Los Angeles is still rising, and rising fast. It's easy for the small, less experienced businesses to be swamped — especially as more established breweries (Ballast Point, Modern Times, even Karl Strauss) look to L.A. as a wide-open market. Sharing experience, manpower and even ingredients has been important to the young breweries opening downtown, and the spirit of camaraderie established by the DTLA Brewers United group is a hopeful sign that even as the brewing industry in Los Angeles heats up and grows more competitive, the brewers will continue to support each other.

John M. Verive is dedicated to helping develop beer culture in Los Angeles, John is a freelance writer whose work appears in the Los Angeles Times, Craft Beer and Brewing Magazine, Draft Magazine and many places across the web. In Minding the Pints and Quotes, he digs through his beer-soaked notebooks for the little stories that might otherwise go untold.

COMMITTED TO
CRAFT

Barbaras at the
BREWERY

Award winning craft beer bar
in the heart of the world's largest artist colony.

Visit www.barbarasatthebrewery.com for daily menus, tap list & drink specials.

620 Moulton Ave. #110 Los Angeles CA 90031 t 323-221-9204

KING HARBOR
BREWING COMPANY

Redondo Beach, California

@KingHarborBrew

Tropical Awesomeness

BUILDING THE BEST SINCE 1984
Projects completed by
The Marshall Group



SANTA MONICA
★
BREW WORKS®
BEACH BREWED



EQUIPMENT • DESIGN • CONSTRUCTION



We are licensed in 8 of the Western United States
LIC. AZ., CA., NV., NM., MO., OR., UT., ID.

TMG THE MARSHALL GROUP
GENERAL CONTRACTORS

CALL NOW 818.652.6971

@themarshallgroup @themarshallgrp www.buildingthebest.com

OPINION

DON'T HAZE ME, BRO: THE YEAR THE NEW ENGLAND IPA CAME WEST

By Sarah Bennett

Every year since its humble beginnings in 2010, I've noticed that L.A. has discovered beer styles in waves. From the double black IPAs of 2011 to the crisp pilsners of 2013 to the petite saisons of 2015, I've watched as each year in craft beer here gets defined by the presence of a dominant new beer style, a usually experimental jumble of the same four ingredients that reflects the current state of customer palates and possibly the direction of #LAbrew as a whole.

This beer style du jour will inevitably be made in myriad of ways by multiple local breweries, dominating taplists across the city for an entire year. But, as with other similar flavor trends – from grilled cheese from a food truck to build-your-own poke bowls – can too much of an otherwise good thing lead to fatigue?

Consider 2016 the year of the New England IPA.

It all started in April when Torrance's Monkish released a collaboration with Other Half Brewing in Brooklyn called First Things First. Other Half is one of a dozen East Coast breweries known for their coveted 16-ounce "pounder" cans filled with a juicier, hazier, creamier, New England-bred take on the American IPA. Monkish is a small South Bay brewery that at the time was known for its Belgian-only beer mantra and a yeast-loving brewmaster who is also a freakishly effective barrel whisperer.

First Things First sold out in less than an hour. It's the moment L.A.'s haze craze began.

For those without a reference point on the style, New England IPAs (aka Northeast IPAs, Vermont IPAs, North Yeast IPAs, Juice Bombs, etc.) are about as similar to West Coast IPAs as Chicago Pizza is to New York Pizza. The general idea might be the same (in this case, make a beer with hop-forward loveliness), but the presentation is different (#hazefordays), there's the addition of distinctive ingredients (oats and wheat live in the grain bill), the use of an old-school yeast strain (British ale yeast ftw) and the fact that final products taste completely different from one another (and yes, the water still matters).

Instead of a tight and crisp (and clear!) West Coast IPA with its citrus-pine aroma and uncompromising bitterness, New England IPAs are touted as being more rounded. They bear a cloudy, almost murky looking pour (like a hef or witbier) offset by tropical fruit and melon notes from the yeast and come equipped with a roundhouse kick to the taste buds of juicy flavors like orange, grapefruit, peach and tangerine.

Despite being dry-hopped to hell with new-age aromatic hops like Galaxy, Motueka, Citra, Mosaic, Nelson and Mandarina, the result is a smooth, silky sip of what might as well be alcoholic POG (Passion fruit, Orange, Guava) juice. With little to no lingering bitterness, they are so dangerously sweet and easy to drink it's almost a shame to tag them as IPAs at all (see also: Ballast Point's fruit IPAs).

While unfiltered hoppy beers are nothing new, the style in its purest form is said to have originated half a decade ago in Vermont with The Alchemist's Heady Topper, a sort of Ur-beer for the national haze craze. Breweries first in Massachusetts (Trillium), then Virginia (The Veil), Pennsylvania (Tired Hands) and more soon picked up on the idea of canning their juiciest concoctions and selling them directly to customers from the brewery.

The Brewers Association has yet to recognize the New England IPA as its own beer style, but it is definitely distinct, and its rise in popularity over the last few years has brought with it a slow and steady increase in so-called haze chasers, next-level beer nerds who only drink cloudy IPAs. In L.A., the allure of West Coast hops with East Coast style was too great to simmer for years. The rise of New England IPA fans here, and the number of breweries that rose up to serve them, was almost immediate.

After the success of the Other Half collaboration, Monkish spent most of spring and summer mastering its take on the yeast-expressive style, rolling out a rapid-fire new IPA program that found them releasing a different canned New England-style IPA (or DIPA or pale ale) every weekend. Quickly, showing up to Monkish on a Saturday morning and finding a line of 250 local haze chasers became the norm; even today, there are many who are more than willing to line up as early as 6 a.m. for the chance to buy the limit of four-packs of Monkish's latest.

But the Northeast IPA wouldn't be a trend if it was just Monkish that was making them. In the wake of what I am now calling our "Hazy Summer," most of L.A.'s top-tier breweries now make some form of a juicy IPA and it's not uncommon to find a locally forged version on the draft list at insert-your-favorite-beer-bar-here.



Monkish cans

Photo by Sarah Bennett

Mumford Brewing in downtown L.A. leads the follow-up charge with no less than eight different hazy, cloudy, hoppy beers, including its reoccurring flagship Unpresidential, which can sometimes be found in cans. Highland Park snuck a few cloud monsters into its canned IPA lineup this year. Hop lords El Segundo got in on the fruity fun with Wayward IPA. So did barrel lovers Phantom Carriage with Opaque Minds, its recent canned collaboration with Alvarado St. Brewing in Monterey. And 2016 newcomers Santa Monica Brew Works (tasting room), Arrow Lodge Brewing and Homage Brewing have all now made a minimum of two juice bombs apiece.

