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HOME SWEET HOMAGE



Matt and Lauren Garcia, Homage Brewing

Photo Credit: Matthew Garcia

When I last wrote about Homage two years ago, I used much of the following narrative — which I’m happy to report still applies today. Critically acclaimed back then, the buzz around Homage just keeps getting stronger and anticipation is sky high for their new location to open in Chinatown sometime in 2020.
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By Daniel Drennon

20/20 HINDSIGHT



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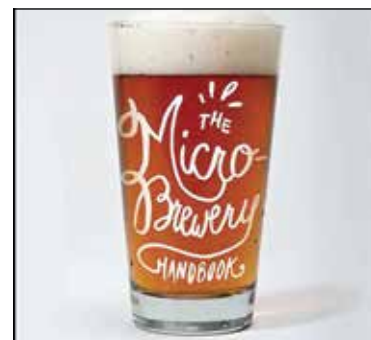
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20/20 HINDSIGHT

EARLY IMBIBER

DON ERICKSON CHRONICLED SOCAL BEER WHEN IT BARELY EXISTED

by Tomm Carroll

As its title suggests, “20/20 Hindsight,” my new column for this year, will take a look back at the pioneers (be they people, breweries, bars, distributors, retailers or beers) that were significant in the development of Southern California’s thriving craft beer community. The first installment was last month’s *Beer Paper* cover story on Eagle Rock Brewery — arguably the spark that ignited the engine that is LA’s ever-accelerating craft brewing scene — on the occasion of ERB’s 10th anniversary.

For this issue, I interviewed veteran beer writer Don Erickson, who covered LA for the *Celebrator* “newspaper” since its nascent days in the late 1980s, when his beat included a third of California — from San Luis Obispo to San Diego — and then focused on greater LA before he moved to Nipomo in 2007, from which he covered the Central Coast. I was fortunate enough to succeed him as the *Celebrator*’s LA correspondent.

Don visited the Southland over the holidays and we met in Long Beach, his old base, over dinner at Beachwood BBQ and Brewing (as two beerscribes would), where I asked him to recall the SoCal beer scene three decades ago.

Beer Paper: When did you get into good beer?

“The LA beer scene really didn’t hit critical mass until 1988. That’s when brewpubs opened that showed some potential: Crown City, Gorky’s and City of Angels.”

Don Erickson: Almost as soon as I turned 21, which was in the early ’80s, up in San Luis Obispo. It was my senior year at Cal Poly — I was on the five-year plan!

My favorite bar there, Spike’s, was one of the first places to start carrying craft beer, or what was then called “microbrew.” A few years later, some of the regulars there started doing a Memorial Day beer festival [the still-running SLO Craft Beer Fest], which I got involved in running. That’s how I met Bret and Julie Nickels, who would later launch the *Celebrator* in 1988.

BP: What brought you to SoCal?

DE: My first job out of college was in Riverside. I can remember I found a liquor store near me that carried Sierra Nevada Pale Ale and once a month, I’d go in to buy a case and would triple their sales for the month. I can remember that was back when Anchor was doing Old Foghorn in the 7-oz bottles and you could find it dirt-cheap because nobody knew what it was.

BP: What breweries were around then?

DE: The first brewpub in Orange County was a place called Buster’s that opened in Buena Park in 1985 or so. It was a hamburger joint that added a brewery as a last gasp to stay open; it didn’t last long. Crown City Brewing



Don Erickson at the Rock Bottom brewpub, one of his old Long Beach haunts
Photo Credit: Tomm Carroll

in Pasadena wound up with all of Buster’s’ brewing equipment.

The LA beer scene really didn’t hit critical mass until 1988. That’s when brewpubs opened that showed some potential: Crown City, Gorky’s and City of Angels in Santa Monica, which was way ahead of its time. It was a really fun place, but you knew it was in trouble because every time you’d go, they had a different menu; they just couldn’t figure out what they wanted to do.

My job transferred me from Riverside back to the Central Coast, then out to Utah. I traveled a lot, so I was always chasing breweries around. In 1990, I transferred back to LA and lived in

Long Beach. I didn’t know it until after I’d moved into a place, but it was two blocks away from Belmont Brewing Company, which had just opened. That was my Local.

BP: That’s the oldest surviving brewpub in LA County. Did more follow in its wake?

DE: Manhattan Beach Brewing and other brewpubs followed, including Huntington Beach Beer Company, which is now the oldest place in Orange County, opening in ’92. They were mostly opened by a lot of what I call second-generation brewpub owners, guys who were professional restaurateurs getting in on a segment that was showing some staying power.

Too many of them viewed the beer as a gimmick — or really didn't know much about it and didn't ask too much of their brewers. Those brewpubs were really easy to open because they quickly became the darlings of redevelopment programs, but a lot of these things were underfunded.

BP: Was there a brewing community back in the 1990s?

DE: No. It was almost all brewpubs then — and each one viewed the other as the competition. There were very seldom two or three in the same town. They would stake out their own little suburb and when they were together, it tended not to be good working relationships. There were a couple of them in Manhattan Beach, for example [the aforementioned MBCC and the Brewhouse Grill]; the running joke was that they were within a stone's throw of one another — and watch out for the stones! Basically, they were not talking to each other.

I remember Rock Bottom in Long Beach tried to start up a brewers guild in the early '90s. The GM pulled me aside, saying, "They're acting like they've never met each other before." I replied, "That's because they haven't."

That's how standoff-ish the scene was.

BP: What was beer awareness or education like?

DE: There wasn't much. It was very scattershot. A lot of folks would go

very hesitant about using hops because they were expensive. That's where we were in the early '90s.

BP: Tell me about writing for the Celebrator in its early days, when it was called California Celebrator.

“What we now call IPA didn't exist yet. This is back when Sierra Nevada Celebration was an extreme beer.”

into Belmont Brewing and drink Topsail Amber Ale. That's what we were drinking back then because a lot of people hadn't figured out hops. What we now call IPA didn't exist yet. This is back when Sierra Nevada Celebration was an extreme beer. There were a lot of owners who were

DE: I believe I started with the fourth issue. Back then, we were all a bunch of enthusiasts contributing articles. We were trying to help convert the masses and explain what this stuff was. My first articles for Bret and Julie were on the beer festival in SLO, and then travel pieces. I also did a couple

pieces when I lived in Utah, and when I moved to LA, I started writing about the scene here. That was about the same time that Tom Dalldorf bought the paper. I was one of the liabilities he assumed.

There wasn't much here then, and quite often there was nothing to write about, other than to remind people that such-and-such brewery was here, or that these are this month's specials at Father's Office in Santa Monica. Just getting the word out.

BP: Speaking of beer festivals, did you ever cover the Great American Beer Festival back then?

DE: I wrote a quickie on GABF in 1989. Back then, it was not the well-oiled machine it is now. I went into the festival. It was in a hotel ballroom, which was all bottled beers. And then there was this adjoining room, with a drain in the center of the floor, which is where all the draught beer was. I walked into that room and Bob Brewer of Anchor Brewing [now retired] saw me and put me to work hooking up everything! I had experience; I'd gotten started in the business of working a beer festival.

(20/20 continued on page 6)



(20/20 continued)

BP: You must've written about Pasadena's Craftsman Brewing, which opened in 1995.

DE: Yeah, Mark Jilg was doing really great stuff. I can remember him calling me up and saying, "It's about time I let you come and write about me." He was just happily making beer off in the corner. I championed him. For a beer night somewhere, I described one of his beers as "the best beer you've never heard of."

BP: It's ironic that after writing about beer in LA for close to 20 years, and always looking for something to write about, you get to watch the whole local beer scene explode into existence just as your full-time gig transfers you back up to the Central Coast.

DE: Yeah, every two months, I used to think, "Okay, who's new or who haven't I written about recently?" Or I'd make the run up to San Gabriel and write up Stuffed Sandwich to remind people it's there.

"Back then, you were definitely drinking people's learning curves, more so than you are now."



Don Erickson, left, "Wicked" Pete Slosberg, Tom Dalldorf, State Assembly Wesley Chesbro and Dan Rabin at Sierra Nevada Brewing's Beer Camp in Chico in 2012, preparing to brew a beer for the Celebrator's 25th anniversary Photo credit: Tomm Carroll

And then right before I left, Lucky Devils in Hollywood and all those other beer bar places, like Verdugo, started opening. It was like the generational shift was hitting, and then all these new breweries came out of nowhere. I'd come back to visit and go, "Where the hell did all these breweries come from?"

