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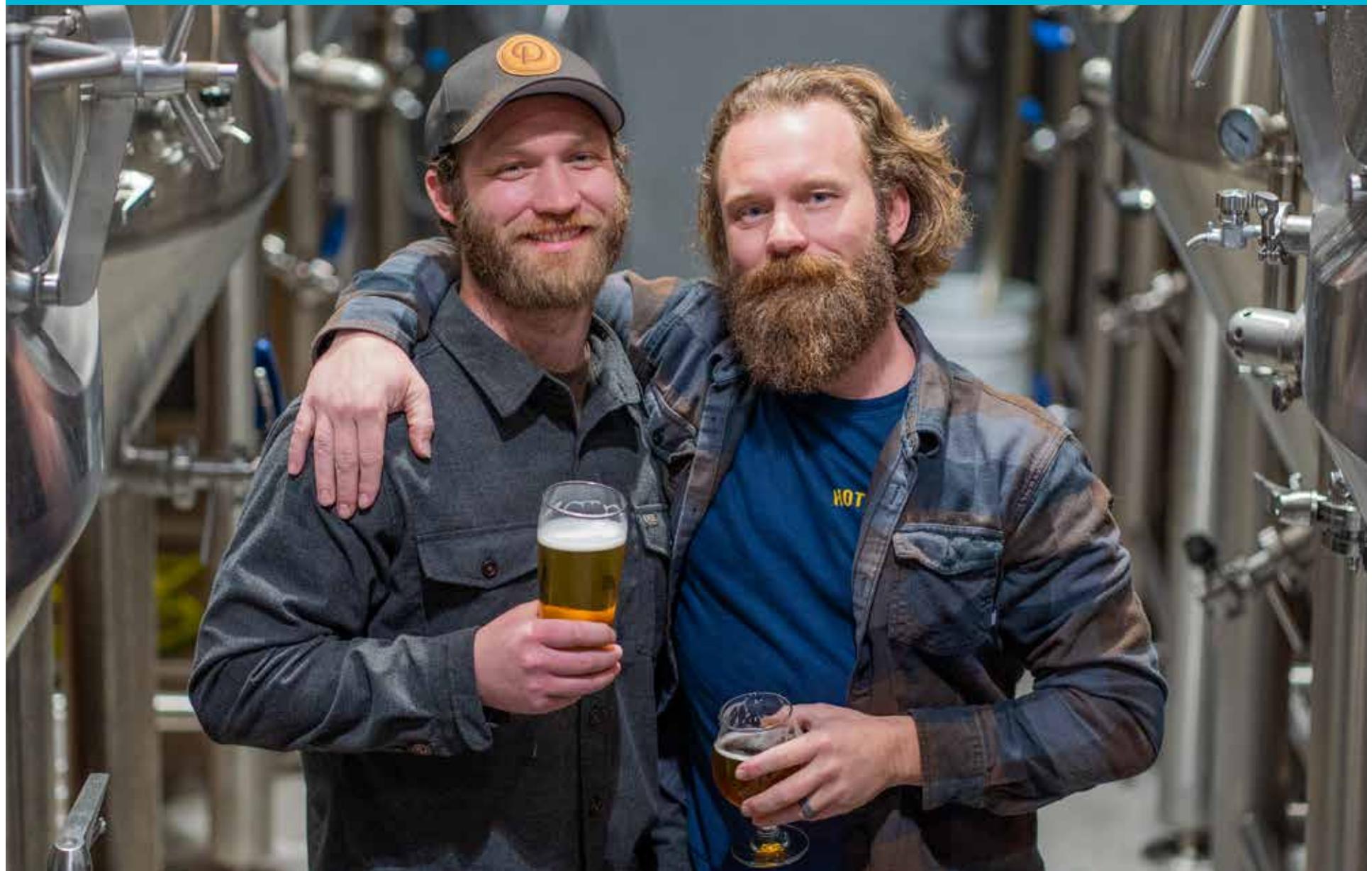
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## BREWING WITH INTENT



Brett Giesen (Brewer) and Bryan Giesen (Head Brewer) Docent Brewing

Photo Credit: Matthew Garcia

Destination San Juan Capistrano. Most famous for the swallows that migrate there each year like clockwork, it may soon become even better known for the swallows of the sublime beers being brewed at Docent by brothers Bryan and Brett Giesen. Docent Brewing, turning an ancient three years old this month, is one of the best kept secrets in California brewing. (full cover story on page 12)

