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## A THIRST FOR KNOWLEDGE. AND BEER.



Steve Napolitano, Chris Birker, Greg Suchsland, Kyle Kahn, Ben Brewington, Nick Prado, Dylan Mobley, Sean Flannery, Brandon Buckner, Wes Parker Photo by Lindsay Langton

By Daniel Drennon

A long time ago, in a galaxy far, far away...well, actually not so long ago. 2003. Not a galaxy, but a poker game somewhere in the Southland. Three self-acknowledged "geeks" met and became fast friends. Buckner, hobby store owner, Napolitano, law student, and Parker, website designer, shared a love of science and, lucky for us, beer. They became obsessed homebrewers. Later, they became Bottle Logic.

(Read their full cover story on page 12)

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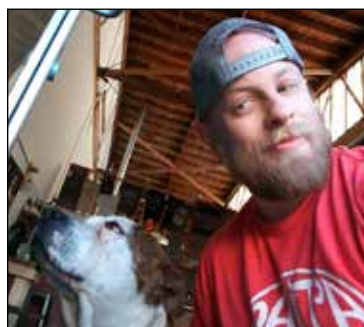
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OWNER/PUBLISHER/EDITOR: Daniel Drennon  
DESIGN/LAYOUT/WEB : Matthew Combs  
HEAD WRITER: Daniel Drennon

SENIOR CONTRIBUTORS:  
Sarah Bennett, Tomm Carroll  
John M. Verive

SPECIAL CONTRIBUTORS:  
Erin Peters, Charlie Perez and Jason Stevens

ORANGE COUNTY ACCOUNTS:  
Brian Navarro

SOUTH BAY ACCOUNTS:  
Paul Brauner

FOUNDED BY: Aaron Carroll & Rob Wallace

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## PINTS &amp; QUOTES

# ARE WE HAVING FUN YET? A LOOK AT LOS ANGELES ALE WORKS ON THEIR FIRST BIRTHDAY.

By John M. Verive



Party patio

Photo by Julie Verive

We want people to feel like they can have fun with beer,” says Kristofor “Kip” Barnes, co-founder and brewer at Los Angeles Ale Works. “Some of us are beer snobs, but that doesn’t mean we need to be snobby to people.”

I’ve known Barnes for nearly six years. We’ve worked together on several events and projects (we even co-hosted the short-lived Beer Paper LA podcast together). A lot of lunches spent talking beer (and beer industry). I’m friendly with many people in the industry, but I’m friends with only a few. It can be tricky for a journalist to draw those lines, but consider this full disclosure.

When we first met in 2013, over beers at Eagle Rock Brewery, he was a beer blogger and hopeful homebrewer with a brand and the dream of going pro. It took the better part of five years, and a lot of work, to get LAAW off the ground, but last month Barnes, along with his co-founder/partner Andrew Fowler, and the entire LAAW crew celebrated the first anniversary of their Hawthorne brewery and tasting room with a 12-hour long extravaganza that saw over 1,000 fans of the brewery roll through to raise a toast or grab some of the first canning run. A few days after the party I paid my friend a visit to talk about the realities of running a new brewery. We caught up on our lives over burritos from the local lunch truck, then got down to the serious business of the interview.

“There’s no real way to prepare for the amount of work it takes,” Barnes said early in our conversation. He expected the “eighteen-hour days and tons of physical labor,” but he

didn’t realize how commonplace those days would be. Maintaining his energy level and positive attitude is a daily challenge, and nearly all of his days are spent in the brewery. He long ago sold the rowing machine that lived in his garage; sixtel kegs and sacks of grain supersede gym equipment. Harder still is the time away from his young daughter who arrived just a few months before the brewery opened its doors.

One other surprise for Barnes was just how much the neighborhood would impact the brewery’s culture. He expected that the tasting room would try to pull L.A. itinerant hardcore craft beer drinkers to the hinterlands of Hawthorne, but a bunch of thirsty rocket scientists at the SpaceX headquarters and curious local residents make up LAAW’s core clientele. The focus is on keeping the tap list full of approachable and varied styles. There were over two dozen different beers on-tap during the anniversary party, plus a specialty cask and a few of Barnes’ more wild experimentations (beer slushies topped with a foam inspired by molecular gastronomy). They want to offer something for everyone at Los Angeles Ale Works, and the tap list diversity pairs with the design of the taproom. Built to be inviting, comfortable and communal, the space features a variety of seating, a long L-shaped bar, and an expansive patio. An additional conference room-slash-lounge (the Louis Pasteur Fermentorium) is available to reserve.

“We didn’t realize how much of a trail we needed to blaze, but our model is to be inclusive,” Barnes says about building a customer base in a region previously bereft of breweries. Light and refreshing beers were an early focus, but the tastes evolve quick.



L.A.A.W tasters

Photo by Julie Verive



Kip and John at L.A.A.W kickstart launch at Beer Belly 2-2015 Photo by Julie Verive



Kip Barnes

Photo by John Verive



Kip pushing blume

Photo by John Verive

A newer favorite in the taproom is Martian Occupation: a red ale that throws back to the early days of microbrews with a big hit of classic citrus-and-pine American hops. But don't think that L.A.A.W's offerings are staid, outmoded styles. The brewers are keeping their fingers on the pulse of the industry and chasing their own ideas in equal measure. Hazy IPAs are available of course, and a new exploration of the "milkshake IPA" trend hit taps at the end of February. There is also a barrel program headed by award-winning homebrewer Brian Holter who's developed a novel technique for producing a barrel fermented berliner weisse (Büme). It's an ambitious slate of beers, and the goal is to improve them with each batch.

Barnes feels the pressure of opening when the industry is changing. Craft beer's rise has slowed, and the beer landscape today is much different than the Kickstarter days of the Los Angeles Ale Works brand. Competition is increasing and even the idyllic camaraderie of the L.A. beer scene is turning pragmatic. He worries the scene is forgetting its homebrew roots "We come from a homebrew background, and we're not ashamed of it," he told me. "I still consider myself a homebrewer." And he's committed to engaging with and supporting L.A.'s homebrewing community. The brewery is hosting homebrew club meets and competitions, and collaborating on pro-am beers.

There is a long slate of projects that Barnes is eager to tackle, including on-lining the new reverse osmosis water treatment system, building out the yeast lab, and there's always new recipes to brew. The impulse is to do it all at once, but there are not enough hours in the day. He is trying to be more measured in his approach to the second year. He wants to dial in the beer and make it easier to get. Expect more packaged beer in the marketplace.

Our lunch, and the interview, concluded and we tasted a few beers. And I felt proud. I hadn't even done anything but watch as he's achieved a dream. I have five years worth of notebooks tracking the story of Los Angeles Ale Works. The brewery grew up a lot in the first year, and I think act two is just getting started.

*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 @octopushtat and @beeroftomorrow.*

## VENTURA BEER

# TRAVELING NORTH ON THE VENTURA COUNTY BEER TRAIL

By Erin Peters



Located in Agoura Hills, Ladyface Alehouse serves Belgian & French-style beers & food, amidst mountain views. All photos by Erin Peters



Ventura Coast Brewing Company, Head Brewer, Dan White and Founder, Kyle Thille

Drive just 50 miles north of Los Angeles, you'll not only find sprawling farmland, beautiful beaches and gorgeous oak trees, but a county experiencing its craft beer hockey stick moment. Four to five years ago, you wouldn't find many craft beer breweries in Ventura County. It's now a full-fledged beer destination.