BP: What do you see as the main difference between craft beer today and microbrew back in the day?

DE: The big thing about now, as opposed to then, is that the overall quality of the beer is much better, and a lot of places are making good beer right off the bat. Back then, you were definitely drinking people's learning curves, more so than you are now.

Then, it was homebrewers learning to go pro. No kidding, Sierra Nevada will tell you about the early '80s when they

were reinventing how to brew ale. No large commercial production brewery in the US had been brewing with ale yeast for a long time.

BP: Is there a particularly memorable beer story you wrote for the Celebrator?

DE: The most fun article I ever wrote was about ale versus lager. What inspired me was listening to a loudmouth at the bar go on and on about how ale is better than lager — while he was drinking a lager!

Tomm Carroll wrote for Celebrator Beer News since 2005, including over 10 years of "To Live and Drink in LA" columns (65), until its final issue in February-March 2018. His craft beer class returns to UCLA Extension in late April. Contact him at beerscribe@earthlink.net.



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THE OC BEAT

THE GOOD BEER COMPANY TO SELL BREWERY FOR FAMILY GOALS

by David Mulvihill

I met with Good Beer Company's husband-and-wife brewing-and-blending team, Brandon Fender and Robyn Spevacek, in mid-January to discuss changes afoot for their Downtown Santa Ana brewery. Brandon began by speaking about some catalysts that led to their decision to begin the process of selling their brewery. "We had our little boy about a year and a half ago. He's now 20 months old. Ever since then, my whole perspective on life has changed. One of the hardest things is running a business that needs you a lot and having no extended family around. It's been challenging to raise our son and run a business so far away from our extended family."

Originally from the east San Diego County area of Julian, the couple is currently about two hours away from parents and siblings. In addition to the brewery, brewing and blending, self-distribution throughout California has also been a major consuming task. Given the high demands of their business, coupled with a desire to expend the time and energy necessary to build quality of life, a dream of moving back, to be close to family and in a preferred atmosphere for raising their son developed. This dream includes future plans for creating a small farmhouse brewery that embodies the concept of farm-to-beer, in a climate suited for this purpose.

The orchards of the Julian area present an ideal setting for producing the styles of beer that Robyn and Brandon enjoy making, and have developed so-well in their years and beers in Santa Ana. They still have unrealized concepts to explore in the realm of mixed culture fermentation and barrel aging. They realized now is the right time to pursue the dream. While the listing marks the conclusion of their brewing activities in downtown Santa Ana, they will undoubtedly carve out a niche wherever life takes them next. *Side Note:* Brandon's brother and sister-in-law are now growing grain and malting in Julian (Good Beer has

used some of their malted grain in its beers). Hops were also planted a couple of years ago.

The Sale:

The listing for sale of the brewery and the building it occupies went active on January 20. The brewery component includes the equipment and everything as is, inclusive of The Good Beer

Co name, branding and marketing. The complete package includes the building that Robyn's parents own, presenting a number of attractive options for prospective owners. In addition to the first floor, which houses the brewery and tasting room, a mezzanine level is currently utilized for brewery offices. The top level of the building is has been outfitted with substantial co-working office

space, private offices, conference and meeting rooms that allows individuals, organizations and businesses to rent space for varying lengths of time (and options) on a month-to-month, short-term and subscription basis. The co-working space is currently operated under the name Culture DTSA (culturedtsa.com).

The building itself has some beautiful appointments, exposed wood ceilings and brick walls, and history that dates back to the 1880s, when it was originally constructed as a livery stable.

For new breweries or established ones looking to add a second location or increased footprint, owning the building with turnkey brewery and an additional business use and income stream, provides a unique set of advantages that many in the Southern California Brewing Industry do not have. With CUP and licensing already in place, many headaches will not exist for the next owner. Nor will they be faced with a potential huge rent increase at the end of an initial short-term lease.

Non-brewing purchasers could consider leasing the turnkey space to a startup or existing brewery looking to expand. Good Beer's brewing system includes: A 15bbl JVNW copper clad brewhouse with stacked combi-tank mash tun/hot liquor tank and direct fired kettle. There are four 20bbl glycol-jacketed JVNW conical unitanks, a 14 HP glycol chiller, two-stage wort heat exchanger, and four single walled 6.5bbl blending tanks. Supporting pumps, hoses, clamps/gaskets/fittings, etc., everything needed to start brewing tomorrow, is included.

While the tasting room does not currently include a kitchen, there is apparently space for a small kitchen. The City reportedly allows outdoor sidewalk patios for restaurants, so there is potential for additional outdoor space if kitchen were added.



The Good Beer Company owners Brandon Fender and Robyn Spevacek
Photo Credit: David Mulvihill



Brewery view from the top floor

Photo Credit: David Mulvihill



Some of the top floor offices (Culture DTSA)

Photo Credit: David Mulvihill

(THE OC BEAT continued)

Timing:

For now, Fender and Spevacek are looking to see how things will play out and plan on keeping the tasting room open and operational until a sale goes through. They will take the time necessary to work towards a smooth transition before moving on to their new chapter in the country. When you stop in you will likely find Robyn or Brandon behind the bar. It will be a nice opportunity to enjoy some noteworthy beer and wish them well. Their draft list is fully stocked

with everything from farmhouse Saison, fresh IPA and pale ale, to some awesome barrel aged mixed fermentation sours. A recent visit found three versions of ORO, a barrel-aged sour ale (Tropical, Stonefruit and Bramble), and the marvelously complex Extra Fancy, a blend of two collaboration ales, a bourbon barrel-aged dark strong ale (originally brewed with Horus Aged Ales and Bottle Logic) and a wine barrel-aged wild ale with old vine Zinfandel juice (originally brewed with Mraz Brewing).

A substantial amount of available packaged beer includes cans of Bramble Oro, a 4.0% abv barrel-aged sour with strawberry and boysenberry, and Stonefruit Oro, a 4.0% abv barrel aged sour with cherry and nectarine. Vintage 750mL bottles of some coveted sour and wild blends are also available.

Interested parties can contact:

Tom Caplan, CBRE

714-371-9242

Tom.Caplan@cbre.com

Brandon Fender, The Good Beer Co

760-703-7920

brandon@thegoodbeerco.com

Beer Paper's newly minted OC Columnist David Mulvihill thirsts to experience and promote the best of what craft beer has to offer. He also covers Southern California for SoCal Food & Beverage Professional Magazine and provides business-side support (reporting, excise tax, policies & personnel) to local breweries and brewers guilds. david@socalcraftbeer.com.

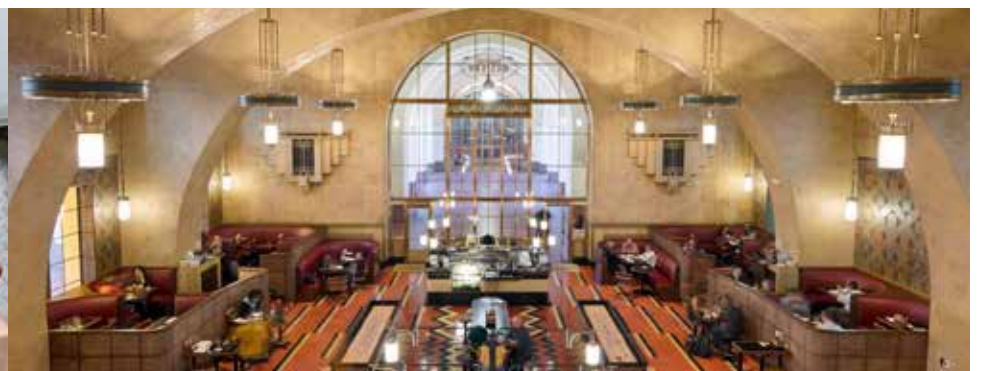


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PRESS RELEASE

THE LOS ANGELES IPA FEST RETURNS TO MOHAWK BEND FOR YEAR 7

by ABC Pubs Team

For the seventh year, more than 60 California breweries will compete for the honor of having their West Coast IPA be named the best in California. Guests will rub shoulders with the area's most prominent brewers, and they'll all get to weigh in on who gets the top prizes. The Los Angeles IPA Fest returns to Mohawk Bend on February 29th, 2020 – turning Leap Day into a hop day.

The festival has brought together some of the most well-honed palates in the California beer scene to convene a tasting panel that has become a definitive test for hop-forward breweries. Awards will be given out for 1st, 2nd, and 3rd place, as well as a People's Choice award that festival attendees will give festival attendees the opportunity to weigh in.