By Daniel Drennon

### 20/20 HINDSIGHT



### INLAND EMPIRE



### YAEGER SHOTS



### PROFILE



### BREWER'S CORNER



PAGE 6

PAGE 8

PAGE 10

PAGE 17

PAGE 20

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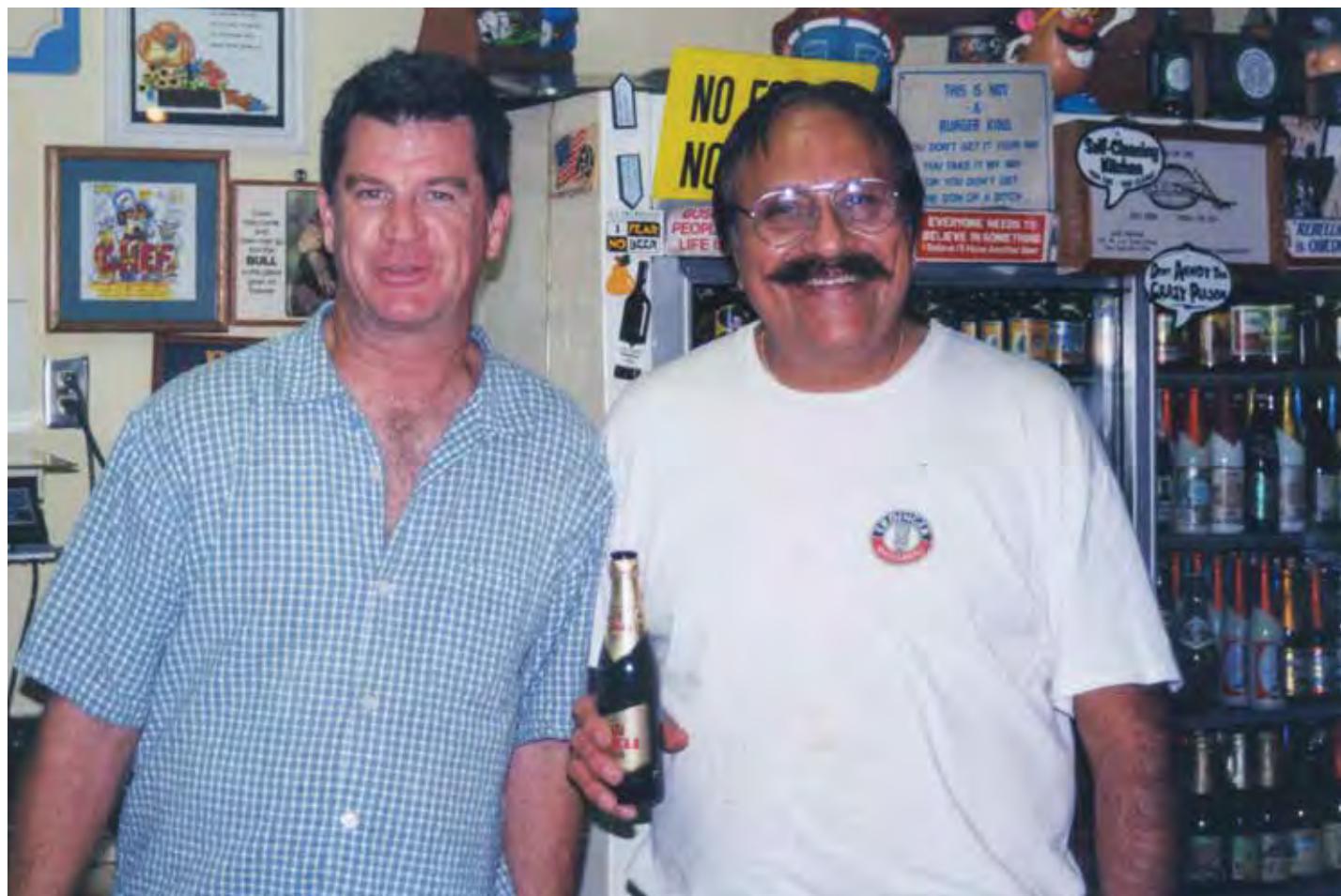
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## 20/20 HINDSIGHT

# GROUND ZERO FOR GOOD BEER IN LA

## BEFORE MICROBREW AND LEGAL HOMEBREWING, THERE WAS... STUFFED SANDWICH

by Tomm Carroll



*Wine Warehouse's Larry James (left) at Stuffed Sandwich with Sam Samaniego in the late 1980s*

It's no secret that Los Angeles was late to the modern craft beer scene. But that doesn't mean LA County was previously a vast wasteland for good beer. In fact, back in 1976, the nation's bicentennial, when Jimmy Carter was elected President and would soon legalize homebrewing — and Jack McAuliffe launched New Albion Brewing in Sonoma, California, the country's first "microbrewery" since Prohibition — Sam and Marlene Samaniego opened a little sandwich shop stocked with a then-eclectic collection of imported brews, in the Eastside LA suburb of San Gabriel. It was Stuffed Sandwich, which has become legend, and celebrates its 44th birthday this May.

Sadly, Sam passed away in early 2014, but Marlene has soldiered on and, a while back, sat down over a couple of rare Belgian beers at the shop with *Beer Paper* to talk about Stuffed Sandwich's legacy.

After working in the beer industry (mostly for Anheuser-Busch) since he was 16, Sam was working at Southland Distributing in the mid-1970s, but decided to leave and open his own place. "Sam was tired of being a beer salesman delivering kegs," explains Marlene. "He had a love of sandwiches and beer, and decided to put those two together — because there were already too many pizza places around. Sam had worked in the beer industry since he was about 16, 17 years old, so he'd seen the different beers and he was just enthralled by them."

"At that time, there was had pretty much only European imports, so that's what he did," she continues. "We opened up with 35 beers from around the world, and the big ones then were Canada's Moosehead, Germany's Beck's, and England's Watney's Red Barrel and — when we could get it — their Cream Stout."

Soon came the Belgian imports. "Sam fell in love with them the minute he tasted 'em," Marlene attests. "He liked everything, but really took to the Belgians — something new and different and wild and crazy." Along with Duvel, Chimay and Hoegaarden, "Orval and Cuvée de Jacobins were the first sours we got in," she adds. "Sam loved them and got a few people interested, but they didn't go over well then."

By the late '70s, the shop was also carrying the new-fangled microbrews of San Francisco's Anchor Brewing as well as New Albion. "We carried all three of New Albion's beers — the pale, porter and stout," Marlene explains. "They used to bring the beer down in crates, and charged a deposit for the crate; they wanted it back 'cause they didn't have enough of them to distribute their beer!"

By the '80s, beers from such breweries as Sierra Nevada, Anderson Valley,

Mendocino, Marin, Rogue and the now-defunct Yakima, Santa Rosa and Golden Gate Park started appearing in the shop's fridges. "Before they were distributed down here, Sam and I used to drive up north over the weekend to pick up cases of them," Marlene recalls. "We were the only ones down here to carry all those beers." Likewise, road trips south in the mid-'90s netted early bottles of AleSmith, Blind Pig and Stone beers.

It was in the mid-'80s that Sam began his penchant for squirreling away ageable bottled brews for future imbibing, inaugurating Stuffed Sandwich's reputation as a vintage beer bar. "Some Belgians and mostly the Anchor Christmas beers are what really got him started," remembers Marlene. "He'd say, 'I wanna see how this is going to taste next year,' and then he'd do it again and just experiment. Some people didn't like it and we had to explain to them that while aged beers will lose carbonation, the flavor is very intense, like a port or sherry."