In May, Joby M. Yobe and the rest of the Barrelhouse 101 team will be celebrating their 6th Anniversary. The "OG" Ventura beer bar and restaurant has been educating Ventura on craft beer through their 107 taps. They rotate twice a week, on Mondays and Thursdays. When they opened, Surf Brewing, Island Brewing and Anacapa Brewing were the only local breweries.

"Forever, this was known as Corona, Coors Light territory. When we got rid of any Corona, Coors Light macro, people were pissed."

Jobe even got flack for serving beers in the proper glassware.

"I'm not drinking beer out of a tulip!"

Ojai Beverage Company opened in 2007, back when the available beers were Red Hook, Pyramid and Firestone DBA, to name a few. Jobe and his cousin, Jorge Alem, own OBC and often work together to offer great craft beers. And they typically will host classes or small brewery specific events monthly.

Casa Agraria Specialty Ales is a boutique brewery, focusing on mixed fermentation farmhouse style ales, barrel aged wild ales, and Northeast style India pale ales. Their beers use fruit direct from the local farms and is expressive of the Ventura County culture. Try their outstanding American Wild Ale, Pinot de la Casa, which ages their Saison de la Casa in freshly dumped Pinot Noir wine barrels from Casa Baranca Organic Winery in Ojai, CA.

Concrete Jungle Brewing Project is a brewery and tasting room in Ventura on Market Street. The grand opening was October 14, 2017. Concrete Jungle bought the Surf Brewery facility. Surf Brewery was the first packaging craft microbrewery in Ventura County CA, when they opened in June 2011. Formerly located in downtown Los Angeles, Concrete Jungle moved into the former Surf Brewery location and has expanded their beer style offerings.

Darryl Levi is a friend of mine who I asked to write an article for me in my blog, [www.TheBeerGoddess.com](http://www.TheBeerGoddess.com). I sent him to the Orange County Beer Festival in 2010 and he got the bug for craft, which led him to homebrewing, then buying a bar in Camarillo. "Darryl's Couch" was born.

Darryl's Couch was the first craft beer pub in the county, having opened in September, 2012. Levi offers 11 taps including one nitro, focusing on designated craft as determined by the Brewers Association, which includes breweries like Firestone, Five Threads, Made West and Three Weavers. He's currently holding an IPA competition every Wednesday with three single IPAs from local Ventura County breweries.

Enegren Brewing is not out to chase beer trends. Since 2011, the Moorpark brewery has been focusing on German style lagers. They were the second packaging brewery in Ventura County by just a month. Owner/brewer Chris Enegren loves the style because of their versatility and complexity.

"I want to push the boundaries in craft beer and not just offer the same thing everyone else is doing."

Enegren started homebrewing in 2014, as an engineering major at Loyola Marymount. He took his knowledge about control systems and programming and built his own automated 15-barrel, European style homebrew system. Chris has installed brewing systems at Garage Project in New Zealand, Fremont Brewing in Seattle and Fall Brewing in San Diego, to name just a few. And he's applied the best of his engineering and brewing knowledge in his own brewery. Their tanks are named after the brewery's moms, wives and daughters. And their custom brewing system is named after a Viking shieldmaiden and ruler from what is now Norway. This "Lagertha" will have produced a Maibock and single hop pilsner by the time this article is published. And all of their beers are brewed with natural carbonation. The smart brewery gets 100% of their carbonation through spunding. Enegren produced 2,000 barrels last year and will be installing a canning machine in mid-April.

Figuroa Mountain Brewing Co.'s Westlake Village taproom features a rotating list of specialty and cask beers and an artisanal menu featuring fresh gastropub fare. Try their Agua Santa Negra, a 5.1% ABV Mexican-Style Dark Lager, their Deisui Suru, an 8.0% ABV Japanese Imperial Lager or their English style India Pale Ale, a 2017 GABF silver medal winner, Hopy Poppy IPA.

Did you know that a “thread” is a term sometimes used when blending two or more beers together? Located on Via Colinas in Westlake Village, Five Threads Brewing Company has been brewing since October 2015. You’ll find various styles like Heidi, their Bavarian Hefeweizen, Red, a Nelson Red Rye IPA and High Gear, their Mocha Oatmeal Stout.

Fluid State is already making waves with their awesome selection of craft beer and craft, organic pizzas. Since May of 2017, the restaurant/beer bar has impressed locals and beach town visitors alike with their authentic offerings. Aaron Duncan and Jen Schwertman want to support those authentic breweries in the industry.

“We feel like there’s something to be said for having a business that’s based on friendships and relationships, not based on what is trendy. A lot of the beer that we have here tends to be breweries that are on the cutting edge – but that’s not the main reason we have them on tap. The main reason we have them on tap is because we have relationships with these guys. We’ve known them for years.”

Some of the beers offered are the smaller, independent breweries that don’t yet distribute. Jen has been in the beer and bar world since Fall, 1992, having started at Wynkoop Brewing Company in Denver. Aaron started homebrewing about 15 years ago in Santa Cruz and then opened a craft centric restaurant in 2007. He then started working for Ninkasi Brewing, helping to launch Ninkasi down the coast from Santa Cruz to north Los Angeles, which eventually brought him to Santa Barbara. Jen and Aaron met at the Great American Beer Festival in 2010, and eventually joined forces to create Fluid State.

The redwood bar, Chicago made steakhouse barstools and the big horseshoe bar help make Fluid State casual, social and meaningful. You won’t find TV’s, but you’ll find a fantastic deck and 24 taps.

14 Cannons is a production brewery and showroom for prospective brewery owners where they can receive free advice on building a brewery, choosing equipment, and selecting the right size brewery. The novel concept opened in Westlake Village in October, 2017, and features 12 taps by award-winning brewer Nic Bortolin (formerly with Figueroa Mountain) with beers like Spice Island Chai Tea Brown Ale and Slippery Deck Imperial IPA. Brewery builder extraordinaire Marshall Haraden (The Marshall Group) is the owner.

Institution Ale Company opened in 2014 and is producing excellent, clean beers like their 7.5% ABV West Coast IPA, Institution IPA. Or, try their new Double Dry Hopped Institution IPA, their flagship IPA double dry hopped with Columbus, Mosaic, Simcoe and Centennial hops. Restraint is a 6.0% ABV Maple Brown Ale with notes of nuttiness, chocolate, roasted coffee, maple sweetness and woody dryness. Institution recently expanded from 12,800 sq. ft to nearly 29,000 sq. ft. proving the quality of their brews.

Ladyface Alehouse is the first microbrewery in the Conejo Valley and produces award-winning Belgian, French and American style ales, on site. Since late 2009, they’ve been serving beautiful Biere de Garde’s like their 7.5% ABV Dérailleur®. Try their divine Golden Farmhouse ale, Trébuchet®, which was created with Ladyface’s Chaparral Saison brewed with honey from bees foraging on the local mountain sage scrub habitat and then ages in California Sauvignon Blanc barrels with Lactobacillus for over a year. Their seasonally-inspired European bistro-style menu - featuring its ales in many recipes - is also not to be missed.