As the dynamic California beer community has grown and shifted in the last decade, breweries have embraced variations of the classic IPA from high-gravity Double IPAs to juicy Hazy IPAs. But this festival seeks to reward the best examples of California's native variety, the aromatic West Coast IPA.

“We thought it was important to focus on the beer that made so many of California's great breweries stand out,” said festival curator Andrew Phillip. “So many of us fell in love with beer because of the diversity available within this style, and we wanted to honor that by acknowledging who's doing great work in that space.”

Andrew has assembled a list of beers from as far north as Sacramento, and as far south as San Diego. In past



Los Angeles IPA Fest 2019

All Photos by: Mack Magnone

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years, the top prize has gone 4 times to brewer Evan Price, first as a brewer for Noble Ale Works in Anaheim, and later at Green Cheek Beer Co. in Orange. But this year's plaques are anybody's game, as the panel of judges will be tasting all of the beers blind over the course of the day.

Doors open at 9:30am, with winners announced at 4pm. No tickets or reservations are required for the festival, and guests can get 8oz tastes of any of the IPAs for \$5. A limited number of non-IPAs will also be available from Mohawk Bend's sister breweries, the New Original Breweries®. For the truly dedicated, a limited number of VIP tasting packages are available that include a taste of all of the final five beers, as well as a chance to see how their favorites compared to the final tally.

2020 Los Angeles IPA Fest Judging Panel

Alex Nowell (Three Weavers Brewing Company), Evan Price (Green Cheek Beer), Jeremy Raub and Ting Su (Eagle Rock Brewery), Bob Kunz (Highland Park Brewery), Julian Shrago (Beachwood BBQ & Brewing),

Rodger Davis (Faction Brewing), Lee Chase (Automatic Brewing Co.), Amy Heller (Arrow Lodge Brewing), Anthony Tallman (Burgeon Beer Co.), Brandon Edwards and Nacho Cervantes (New Original Breweries), Brian Seffer (Claremont Craft Ales), Dave McLean (Admiral Maltings), Devon Randall (Imperial Western Beer Co.), Eric Giddens (Kern River Brewing Co.), Jeff Bagby (Bagby Beer) Kolaan Busbice (Modern Times Beer), Mike Morrison (MadeWest Brewing Co.), Mitch McDuff (Green Cheek Beer), Peter Hoey (Urban Roots Brewing), Peter Mumford (Mumford Brewing), Sam Tierney (Firestone Walker Propagator), Vinnie Cilurzo (Russian River Brewing). Also, Sarah Bennett (freelance craft beer journalist), Tomm Carroll (Senior Columnist with *Beer Paper*)

2020 Los Angeles IPA Fest Competing Breweries

Alvarado Street Brewery, Arrow Lodge Brewing, Artifex Brewing, Bagby Brewing, Beachwood BBQ, Bottle Logic Brewing, Border X Brewing, Broxton Brewery & Public House, Chapman Crafted Beer, Claremont Craft Ales, Common Space



Los Angeles IPA Fest 2019

Brewery, Eagle Rock Brewery, El Segundo Brewing Co., Faction Brewing, Fieldwork Brewing, Firestone Walker – The Propagator, Green Cheek Beer, Highland Park Brewery, The Hop Concept, Imperial Western Beer Co., Institution Ales, Kern River Brewing Co., MadeWest Brewing Co., Mikkeller Brewing San Diego, Modern Times Beer, Moonraker Brewing, Mumford Brewing, North Park Beer Co., Pizza Port Brewing Co., Riip Beer Co., Russian River Brewing Company, Simmzy's Beer, Slice Beer Co., Smog City Brewing Co., Societe Brewing, State Brewing Co., Stone – Liberty Station, Three Weavers Brewing Co., Topa Topa Brewing Co., Urban Roots Brewing.



A very full cold box at Mohawk Bend



Pro Brewers Judging the IPAs

All Photos by: Mack Magnone




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COVER STORY

HOME SWEET HOMAGE

by Daniel Drennon

When I last wrote about Homage two years ago, I used much of the following narrative introduction — which I'm happy to report still applies today. Critically acclaimed back then, the buzz around Homage just keeps getting stronger and anticipation is sky high for their new location to open in Chinatown sometime in 2020.

The name for Homage Brewing comes from owner/founder Matthew Xavier Garcia wanting to acknowledge and pay tribute to the influences in his life, from music to movies, as well the artists that provided inspiration. Garcia, himself a guitar player for the now-defunct hard-core metal band A LOVE ENDS SUICIDE, speaks to a sense of humility and his debt to others in the genesis of Homage Brewing.

Formed with his wife Lauren and fellow professional musician turned head brewer Jeremiah Bignell, Garcia tells me Homage recognizes innovation and channels that spirit in everything they do. They are heavily influenced by iconic Belgian breweries such as Cantillon, 3 Fonteinen, and De Struise. Garcia met Bignell, calling him a “homebrewing legend,” at one of Chris Quiroga’s legendary Woodshop bottle share events. Garcia had been homebrewing since 2011 and immediately conceived the idea for Homage Brewing.

Garcia exuded, “I had been touring the country in a band, so I knew about branding, marketing and creating a culture. All that stuff formed who I am. My generation feels you don’t have



Matt and Lauren Garcia enjoying Colour Orange

Photo Credit: Matthew Garcia

to go to school to make something of yourself. When the music door closed, the beer door opened. I felt the same kind of spark I felt with music. You have to have the mindset of an artist when you undertake brewing. You understand how to create something from nothing. Once you understand a formula, it is the same for creating a song as it is for creating a base beer. I know structure and I know rearranging structure.”

Garcia started playing music in high school in West Covina and A LOVE

ENDS SUICIDE enjoyed a very successful five year-run from 2003-2008 before disbanding (literally). After high school, he moved to Pasadena. There he had a four-year managerial stint at Congregation Ale House from 2012-2016. He continued to evolve his knowledge of everything beer and everything beer business.

Homage Brewing opened in May 2016 in Pomona between The Glass House and the venerable Fox Theatre music venues. That undeniable nexus between the artistry of playing music and brewing beer just keeps manifesting itself. Homage became what I call a “buzz brewery” right out of the gate, developing fans and critical acclaim much like a new band with a hit song.

I ask what’s been his philosophy on Homage beer styles. I can tell he likes the question by the excitement on his face. “For Homage, me and Jeremiah’s goal is to take a blank canvas, then start blending with a nice aged hop and oak character, wild yeast character, low acidity, minerality, and, most of all, that it is all balanced. Not too tart. We

really hang our hats on well-balanced wild ales so you don’t have to pucker up. I hold our beers up to being as complex as a fine wine.”

I point out that Homage, like so many other Belgian-influenced breweries, has navigated into the swelling sea of haze-makers. He smiles. “I was hesitant to get into the hazy IPA thing but it came to the point where it became a challenge to do it and then it became fun to pull off doing it as well as anyone else. It was a chance to push myself to do something new. It’s a style that is here to stay and we’re proud of the beers we’re making.”

I ask Garcia to describe himself and who he is for our readers. He thinks about it for a moment and responds, “The way I look at myself is that I am highly motivated with a true love for traditionalism and culture. What I am trying to do with Homage is create a feeling. When you go to Europe... Belgium...there is a feeling that you get. When you come to Homage, I want you to feel like you are having a unique experience.”



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Homage Barrels

Photo Credit: Matthew Garcia

DRENNON: Since we last featured you in 2018, what is new with Homage?

GARCIA: A few new projects have been in motion since then. Firstly, we have steadily grown our barrel program to around a hundred oak barrels, and have seen tremendous results in the maturity of our house wild cultures adding beautiful nuances and depth to our beers. Our barrel program has also allowed us to explore new avenues of fermentation using not as common fruits such as grapes and apples, and even the skins of

these fruits, which lead to very unique examples of mixed fermentation Saisons. We couldn't be more excited to release these experiments. These ideas have been in the works for sometime now, and you'll definitely be seeing them throughout 2020. We've also built upon our vision of marketing traditional styles ales and lagers while keeping up with current trends. We've been lucky to travel and collaborate with some of the best in the business over the past year, and you can definitely see the influence it

(COVER STORY continued on page 14)



Jeremiah Bignell (Head Brewer)

Photo Credit: Matthew Garcia



Dominic Perri (Cellarman)

Photo Credit: Matthew Garcia

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Matt Garcia and Jeremiah Bignell

(COVER STORY continued)

has had on us. The wheels are always turning trying to find new ways to keep our beers exciting and ever evolving. Lastly, our Chinatown, Los Angeles expansion project is nearing completion. This has been a project that has been in the works for the past two years.