Andy Sparhawk, the Brewers Association's Craft Beer Program Coordinator, was quoted as saying that the obsession with hazy IPAs this year is merely "part of an overall trend toward bold, bursting hop flavor," which is to say a move away from bitterness without ever leaving Flavortown. I've started to see it as the beer equivalent of seeking out foods that have a nice spicy flavor rather than going for the quick fix of a burn-your-face-off spice. For fans of the style, the power lies in the style's distinctive mix of brashness and subtlety, which, I guess is a pretty apt description for L.A.'s beer scene as a whole.

The only problem with all of these New England-style beers flooding the market with a torrential downpour of juice for nearly a year is that everyone is essentially using the same basic grain bill, the same yeast strain and the same rotation of contemporary American and New Zealand hops. Even after an era of experimentation, the only real nuance between releases at this point lies in the ABV and the precise breakdown of the hop profile, leading to differences in aromatics and flavor that can be as subtle as the distinction between guava and mango notes in an all-tropical fruit smoothie.

So now that we've driven hundreds of miles down Juicy Lane (and reaped its glorious profits), is it too late to turn around? Or to possibly slow down? Or at least pretend we remember the days of West Coast's creative craft beer dominance and go back to trying to appreciate all the new and interesting beers being made that don't taste like they have fruit in them (again, see: Ballast Point's fruit IPAs)?

2016 might have been the year the New England IPA hit L.A. hard, but along with all the other crappy crap I'm hoping to leave behind in 2017 (#yousuck2016), I'm hoping we can let the redundant juiciness and haze for days of yet another "pounder" can release be one of them (I know, I know, #hazersgonnahaze).

Sarah Bennett is a freelance journalist covering craft beer, music, art, culture, travel and beyond. Follow her on Twitter @thesarahbennett.

Est 2010

FIGUEROA MOUNTAIN

BREWING CO



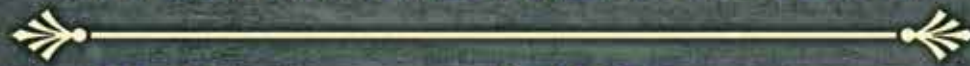
**MEET OUR
HEAD BREWER
NIC BORTOLIN!**



CELEBRATING OUR 1 YEAR ANNIVERSARY IN WESTLAKE VILLAGE

20 MINUTES
NORTH
OF
LOS ANGELES

FIGMTNBREW.COM



FigMtnBrew

FigMtnBrewWV

GASTROPUB
FARE
&
CRAFT BEER

BREWER'S CORNER

THE MAKING OF A BREWER

By Rick Smets



Rick Smets

Photo credit: Niki Cram Photography

For many people craft beer is an ongoing adventure. For me, the love for craft beer and the passion for brewing started very early. In 1989, craft brewing was growing steadily in the Pacific Northwest. My uncle turned me on to the scene during my many trips to Oregon. I brewed my first all-grain batch of home brew with him at age 16. I was hooked. After returning home from that summer trip I fashioned my first home brew rig and began brewing on a weekly basis. It was fun and exciting to explore and brew various styles and enjoy the finished product; the fruits of my labor.

I traveled extensively and sought out craft beer anywhere I could find it. Even as I watched the beer scene continue to grow, I never really considered brewing professionally as a career. Eventually I had to find a purpose. In seeking direction and searching for an area I could achieve fulfillment, brewing seemed to fall at the forefront. My passion for brewing was strong on a personal level, so I felt that it might also translate well in the commercial environment. In 2004, I decided to take the leap and applied to every brewery on the West Coast. I was fortunate and landed a cellar position with the newly opened Left Coast Brewing in San Clemente, California.

It was exciting to be moving into the realm of professional brewing. Being a longtime homebrewer, I imagined a seamless transition. I envisioned myself standing on the brew deck, paddle in hand; the stoic brewer. How wrong I was. My days were quickly filled with the glamorous duties of keg cleaning, drain cleaning, scrubbing tank feet, sweeping, polishing tanks, and every other mundane activity possibly imaginable in a brewery. With those unexciting sanitation-filled duties came discipline, along with some great mentors and role models. I was taught from the very start that brewing begins from the ground up. Good beer starts with a clean brewery.

But eagerness alone would not earn my place on the brew deck. I first had to pay my dues by cleaning. I realized that cleaning would be involved. I just wasn't expecting it to encompass all of my responsibilities. I was fortunate enough to be working under Tom Nickel (formerly of Oggi's and Pizza Port) who currently owns O'Briens Pub in San Diego and Nickel Beer Company. He taught me the importance of sanitation and helped me forge good habits in the brewery. I also learned the importance of knowing all of your raw materials; what they taste like and how they translate into recipe development. It takes time and repetition to become a proficient brewer. These basic skills are what set the foundation for becoming a true professional brewer. A step that is sometimes missed nowadays.

Eventually Tom left the brewery and I took over as Head Brewer. While comfortable in this role, I missed the level of coaching I had become accustomed to while working with Tom. I also began thinking about eventually owning my own brewery and set out to assure I could instruct, coach and mentor my newer less experienced staff. My years of training had paid off and I felt like I knew enough to do any brewing related activity that was necessary to run a successful craft brewery. It turns out that you never know enough. There is always room for improvement in anything we attempt or do in life no matter how long we do it. Brewing is no exception.

After serving as head brewer, it was a challenge to step back into the role of shift brewer. That is exactly what I did when I was blessed with the opportunity to work under the expert tutelage of the Firestone Walker Brewing Company team. It was a transition that took me by surprise. The level of commitment and attention to detail that was in place at Firestone was inspiring. It was simple; listen, learn, and work hard. Every part of the operation was accounted for and, through the process of working day-after-day, these operations became second nature to me. I learned the importance of discipline, sanitation, ingredients, taste, timing, and especially the willingness and absolute necessity not to serve anything that does not meet your standards or the standards of what has come to be expected by your clientele. Quality should not be sacrificed, even if it means dumping a batch or postponing a release. I have had to do both of these things at my own brewery (Stereo Brewing Company). I took these lessons to heart; the time spent learning them elevated my knowledge and work ethic. Simply put, I learned that consistency and high standards are the backbone of a good brewery.