The clientele in those early days was mostly locals but, as Marlene relates, "As word started to spread about the beers we had, we'd get people from the Westside and Long Beach driving in." She recalls there being a few distinct kinds of customers. "There were ones who had heard about us and were really anxious to see what beers we had, and others who'd come in and ask, 'What do you have new, Sam? I tried this one last time,'" she says, "And then some people would watch that and *they'd* get all excited about the beers."

"And of course there were the hardcore fans of the big three — Bud, Miller or Coors — and Sam would say, 'Would you like to try something new? I have something; if you like Coors, you'll like this,' or 'You like Bud? You'll like this,'" Marlene continues. "And sometimes you almost had to plead and beg people to try something new!"

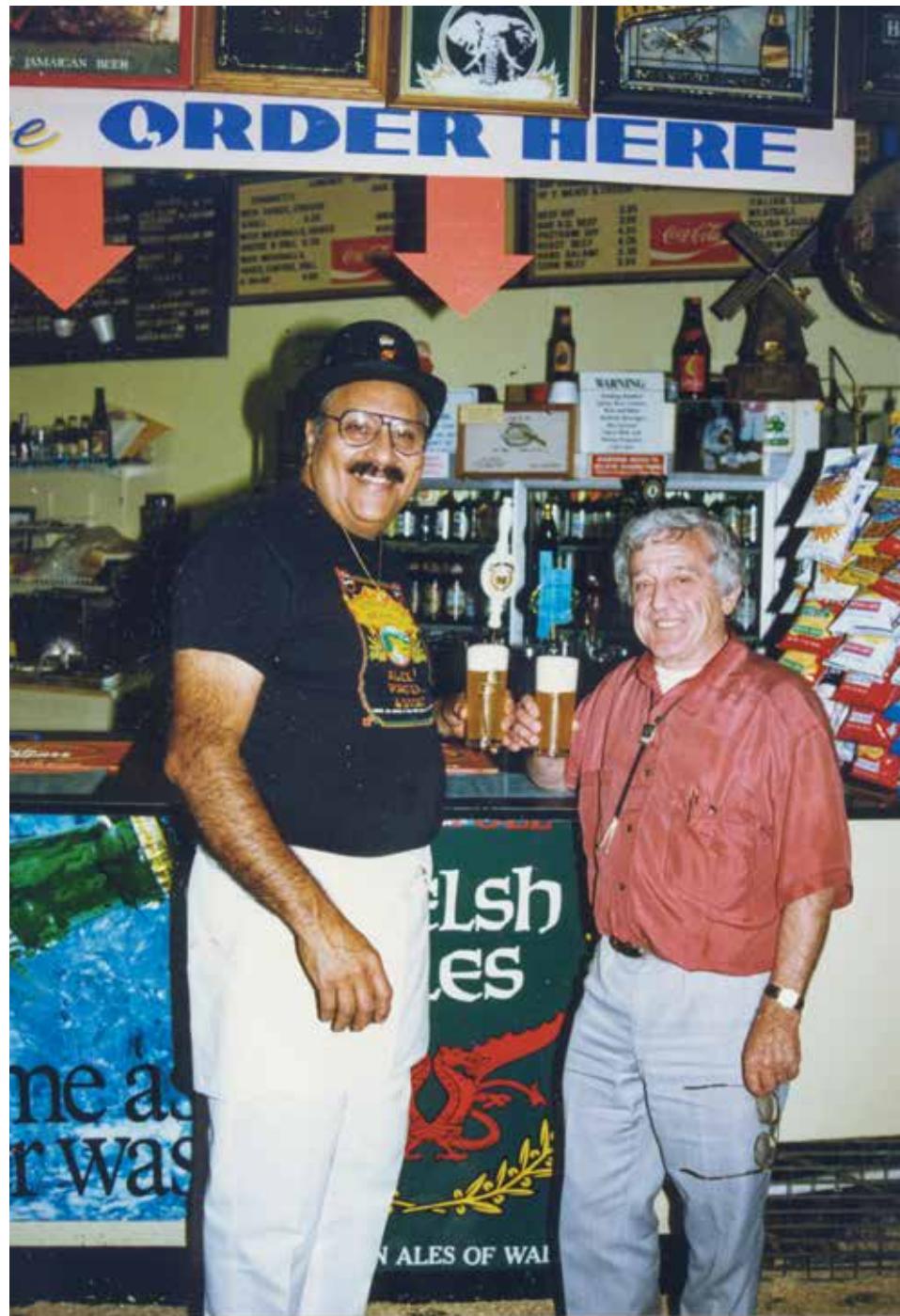
Comparing beer drinkers then to present-day craft fans, she notes, "It's so different from today because the

*Photo courtesy of Stuffed Sandwich*



Sam Samaniego behind the bar at Stuffed Sandwich in 2006

Photo Credit: Tomm Carroll



Sam Samaniego (left) with Belgian brewing legend Pierre Celis at a Stuffed Sandwich tasting in the 1990s

last two generations — the last 20 years — they've all grown up seeing craft beer in supermarkets and they've seen their folks drinking better quality beer. But in 1976 and the early '80's, nobody knew what a craft beer was. Back then they called it 'microbrew,' and I had to retrain myself to call it craft beer 'cause they were always 'microbrews.'"

The Samaniegos pioneered special events and beer dinners in the '80s and '90s, which also attracted the beer-curious. "Larry James of Wine Warehouse distributors did a lot of beer tastings for us," she says. "And Pierre Celis of Hoegaarden was with us for a Belgium night. He was a tiny little thing, but I loved seeing the passion he had for his beer. He was a character; he kept telling everybody to 'slow down' because his English wasn't so good, and if you talked too fast he couldn't keep up."

Other Stuffed Sandwich events included a tasting with a rep from Duvel Moortgat in Belgium. "That was a fantastic evening we had with the gentleman from Duvel," Marlene remembers. "Sam busted out some old vintage of Duvel Golden Ale, and

our guest said, 'I've never even had one that old!' It was really fun. Also, Jeremy Cowan of Schmaltz Brewing did a kick-off party here when he published his book, *Craft Beer Bar Mitzvah*, back in 2011. And Greg Koch and Steve Wagner would come up when we do our Stone Brewing events in September."