DRENNON: *We are all too familiar with the myriad permit requirements a new brewery faces when opening in the City of Los Angeles. How is your highly-anticipated Chinatown location coming along?*

GARCIA: We've definitely had our challenges, but each month that goes by the finish line seems to become more clear. I'm not quite ready to set a date yet, but it's getting close.

DRENNON: *What will be the respective sizes of your new space, your brew system and your tasting room?*

GARCIA: Our new space will be 5,000 square feet and feature a 15 bbl brew system. Roughly half the space is dedicated to the tasting room, while the other half will be dedicated to production and barrel aging.

DRENNON: *Will you have a kitchen and, if so, what kind of menu do you envision?*

GARCIA: We will have a kitchen. We're really excited to grow our brand into culinary. You can expect the same desire and passion to create unique and delicious offerings with quality ingredients to pair in harmony with our ales and lagers. Being surrounded by the exploding food scene in LA, there are so many talented chefs and restaurants, which makes LA a destination for some of the best food in the world. We plan to integrate the same values and artistic approach inspired by different cuisines globally and locally.

DRENNON: *Any chance we will continue to see lagers/pilsners by Homage at your new brewery?*

Garcia: Absolutely! Lagers have been a core focus in our beer program over the past two years. We intend to build on this program furthermore with more space to do so. We currently have a house lager/ fan favorite that we try to keep on tap in Pomona at all times called Pilsner Tristeza. It's our take on an unfiltered North German style Pilsner. These Pilsners have lots of snappy hops with a clean noble bitterness, and pour clear straw yellow with notes of light bready malts. It's literally the perfect beer! Aside from our Saisons, IPA's, and Stouts, we also have strong love for English style session ales. We've showcased them on cask as well as nitro at our Pomona location and will continue to offer

these styles at both locations.

DRENNON: *Recently, Homage has emerged as a local leader in so-called "fruited beers." What do you see as the misperceptions and/or misrepresentations of this style and what is your approach?*

GARCIA: One misperception I've always felt indifferent about is the classification of farmhouse style saisons, brett ales, and oak aged mixed

fermentation ales as a whole being classified or labeled as "Sour Ales". I mean, sure, certain wild yeasts produce acid, but if blended with care and attention to balance, the term sour is something that misrepresents what these beers are, in my opinion. An incredibly complex Lambic style beer can get placed in the same "sour" category as a one-dimensional Berliner Weisse, even though they are not even remotely close in terms of flavor. It also turns certain people off just knowing it can possibly be tart. Since we've opened our doors nearly 4 years ago, our intention and approach with mixed fermentation ales is to create a complex ale with restrained acidity, rustic funk, and bright fruit characteristics. Similar to the balance you'd expect in Lambic or wine.

Another word that is over used is "hybrid". It's been imperative for us to help guide our consumers on how to perceive and define our aged hop Saisons with grapes or apples. We tend to shy away from using the word "hybrid". In my opinion, using the word "hybrid" is somewhat misconstrued and doesn't accurately describe what we're trying to accomplish with our ales. We are still just making ale, but incorporating traditional and non-traditional techniques utilized by wine makers, Belgian brewers, and cider makers.

Our approach to grapes is quite similar to most of our other fruited offerings. We blend to taste, then make



Ride the Fader Hazy IPA

Photo Credit: Matthew Garcia



Colour Orange and Tristeza Pils



Photo Credit: Matthew Garcia

adjustments based off of the specific characteristics of the fruit, which include acidity, tannins, and texture.

We'll be releasing a perfect example of an ale aged in oak with Sauvignon Blanc grape must called, "Colour Orange" in the next month. We pressed the fruit and did a skin contact partial fermentation with the grapes for 10 days, spontaneously fermenting the juice using only native wild yeast from the grape skins. We then blended ales from hand-picked barrels and allowed our house wild yeast to continue the fermentation until completion. Be sure to keep your eyes on this one!

DRENNON: *What have been your biggest lessons learned since you opened your Pomona spot and now having faced the challenge of opening in LA?*

GARCIA: Wow, so many lessons, but I'd have to say always expecting double the costs than what you originally budget for. It's advice that I've been told over and over but it really doesn't hit you until your midway through the project.

DRENNON: *Where do you see Homage in ten years?*

GARCIA: Our goal is to keep pushing towards new ways to experiment with fermentation. The sky is the limit really, and I can see us exploring many different avenues with fermentation, food, and design, to further our desire to stay innovative, creative, and consistent.

DRENNON: *In a sea, some would even say flood, of independent craft brewery options, what do you feel makes Homage stand out as a destination beer fans should seek to discover?*

One thing I seek out when traveling is what makes certain brands and businesses appealing or successful. At the core of every successful business; values, structure, and culture are always something that stick out and resonate with me. Being treated with great hospitality, seeing attention to detail, as well as the artistry, execution, and passion behind your product are integral. I feel like Homage keeps these core values at the heart of everything we do, and if you're someone who can appreciate that approach, Homage is a place that'll be worth a visit.

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INLAND EMPIRE

FROM THEIR LAST NAME TO “LAST NAME”

by Andrew Smith

Established in 2003, Last Name Brewing was not only the first production brewery in the Inland Empire, it was also one of the first in Greater Los Angeles. “If you headed west,” owner Andy Dale told me, “You’d only run into Craftsman between here and the ocean.” Thanks to an early start and a portfolio of quality flagships, Last Name has built a strong foundation, amassing a multitude of accolades along the way. But there was one minor setback.

We can’t get too far into discussing Last Name without discussing the last name. Headed by two brothers, Andy and Curt Dale, the brewery existed for 13 years under the name Dale Bros. But, when they got into the process of trademarking, the name Dale Bros. was rejected. Colorado’s Oskar Blues had been making “Dale’s Pale Ale” since 1998.

Despite the name, it was just one brother, Curt, who started operations in 2003. The two had always homebrewed together, drawn up plans together, but at that time Andy was living on the east coast. He eventually joined in 2007, assuming business responsibilities and allowing Curt to focus on the beer. It propelled the brewery forward, into new markets, and moving into to a new 8,200-square-foot facility in 2012.

Last Name came from a shortlist of 74 possibilities. “When it went through the first couple of rounds we were like, ‘That’s kinda funny, but I don’t think



Andy Dale (Co-owner)

Photo Credit: Shelley Smith

so,” explained Andy. But it stayed on the list. “Finally, we got down to the final five and it was still there. Apparently, we liked it, and it did communicate something in that the name of our brewery is our last name.” Hence, the brothers that had operated under their last name for 13 years, became Last Name in 2016.

Predating the modern taproom concept, it was a brewery built on distribution. Curt committed to lagers from the outset: “Beers that people could drink

a pitcher of and still walk home.” Pomona Queen laid the foundation. An easy drinking, full-flavored amber lager, it’s still their best seller today. “Pomona Queen, Pomona Queen, Pomona Queen!” jokes Andy as he gestures from his 10-barrel system to his largest 60-barrel fermenter. I’d erroneously assumed that the two black sheep in the logo said something about craft beer versus big beer. “We were the black sheep in southern California,” corrected Andy, “We were brewing lagers as opposed to the west coast style everyone was going after. We wanted to communicate a differentiation. We didn’t start brewing ales until 2010, but the lagers are still our bread and butter. We’re still a little bit weird that way.”

Most breweries today are brewing a lager or two, but you can’t dispute the advantage of someone that’s committed a career and a facility to them. “We have the lab and we have the space to allow the beer time, to allow the yeast to do its thing,” added Andy. While Pomona Queen has taken two golds and two silvers at LA

International Beer Competition, it’s the black lager that has dominated the awards. California Black Beer has won 12 medals (five gold) at LA International and four medals at California State Fair. Then there’s the Cream Ale, which is one of the brewery’s two GABF winners, also winning two golds at LA International.

While still emphasizing lagers, the program is more diverse today. Ripley Rye, the Belgian Blonde, and the Wit have all established themselves as taproom favorites. I especially enjoyed Mudder’s Milk Stout and the Bucktooth Banjo Kentucky Common that were on tap. #HungerSucks, a Hazy IPA brewed for charity, deserves special mention. Winning gold at LA International last year, it’s an outstanding blend of tropical fruit, lemongrass, mint, and spice. There’s also the “Nom de Famille” barrel-aged program, which is in its second year: Last year’s barrel-aged Imperial Stout won two gold medals.