As a result of all the experiences and training I have received from the world-class brewers I have worked with, I finally understand the importance and responsibilities required for running a brewery. I understand that consistent beer must remain the core value of my brewery. I have learned that patience aligned with skill and experience will pay off only if I follow through with the process every time without exception. I have learned that cutting corners never pays off. I strive to make clean, classic, flavorful beer styles. While many breweries seem to be jumping over each other to brew the next big thing on the scene, I maintain a belief that the next big thing to focus on is building a brewery and an environment where people can come to enjoy world-class reliable beer they can depend on. Today's brewer and today's beer drinker are in an unprecedented situation. We can choose from so many wonderful ingredients, beer styles, and breweries. Come see for yourself at Stereo Brewing Company. Cheers.

Rick Smets is the founder, owner and head brewer of Stereo Brewing in Placentia.



Rick Smets (center) hosting OC Brewers Guild meeting at Stereo Brewing
Photo by Daniel Drennon

CRAFT BEER • WINE & CIDER • FOOD TRUCKS • MUSIC • FUN



JANUARY 21, 2017 • CABLE AIRPORT • UPLAND

FEATURING
OVER EIGHTY
CRAFT BEERS

CELEBRATING [LASTNAME]'S 14TH ANNIVERSARY!
BREWING

TICKETS & INFO: BREWSANDBROSFEST.ORG #BAB2017

#staycoastal
coronadobrewing.com

STAY COASTAL

Unbottled.



BOTTLE LOGIC
BREWING

ESTD 2013

ALWAYS EXPLORING
BREW TEAM POSITIONS 2017

OPEN HOUSE

SATURDAY 1/14 9am - 12pm

1072 N. ARMANDO ST. ANAHEIM, CA

Bottle Logic is expanding and on the lookout for the brightest innovators to join our award-winning brew team.



If you're interested in...

- brewing
- packaging
- quality assurance
- barrel maintenance
- cellar work

...we want to meet you!

Come grab a coffee and bite of breakfast with our team and get a feel for our culture and our operation. Bring your resume if you'd like to leave an impression!

\$7
HAPPY HOUR
WEEKDAYS:
3P - 6P

FLIGHTS

CRAFT BEERS + SPORTS + GRILL

- 40 FRESH BEERS ON TAP -

#1
SOUTH BAY
SPORTS BAR
ON
yelp



40 FRESH CRAFT BEERS ON TAP



FRESH FOOD RECIPES



LARGE SPORTS THEATER

**EVERY
TUESDAY
AT 9:00 PM**

FREE COMEDY NIGHT EVERY TUES



5119 W. El Segundo Blvd · Hawthorne, CA 90250
310-676-8228

MON - WED: 3PM - MIDNIGHT
THR: NOON - MIDNIGHT
FRI: NOON - 1AM
SAT: 10AM - 1AM
SUN: 10AM - MIDNIGHT

PEOPLE
LOVE US
ON
yelp
www.yelp.com



/flightsbeerbar

www.flightsbeerbar.com

yelp

COVER STORY

THE KING OF THE HARBOR

By Daniel Drennon



Phil McDaniel

Photo by Daniel Drennon

Phil McDaniel is a co-owner and the head brewer at almost three-year old King Harbor (their 3rd Anniversary Party will be held April 1). If attaining your goals is, as the old saying goes, about paying your dues and doing your time, well then, Phil McDaniel has climbed the ladder the old fashioned way...he earned it. Like most pro brewers, he began with a passion for homebrewing and, once he realized his dream was to one day become a pro brewer, he marched into Bootlegger's and basically volunteered to work for free to get his foot in the door. He washed kegs, worked on the bottling line, and did anything and everything to prove himself.

Then McDaniel got the opportunity of an aspiring brewer's lifetime: he got accepted to the 140-year old, world renown Siebel Institute in Chicago where students also spend time abroad perfecting their brewing knowledge and skills at the Doemens Academy in Munich, Germany.

After graduating from Siebel with an International Diploma in Brewing Science and Engineering, he returned to Bootlegger's as a full-fledged pro brewer. But it wasn't long before McDaniel's ambition led him to head south to mighty Stone Brewing. There he worked his way up the ladder from brewer to senior brewer to brewery trainer.

But after two years in San Diego, he missed L.A. So when the chance to become the lead brewer at The Bruery in Placentia presented itself, McDaniel took another step forward.

I asked Tom Dunbabin, who co-founded King Harbor along with his buddy Will Daines, how they locked in on Phil McDaniel.

"Will and I were two pieces of a three-piece puzzle when we started to conceptualize the brewery. Will had the finance and business development experience. I had branding, marketing, and business development experience along with a background in engineering which gave us a general know how in designing and building systems. Who we needed was someone who was not just a bad ass professional brewer, but someone who had additional design/building knowledge and the desire to get his hands dirty at every chance we had."

Dunbabin continued, "When Phil responded to our post on probrewer.com we almost thought it was a joke. Here was a guy who had studied at the Siebel Institute, brewed at Stone, and was the lead brewer at The Bruery. We were already huge fans of the beers he had been doing. Our original discussions went like, 'You like that beer? I brewed it. You like this beer? I brewed it. You want to start a brewery? I'm in.' We didn't think someone of Phil's caliber would want to leave The Bruery to take a risk on a start up with a couple of knuckleheads like us. But after a couple nights of beer drinking and talking about our philosophy on beer we all realized this combination had the potential to pull it off.

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

MCDANIEL: Growing up, I played sports and I was a tinkerer. I played a lot of schoolyard basketball with my buddies. I also played a ton of golf. I had a few friends to golf with before high school, but once I hit high school I was golfing a lot. I played for the school team and we would golf three to four times a week.

I also liked tinkering around. I would build things out of whatever I could find in the garage. I was notorious for messing up my dad's tools and leaving his workbench in a state of chaos. As soon as I hit 16 years of age and I was allowed behind the wheel of a car, I began tinkering with cars. It started with the stereo in my used sedan that I drove in high school. I bought the individual parts and built it myself. I had the loudest stereo in school. After high school I started working on the mechanical side of my cars. I maintained and souped up the performance of every car I owned. I had a 2002 VW GTI VR6, 1968 VW Beetle, 1987 VW GTI 16v, and a 1987 VW Scirocco 16v. Obviously, I really liked VWs. I actually loved all German cars, but I could only afford VWs. Someday I will be driving a sweet souped up 1990s Porsche.