Leashless Brewing is an eight month old certified organic brewery located on Thompson Blvd. in a 1930s-era building. Their V-Town IPA shines with navel orange and mangos. Their Tri-Fin Tripel is a classic Trappist with hints of black pepper and fruity yeast giving off notes of citrus and apricot.

MadeWest Brewing Co. is run by Ventura natives, which shows through their community involvement and civic-mindedness. Founded in 2014, in the heart of Ventura, you will find some exceptional beers like their On The Juice, a hazy double IPA loaded with Galaxy, Citra and Ekuanot hops or Prospect, a Vanilla Coffee Porter, dosed with whole Madagascar Vanilla beans and 100 lbs. of single origin coffee beans roasted by Prospect Coffee Roasters, also in Ventura.

Head over to Davy Jones’ Locker where Brian Oliver has been serving quality beers since 2014. Poseidon Brewing Company has been serving tasty DIPAs, Brown and Cascadian dark ales and Imperial Chocolate Oatmeal Stouts since 2014. They quickly lived up to their mantra, “Ales with Depth.”

Smoke Mountain is a boutique farm brewery located on top of Rincon Mountain, bordering Ventura and Santa Barbara counties. The hops, barley, produce and herbs are all grown locally, on their farm. While they have no taproom, the beer club is popular among locals – which can be mailed or enjoyed at their “Pick Up Parties.” You may also find some distributed locally, by visiting their social media pages.

Founder & CEO, Ali Zia is bringing his beer background and expertise from Newbury Park’s Bottle & Pint to the future Thousand Oaks brewery, Tarantula Hill Brewery. Bottle & Pint is an exceptional craft beer bar and exclusive bottle shop, and retail shop that opened in Newbury Park three years ago.

Tarantula Hill Brewery will be opening likely in two phases, with the brew-side of the building opening first – around October. They will start with festivals and select tastings. Around December, they will start serving not just the beer, but artisan pizzas and small batch ice-cream. Speaking of deliciousness, keep a look out for guest chef beer dinners, beer & ice-cream pairings and artisan coffee, all with the idea of pairing and enjoying together.

John Edney will be managing the restaurant, including the super-premium ice-cream. The first brewery in Thousand Oaks will appropriately be located on Thousand Oaks Blvd., exact location to be announced March 1st. The Thousand Oaks High School, class of ’91 natives want to incorporate the town as much as possible, using local ingredients and naming beers after local landmarks. The brewer – who’s yet to be revealed – has over a decade of experience at one of



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(Continued on page 8)



Enegren Brewing, "Nighthawk," Schwarzbier



Fluid State Beer Garden, "Tayberry," Alvarado Street Brewery



Casa Agria Specialty Ales is a boutique brewery focusing on mixed fermentation farmhouse style ales, barrel aged wild ales, and Northeast style India pale ales.

naming beers after local landmarks. The brewer – who's yet to be revealed – has over a decade of experience at one of the biggest breweries in the country. Ali and the team at Tarantula Hill know what craft beers the locals are gravitating to from serving them at Bottle & Pint, and so you likely see some IPAs, big stouts and some crisp lagers – among other styles.

Twisted Oak Tavern has made some awesome contributions to the VC beer scene since 2015, featuring beer from their in-house brewery, The LAB Brewing Co. Located in Agoura Hills, it was even voted best beer bar in California in 2016 by CraftBeer.com. Brewmaster, Roger Bott has been brewing beer for over 20 years and has taken the gold in two Casa Pacifica Beer Festivals. With a heavier focus on IPAs and Belgian ales, Twisted Oak features 32 taps showcasing around six of their own award-winning beer.

Topa Topa opened in June 2015 and has built their brewery on three core values; quality, craftsmanship and community spirit. They make beer that they like to drink. Jack Dyer is CEO & cofounder of Topa Topa. Kyle Thomson is CFO/COO and cofounder and cofounder Casey Harris brews their delicious brews. They typically have about 12-18 beers on tap, where 70% of production is Chief Peak IPA. Look for double IPAs, barrel aged beers and their "Solitude Series," their single hop series, which is a taproom special that showcases a new hop every two months. They're doing so well, they opened a second taproom in Santa Barbara in October 2017. Look out for a third location in Ojai, adding a food element to the mix.

"As new breweries open, I think it's human nature for people to think, 'oh man, is that going to hurt your business?' and we've just gotten busier and busier with every single brewery that's opened. We love it...we think that spirit kinda sets us up for success."

Jack also credits the newer craft beer drinkers in the area and their culinary curiosity. "People just sort of skipped over Ventura and Santa Barbara area, and I think that's changed now. We hope to change it with such a diverse, stylistically group of breweries."



Ladyface Alehouse, "Blind Ambition," Belgian Abbey Dubbel, 8% ABV

Many of the breweries in the county – including Topa Topa – have recently joined the Central Coast Brewers Guild, where Dyer sits on the board. The guild has expanded to include Ventura County, now with over 50 members. There is a Southcoast Chapter and the Northcoast Chapter.

Ventura Coast Brewing Company is proving that a taproom model with approachable beer and a nice patio in a great downtown location just works. They opened October 2016 and are selling a good number of lagers, a hoppy pilsner and, increasingly, their new sours. Kyle thinks the beer culture has changed and grown even in just the past two to three years.

"I don't think anyone really directly looks at anybody as a direct competitor. Even in distribution, where handles are getting a little bit tighter, it's all culture growth at this point...the more the merrier," said Kyle Thille, founder of VCBC.

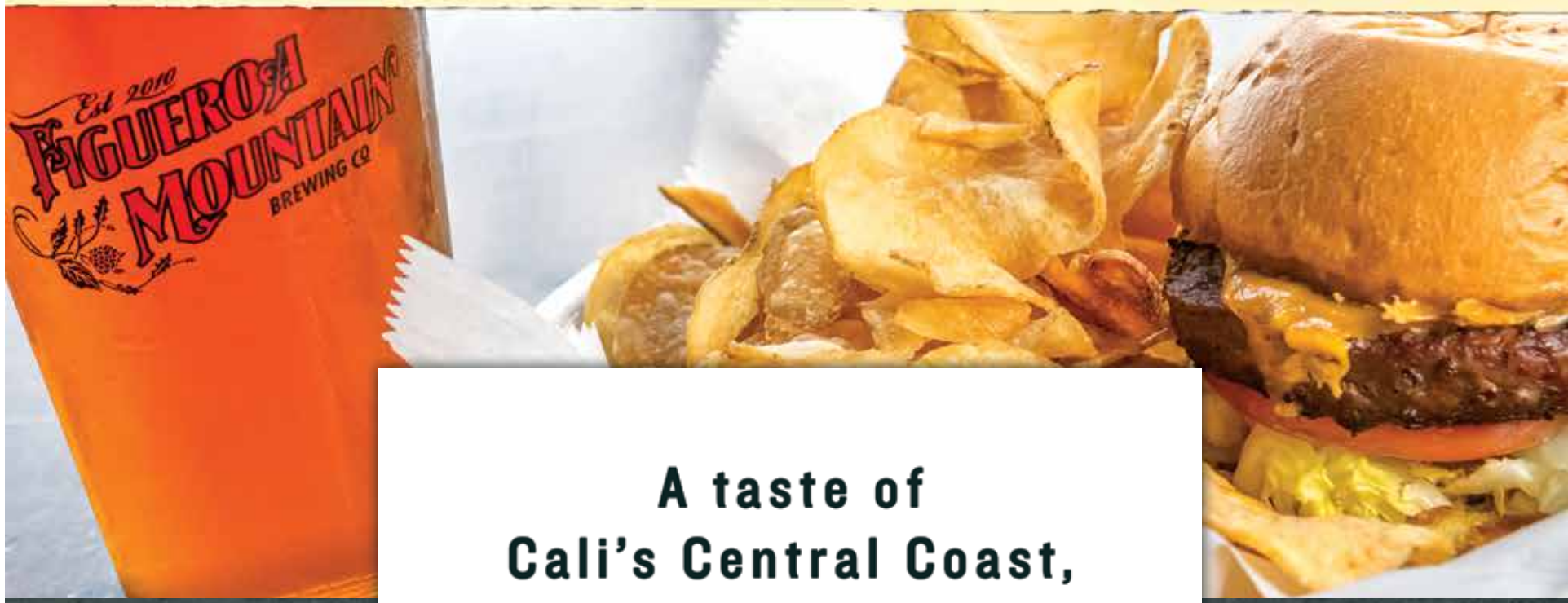
Kyle and head brewer Dan White (former head brewer at Smog City) want to introduce new styles to the community, on an elevated and balanced level. They've started a tiered barrel program, separating those entry level sours and also offering wood-aged beers.