Last Name’s success has been built on integrity, patience, and experience.



Last Name's Brewhouse

Photo Credit: Shelley Smith

"We've made every mistake in the book," admits Andy. But their patient approach has allowed them to grow organically and avoid fatal errors. Ignoring pipedreams that have been the downfall of many, they've diligently followed the line of craft

beer growth. "We're no longer in the big years, but we didn't get so stuck into any particular model that we became inflexible and couldn't survive the changing markets. We've really been able to navigate whichever storm hits us. It's more challenging

now, but we're doing well, holding our own." Andy also takes pride in the consistency of his product. "Just in terms of the beer that we're producing right now, our quality is very high. There were years where the exact quality of Pomona Queen could vary, but that's no longer true. Our beers are dead on and if we taste a difference, we're not keeping that batch."

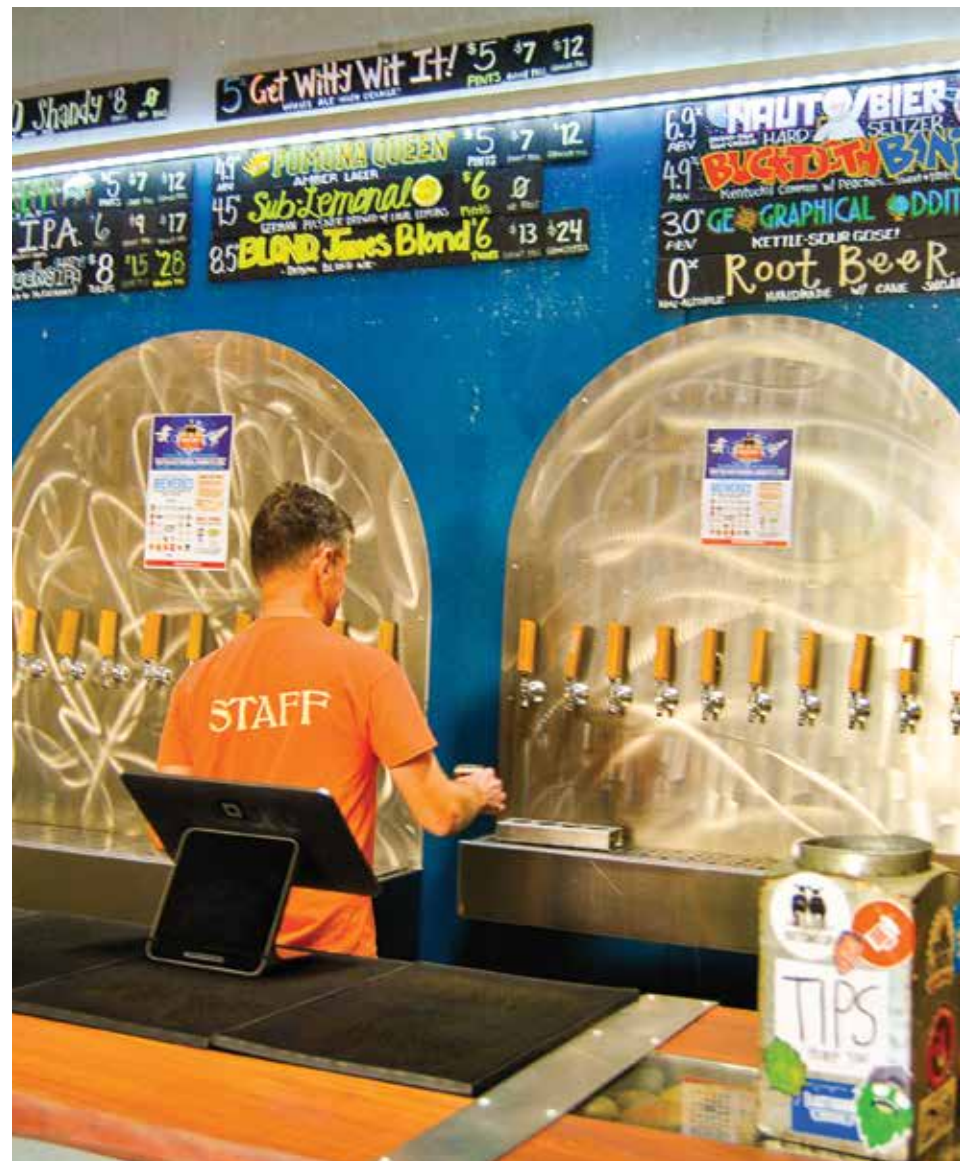
I also erroneously assumed that they'd landed in Upland due to its vicinity to Los Angeles. "There really was nothing for miles in any direction," confirmed Andy. "But for us it was always about being local." He elaborated that while having ventured deep into Orange County, the brewery's focus has centered on a 15-mile radius. "Beyond that, you really lose word of mouth and the ability to manage things effectively. Unless we're willing to put some investment, it's really difficult. So, we keep our footprint small. We're lucky in that the IE tends to be a little different. It's not just about bringing on the trendiest things and rotating taps. There's a little more brand loyalty. A lot of our customers are still there from the

beginning and its pretty much Pomona Queen, Pomona Queen, Pomona Queen."

Most of us would have some sympathy for the Dale brothers and the enforced name change, but Andy is more amiable. "To be fair, we were starting to get calls for Dale's Pale Ale so we could see where there might be some confusion." My suggestion that Last Name comes across as a middle finger wasn't explicitly confirmed, but received a sarcastic: "Oh really? It sounded that way?" You can't ignore the irony of the name. It's clever and probably has better contemporary appeal than the old name. And it does have an interesting story, one you feel compelled to raise a glass to, if not a middle finger. "Some people think it's pretty funny," added Andy, "Whereas others will look and say, 'That's stupid!' But it's our name and we're not changing it again!"

Raised in England, Andrew Smith "thought" he knew everything about beer before moving to the United States. He covers food for Locale Magazine and runs a local Coachella Valley blog at CVBeerScene.com

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The Taproom at the Brewery

Photo Credit: Shelley Smith

YAEGER SHOTS

THIRD WINDOW LAUNCHES SANTA BARBARA'S FIRST BEER CLUB

by Brian Yaeger

While creating a brewery membership was one of the first things founder Kris Parker intended to do when he established Third Window Brewing in 2016, it's fitting that it has taken nearly four years to come to fruition. Parker—grandson of winemaker Fess Parker—understandably approaches beer-making in a similar vein to winemaking and if there's one thing those folks know, it's that wine will tell you when it's ready. So, California beer lovers (or those with access to a California address), you may now finally join Third Window's Founders Club. Or, for those who love beer but love your \$495 more, there's the Cultivation Society (\$295) or Taste League (\$145) as well.

The brewery, located just outside of the Funk Zone riddled with winery tasting rooms, can be described as Belgo-American forward. "My grandfather," said Parker, "loved Trappist beer. He and I had talked about starting a brewery back in the mid-2000s." That said, Third Window produces a little something for every taste. Heck, even its Vermont-style ("Vermontish") IPAs, offered reluctantly, are the superior Santa Barbara iterations. But that's

not what this club is for. Folks who love queueing up to pony up \$25 for a four-pack of juicies needn't enroll. But people who go gaga for barrel-aged beers, be they imperial stouts aged in whiskey casks or spontaneous sours matured in oaky wine vessels are in for a treat. Well, eight to 26 liquid treats, depending on the level they join.

"I come from the wine world," adds Parker, explaining that memberships and subscriptions are a normal, and actually integral part of many a winery's business model. "So, the idea for these clubs existed way before we built the brewery; it was a foundational element of our business plan. It's always been super terroir-based as well."

While all of the beers included in the three membership tiers will be barrel-aged, some highlight the effects of whiskey aging such as Third Window's already-decadent chocolate stouts, made using its neighbor's, Twenty-Four Blackbirds Chocolate, cocoa nibs. Others are the first bottled releases from Parker's coolship, placed not at the Santa Barbara brewery but on the family's ranch over in Santa Ynez.



Third Window Brewing

Photo Courtesy of Third Window



Photo Courtesy of Third Window

(And yes, Parker's got plans for a tasting room at the bucolic setting next to the winery.) These lambic-style, spontaneous-fermented beers, many featuring locally sourced or foraged fruits including backyard loquats.