Nowadays I am still a tinkerer. I need to understand how things work. Whether it is the equipment in my brewery, the ingredients I use, the flavor profiles I consider, the microbiology and chemistry at work in the beer making process, or the results of a brewing experiment.... I need to know how and why things are the way they are. If I feel that I do not fully understand what is going on, I will continue to investigate the topic until I do.

I notice there are a lot of brewers who are musicians. Any chance you're one of them?

I'm not. I definitely feel like I am the outlier from the general brewer population. I guess I am just a lame duck when it comes to music. The good thing is that I get to appreciate the awesome music that my buddies in the brewing industry produce. Mitch Steele, Jeremy Raub, Erick Garcia, Julian Shrago, Brian White, most of The Bruery crew, and many more are awesome musicians. It is a somewhat unknown, but awesome part of the brewing industry.

What were your favorite movies as a kid?

Star Wars, Back to the Future. Jurassic Park was pretty awesome when it first came out. Typical stuff.

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

Band of Brothers is an awesome series. Saving Private Ryan. I like WWII stuff. I also like watching documentaries on Netflix.

What is/are your favorite food(s)?

BBQ is awesome. I love making it and eating it. BBQing at home on the weekend is hard to beat. You get to play with delicious ingredients, drink beer, watch sports, and play with fire. What else could a dude ask for? I also really like most Asian flavors. Thai, Pho, ramen, sushi, stir fry.... all delicious. Sesame oil is probably my favorite thing to use when cooking. Put it on everything... it's delicious! Shellfish is pretty dang amazing too. Crab, lobster, oyster, mussels, scallops... I love it all!

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

Absolutely! I'm a typical LA guy...Dodgers, Lakers, UCLA basketball and football, and now the RAMS! USC is nothing but the University of Spoiled Children, and the Clippers don't even know what the term "DYNASTY" means. Oh... I guess I should mention the "Los Angeles Angels of Anaheim." Will somebody please get the owner of that team a map.

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

Either a ton of golf, or drive off somewhere super remote in the mountains. I like camping and driving on offroad mountain trails in my truck.

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

Probably a golf trip to Scotland/Ireland /England. It doesn't hurt that it is great beer drinking country as well.

Who and/or what inspires you?

Ingenuity from other people, past and present. When I learn about amazing ideas that were had by a person (friends, colleagues, historical figures), it motivates me to continue to work hard to create my own great ideas.

Between talent and work ethic, which is more important?

Work ethic creates talent.

If you weren't a brewer, what would you be?

Engineer for a racing team. Preferably Porsche or BMW.

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

Curious.



CULVER CITY

9739 CULVER BLVD. » CULVER CITY, CA 90232
CITYTAVERNCCULVERCITY.COM » 310-838-9739

CITY TAVERN
LET'S GET HOPPY!

DOWNTOWN LA

735 S. FIGUEROA ST., #133 » LA, CA 90017
CITYTAVERNDTLA.COM » 213-239-5654



@CITYTAVERNCC | @CITYTAVERNDTLA

WISHFUL DRINKING

LOOKING BACK AT LA BEER HISTORY – ON THE '7S

By Tomm Carroll

Hoppy Brew Beer! Usually at the dawn of a new year, it's customary for beer writers to look ahead at the next 12 months to provide information on brewery/bar openings, upcoming beers and industry developments, or to make predictions. But 2017 is no usual year. In fact, given our unprecedented, un-presidential president-elect, I find it extremely difficult to contemplate as far ahead as January 20, aka Inauguration Day.

So instead, I am looking back — not over the past year (there are enough beer columns doing that), but over the history of beer and brewing in the greater Los Angeles area. That, of course, would take a book to compile in its entirety (and it will, someday), so I am only doing it for every 10th year (mostly). In honor of 2017, following is an LA beer history lesson on the '7s, if you will.

2007

Still a couple years away from the Great Craft Beer Boom in LA, the county saw the opening of a new, if short-lived, proto-craft brewery in the city of El Monte. Owner and brewer Phil Sutton's Skyscraper Brewing joined two other production breweries — Craftsman (founded 1995) and Angel City (1997), both still in existence — as well as several area brewpubs then in operation. Skyscraper's flagship was a California Common called Lug Nut Lager; other brews included Bulldozer Honeyweizen, Power Tool Pilsner and Backhoe Brown. Perhaps its beer most acclaimed by discriminating beer drinkers of the time was Requiem Espresso Stout, which was contract brewed for Gentleman Scholar, an early project of Martin Svab, best known today as co-owner of the Phantom Carriage brewery/blendery in Carson (who has hinted that Requiem might be resurrected). In 2012, Sutton announced the temporary closure of the facility for an intended move to a new, larger brewery space in City of Industry, but it never reopened.

This was the year that craft-forward beer bars and restaurants really started to take hold in the Southland, with the opening of Verdugo Bar in Glassell Park, which led the way in LA County, influencing many similar venues. As its neighbors to the south in Orange County were always ahead of the curve in breweries as well as bars and gastropubs, it's no surprise that Gabe Gordon's Beachwood BBQ opened the end of the year before in Seal Beach with a well-curated beer list you'd otherwise have to visit San Diego to find. Verdugo's Ryan Sweeney, along with his various partners, now known as the Goat Group (after their second beer bar, West Hollywood's Surly Goat), continue opening exemplary beers bars and restaurants in the Southland. From this year on, considerably better beer could be found at area bars — both new and old.

One of the darkest days for good beer occurred on August 30, when leading beer and whiskey writer Michael Jackson, who revolutionized beer appreciation around the world, died of a heart attack in London, England. He was 65 and had been suffering from Parkinson's disease.

1997

Award-winning homebrewer from local homebrew clubs the Maltose Falcons and Pacific Gravity, Michael Bowe launched Angel City Brewing out of a small warehouse space on Helms Avenue in Culver City. He contract brewed at Alpine Village Hofbrau in Torrance, which he eventually purchased (on eBay) in 2004. After a dispute with the Alpine Village complex owners, Bowe moved the brewery to the Arts District in DTLA in 2010, opening the taproom the following year, but never brewing a drop at the new location. Boston Beer Company's (Samuel Adams) wholly owned subsidiary Alchemy & Science bought the facility from Bowe in 2012 and re-opened it as a functioning brewery in 2013.

Maltose Falcons Maribeth Raines Casselman and husband Steve Casselman launched The Great Beer Co. in Chatsworth, contracting their Kölsch-style beer, Hollywood Blonde, at various breweries in the state. It is still being brewed to this day.