For the shop's 40th anniversary in 2016, Marlene held several special events, one of which was a day of vintage Belgian beers. "Most of the beers were ones that Sam put away to see how they would age — but he never got the chance," she explains. However, she and Stuffed Sandwich's loyal customers and aged-beer fans were able to taste them, in his honor.

Pay a visit to Stuffed Sandwich ([www.stuffedsandwich.com](http://www.stuffedsandwich.com)) and drink in some of LA's early craft beer history.

*Tomm Carroll is embarrassed to confess that he hadn't discovered Stuffed Sandwich until 2004, but credits Sam and Marlene Samaniego with introducing him to the world of aging beers. His craft beer class at UCLA Extension begins April 28. Contact him at [beerscribe@earthlink.net](mailto:beerscribe@earthlink.net).*

## INLAND EMPIRE

# BEERS WITH MEGA BYTE

by Andrew Smith

It was a busy Sunday when we visited 8 Bit Brewing in Murrieta. The place filled up fast, with many lined up out the door. “It happens more often than you’d believe,” head brewer Daniel Terrones informed me, “We pack out all the time.” With a glass in hand, we retreated back to the quieter solitude of the brewery.

8 Bit has made incredible progress since opening in 2015. What started as a 1,700-square-foot facility has expanded to 16,000 square feet. They originally brewed in the taproom, early, so they could finish before the customers arrived. “There was no way that was sustainable,” commented Terrones, “Kettles of boiling wort, the smell, the steam.” They made it work for a while but they were running out of beer fast.

Expansion into the adjoining unit created a dedicated brewhouse. That was when Terrones joined. Originally an engineer, he caught the craft beer buzz and got a job at neighboring Electric. He was at Siebel Institute of Technology in Chicago when 8 Bit owner, Chris Keyson, reached out. “I had no idea what I was going to do next, maybe work as a shift brewer at one of the large breweries. Then Chris called and said they needed help.”

Today, 8 Bit occupies four units, plus a patio. The new brewhouse, completed a year ago, is impressive. It’s a spacious and glistening far cry from its humble beginnings. With a 15-barrel system, eight 30-bbl fermenters, and

two 15-bbl fermenters, it’s designed to feed three facilities. Development of a second taproom in their current building is close to completion and there are imminent plans for a remote taproom. They also plan on expanding the kitchen. The new brewhouse is something Terrones shows great pride in, having worked with Keyson to complete much of the work in-house.

I’d been sipping on True Brewmance as Terrones gave the tour. “Brewmance is the only beer we’re married to,” he elaborated, “It’s been on since day one, and made an immediate hit.” It’s a tasty, old school, west coast IPA, brewed with Crystal and Mosaic. Terrones recalls times when they’ve struggled to keep it. “For a while, we only had six fermenters, three were filled with Brewmance. It was sheer pride that made us keep it on. Even when Mosaic was scarce, we kept it, sometimes buying 8oz bags at ridiculous prices.”

With a catchy name (something of a theme) and the Pac-Man-esque beer mug logo, it’s attracted a cult following. Terrones recalls the seal of approval he got from one of his idols: “We drove the beer out to Beer Advocate’s IPA Festival. The day before, Sam Calagione told us that he couldn’t wait to try it. He came around, tasted it and really liked it. Then, he came back later, without his entourage, and said ‘I want more of that beer.’ It was most humbling, an endorsement from one of the godfathers of the game.”



*Daniel Terrones, Head Brewer, 8 Bit Brewing*

*Photo Credit: Shelley Smith*

All the other beers rotate. “When we started, it would have crippled us to be married to flagships. It would have taken multiple tanks to keep 16 beers on the board. So, we’re married to styles more than we’re married to beers.” One example was The Italian Hop, an Italian pilsner styled after Tipopils. It’s bold and refreshing with a good malt backbone and a dry citrusy finish. They’d just blown through a Czech pilsner and a German pilsner was on deck. It’s part of a recent emphasis on lagers. “They’re challenging, they’re fun, and pretty awesome to crush and throw back. I love it when I see another brewer come in, order one, then order three more.”

Hazy’s, like the imperial Beers of War and the Nelson-hopped Bending Time, might more readily catch the eye. With current trends, they sell fast and quickly get replaced with something new. But there’s a diverse portfolio of both traditional and experimental styles. Mario Tart is their constantly

evolving and hugely popular kettle sour. Dreaming in Color was a multi-faceted Fruit/Sour/Lactose IPA collaboration they did with Stave & Nail. My final tasting was Beneath the Crescent Moon, an Imperial Stout collaboration with Brujos. The bottle release sold out in a couple of hours. It’s got multiple elements with cinnamon, Tahitian vanilla and 123 lbs of cacao nibs that they toasted in their own kitchen.

“The beauty of having a kitchen is that we can do cool stuff in there,” noted Terrones, “We like real ingredients that we process ourselves. One beer had 175 lbs of hand toasted coconut. We did a Mole style stout, with chili peppers that we roasted, cinnamon, cacao nibs, and chocolate; it was a phenomenal beer. That same innovation extends to a food program that plays heavily on beer-infusion. “Our chef plays around with the wings and different beers. Any meats that can be braised with beer, will be. We

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A busy Sunday

Photo Credit: Shelley Smith



8 Bit Brewing taproom

Photo Credit: Shelley Smith

recently took lagers and infused them with basil, thyme, and oregano, then did an oyster dish that paired with each one.”

There’s more to come. The barrel and sour programs, over two years in the works, will soon see their first releases. “We’ve got one beer refermenting on apricots and a bourbon barrel-aged stout that we’ve recirculated on an ungodly amount of vanilla. We’re pretty excited about those.” And then there’s the newly added 30-barrel Foeder which was fermenting a Saison, co-pitched with Brettanomyces. “Once that matures, we’ll rack about half into wine barrels and either add fruit or more yeast and bacteria for extended aging.”

8 Bit, a brewery built on a concept of video games, 80’s nostalgia, and pop culture, might come across as a bit gimmicky. That had been my pre-conception. I left completely awed by the new brewhouse, the quality and

diversity of the beers, and a brewer with analytical intelligence and artistic flair.