Last but not least, Westlake Brewing Company serves craft beers and live music on Thursdays, Fridays and Saturdays. Play on their old-school pinball machines and a regulation shuffle board table.

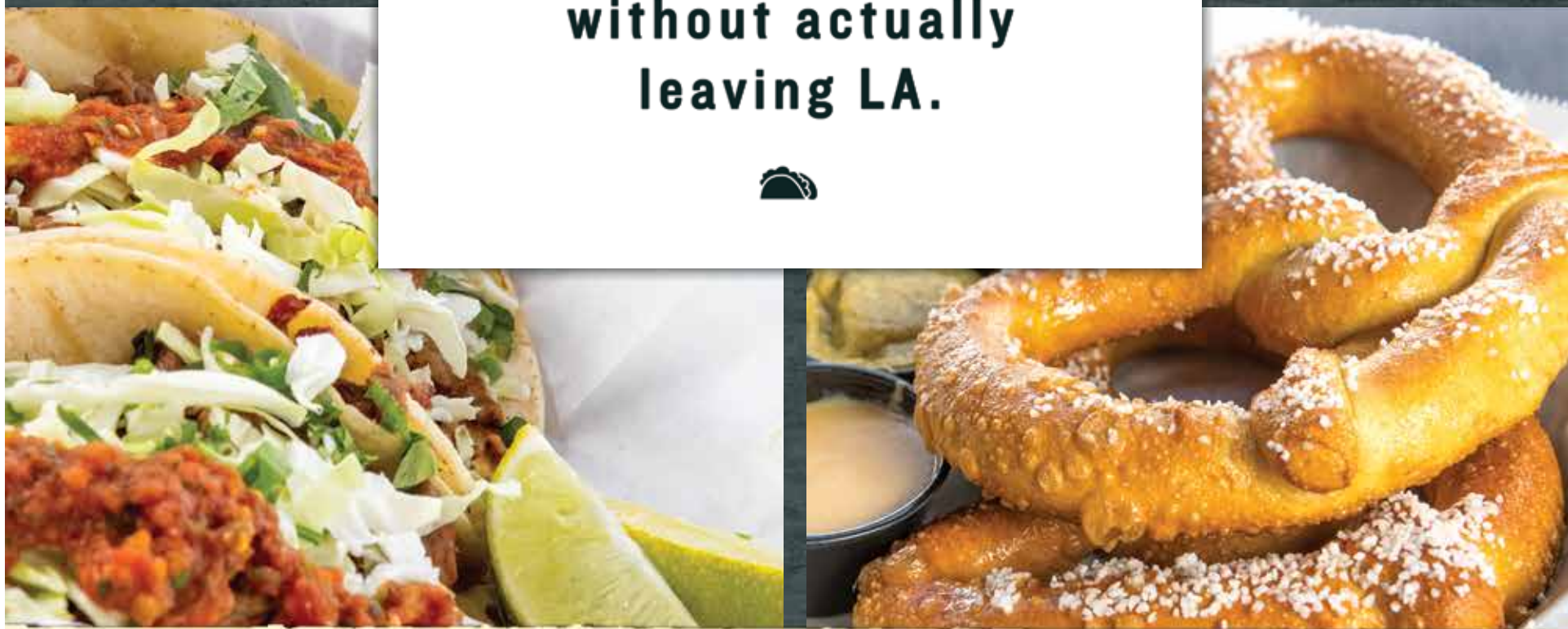
Erin Peters is a beer writer that has been enticing beer drinkers for nearly a decade. Focusing on Southern California, she's uniquely poised and knowledgeable, having lived in seven So Cal cities including San Diego and Los Angeles. She's since returned home to Ventura County. She is the founder of [thebeergoddess.com](http://thebeergoddess.com) and her twitter feed is @TheBeerGoddess.



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## BREWER'S CORNER

# A HAZY PREDICAMENT

By Jason Stevens

Anyone that knows me understands I'm a pretty laid back, go with the flow type of guy. I grew up in the Midwest as a middle child and needless to say when it comes to most issues...I usually fall somewhere in the middle. Maybe it was predetermined that Sanctum's first GABF medal would be a silver and fall between gold and bronze... in the middle. (Enter self congratulatory pat on the back for our very non hazy Helles Lager - Solar)

Hopefully this helps to paint a picture of where my feelings lie when you read yet another article on Hazy IPAs (no hate mail please). I'll be quite upfront about my personal taste when it comes to NE IPAs. I don't really like 90% of them. The flavor is okay, but I don't like the mouthfeel and the fact that I feel full after drinking one. So, when they first started getting popular, I joined the side of Hazy Skeptics. I soon heard some yelling platitudes of "lazy brewing" and what not, and I didn't really agree with that sentiment, I simply didn't like the taste. So I decided I was indifferent on the subject.