The here-and-gone GlenCastle Brewery and Restaurant opened on Brand Boulevard in Glendale a year earlier — when LA was still in its brewpub phase — but by 2007 reportedly had changed to Barney's Restaurant & Brewery and closed the following year.

Main Line Brewing Co., a pseudo-brewpub (for which beers were contract-brewed off-premise but kept in serving tanks in the pub) closed in Westwood after a two-year run. The 1996 opening of Westwood Brewing Co., the neighborhood's first bona fide brewpub, was undoubtedly a factor.

Downtown Long Beach's Rock Bottom brewpub opened three years after the original location was launched in Denver, Colorado, and is going strong. As is the original Yard House beer-centric restaurant (250 taps) on the city's Shoreline Drive, which launched the corporate chain.



A beer delivery wagon for Los Angeles Brewing, circa late 1880s.

On the beer bar front, Lucky Baldwin's British Pub & Café, soon to specialize in Belgian beers, was opened in Old Town Pasadena by David Farnworth and Peggy Simonian a year earlier. Since then, sister pubs have opened in Sierra Madre and East Pasadena.

The Library Ale House, an upscale proto-craft beer bar/restaurant, opened on Main Street in Santa Monica two years prior, in 1995, and is still one of the city's main beer destinations today.

1987

The greater LA area's first contract brewing company, Angeles Brewing in Chatsworth, began operating commercially in a Chatsworth industrial park. Owner Richard Belliveau started brewing under his own brand, but soon found private-label brewing for Rhino Chaser and Shams, as well as "house beers" for restaurants, more profitable. The brewery closed in 1997.

The Southland's other major contract brewer, Alpine Village Hofbrau, was established a year later. See item on Angel City Brewing (1997) for more info.

Three of LA's pioneering brewpubs opened the following year as well: City of Angels in Santa Monica, Crown City Brewing in Pasadena, and Gorky's Russian Café and Brewery (the latter having been in operation since 1981, but didn't install a brewery until 1988). All are long gone.

Santa Monica gained another good beer destination when Phil McGovern, a Londoner of Scottish descent, transformed a dingy biker bar called the Orbit Lounge on Pico Boulevard into an import/craft beer and whiskey dive bar called the Daily Pint, which is still with us today.

LA's real progenitor of what is now known as a craft beer bar was the original Father's Office on Montana Avenue in Santa Monica, which, thanks to then-proprietor Lou Moench, switched to a good-local-beer-only policy two years earlier. Now owned by Chef Sang Yoon, FO and its sister bar/restaurant FO2 in Culver City are still prospering.

1977

Although there were no significant openings or closings this year, by now there were two beer-centric restaurant landmarks that are still legends today — Stuffed Sandwich in San Gabriel (1976) and Ye Olde King's Head British Pub and Restaurant in Santa Monica (1974) — and one to come shortly: Naja's Place in Redondo Beach (1981).

1967

One year later, Zeb's World Famous Boathouse opened in Santa Ana in Orange County. The building was later condemned, and owner Zeb O'Brien re-opened in the mid-1980s in Costa Mesa with a new name — Zeb O'Brien's Henry 'n Harry's Goat Hill Tavern with its 141 tap handles. The dive bar still exists today.

The earliest good beer destination in the OC, however, predates the Boathouse. Hollingshead's Delicatessen in the city of Orange, with draught and bottled beer, was established in 1963 and is well into its fifth decade.

1947

After the end of WWII, there were many sake breweries that opened in California, several of them in LA. Both the Los Angeles Sake Brewing Co. on East 5th Street and the California Sake Brewing Co. on Burbank Boulevard in North Hollywood opened this year, followed in 1948 by Central Sake Brewing on South Central Avenue. All three of them lasted only two years.

1917

After the language of the 18th Amendment — which would result in Prohibition three years later — was introduced in August by the House and Senate in Washington, DC, the city of Los Angeles voted on the related Gandier Ordinance in November. The ordinance, which would close the city's more than 200 saloons, ban sales of strong liquor and severely limit where and when beverages containing even a small amount of alcohol could be sold, passed in a landslide by over 20,000 votes. It took effect April 1, 1918.

1907

George Zobelein, partner in the successful Maier and Zobelein Brewing on Aliso Street, had sued the Maier brothers (who inherited their father Joseph Maier's share in the brewery after he passed away in 1905) over stock manipulation and fraud. The court sided with the plaintiff, and Frederick and Edward Maier bought Zobelein out for \$500,000, and renamed the company Maier Brewing. Zobelein used the money to buy the 10-year-old Los Angeles Brewing Co. on the eastside of the Los Angeles River and produced beers under the Eastside brand. The remains of this brewery are now part of the Brewery Arts Colony in Lincoln Heights.

The Berlin Weiss Beer Brewing Co. opened on Avenue 39 in LA and remained in operation until 1912, although during the last year of its existence its name changed to California Weiss Beer Brewing Co.

1897

P. Max Kuehnrich and Edward Mathie opened the Los Angeles Brewing Co. on the eastern bank of the LA River. The brewery would go on to become one of the major players in the history of beer and brewing in Los Angeles.

1887

The New York Brewery, LA's first commercial brewery, which opened in 1854 at Third and Main Streets, closed. The brewing equipment was sold to the Anaheim Brewery. Frederick Stecker, its sole surviving partner, died early the next year on the eve of closing out the business. The facility became a lodging house.

1877

Commercial refrigeration was still a few years away from coming to LA breweries, but refrigerated railroad cars (called "reefers"), in which Adolphus Busch of Anheuser-Busch Brewing was an early investor, began transporting the St. Louis-brewed beer across the nation.

1867

George Zobelein left his hometown of Grafenberg in the Kingdom of Bavaria (now part of Germany) for California, ultimately settling in Los Angeles. He would go on to become one of the city's brewery moguls.

1857

This year, or late the previous one, LA's second brewery opened. Called Gambrinus (named for the European folk hero celebrated as the patron saint of beer), it was located at First and Los Angeles Streets. By early 1974, the brewery had changed proprietors, names (City Brewery and Saloon) and location (Second and Spring Streets), before closing the following year.

1847

Los Angeles, as well as all of "Alta California," was part of Mexico. The Mexican-American War, which began the year before and ended the year after, was won by the US, resulting in California becoming an American territory. Shortly before the end of the war, gold was discovered in Northern California. Not only was the territory granted statehood by 1850, but hordes of European immigrants to the US began migrating to the West Coast as part of the "gold rush," and many settled in LA. Among them were those from the German states, who brought with them their taste for beer, especially the recently created pale, Pilsner-style lager. And they began opening breweries...