Terrones gives great credit to 8 Bit owners: Chris Keyson, Jeff Keyson, and Susan Arnold. “I tell them all the time that they’ve spoiled me. They trust me to run my own program. I don’t think I could ever work for someone who dictated the creative process. It’s such a labor of love.” Terrones’ greatest asset is probably his humility, his willingness to pay homage to tradition, and to draw upon the experience of his predecessors and an ever-growing professional network. “The minute you think you know it all,” he concludes, “You’ve already failed!”

*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*

The main graphic for Helmsman Ale House features a central illustration of a bearded sailor wearing a cap, standing behind a large wooden ship's wheel. The word "HELMSMAN" is written in a large, stylized, blue serif font along the top curve of the wheel, and "ALE HOUSE" is written along the bottom curve. To the left of the sailor, the words "ARTFULLY CRAFTED" are printed. To the right, the words "LOCALLY INSPIRED" are printed. In the top right corner, there is a circular postmark with the text "HÉMISPHÈRE I" and "Pôle Sud SUD". The background of the main graphic is a textured, light brown color. Below the main logo, there are four smaller photographs: one showing a tray of food (fries and a sandwich) next to a beer glass; another showing the interior of the brewery with large stainless steel tanks; a third showing the interior of the taproom with a checkered floor and bar stools; and a fourth showing a woman holding a tray of beer samples.

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## YAEGER SHOTS

# THE MINI BEER EMPIRE OFF THE 101

by Brian Yaeger

It started with Instagram posts of a bottle of a lime-rickey-inspired Berliner Weiss from Grimm Brewing out of Brooklyn and a can of Von Ebert Brewing's Volatile Substance NWIPA posted last October. The fact that it was a NWIPA (Northwest) instead of a NEIPA wasn't the shocker. The point was that Von Ebert, an upstart brewery from my old stomping grounds up in Portland, was somehow available in California. And not just California but the Central Coast. And not just in the 805 but a speck on the map called Los Alamos that, I guiltily and ashamedly confess, I'd only been to in order to fill the gas tank. If you're reading this in the LA area and Los Alamos isn't on your mental map, it's almost an hour north of Santa Barbara or, if you've made the pilgrimage to Firestone Walker Barrelworks in Buellton, it's another 15 miles up the 101. Human population: 1,890. Destination-worthy

taproom and bottle shop: 1. That shop is Babi's Beer Emporium.

Nestled in the Los Alamos Valley (though you'd be forgiven for considering it part of the Santa Ynez Valley), it's firmly Wine Country. Yet, when Sonja Magdevski opened Casa Dumetz Wines tasting room here in 2011, this tiny town with one main road meant the business faced an uphill battle. Casa Dumetz, however, began as a Pinot Noir-only winery in 2004 and now includes subsidiary brands The Feminist Party and Clementine Carter (the latter of which makes both wines and ciders). So, by that point, uphill battles were the kind Magdevski was used to slaying.

Babi's Insta posts kept coming and to sweeten the pot, a kitchen offering dumplings and bao moved in called Dim Sama, a sister resto from Sama Sama in Santa Barbara. As much as



Beers at Babi's

*Photo Credit: Brian Yaeger*

I love beer (and I must interject that they have the best cider selection in a 150-mile radius), my kid's love of dumplings and bao is greater. This called for a Yaeger family road trip to explore Los Alamos.

For Babi's Beer Emporium's part, Magdevski (who, side note, was once engaged or possibly married to Emilio Estevez) is not only the winemaker but also runs her social media. It's common to find lots of love for the other businesses in town including Bob's Well Bread Bakery and Bell's, a French-California cuisine restaurant with Thomas Keller's Per Se pedigree. And in turn, the one-horse town that's a foodie and drinkie paradise loves Babi's.

It was during that visit where one beverage led to another: specifically Allegory Brewing's German Pilsner to a dry-hopped cider collab between Modern Times and Vermont's Shacksbury Cider. Thus, one thing led to another: specifically, a conversation about curating such a small but mighty inventory for an equally small but mighty bar that segued to an invitation, to yours truly, to speak about beer one upcoming Friday night. Babi's has hosted a weekly speaker series for nearly six years. Topics range from immigration to imagination to, in my case, the 50-year timeline of California pale ale. It's oddly and remarkably rarely about wine.

When introducing me to the packed house that congregates for the Friday



Sonja, Babi's Owner



*Photos Courtesy of Babi's Beer Emporium*

speaker series (from 6-7 p.m.), Sonja discussed her own professional beer timeline. The Beer Emporium operates in a room adjacent to Casa Dumetz Wines (but beer and wine can be enjoyed on either side and out on the lovely patio). She said that when she launched it in 2013, despite there being no real options for finding craft beer in this hamlet, customers gobbled up everything she brought in. Forty-dollar 750s of sour beer? Sold! Bombers of barrel-aged stout? Shut up and take my money! But half a dozen years later, the market effects operating around the country-at-large have come home to roost. It seems even here, where there are only four breweries in a 40-mile radius, pint-size cans of hazies and crispies reign supreme and anything larger than 500ml bottles have evaporated from her shelves.

I'm a massive proponent of smaller format packages. But even I recognize that larger formats are great for sharing, especially when drinking on-premise. So, I can't believe I'm saying this, but just as it's a no-brainer that a couple or friends will go out and share a 750ml bottle of wine, it'd be great if that same duo could agree on a beer to split. That said, when Babi's draft

beers (of the six taps, typically five are for beer) are available in 5-, 12-, 16-, or 23-ounce pours, that's ideal for single or double serving glasses. Just expect those five taps to be hoppies or crispies.

But if you're looking for a 21st century Raspberry Cheesecake IPA (from Untitled Art out of Wisconsin) or a 21st century take on the centuries old Biere de Garde (from 3 Magnets out of Washington), Babi's isn't just one place to look. The winery has a wine club, as is compulsory, but the beer side has a fun beer club. It's \$25 a month—pick up only; no shipping—and it's dealer's choice of fun new stuff. Admittedly, it's hard to imagine someone from the sprawl of LA making the monthly trip, but it's certainly worth a road trip.