When asked which of the upcoming releases excites Parker the most, like any father of a large brood, he demurred from singling out any of his babies. But I'll tell you, a saison aged in Cognac puncheons sounds pretty amazing, and the new direction of co-fermented beer-wine hybrids is a personal favorite, so to see some in the innately-adept hands of a winemaker and brewer should be cause enough to crack open the beer-fund piggy bank.

For specific benefits of the Founders Club (which includes 24 500-milileter bottles, a couple gueuze-like 750's and a Club-only magnum plus swag, exclusive events, and a 15% discount on absolutely everything ("These are already our best customers; that discount will cost us more money than it brings in," Parker chuckled or sobbed), the Cultivation Society (the 750s and 16 half-liter bottles plus slightly less swag, events, discount and VIP treatment), and the Taste League ("just" eight pint bottles and a wee bit of swag, event invitations, VIP treatment and a nod of a 5% discount), check online.



Third Window Brewing

Photo Courtesy of Third Window

If the club structures are reminiscent of The Bruery's, perhaps that's because Patrick Rue is one of Parker's partners and in fact, Third Window's brewing system used to belong to The Bruery. Brewery memberships and clubs have evolved substantially from when The Bruery launched its Reserve Society in 2009, to say nothing of its Hoarder's Society, which Ben Weiss, late of both The Bruery and Third Window, once described to me as "pretty much an imperial Reserve Society." Of course, even that followed in the footsteps of The Lost Abbey's Saints & Sinners Club that premiered in 2006.

It's an exciting new development for the Santa Barbara brewery that has been producing some of the most exciting suds in this wine destination, off the beaten path, that continually manages to find something new to offer local and visiting beer lovers. The tasting room—soon to be expanded to include a barrel room with frontage along Haley St. to make the location more easily found—added a wood-burning oven last year, that initially offered elegant pub grub, and now focuses single-mindedly on Kris's

wife Michellene's sourdough—from straight up bread'n'butter to wood-fired pizzas. Perhaps unsurprisingly, just as selected beers feature, say, locally-foraged sage, her sourdough is highlighted with her locally harvested sea salt.

"She's an interesting person," said Parker appreciatively. "She once read that goat's milk is good for kids so she bought a Nigerian dwarf goat." That romantic and crafty attitude is "the core of what our restaurant is."

Everything at Third Window is grounded in terroir. And now, for those who don't live near enough to enjoy the provisions on-site, there's a way to have the show-stopping-est of the beers delivered to you.

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



Photo Courtesy of Third Window

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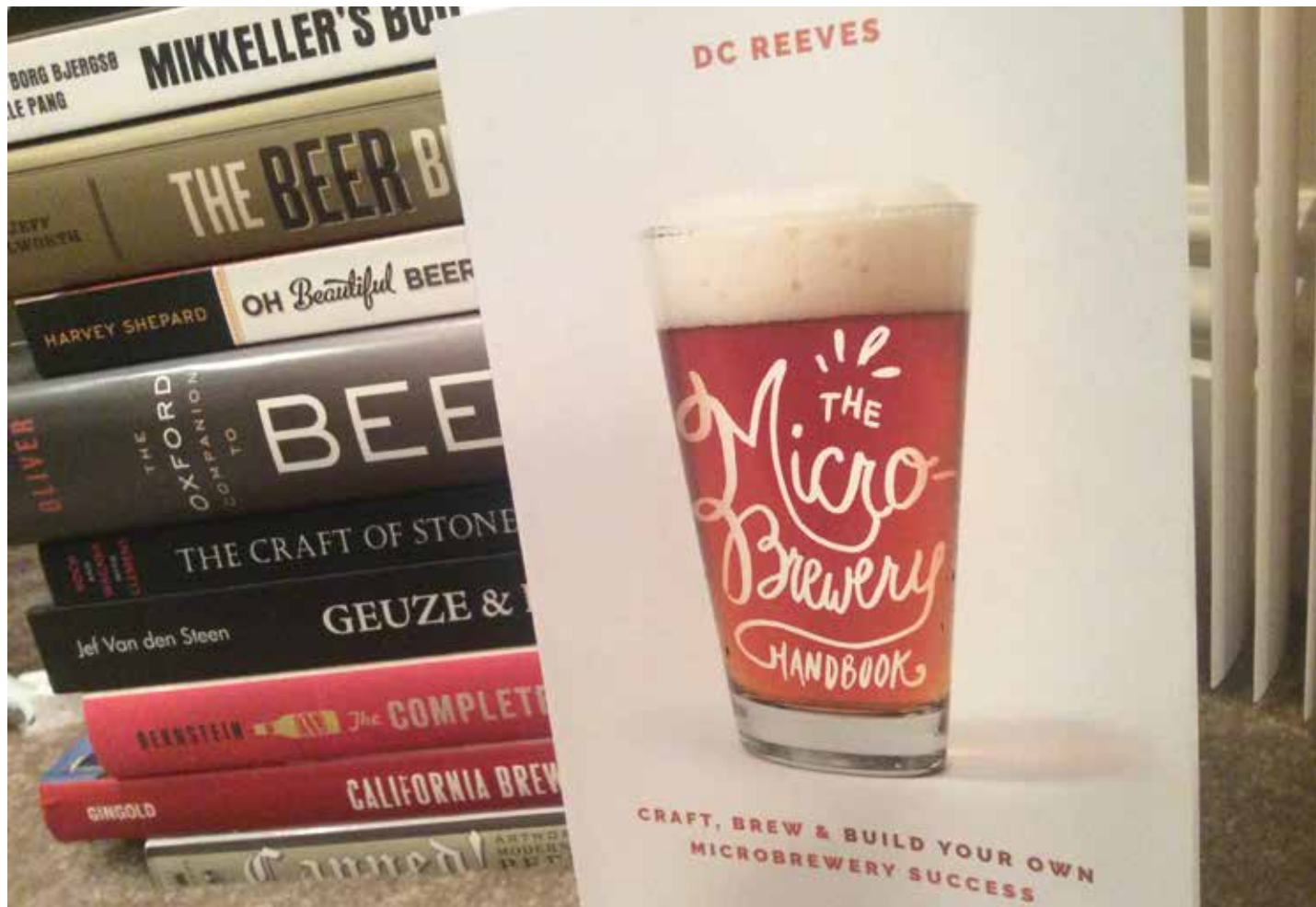
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BOOK REVIEW

OPENING A BREWERY? READ THIS FIRST!

by Sean Inman



The Micro-Brewery Handbook

Photo Credit: Sean Inman

If you hadn't noticed, there is a lot more good craft beer available. And I am not talking about the whole country. There are more than plenty of choices each weekend for beer just in Los Angeles. One weekend last year, I counted at least five brewery anniversary parties in just one month. Competition is high and only getting higher (for the time being). How does a brewery become the one of those five that people choose?

This is where the Micro-brewery Handbook by DC Reeves comes in. Reeves founded Perfect Plain Brewing Company in Pensacola, Florida and has taken his knowledge of founding his business and put it into an easy to use handbook form. Thanks in part to his past career as a sports journalist the pages are full of actual, helpful information and surprisingly most of that information does not revolve around beer at all. Reeves has also enlisted many industry friends like Sam Calagione of Dogfish Head, Doug Reiser from Burial Beer Co., Jeffrey

Stuffings of Jester King and Matt Stevens from Creature Comforts to answer questions and give a different point of view along the way.

The book is broken up into six parts. The practical advice starts with the state of the industry and how to differentiate your brewery. Then it is on to laying a firm financial foundation. Reeves talks about the banking side of life. Investments and debt and how much you will need to have on hand and how that affects the ingredient ordering process as well as how much beer you give away. The reader is walked through what size a brewery should be as well as information about permits and zoning, architects and contractors. Next is the section that impressed me the most. How to hire employees, keep them fully engaged and how they can be your best brand ambassadors. Branding your brewery and social media are pored over and finally, it moves on to how to build your taproom into a community anchor

which you then can use to create memorable experiences for not only beer fans but also employees and the city as a whole. You rarely get that in depth with these books. Here you have it put on a platter for you.

Of course, the beer has to be good to great for a brewery to thrive. The best location and best interior design will not overcome beer that makes people wince and give a one-star review to it. But the opposite is true as well. You can't just make the best beer and hope that customers will flock if your bartenders are surly or the "experience" isn't fun. You may get hard-core beer geeks but once that initial line goes down where will the enthusiasm come from?