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

SMOG CITY
Brewing Co.

VISIT OUR TAPROOM
Tues-Thurs 3-10pm • Fri 12-10pm
Sat 12-10pm • Sun 12-8pm

CREATIVELY
BALANCED
BREWERY
OWNED

1901 Del Amo Blvd. Torrance, CA
#smogcitybeer

HOLIDAY PARTY

Our good friends from The Beer Thirty Show reached out to us to appear on their year-end national podcast where we annually review the “Year in Beer.” Host Dino Peterson suggested the show by held at a brewery this year to accommodate all of our shared brewery and industry pals. Given that it was also Arts District Brewing’s One Year Anniversary, we collectively decided to hold

a joint Naughty or Nice holiday party at their cool brewery (one of our favorites) --- and what a party it was! ADBC Head Brewer Devon Randall’s wonderful house beers were aplenty and we had a remarkable guest tap list as well. We hope you were there but, in case you were not, here are some of the beer world luminaries who attended the red carpet event.



Lee Bakofsky & Erick Garcia



Tori Stiles & Chris Rendon



Evan Price, Brian Rauso, & Devon Randall



Jeffers, Lenzo, Dino, & Cody



Moser, Mellem, Herbertson, Mumford, Stevens, & Peterson



Cathy Dolan, Jacob Bottoms, Kale Bittner, & Nathan Watkins



Vito Trautz and Evan Price



Kallie Berry and Morgan Madrid



Kyle Manns, Gabe Gordon, and Gene Wagener



Jonathan Chiusano, Evan Price, and Ian McCall



Hodges, Schwalbachs, Jen Birch, Megan Hackney, Paul Brauner, & Brian Navarro



Steve Almaraz, Jon Stevens, Jacob Bottoms, Cathy Dolan, & Mike Fernandez

IRONFIRE
 BREWING COMPANY

TASTING ROOM HOURS
 Tues-Fri. 3-8PM
 SAT. 12-8PM
 SUN. 12-6PM

42095 ZEVO DR. UNIT 1
 TEMECULA, CA 92590
 WWW.IRONFIREBREWING.COM

GUNSLINGER GOLDEN ALE
 51/50 IPA
 THE DEVIL WITHIN IIPA
 NUHELL IPL
 6 KILLER STOUT
 VICIOUS DISPOSITION
 IMPERIAL PORTER
 + SEASONALS AND SPECIALTIES

ALL KILLER NO FILLER

Wed 4-8pm
 Th-Fri 2-8pm
 Sat 1-8pm
 Sun 1-6pm

562.490.0099

TIMELESS PINTS
 TP
 BREWING COMPANY
 LAKEWOOD CALIFORNIA

www.TimelessPints.com
 3671 Industry Ave. Lakewood 90712

DRINKING WITH DRENNON

THE MONTHLY ADVENTURES OF LA'S MOST INFAMOUS BEER DRINKER

By Daniel Drennon

As most of you know, I hate being called Dan. I am retiring "Dan About Town" in favor of "Drinking With Drennon." You can rely on the same shenanigans. Me drinking anywhere and everywhere with the best brewers and beer people on the fucking planet. December was no exception.

December 5 – Highland Park beer dinner at 38 Degrees in Monrovia. Synopsis: Chef James Boyles killed it. Brewer Bob Kunz crushed it. Out of a possible 100, these two made it a score of 200. Phenomenal.

December 14 – Chef Andrea Machuca and her Culinary Underground team held a Festivus beer dinner at Barley Forge in Costa Mesa. Festive was indeed the holiday atmosphere and the fantastic meal complimented the Barley Forge beers perfectly.

December 13-16 – Beachwood celebrating their own 10 year anniversary at their Seal Beach spot by hosting the best breweries in the world every night for 10 nights. I went for Cascade, Crooked Stave and New Belgium...in other words, sour heaven.

December 17 – Perks of the job...got to sit in on New Belgium rock star Eric Salazar blending a beer with the Beachwood crew at the Blendery, narrowing 20 samples down to 6 that create a new blend.

December 20 – Jeffers Unplugged at The Propagator. Continuing the sour theme, the Firestone Walker Barrelworks Barrelmeister held court in Venice – dispensing knowledge like the professor of wild ales that he is.

December 21 – Riip Beer Co Christmas Party. If you don't know IPA-factory Riip yet, why the Hell not? New brewer Trevor Walls (from Pizza Port San Clemente) should carry the hoppy torch onward and upward.

December 27 – Beers at Brew Kitchen Ale House. No occasion. Who needs and occasion to drink 28 taps of excellent beer?

December 29 – Industry soft opening of Smog City tasting room at SteelCraft in Long Beach. Long awaited. Highly anticipating. Laurie and Jonathan Porter did not disappoint (they never do). Beautiful open air space among converted shipping containers. Very, very, very cool.



Harrison McCabe, Gabe Gordon, Ryan Fields of Beachwood with Eric Salazar of New Belgium

Scholb™
PREMIUM ALES
Torrance CA

Yes WE'RE OPEN

scholb (shōlb) n.
A craft brewery in Torrance, California featuring a large variety of high-quality beers, many of which are hop forward, with clean, clear, direct flavors.

Check Web for Tap Room Hours [f](#) [L](#) [i](#) [@](#) drinkscholb.com 2964 Columbia St., Torrance, CA 90503

START YOUR NEW YEAR OFF RIGHT!
To our valued customers, here is Valiant's New Year's Resolution:

3 New Bottle Releases for the month of January 2017!

The Original Peach Ring Sour Valiant's Candy Sour Series 4% A.B.V.	Chernyy Medved Russian Imperial Stout with Cherries and Vanilla 13% A.B.V.	NEW! Coconut Imperial Brown Ale will take you away to a far land 8.5% A.B.V.
---	---	---

Happy New Year's from the entire team at Valiant Brewing Co.