*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.*



A beer and a bite

Photo Credit: Brian Yaeger

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## COVER STORY

# BREWING WITH INTENT

by Daniel Drennon

Destination San Juan Capistrano. Most famous for the swallows that migrate there each year like clockwork, it may soon become even better known for the swallows of the sublime beers being brewed at Docent by brothers Bryan and Brett Giesen. Docent Brewing, turning an ancient three years old this month, is one of the best kept secrets in California brewing.

I was impressed the first time I visited years ago and, like most stellar brewers, Giesen's beers get better every single time I venture south. On my recent visit for this interview, I asked Bryan Giesen, head brewer, if there was some San Juan secret to his success. He smiled and answered, "Brewing with intent."

I found his assessment intriguing, so asked him to explain the concept. Giesen offered, "Brewing with intent is to capture a thought, a feeling, an inspiration in a glass. Some form of liquid communication. To bring the spirit of what drives us as humans to create to every brew."

Two years ago, at the World Beer Cup held in Nashville, Docent took home a silver medal for their extraordinary pale ale, Double Nickels. Bryan Giesen, award-winning homebrewer turned pro, has way more than that up his sleeve. His tap list at Docent is extensive. And it is exquisite.

**DRENNON:** Where were you raised and how did that form you into the person you are today?



Docent Brewing in San Juan Capistrano

Photo Credit: Matthew Garcia

**GIESEN:** Born and raised on the mean streets of South Orange County. A lot of skateboarding and beach days. Pleasant place to grow up. The summer going into my 8th grade year, though, my family moved to Arizona. It was a tough age to be uprooted and I responded by perfecting my own brand of teen angst and dabbling in a bit of mischief. It was definitely a time that shaped who I am now as I learned a lot about navigating new landscape and personalities and relied heavily on music to keep my bearings. Oddly

enough AZ was also where I had the first taste of craft beer or 'microbrew' as they called it then. We eventually made it back home to California where I finished high school and then did the "what the hell next" shuffle.

**DRENNON:** What were your passions as a kid?

**GIESEN:** Music above all else. You can chart my musical tastes throughout history by how I dressed at the time. Yes, unfortunately, even during the hip hop years. Had a couple of teenage bands - played some loud tunes with a lot of heart and little skill. Skateboarding and its culture were a big part of my life. Once we got over little league and such there was this incredibly different team energy and camaraderie skateboarding provided. Along with a dash of rebellious punk rock ethos that was very enticing at the time. Lots of fond memories of skating with friends from morning to night and frequently running from strip mall security guards. I also read a lot.

**DRENNON:** What profession did you think you would end up in as a young person?



WBC silver medal for Double Nickels  
Photo Credit: Matthew Garcia

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GIESEN: Depends on what age I was when you asked me. I think Jedi Knight was the first career goal. I still dream about being a musician.

**DRENNON: Where, how and when did you get into beer and brewing?**

GIESEN: I discovered good beer fairly young. A friend's older brother turned us onto the remarkable Grant's Apple Honey Ale. That was one of those flavor experiences that imprints itself. After that it wasn't easy for us kids trying to 'pimp' good beer outside of the grocery store. I always have gravitated away from the macro stuff and was intrigued by these very different flavors and aromas this 'other' beer provided. At some point in life you discover something that compels you to want to learn how it is made. Around the mid 2000's I began a rather academic pursuit of all things beer. I read Michael Jackson, Randy Mosher and Stan Heironymous and became intrigued with styles from around the world. This eventually led to seeking out these classics which then led to looking around closer to home. Specifically, my own kitchen with the idea that I could replicate, or at least approximate, these famous brews. My local homebrew shop O'Sheas of Laguna Niguel was indispensable in my education. I made some great friends there and progressed quickly thanks to that crew. Homebrewing flipped a switch in me. Interest turned to borderline obsession and a sticky stove followed. To be able to create a thing that you and others enjoy is a special kind of thrill and is still a major motivator for me.

**DRENNON: When did you realize you were really good at it?**

GIESEN: I started with a couple of kits and quickly realized this wasn't brewing. Developed my first grain up recipe and decided to compete and get some real feedback. The first recipe I wrote was a reddish IPA called 'the Damned Tide' and scored a 2nd place ribbon from the fair. Lots of air guitar and headbanging ensued. It was enough to get me to think there was something to my connection to brewing. That was kindling for sure. I had a pretty good streak over the next 5-6 years and won a decent number of awards. Each award I won was for a different beer which was a point of pride. To have a repertoire was always important to me. During that time, I had the epiphany that this was my calling. Over the next few years of honing skills in the backyard and garage I had several close calls with going pro and then finally I met the right group of guys to pull something special together. Scott Cortelessa, Brian Hendon, and Joe Wilshire were already a couple years into the journey when we crossed paths.

**DRENNON: So yeah. How did you meet up those three guys (the Docent owners) and end up being hired as the brewer?**

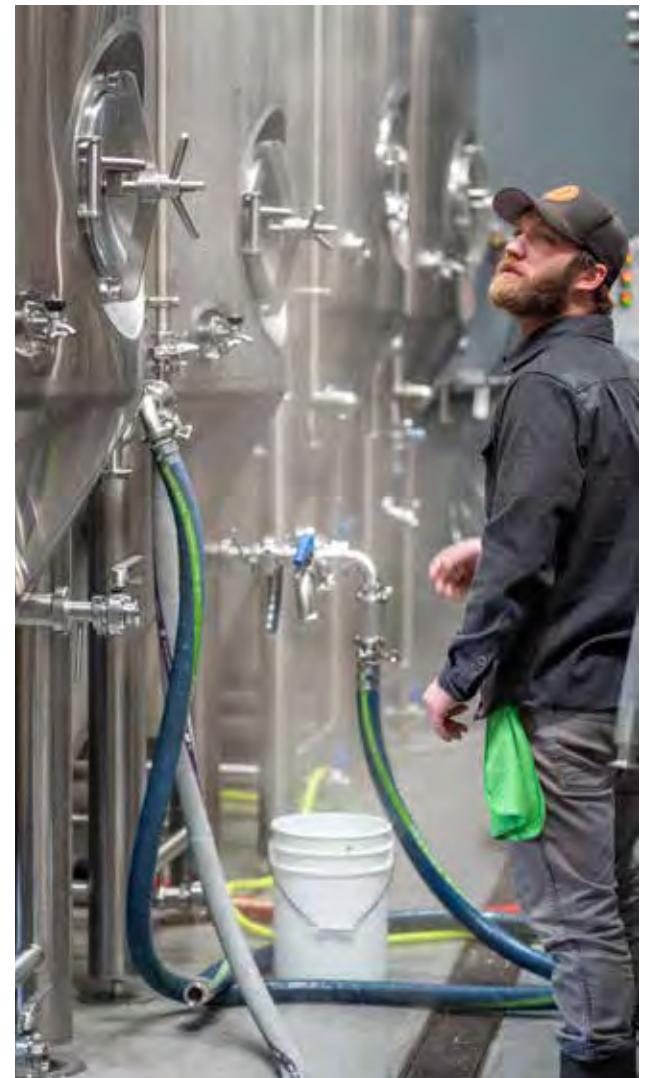
GIESEN: There is some kismet and some tragedy to the story. Back in 2015 my brother Brett worked with my future partner Joe's son, Stew. Brett had mentioned me brewing at home and Stew got