Any brewer that is preparing to open this year to what are (hopefully) the customer masses or a local and longstanding brewery that is at an inflection point should be picking this book clean for golden nuggets of business information.

Los Angeles, where attention is divided not only between breweries but between spirits and wine and food, is a prime market for this handbook. There are breweries that are literally next door to each other! And as the brewery count creeps higher and higher, creating a tap room that people want to visit time and time again will not be easy. Having a tap room that fans want to bring out-of-towners and tourists to requires making that experience fulfilling enough that people will want to drive to you.

Additionally, we are seeing breweries branching out into second, third and even fourth locations. Each of these locations will need to be staffed up, will need to reach out into the community and will need to further the brewery brand. Yoga Sundays, comedy nights and food trucks are becoming commonplace which means they do not really advance the brand as far as say CVT Soft Serve does at MacLeod Ales in Van Nuys does. You can order a proper British ale and then value add something unique that feeds into the world of beer and food pairing.

A cautionary tale was Henson Brewing. Located near the Empire Center they had both a neighborhood and business customer base to draw upon and even with the proximity to two other Burbank breweries, they could have created their own special niche but whether due to undercapitalization or lack of customers, their space now houses a coffee company and their brewing equipment was sold off. What could they have done to make their tap room more of a draw to Burbank?

No matter if you are a brand-new brewery or one that is expanding the job will be made easier by The Micro-brewery Handbook and could be the difference between a beer fan picking your brewery — or someone else's — to visit next weekend.

Sean Inman has been writing about craft beer in Los Angeles since 2009. His daily beer posts are on the Beer Search Party blog. He also writes a bi-weekly beer column for Food GPS.

FEATURED LISTINGS

6th & La Brea Brewery & Restaurant

600 S. La Brea Ave, Los Angeles
6thlabrea.com

Absolution Brewing

2878 Columbia St, Torrance
absolutionbrewingcompany.com

Arts District Brewing Co.

828 Traction Ave, Los Angeles
artsdistrictbrewing.com

Asylum Brewing

2970 La Palma, Suite D, Anaheim
asylumbrewingcompany.com

Beachwood Brewing

7631 Woodwind Dr, Huntington Beach
beachwoodbbq.com

Beachwood BBQ & Brewing

210 E 3rd St, Long Beach
beachwoodbbq.com

Beachwood Blendery

247 N Long Beach Blvd, Long Beach
beachwoodbbq.com

Beachwood BBQ

131 1/2 Main St, Seal Beach
beachwoodbbq.com

Belmont Brewing Company

25 39th Pl, Long Beach
belmontbrewing.com

Bluebird Brasserie Brewery & Eatery

13730 Ventura Blvd, Sherman Oaks
bluebirdbrasserie.com

Bottlecraft

4150 McGowen St, Long Beach
bottlecraftbeer.com/pages/bottlecraft-long-beach

Brewery X

3191 E La Palma Ave, Anaheim
brewery-x.com

Broxton Brewery & Public House

1099 Westwood Blvd, Los Angeles
broxtonla.com

Chapman Crafted Beer

123 N Cypress St, Old Towne Orange
chapmancrafted.beer

Firestone Walker - The Propagator

3205 Washington Blvd,
Marina Del Rey
firestonebeer.com

GameCraft Brewing

23301 Avenida De La Carlota Suite C,
Laguna Hills
gamecraftbrewing.com

HopSaint Brewing Company

5160 W 190th St, Torrance
hopsaint.com

Imperial Western Beer Co.

800 N Alameda St, Los Angeles
imperialwestern.com

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Arrow Lodge Brewing
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Arts District Brewing Co.
828 Traction Ave, Los Angeles

Beachwood Blendery
247 Long Beach Blvd,
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Bonaventure Brewing Co.
404 S Figueroa St,
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Boomtown Brewery
700 Jackson St, Los Angeles

Border X Brewing
4400 E Gage Ave, Bell

Bravery Brewing
42705 8th St W, Lancaster

Brewjeria Company
4937 Durfee Ave, Pico Rivera

Brewyard Beer Company
906 Western Ave, Glendale

Brouwerij West
110 E 22nd St, San Pedro

Burnin' Daylight Brewing Co.
24516 Narbonne Ave, Lomita

Cellador Ales
16745 Schoenborn St,
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Claremont Craft Ales
1420 N Claremont Blvd #204C,
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Common Space Brewery
3411 W El Segundo Blvd,
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Craftsman Brewing
1270 Lincoln Ave #800,
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Dry River Brewing
671 S Anderson St,
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The Dudes' Brewing Co.
1840 W 208th St, Torrance
395 Santa Monica Place, #304,

Eagle Rock Brewery
3056 Roswell St, Los Angeles

El Segundo Brewing
140 Main St, El Segundo

Figueroa Mountain
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Five Threads Brewing Co.
1133 Via Colinas #109,
Westlake Village

Frogtown Brewery
2931 Gilroy St, Los Angeles

Hand-Brewed Beer
9771 Variel Ave, Los Angeles

Hermosa Brewing Company
1342 Hermosa Ave,
Hermosa Beach

Highland Park Brewery
5127 York Blvd, Los Angeles

Homage Brewing
281 S Thomas St #101, Pomona

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20311 S Western Ave, Torrance

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150 E St Joseph St, Arcadia

Mumford Brewing
416 Boyd St, Los Angeles

Ogopogo Brewing
864 Commercial Ave,
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Ohana Brewing Company
1756 E 23rd St, Los Angeles