Check our website for Release Details
www.valiantbrewing.com



Joe Maggiore, Shane Kral of Firestone Walker, and Sarah Brown at Brew Kitchen. Photo by Tobin Hackney



Smog City opens at SteelCraft in Long Beach. Photo by Megan Hackney



Alexandra Nowell of Three Weavers with Jeffers Richardson of Firestone Walker. Photo by Daniel Drennon



Gabe Gordon, Beachwood, and Chad Yakobson, Crooked Stave. Photo by Daniel Drennon

**VERDUGO WEST
BREWING CO.
BURBANK CA**

**AN
INDUSTRIAL
STYLE
BREWERY
FOR
BEER-LOVERS**

PRODUCING A VARIETY OF
**IPA'S | SOURS
STOUTS | LAGERS**

OPEN TO THE PUBLIC

TASTING ROOM HOURS

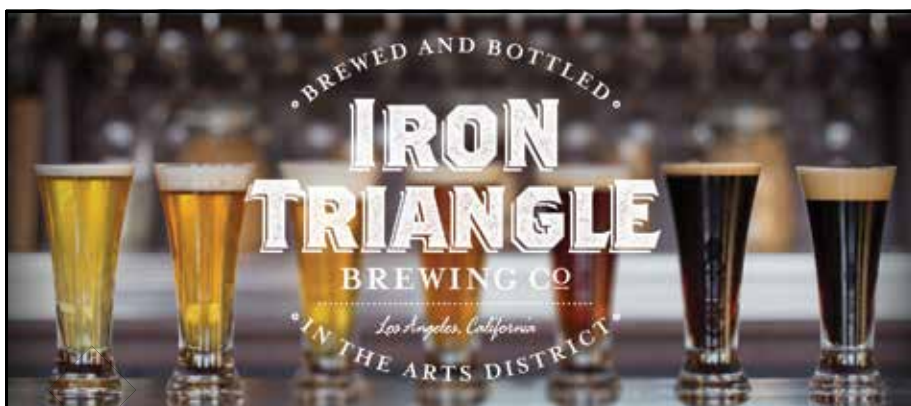
MONDAY | PRIVATE EVENTS
TUESDAY | PRIVATE EVENTS
WEDNESDAY | 4PM - 10-PM
THURSDAY | 4PM - 10 PM
FRIDAY | NOON - 10PM
SATURDAY | NOON - 10PM
SUNDAY | NOON - 8PM

**KID FRIENDLY
DOG FRIENDLY
FOOD SERVED**



HEAD BREWER | CHRIS WALOWSKI
OWNERS | CHIPPER PASTRON & SAL CASOLA JR
@VERDUGOWEST f / VERDUGOWESTBREWINGCO
@VERDUGOWEST VERDUGOWESTBREWING.COM

156 W VERDUGO AVE | BURBANK CA 91502



Premier Business Bank provides small business loan for growing brewery.

"Premier Business Bank helped us secure the critical funding we needed during our startup and build out. Without their support our first year of operation would have been significantly more challenging. We can't thank them enough for believing in us and our company."

Kale Bittner
Vice President
Iron Triangle Brewing Co.

Carol Lowry
SVP & SBA Division Manager
310- 944-9245
carol.lowry@pbbla.com

Julie Lee
SBA Vice President & BDO
213-443-4846

Keith Ellis
SVP Commercial Lender
213-443-4810



Member FDIC All financing is subject to credit approval and SBA eligibility.

ibankpremier.com

Tortilla Cantina
TACO BISTRO AND SPORTS BAR

HAPPY NEW YEAR!!
12-7pm Happy Hour - 7 Days
Taco Tuesday - \$1.50 Street Tacos
\$6 Schooner all day - Hump Day
Thirsty Thursday - Happy Hour Draft till 8pm
Flashback Friday - 1 Beer \$4.50 all night

48 BEERS ON TAP IN THE HEART OF OLD TORRANCE
1225 El Prado Ave, Old Torrance - www.TortillaCantina.com

COOPER'S
HOUSE OF BREWMASTERS

32 ROTATING TAPS • MEXICAN GRILL
UEC, SUNDAY TICKET, PAC 12, DODGERS
HAPPY HOUR ALL WEEK 4PM-7PM

BREAKFAST LUNCH & DINNER
BREWFEEST SATURDAYS 1PM-4PM

4823 PARAMOUNT BLVD, LAKEWOOD CA
(562) 428-2908

Alpine Village JAN 19
TORRANCE, CA 5-9PM FREE ADMISSION

JOIN THE DARK SIDE
PORTERS & STOUTS!

Anderson Valley - Huge Arker Imperial Stout
Track 7 - Nukin' Futz Peanut Butter Porter
Deschutes - Black Butte XXVII Porter
Cismontane - 6th Anniversary Porter
Mission - Coffee Dark Seas Stout
Bells - Cherry Stout

\$5 per PINT

ALPINEVILLAGECENTER.COM



Old Towne Orange, California

NOW OPEN

Tasting Room Hours of Operation	
Sun	Noon - 8pm
Mon - Thurs	4pm - 10pm
Fri & Sat	Noon - Midnight

@CHAPMANCRAFTED



WWW.CHAPMANCRAFTED.BEER

844-855-2337



FEATURED LISTINGS

Alpine Village
833 W Torrance Blvd, Torrance
alpinevillagecenter.com

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.beerbella.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

City Tavern
9739 Culver Blvd, Culver City
citytavernculvercity.com

City Tavern
735 S Figueroa St, Los Angeles
citytaverndtla.com

Cooper's House of Brew Masters
4823 Paramount Blvd,
Lakewood

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

Haven & Portola
143 N Glassell St, Orange
havengastropub.com

Hot's Kitchen
844 Hermosa Ave, Hermosa Beach
hotskitchen.com

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

Matt Denny's Ale House
145 Huntington Dr, Arcadia
mattdennys.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

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

Spring Street Smokehouse
640 N Spring St, Los Angeles
sssmokehouse.com

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

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

The Social List
2105 E 4th St, Long Beach, CA
thesocialistlb.com

Unrestricted Brewing (homebrew supply)
24002 Via Fabricante #502, Mission Viejo
unrestrictedbrewing.com

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

Directory

LA County

BREWERIES

Absolution Brewing Company
2878 Columbia St, Torrance
absolutionbrewingcompany.com

Alosta Brewing
692 Arrow Grand Cir, Covina
alostabrewing.com

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

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

Boomtown Brewery
700 Jackson St, Los Angeles
boomtownbrew.com

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

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

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

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

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
3065 Roswell St, Los Angeles
eaglerockbrewery.com

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

Figuroa Mountain Brewing Co
Westlake Village, CA
FigMtnBrew.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

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

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

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

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

Mumford Brewing
416 Boyd St, Los Angeles
mumfordbrewing.com

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

Pacific Plate Brewing
1999 S Myrtle Ave Monrovia
pacificplatebrewing.com

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

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

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

REV Brewing
1580 W San Bernardino 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