(COVER STORY continued on page 14)



Bryan and Brett Giesen

Photo Credit: Matthew Garcia



Brett Giesen

Photo Credit: Matthew Garcia



Docent Brewery

Photo Credit: Matthew Garcia

(COVER STORY continued)

my info to pass onto his dad who was planning a brewery right in our backyard! I talked with Joe over the phone and planned to meet with the other partners Brian and Scott to sample beers. The next week Stew passed away in a tragic car accident. I never had the good fortune to meet Stew but he changed my life forever. I didn't expect to hear from Joe again but then I got a call on my birthday a little over a year later. It was a surreal moment, and Joe was telling me that they were picking up the pieces and moving forward. We scheduled a meeting and I gathered just about every brew I had archived and the latest batches for the big evening. I remember thinking this may be the last chance I had to make this real. Beers were carefully poured and tasting notes handed out and I felt really good about the reception. As we were courting each other it was apparent we had a lot more in common than beer and truly enjoyed each other's company. I found a bond form very quickly as we embarked on starting San Juan Capistrano's first brewery. My partners took a chance on an ambitious and shaggy homebrewer and I took

a leap from a cozy and comfortable career to see if my dream held wort.

**DRENNON:** *What is your philosophy as a brewer?*

GIESEN: I suppose my philosophy is rather selfish. Essentially - what do I want in my glass? I hope to have something on the board for everyone at any given time - but I design beer for my own cheap thrills and tend to rely on the instincts that got me this far to grow an audience. I think that is essential to find one's voice. I have been incredibly fortunate to be handed complete creative control to follow the muse where it takes me. I explore the styles that inspire me and try to invent my own. Drinkability is important to me. Range - having a good color wheel on the taps is important to me. Taking the four fundamental ingredients of beer to exciting places while dabbling in weirdness every once in a while. The word 'philosophy' reeks of dogma, though, and I have pledged to be forever open to learn and grow. Docent beers may never be 'done.' We'll try and improve with every turn.



Double Nickels Pale Ale

Photo Credit: Matthew Garcia



Docent Beer and Field Trip Guide

Photo Credit: Matthew Garcia

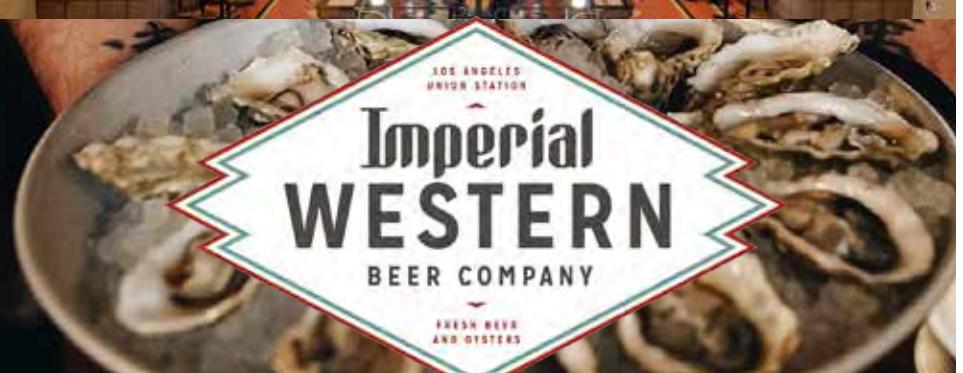
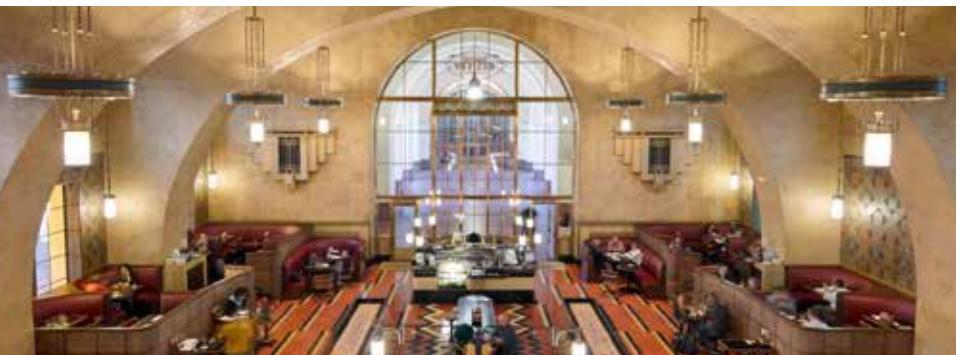


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Bryan Giesen (Head Brewer, left), Katie Hanten (Sales Rep), Trevor White (Bartender), and Brett Giesen (Brewer)

Photo Credit: Matthew Garcia

**DRENNON:** You have been adamant that you will not brew hazy beer. Can you tell our readers why you have adopted such a strong position on it?