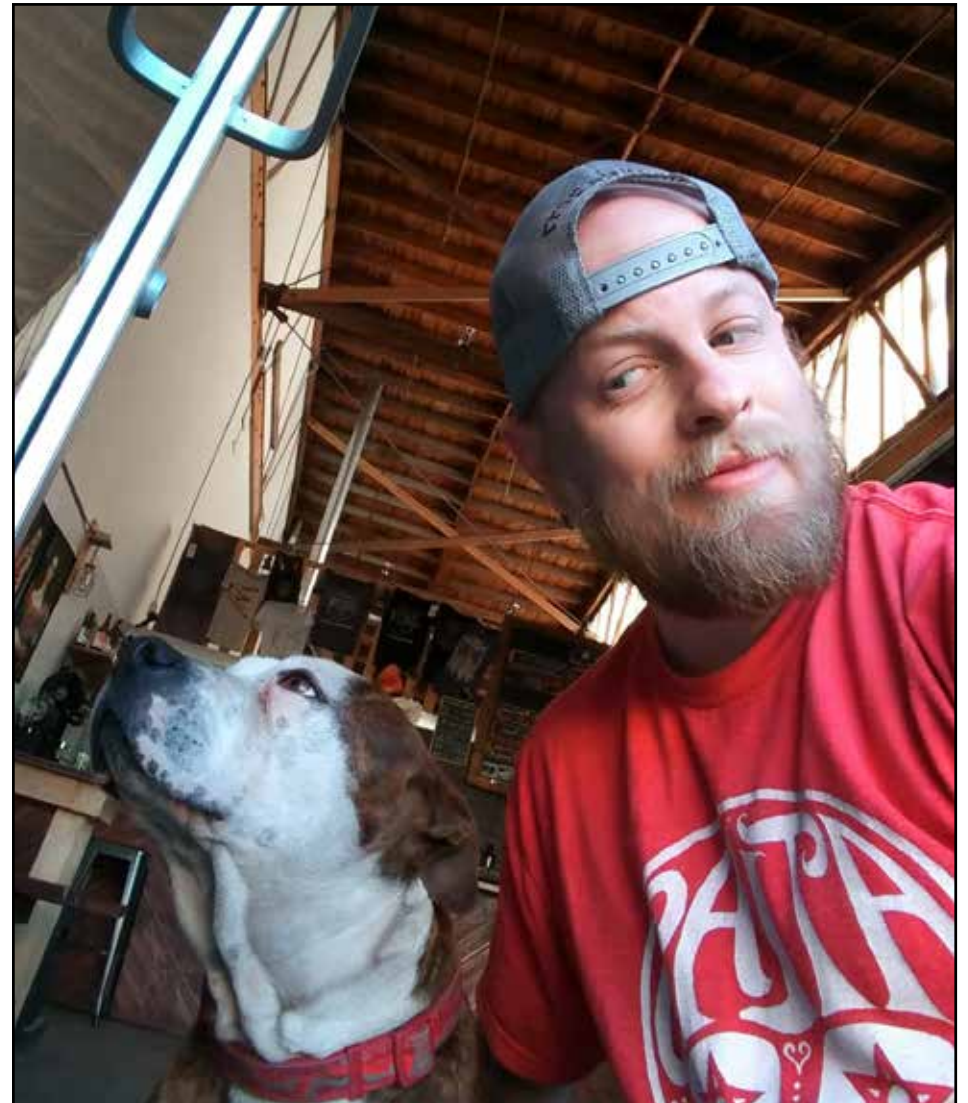
I did however understand that people did like the way they tasted and apparently more than I thought...although I do feel some just like to be in on the trend. I enjoy certain styles of beer that people don't like, so I simply adopted the "you do you" and "I'll do me" attitude. Being in the industry, I was trying to figure out what the patrons were thinking about this craze and where they were coming from while at the same time thinking about it from a business owner's perspective. As the months went by, my skepticism stayed intact as I saw some odd trends developing.

Not being a brewery known for focusing on IPAs, we didn't jump on the haze train, we simply kept doing our thing. Breweries were releasing new hazy NE IPAs every couple weeks, selling out shortly after their release (I mean, they have to be consumed fresh) and moving on to the next one. People would line up for beers they've never tried, beers that have never been brewed or released before, beers that could be potentially and sometimes most definitely underwhelming, and it blew my mind because drinkers were blindly lining up two weeks later for the next release.

In our social media driven world, the newscycle is quick to move on from one issue to the next and before we can blink, we forgot about the last issue we were focused on. I feel this may be creeping into our craft beer culture and it makes me question what lies ahead in the future. "Rotation Nation," the nickname for bars and restaurants moving away from permanent handles for breweries into a more diverse, always changing draft list is just one example. I believe beer style trends are just another sign of this. Today it's NE IPAs...but what's on draft tomorrow?

It was a Midas Touch by Dogfish Head that opened my eyes to the world of craft beer. I went to BevMo and started picking apart the shelf. A doppelbock here, a scottish ale there, and let's not forget the stouts, pales, and belgians. That was my introduction to beer, it was diverse and it was wonderful. When my business partner Scott and I decided to start homebrewing, we first brewed a Belgian Style Dubbel. Then followed an Imperial Red with Turnips, a Belgian Golden Strong with Rose Water, and a Scotch Ale with Lavender (which was disgusting by the way). Diversity of flavor was always something we explored. This was before we knew what was trendy. This was before Instagram, Facebook, Snapchat, and whatever else the kids use these days had as much of an influence in our culture as it does today.

Today on social media, all I see is can after can alongside an opaque glass of an NE IPA. I click on the page and scroll down and it's just picture after picture of seemingly the same thing. I wonder if new beer drinkers are just following their favorite Instagram pages of hazy glory, or if they are trying what the wonderful world of beer has to offer...you know, Milkshake IPAs and Pastry Stouts. I kid, I kid...kind of. But seriously, having a stake in this industry forces me to think about the future, and what will be next. I hope beer drinkers aren't just walking into breweries and only asking "do you have a hazy?" till the end of time. I hope they see a style they haven't



Jason Stevens with Wrigley

Selfie by Wrigley

tried and order that. Beer culture is rich in history and differing flavors, and my hope is that the future of beer also looks this way.

To be clear, I don't think craft beer culture and the future of flavor are doomed. Brewers are getting creative to keep up with the ever-changing landscape of craft beer. Some will like what they create, some won't, and some will probably influence everyone else that it's the new trend to follow. People are going to enjoy what they like, and that's a great thing. That's one reason I like that there are 1000s of variations and takes on styles of beer. There is something for everyone. Keep drinking what you want to drink. Keep drinking what you like to drink. At the end of it all, I'm pretty sure we'll all be sitting around with some sort of crisp-refreshing lager in hand. Hey, why not make it a Sanctum Brewing Solar? (Exit with second self congratulatory pat on the back)

Disclaimer: If this article wasn't quite clear, crack open a Barleywine or two and read it again...it'll make perfect sense...cheers all.

Virtue is what will bring our citizens back to pursuing goodness.

Jason Stevens is the Co-Founder and Brewer at Sanctum Brewing Company. He serves on the board for the Los Angeles Brewer's Guild and is in favor of all things related to LA beer, but given his origin, in favor of all things related to Chicago sports--besides the White Sox.