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

Strand Brewing Co
2201 Dominguez St, Torrance
strandbrewing.com

Sundowner Brewery
30961 Agoura Rd, Westlake Village
malibusundowner.com

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

Timeless Pints
3671 Industry Ave, Lakewood
timelesspints.com

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

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

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

Innovation Brew Works
3650 W Temple Ave, Pomona

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

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

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

Beachwood 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

Evans Brewing
2000 Main St, Irvine
evanslager.com

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

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

Hoparazzi Brewing Co.
2910 E La Palma Ave, Anaheim

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

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 Brew Co
19191 Lawrence Cyn, Silverado
Towneparkbrew.com

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

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

BREW PUBS

Brewbakers
7242 Heil Ave, Huntington Beach
brewbakers1.com

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

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

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

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

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

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

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

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

Inland Empire

BREWERIES

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

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

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

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

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

Brew Rebellion Brewing
13444 California St, Yucaipa
brewrebellion.com

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

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

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

Last Name Brewing
2120 Porterfield Way, Upland
lastnamebrewing.com

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

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

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

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

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

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

Hangar 24 Brewery
1710 Sessums Drive
Redlands
hangar24brewery.com

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

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

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

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

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

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

Route 30 Brewing Company
9860 Indiana Ave, Riverside
route30brewing.com

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

Wiens Brewing
27941 Diaz Rd, Temecula
Wiensbrewing.com

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

BREW PUBS

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

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

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

Wicks Brewing Company
11620 Sterling Ave, Riverside
wicksbrewing.com

STRAND CO
BREWING CO
premium lagers and ales
2201 DOMINGUEZ ST. | TORRANCE, CA | 90501

**NOW BOOKING
PRIVATE EVENTS
AND PARTIES**

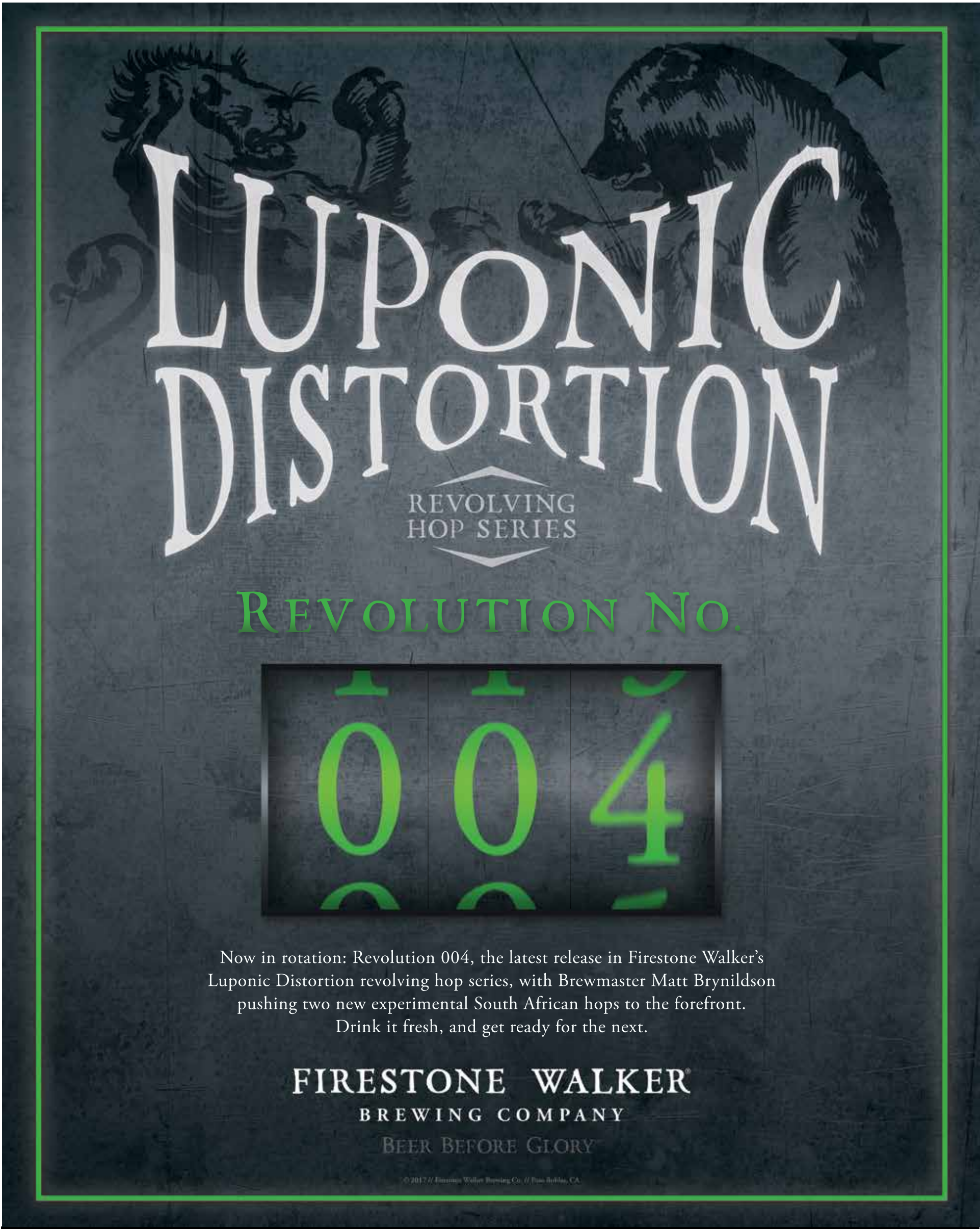
**GIVE US A CALL
310.517.0900**

FOR MORE INFO VISIT
StrandBrewing.com

GET SOCIAL   

TAP ROOM HOURS OF OPERATION
Wednesday | Thursday | Friday 4p - 9p
Saturday Noon - 9p | Sunday Noon - 8p

PLEASE MAKE A NOTE OF OUR NEW LOCATION



LUPONIC DISTORTION

REVOLVING
HOP SERIES

REVOLUTION No.



Now in rotation: Revolution 004, the latest release in Firestone Walker's Luponic Distortion revolving hop series, with Brewmaster Matt Brynildson pushing two new experimental South African hops to the forefront.

Drink it fresh, and get ready for the next.

FIRESTONE WALKER®
BREWING COMPANY

BEER BEFORE GLORY™

© 2017 Firestone Walker Brewing Co., Paso Robles, CA