Over Town Brewing Co.
227 W Maple Ave, Monrovia

Pacific Plate Brewing Co.
1999 S Myrtle Ave, Monrovia

Phantom Carriage Brewery
18525 S Main St, Carson

Pocock Brewing Company
24907 Tibbitts Ave,
Santa Clarita

Progress Brewing
1822 Chico Ave,
South El Monte

Project Barley Brewery
2308 Pacific Coast Hwy,
Lomita

REV Brewing Company
1580 W San Bernardino Ave,
Ste H & I, Covina

San Fernando Brewing Co.
425 Park Ave, San Fernando

Sanctum Brewing Company
560 E Commercial St #21,
Pomona

Santa Monica Brew Works
1920 Colorado Ave, Santa
Monica

Scholb Premium Ales
2964 Columbia St, Torrance
2306 E 4th St, Long Beach

Smog City Brewing Company
1901 Del Amo Blvd #B,
Torrance

State Brewing Company
1237 W 134th St, Gardena

Steady Brew Beer Company
2936 Clark Ave, Long Beach

Strand Brewing Company
2201 Dominguez St, Torrance

Surfridge Brewing Company
137 Nevada St, El Segundo

Ten Mile Brewing Co.
1136 E Willow St, Signal Hill

Three Chiefs Brewing Co.
909 E El Segundo Blvd,
El Segundo

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

Timeless Pints Brewing Co.
3671 Industry Ave, Lakewood

Tortugo Brewing Company
916 W Hyde Park Blvd,
Inglewood

Trademark Brewing
233 E Anaheim St, Long Beach

Transplants Brewing Co.
40242 La Quinta Ln Unit 101,
Palmdale

Trustworthy Brewing Co.
156 W Verdugo Ave, Burbank

Upshift Brewing Company
339 Indiana St, El Segundo

Whittier Brewing Company
13002 Philadelphia St,
Whittier

Wingwalker Brewery
235 West Maple, Monrovia

Ximix Craft Exploration
13723 1/2 Harvard Pl, Gardena

Yorkshire Square Brewery
1109 Van Ness Ave, Torrance

BREW PUBS

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

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

Belmont Brewing Company
25 39th Pl, Long Beach

Bluebird Brasserie
13730 Ventura Blvd, Sherman
Oaks, CA 91423

Bonaventure Brewing Co.
404 S Figueroa St,
Los Angeles

The Brewery at Abigaile
1301 Manhattan Ave,
Hermosa Beach

The Brewery at Simmzy's
3000 W Olive Ave, Burank

Brewery Draconum
24407 Main St, Santa Clarita

Broxton Brewery &
Public House
1099 Westwood Blvd,
Los Angeles

Congregation Ales
619 N Azusa Ave, Azusa

Downey Brewing Company
10924 Paramount Blvd,
Downey

Dutch's Brewhouse
4244 Atlantic Ave,
Long Beach

Firestone Walker Propagator
3205 Washington Blvd,
Marina Del Rey

HopSaint Brewing Company
5160 W 190th St, Torrance

Innovation Brew Works
3650 W Temple Ave, Pomona

Karl Strauss Brewing Co.
600 Wilshire Blvd Ste 100,
Los Angeles

<i>Ladyface Ale Companie</i> 29281 Agoura Rd, Agoura Hills	<i>Bravus Brewing</i> 1048 Irvine Ave. #715, Newport Beach	<i>Legends Craft Brewery</i> 1301 S Lewis St, Anaheim	<i>Black Market Brewing Co.</i> 41740 Enterprise Cir N #109, Temecula	<i>Oak Hills Brewing Company</i> 12221 Poplar St. Unit 3, Oak Hills
<i>Red Car Brewery</i> 1266 Sartori Ave, Torrance	<i>The Bruery</i> 715 Dunn Way, Placentia	<i>Lost Winds Brewing Co.</i> 924 Calle Negocio Suite C, San Clemente	<i>Brew Crew Inc.</i> 11626 Sterling Ave #G, Riverside	<i>Old Stump Brewing Company</i> 2896 Metropolitan Pl, Pomona
<i>Rock Bottom</i> 1 Pine Ave, Long Beach	<i>The Bruery Terreux</i> 1174 N Grove St, Anaheim	<i>Network Brewery</i> 824 Carnegie Ave, Santa Ana	<i>Brew Rebellion Brewing</i> 13444 California St, Yucaipa	<i>Packinghouse Brewing Co.</i> 6421 Central Ave #101-A, Riverside
<i>Sage Vegan Bistro & Brewery</i> 1700 Sunset Blvd, Los Angeles	<i>Brewing Reserve of California</i> 2930 College Ave Suite D, Costa Mesa	<i>Noble Ale Works</i> 1621 S Sinclair St #B, Anaheim	<i>Brewcaipa Brewing Co.</i> 35058 Yucaipa Blvd, Yucaipa	<i>Refuge Brewery</i> 43040 Rancho Way, Temecula
<i>San Pedro Brewing Company</i> 331 W 6th St, San Pedro	<i>Brewery X</i> 3191 E La Palma Ave, Anaheim	<i>Phantom Ales</i> 1211 Las Brisas St, Anaheim	<i>Chino Valley Brewery</i> 1630 E Francis St #J, Ontario	<i>Ritual Brewing Company</i> 1315 Research Dr, Redlands
<i>The Stalking Horse</i> <i>Brewery & Freehouse</i> 10543 W Pico Blvd, Los Angeles	<i>Brewheim</i> 1931 E Wright Cir, Anaheim	<i>Riip Beer Company</i> 17214 Pacific Coast Hwy, Huntington Beach	<i>Coachella Valley Brewing Co.</i> 30-640 Gunther St, Thousand Palms	<i>Route 30 Brewing Company</i> 9860 Indiana Ave Ste 19, Riverside
<i>Twisted Oak Tavern</i> 30105 Agoura Road Agoura Hills	<i>Chapman Crafted Beer</i> 123 N Cypress St, Old Towne Orange	<i>Salty Bear Brewing</i> 2948 Randolph Ave Unit C, Costa Mesa	<i>Concrete Jungle Brewing</i> <i>Project</i> 4561 Market St, Ventura	<i>Rök House Brewing Company</i> 1939 W 11th St #A, Upland
<i>Wolf Creek Brewery</i> 27746 McBean Pkwy, Santa Clarita	<i>Cismontane Brewing Co.</i> 1409 E Warner Suite C, Santa Ana	<i>Santa Ana River Brewing</i> 3480 W Warner Ave Unit B, Santa Ana	<i>Dragon's Tale Brewery</i> 8920 Vernon Ave #122, Montclair	<i>Rowdy's Brew Co.</i> 10002 6th St A, Rancho Cucamonga

ORANGE COUNTY

BREWERIES

<i>All-American Brew Works</i> 5120 E La Palma Ave, #103, Anaheim	<i>GameCraft Brewing</i> 23301 Avenida De La Carlota St C, Laguna Hills	<i>Unsung Brewing Company</i> 500 S Anaheim Blvd, Anaheim	<i>Escape Craft Brewery</i> 721 Nevada St #401, Redlands	<i>Sandbox Brewing Co</i> 4650 Arrow Hwy, Ste A9, Montclair
<i>Anaheim Brewery</i> 336 S Anaheim Blvd, Anaheim	<i>The Good Beer Company</i> 309 W 4th St, Santa Ana	<u>BREWPUBS</u>	<i>Euryale Brewing Company</i> 2060 Chicago Ave #A-17, Riverside	<i>Skyland Ale Works</i> 1869 Pomona Rd Unit E/F, Corona
<i>Archaic Craft Brewery</i> 140 E Main St, Tustin	<i>Green Cheek Beer Company</i> 2294 N Batavia St #C, Orange 2957 Randolph Ave unit b, Costa Mesa	<i>Huntington Beach Beer Co.</i> 201 Main St, Huntington Beach	<i>Garage Brewing Company</i> 29095 Old Towne Front St, Temecula	<i>Solorio Brewing Company</i> 9395 Feron Blvd Suite K, Rancho Cucamonga
<i>Artifex Brewing Co.</i> 919 Calle Amanacer, San Clemente	<i>Gunwhale Ales</i> 2960 Randolph Ave, Unit A, Costa Mesa	<i>Pizza Port San Clemente</i> 301 N El Camino Real, San Clemente	<i>Hamilton Family Brewery</i> 9757 Seventh St #802, Rancho Cucamonga	<i>Sour Cellars Brewery</i> 9495 E 9th St Unit B, Rancho Cucamonga
<i>Asylum Brewing</i> 2970 La Palma, Suite D, Anaheim	<i>Helmsman Ale House</i> 2920 Newport Blvd, Newport Beach	<i>Stadium Brewing</i> 26738 Aliso Creek Rd, Aliso Viejo	<i>Hangar 24 Craft Brewery</i> 1710 Sessums Dr, Redlands	<i>Stone Church Brewing</i> 2785 Cabot Dr Suite 160, Corona
<i>Backstreet Brewery</i> 1884 S Santa Cruz St, Anaheim 14450 Culver Dr, Irvine	<i>Karl Strauss Brewing Co.</i> 2390 E Oranewood Ave, Ste 100, Anaheim & 901 S Coast Dr, Costa Mesa	<i>TAPS Fish House & Brewery</i> 101 E Imperial Hwy, Brea 13390 Jamboree Rd, Irvine	<i>Inland Empire Brewing Co.</i> 1710 Palmyrita Ave #11, Riverside	<i>Storytellers Brewery and</i> <i>Meet House</i> 109 N Maple St Unit C, Corona
<i>Beachwood Brewing</i> 7631 Woodwind Dr, Huntington Beach	<i>Laguna Beach Beer Company</i> 29851 Aventura Ste C-E, Rancho Santa Margarita	<i>Tustin Brewing Company</i> 13011 Newport Ave #100, Tustin	<i>Ironfire Brewing Company</i> 42095 Zevo Dr #1, Temecula	<i>Strum Brewing</i> 235 S Campus Ave, Ontario
<i>Black Cock Brewing Co.</i> 1444 N Batavia St, Orange	<i>Left Coast Brewing Company</i> 1245 Puerta Del Sol, San Clemente	<u>BREWERIES</u>	<i>Kings Brewing Company</i> 8560 Vineyard Ave #301, Rancho Cucamonga	<i>Thompson Brewing</i> 9900 Indiana Ave Suite 7, Riverside
<i>Bootlegger's Brewery</i> 130 S Highland Ave, Fullerton		INLAND EMPIRE	<i>Last Name Brewing</i> 2120 Porterfield Way, Upland	<i>Wiens Brewing</i> 27941 Diaz Rd, Temecula
<i>Bottle Logic Brewing</i> 1072 N Armando St, Anaheim			<i>La Quinta Brewing Company</i> 77917 Wildcat Dr, Palm Desert	<i>BREWPUBS</i>
			<i>Main Street Brewery</i> 493 N Main St, Corona	<i>TAPS Fish House & Brewery</i> 2745 Lakeshore Dr, Corona
			<i>No Clue Craft Brewing</i> 9037 #170 Arrow Rt, Rancho Cucamonga	<i>Wicks Brewing Company</i> 11620 Sterling Ave, Riverside

CITRUS HAZY CRISP



HIGH ON FLAVOR LOW ON REGRET
96 CAL • 5 CARBS

FIRESTONE WALKER
BREWING COMPANY

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