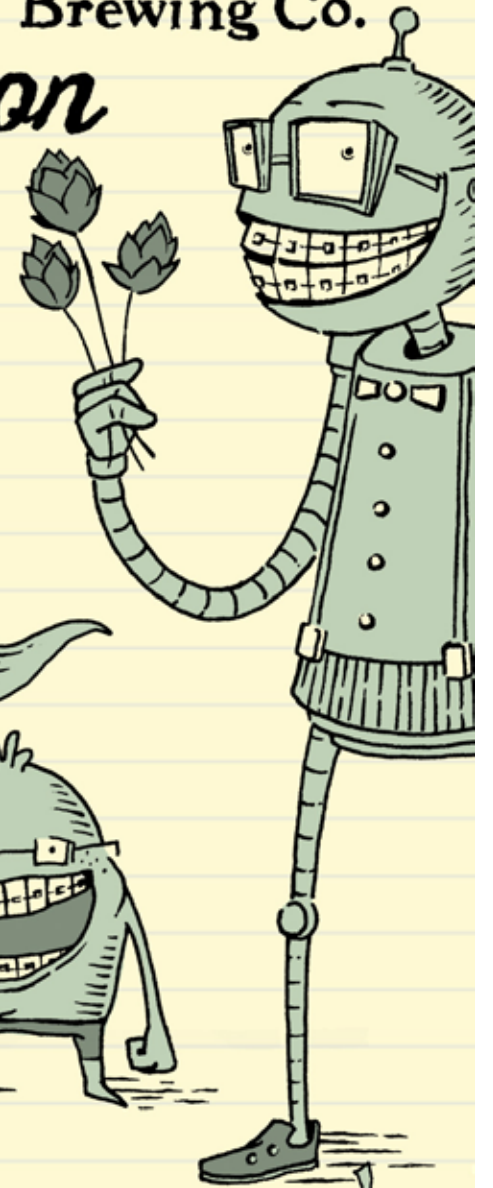
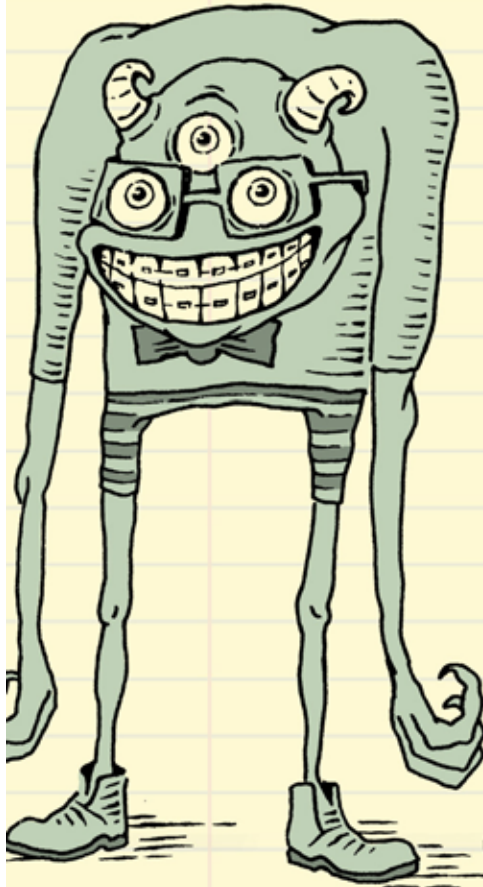
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## COVER STORY

**A THIRST FOR KNOWLEDGE. AND BEER.****By Daniel Drennon**

Brandon Buckner, Wes Parker, and Steve Napolitano

Photo by Lindsay Langton

“Always learning. Always exploring.” Steve Napolitano

“Quality, quality, quality. If we don’t love it, we don’t serve it.” Wes Parker

“The customer experience always comes first.” Brandon Buckner

A long time ago, in a galaxy far, far away...well, actually not so long ago. 2003. Not a galaxy, but a poker game somewhere in the Southland. The three self-acknowledged “geeks” quoted above met and became fast friends. Buckner, hobby store owner, Napolitano, law student, and Parker, website designer, shared a love of science and, lucky for us, beer.

What began as, “homebrewing to save money on beer” quickly morphed into a veritable nanobrewery in Parker’s garage where the three obsessed pals would brew from 8 pm until 3 in the morning. Eventually, they decided they would open a brewery together. The trio visited over one hundred different breweries, “United in the thirst for knowledge and beer,” the slogan that now anchors the gorgeous tasting room at their award-winning brewery in Anaheim: Bottle Logic.

Team Bottle Logic (the three are adamant about sharing all credit with their brewers and staff) has garnered GABF Gold medals for Lagerithm in 2014 and 2015 Lagerithm, along with a Gold medal for Cobaltic Porter in 2015. At the World Beer Cup (WBC), they have taken a Silver medal in 2016 for Darkstar November as well as a Silver medal for Cobaltic Porter.

As the three were preparing for their extravaganza known as “The Week of Logic,” I sat down with them.

**DRENNON:** *Who started homebrewing first and when did the other two of you join in?*

**NAPOLITANO:** I started homebrewing first, in 2006. I was in law school and had heard tales of Patrick Rue’s homebrewing wizardry through mutual friends. I originally thought we would be saving money by homebrewing! Brandon started next, a few years later. Wes’ first homebrew with the group was in 2010, and he quickly accelerated the equipment and recipe growth to another level. Pretty soon his garage had jacketed fermenters, a custom grain mill, and a glycol loop. Oddly enough, we never ended up saving any money.

**DRENNON:** *Which of you had the “let’s open our brewery idea” first?*

**BUCKNER:** We’d all been talking about it for a while, but in early 2012, Wes was the first to say, “Guys, we really need to do this as a business.” I was the first to leave my day job and help with the construction in 2013.

**DRENNON:** *How did you come up with the very cool name, Bottle Logic, and develop the science-oriented concept?*

**NAPOLITANO:** After some initial planning, we settled on the science concept because we all loved the idea of working in an “inventor’s workshop.” Nikola Tesla is a personal inspiration to all three of us and we wanted to apply the positive aspects of his unconventional life and thought process to our beer.

**PARKER:** Like any good geeks, we used technology to come up with the name. I wrote a computer program that would take interesting sounding science-based words from multiple glossaries and create potential name combinations. Every night after work, the three of us would spend hours going through hundreds of names. After four months, the name Bottle Logic popped up on one of Steve’s lists.

BUCKNER: We ended up using Google Surveys to test “Bottle Logic” against some of our other favorite contenders. Several thousand people across Southern California actually helped us pick the name through that process, so thanks, everyone!

*DRENNON: Is there a Bottle Logic philosophy?*

NAPOLITANO: One of our main mottos is “Always Exploring.” We believe there will always be new ways to innovate and improve upon our work, both in our beer and in our guest experience. To actively seek constant improvement is definitely hard work for the whole team, but seeing our guests react to something new and totally mind-blowing is worth it all!

*DRENNON: I guess one philosophy is stated prominently in your gorgeous tasting room (one of the nicest in all of craft beer), “United in the thirst for knowledge and beer.” You talked about travelling and exploring in your ongoing quest for knowledge. Why is that such a key for you guys?*

BUCKNER: Brewing is such an amazing industry with talented people from a remarkable variety of backgrounds. We’ve found that the best way to learn is to show up to breweries with an open mind, drink their beer, and chat them up about why they made the decisions they did. The three of us combined had visited well over 100 breweries by the time we opened, and each brewery we visit even now offers lessons that we can take back home and share with the team.

*DRENNON: Similarly, you believe that collaborations offer an opportunity to gain and share knowledge. Can you expound on that belief and how you choose how to collaborate with?*

PARKER: Books and photos are great, but there is no substitute for being on site. It’s also just pretty awesome to be able to fly into a new city and drink beer at noon with one of the country’s top brewers. Every brewer has a slightly different way of accomplishing their goals, and the collaboration process usually drives a lot of questions. Sometimes we visit a new place and ask them why they do things a certain way, but it’s just as likely that they visit us and ask the same question. We’ve changed and improved a lot of procedures because of our collaboration knowledge. We hope we’ve taught some other brewers a few things too.

BUCKNER: We were craft beer drinkers before being brewers and we have our own fanboy moments. We do have a “drop everything and collaborate” bucket list, but a lot of the time we drink someone’s beer and think, “Wow, we really need to work with this brewery!” As we continue to grow, we attend a number of tradeshow and events across the country, and we love to reach out to nearby breweries to see if they are interested in creating a beer together.

*DRENNON: You have some of the coolest art in the industry. Please tell us how you discovered Josh Emrich and how he helped you guys develop the brand.*

NAPOLITANO: We knew we would need some great artwork to stand out in a crowded marketplace. While science is a cool theme, we needed some help to narrow things down and crystalize the most exciting elements of invention and discovery. After GABF in 2012, we visited Grimm Brothers Brewhouse in Loveland, Colorado. We were all stunned by their artwork. Several months later, we visited Speakeasy in San Francisco, and had the same reaction. It turned out that both breweries used the same artist, and our decision was made!

Josh helped us focus our tangle of ideas down to the mid-1950’s – a true golden age in science. Literally anything was considered possible and worthy of consideration, even if it was ridiculous. One thing I will never forget is looking at a Popular Science magazine from that era and seeing the “Nuclear Unicycle” being discussed as a serious topic.

BUCKNER: Josh is a very talented and experienced artist who happens to specialize in beer. He knows what will work on a bottle and what customers are looking for on store shelves. I get to work closely with Josh, and aside from being an incredible asset to the brewery, he’s become a great friend to our whole crew.

*DRENNON: Fundamental Observation, your sublime imperial vanilla stout, has become one of the biggest “whales” in the world of rabid beer fans and traders. I met a guy who said he traded one bottle for a three-night Air BnB stay in Seattle and it is listed at \$100 per bottle online. What do you guys think when you hear that?*

BUCKNER: We’re obviously extremely proud of our team for producing a beer that people enjoy so much. Fundamental Observation is an expensive and time-consuming beer to brew, and we’re humbled at the reception it gets.

PARKER: At the same time, beer can be treated in a less-than-ideal manner if it’s being shipped across the country. We’re always concerned that mistreatment may lead to a less than ideal experience and falsely shape the drinker’s perception of the beer and brand. We’re excited to have made some big strides in our production growth over

the past year, and look forward to helping people gain access to our beer without needing to ship it across the country in the summer or pay hundreds of dollars for a taste.

*DRENNON: This is your fourth year of hosting “Week of Logic” which is March 18-24. You have such loyal fans that many come all seven days. What was your strategy in holding a week long event?*

NAPOLITANO: We’ve had a barrel program since our very early days, and Darkstar November was brewed right before we opened to the public. As we approached our first anniversary, it was obvious that our guests would not be able to try all of our barrel aged beers in a single session. Our thought was to split the beers up over a series of days so people could try an actual representative sample of our beers, versus a one ounce pour in a cup mixed with other previous beer flavors. Guests can choose what they are most interested in and attend as much as they like instead of spending four hours somewhere on a single day.

BUCKNER: The event has grown each year to include a theme. Past themes have included outer space and classic arcade gaming. This year, the theme is “adventure” and will include nods to famous explorers, archaeology, and geography!

*DRENNON: You have plans for a pretty impressive expansion, even including a distillery. Please share your plans including where you see Bottle Logic in ten years.*

BUCKNER: Our first goal is to improve the guest experience in our Tasting Room. We have plans for a greatly expanded guest footprint with a large outdoor patio, multi-stall restrooms, and extended merchandise and to-go options. We also have a new pilot system scheduled to go online in the next few months which should increase the variety of beers available to our visiting guests.

PARKER: Our brewing will be increased to a sustainable level with the goal of letting us increase our barrel aged beer capacity. We aim to be unique, not massive, and plan to remain focused on California for the near future. We also have a 6,000 square foot sour beer facility under construction right now. We have an exciting collaboration lined up to kick things off. More to come on that!

NAPOLITANO: We do have plans for a distillery with a cocktail bar just down the street from our main facility. It’s still early, but we are huge whiskey fans and look forward to using our flavor ideas in a slightly different venue. Ten years out? Additional tasting rooms are certainly possible, though we have our hands full with current projects at the moment.

*DRENNON: Speaking of expansion, California has now eclipsed 900 breweries with more opening every month. What are your views on the proliferation and how does it impact your business strategies?*

NAPOLITANO: For the consumer, ultimately more choices are better. It can be a lot harder to stand out in a market with that many breweries, and we’ve advised people thinking of opening a brewery to make sure that their beers are great and that they have a plan to remain relevant in a tough market.

Craft beer consumers still have a strong loyalty to local breweries, and we do think there is room for breweries that plan to win customers over by hand-selling beers in a retail environment. It’s pretty tough to break into the regional or national markets right now.

We have a strong commitment to self-distribution in our local area. While it’s not an easy business to succeed in, we get immediate feedback on how our customers respond to our brands. That direct feedback also allows us to provide great service to our accounts.

*DRENNON: We talked about how one thing that brought you three together as friends and business partners is your ability to “embrace your inner geek.” That seems to really resonate with your fans. Was this a happy accident that surprises you...or was it the result of diabolically-clever entrepreneurship? Or both!*

NAPOLITANO: (laughs) All three of us have been geeks since we were kids. Wes is an avid computer gamer, occasionally ranked top 50 in the world on certain games. Brandon has built many Warhammer 40k models, meticulously painting each of the characters to match their descriptions. I love playing pinball, and we have several machines in the Bottle Logic office. Our whole team has diverse hobbies from competitive gaming, to building furniture, to streaming on Twitch, and we tend to attract brewers and bartenders who love the unbridled enthusiasm of geek culture.

BUCKNER: It’s not an accident, and it’s not a master plan either. This is just who we are, and it appears that there are a lot of us out there. We plan to keep brewing beer for everyone who enjoys exploring as much as we do. We certainly hoped our fans would join us in celebrating our shared interests as they drank our beer, and we’re so glad they do!

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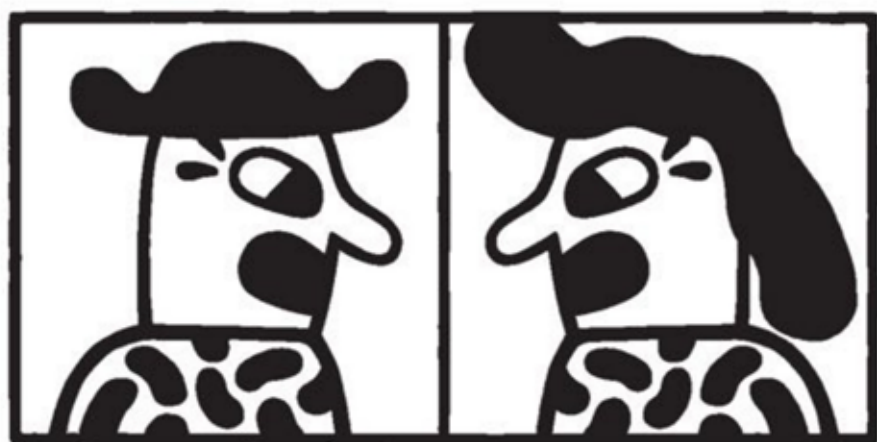
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**BISTRO 2018**

**BEACHWOOD AND EL SEGUNDO MEDAL AT THE BISTRO**

**By Daniel Drennon**

It was the 18th spectacular year of the world's first ever Double IPA Festival which is hosted by owners Vic and Cynthia Krajl at the Bistro in Hayward. The Bistro event for many years was the official opening of San Francisco Beer Week and is hallowed among hopheads as the venue where Russian River first debuted Pliny the Elder in the DIPAs category and later debuted Pliny the Younger when the fest expanded to include triple IPAs.

This year the fest featured 66 killer DIPAs and 33 sublime TIPAs in what has become the Academy Awards for hoppy beers. Hundreds of beer fans from near and far crowded the closed off street and sampled the divine 99. Pliny the Younger was plentiful and, say what?, had no line as fans appeared just as interested in trying the dozens of beers they had never heard of nor tried before.

By day's end, the medals were announced and Beachwood Brewing took the silver in the DIPAs for Greenshift. Brewmaster Julian Shrago was on hand to accept the medal.

El Segundo Brewing, a previous year winner for Hammerland in the DIPAs category, took home the bronze in 2018 for Power Plant in the TIPA category. Logan Smith, Head Brewer, and Josh Salinas, Medicine Man, were excited to accept the medal on behalf of El Segundo Brewing Company.

18th Annual Bistro Fest Double IPA Winners List

Gold - Moonraker All Hops on Deck

Silver - Beachwood Greenshift

Bronze - Triple Rock Hop Salad

Peoples' Choice - New Bohemia Oak & Rye

7th Annual Triple IPA Winners List

Gold - Triple Rock Nod & Smile

Silver - Iron Springs Compulsory

Bronze - El Segundo Power Plant

Peoples' Choice - Altamont Scarcity



Julian Shrago of Beachwood celebrates taking the silver medal. Photos by Gail Ann Williams



Josh Salinas (left) and Logan Smith (right) of ESBC accept the bronze medal from Vic Krajl (far left) and Cynthia Krajl (far right)

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## OC PROFILE

# DOCENT BREWING - SOUTHERN ORANGE COUNTY'S PUBLIC HOUSE

By Charlie Perez



Brewery and Tasting Room

All photos by Charlie Perez

Conceived by three friends, Scott Cortellessa, Joe Wilshire and Brian Hendon, with various backgrounds, including the restaurant industry, and soon adding Bryan Giesen as Head Brewer, Docent Brewing is a cozy and friendly public house. Officially open for a year this month, Docent has seen much success as San Juan Capistrano's first and only brewery. Even before the official ribbon cutting, Docent had its mind set on becoming the community's public house. A place where you can have some fresh, tasty beer, a delicious lunch or dinner from a humble little kitchen, and chat it up with your fellow neighbors.

Upon walking in, the soft orange and pale sky blue colors that adorn the entire public house welcome you in and welcome you to stay a while. Even the exposed fire sprinkler piping in the living-room area inside the bar have been highlighted in orange. As a former fire sprinkler systems design engineer, this little detail made my first visit memorable. The bar area is pastoral with wood accents and polished concrete with the stainless steel fermenters and brewhouse behind you. It is not uncommon to see Head Brewer Bryan working his magic, along with his brother Brent slowly transitioning from behind the bar to assist with brewing.

Bryan left his cushy day job of 16 years roughly associated with the music industry involving ticket sales to become Docent's Head Brewer. Bret, who was working at a restaurant at the time, connected his brother with a co-worker who would eventually link Bryan with the three original partners. Having been homebrewing for about 10 years with numerous awards, a local from Dana Point, and a passion for brewing, Bryan was the perfect fit. In fact, Bryan named one of his homebrews Docent and that name was eventually chosen for the business.

"I don't want to be constrained by only making one style or kind of beer, let's make good beer," Bryan said about the beers available. "Let's maybe invent some styles, get creative." As his title states, Bryan is quite the Alchemist coming out of the gate strong since the grand opening with Canteen, a coined Bright Beer. Canteen can be described as a Pils, but an ale. Not quite a Kölsch, not quite a light lager, not quite a Cream Ale. Crisp, clean, refreshing, dry, and a touch of floral hop aroma and bitterness. Trellis, labeled as a Shrub, is a light hoppy beer. Not a session IPA, not a hoppy Pale. A Shrub. The beer board has plenty of IPAs of all walks of life for the hop heads ranging from snappy classic styles to reds to big and bold doubles. Self-Titled, a Petit Saison is uplifting, rustic, spicy, and has a slight chardonnay grape character. Luna, a Witbier named after Bryan's daughter, is brewed with hand-peeled toasted blood orange peels, toasted coriander, and some chamomile for a soft and elegantly sweet yet tangy beer. Bret has his own beer named after him, Uncle Bret, a Scotch Ale loaded with toffee, buttered biscuits, and dark fruits. "We make beer we want to drink," Bryan added. "And make beer others want to drink, too."

During a recent visit, the two brothers worked seamlessly together, Bryan brewing and Bret filling kegs. There was a moment when Bryan stepped off the brewdeck and switched the coupler from a just finished keg to a new one while Bret stepped away to do some hosing work. This was done without a single word spoken between them! It was such a fantastic sight to witness that moment first hand. The entire brewery, including the brewhouse, is hands-on and this is by design. Bryan opted for a manual brewhouse for the control aspect. That proved positive in that instance. Although it was not an emergency, it would have been just as easy to circumvent an issue should one arise.

The future looks as bright as Canteen for Docent. A barrel program is in talks as well as developing some kettle sours. That's what is next for production along with production growth. Two new 30 barrel fermenters were just recently installed and have already taken up most of the spare real estate available on the production floor. Next step: contemplate taking over adjacent units and knocking down walls! A good problem to have, that's for sure. However, this would not even be a thought if it wasn't for the community and how they have come to love Docent. "We are committed to the community and they are committed to us," Bryan explained. "We are their public house and we are proud to be here."

Adding to the charm of this public house is the homey kitchen serving up fresh sandwiches and hand-held bites. Humble Hero, a sandwich made with salami, ham, pepperoni, Swiss cheese, spread, pickled onions, and dressed arugula is a personal favorite. I love pairing this sandwich with a different beer every visit. Salty cold-cuts with the spice from the spread and freshness of the tangy dressed arugula matches well with a wide range of beers on the board. For example, Luna will play with the tangy dressed arugula or Self-Titled dances with the saltiness of the cold-cuts. The short menu is quite beer friendly and the beers are food friendly. It will not be difficult to find a match for your tasty brew.

Docent is a great brewery and public house. Bryan will never shy away from saying hello to anyone when he's on the production floor, and neither will Bret whether assisting during the brew day or behind the bar. The entire staff is one of the friendliest in the industry and one of the most welcoming tasting rooms in Orange County. Considering the quality of the flavorful beers being produced, the success of this brewery is well deserved. When asking Bryan about how far Docent has come in only a short year, his response says it all. "I'm still excited about the whole thing," Bryan said with a smile on his face. The surrounding community has already discovered and embraced this great brewery. Docent is a gem of a public house and absolutely worth your visit and discovery, too. Cheers!

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



Head Brewer Bryan Gieson



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5119 W. El Segundo Blvd, Hawthorne  
flightsbeerbar.com

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

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

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

Mikkeller DTLA  
330 W Olympic Blvd, Los Angeles  
www.mikkellerbar.com

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Tortilla Cantina  
1225 El Prado Ave, Torrance  
tortillacantina.com

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

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

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SUN: 10AM - MIDNIGHT



/flightsbeerbar

www.flightsbeerbar.com

yelp

# 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

Common Space Brewery  
3411 W. El Segundo Blvd., Hawthorne  
commonsace.la

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  
ibrewworks.com

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  
chinovalebrewery.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

Solorio Brewing Company  
9395 Feron Blvd., Suite K  
Rancho Cucamonga, CA 91730  
soloriobrewing.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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