GIESEN: Why, Daniel Drennon, if I didn't know better, I'd think you were trying to stir up some drama. I was homebrewing hazy IPAs way before it was cool man! To be clear (ahem), I have not been outspoken about my opinion on hazies. I wouldn't venture to tell people what they should like. Obviously, you've noticed a lack of hazy here as plenty of other patrons have, with varying degrees of enthusiasm. Of course, I am aware of them and have had a few I enjoyed. Simply put, I won't brew anything my heart is not in. I can hear music that was written to sell records in the first few notes if you get me. Sincerity is an essential ingredient. The goal is to create something permanent. Not to fall in line but to contribute to this craft and carve our name in the mighty trunk of beer.

**DRENNON:** Your assistant brewer is your younger brother Brett. How did that come about and what are the pros and cons of working with someone so close to you?

GIESEN: Working with my brother has been an absolute gift. Brett was staying up with me until the wee hours in the garage brewing test batches for Docent. He showed up on day one to swing hammers our first day of construction without asking. He earned himself the first bartending position at

the brewery and then gave up better money and a lot of flirty females to come schlep hoses behind the scenes with me. Slowly taking things in, learning the process, developing his palate. There is a lot of very specific details in the brewing process. It helps to be able to relate these to someone you can tell is with it or not. I can be very picky about how things are done but the important part is the why. Brett gets that. The brother connection lends itself to a lot of unspoken communication where we instinctively have each other's back with all these tasks firing at once any given day. If I lose my temper and raise my voice, there are no hurt feelings. Nowadays, though, I'll go to do something and it's already done, and done correctly. I don't get to yell as much anymore, sadly. All of a sudden, he's writing recipes, brewing some really delicious beer and inspiring me. The first to arrive and the last to go. Bert, as we call him, is as vital as malted barley to this operation.

**DRENNON:** Docent turns three years old this month. Where do you see Docent in another five years?

GIESEN: These three years have gone by in such a blink it is hard to comprehend what the next five years will bring. I am very proud of what we've accomplished in a short time. We are canning some of our regular offerings for the first time which is very exciting. A major reward for me so far are the friendships made and the people we've helped connect here.

That is a profoundly fulfilling aspect to starting a brewery that I didn't really anticipate. We transformed a plain old dusty warehouse near the creek in San Juan Capistrano into a little community hub down here. I'd like to see us create more unique venues to host that same camaraderie and expand on our vision of a public house. Not only to spread the beer, but the Docent culture to new and thirsty locales. My crystal ball shows more field trips, more friendships and more beers but no one is promised tomorrow. (Giesen grins with a twinkle in his eye) We'll probably start making seltzer and sell out to the man.

**DRENNON:** If you sat down with an aspiring brewer, what advice would you give them?

GIESEN: Be prepared to work longer and harder than you've been told or can imagine. Don't forget to take

the time to enjoy what you've helped create. Be prepared to share a beer and a laugh with a friend on your 14th hour. Be prepared to have your ego regularly tickled. Be prepared to have something you've painstakingly crafted anonymously shit upon. Be prepared to have your will power and restraint tested. Be forever thankful you've been tasked with carrying on such a righteous and noble tradition.

**DRENNON:** If you were to describe yourself in one word or phrase, what would it be?

GIESEN: Grateful.

Docent's 3rd anniversary party, dubbed "Field Trip Fest," will take place on Saturday, March 14 in San Juan Capistrano and feature live music, food, and beer from Docent as well as 20 other brewery homies. Tix are available at the brewery and online at [www.fieldtripfest.com](http://www.fieldtripfest.com)

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## PROFILE

# CAL POLY POMONA'S INNOVATION BREW WORKS: THE SCIENCE LAB YOU WISH YOUR SCHOOL HAD

by Nicholas Herdrich



*Eric Bassett, IBW Brewmaster/Brewery Manager/Lab Instructor*

*Photo Credit: Nicholas Herdrich*

I recently visited Cal Poly Pomona's Innovation Brew Works, where university students who love beer can get a proper polytechnic, hands-on brewing education and then see their beers enjoyed by the public. As I entered the brewpub, I found the place was packed. A clamor was rising for one of the regular weekly evening events they hold at the brewery, which I later learned range from trivia to bingo to open mic nights, and a good number of the patrons were college-age students but there was certainly no lack of age diversity in the crowd overall. Pint glasses and tulips adorned the high-top tables and patrons' hands all around the cafe/tasting room.

When I sat down with brewmaster and brewery manager, Eric Bassett, I admitted that I didn't know what to expect from a brewery where college students are making the beer. He let the beer speak for itself and at first taste I discovered that Innovation takes brewing very seriously and the students, under the guidance of a talented brewmaster, make very sound and sophisticated beers. I started with a dry-hopped saison (entitled Periodic Table- all the beers are named after common scholastic items or important

Pomona figures), and I was hit with many of the things you want in a saison. What I didn't see coming was that it had loads of unique character- I'd call it yeast-driven but not quite yeast-forward with subtle fruit and hop flavors in perfect complement, and what set it off was a light but gripping lingering dryness that I've only ever experienced beer-wise in Brut IPA. I later enjoyed their Storey's Stout which I found equally delicious and learned it was named after Paul Storey, who was a key leader at CPP for many years. He was an early integral part in establishing the brewery as it was his goal back in 2012. Back then, the LA beer scene was just taking shape and Storey wanted to open a brewery on campus.

Brewmaster Eric Bassett's story is pretty rock 'n roll. And if I'm honest, I'm a little jealous of it. It goes something like this: he was attending CPP's renowned Collins College of Hospitality and one fateful day, decided to cut class and go to Innovation to "study." He began discussing the beers with an employee who found his palate and knowledge of brewing processes impressive enough to call out a manager to meet

him. It turned into an informal job interview and the next day he was hired onto Innovation's brewing staff. Eric stayed in school simultaneously and went on to graduate from CPP's Collins College (which happens to be #2 in the nation for Hospitality), and fast forward a few years to 2020 where Eric is now brewmaster, brewery manager, and lab instructor to a perpetual fresh crop of aspiring brewers.

Eric walked into the early stages of a legitimate brewery and brewing studies program in 2016 (it began as a homebrewing hobby class in 2014) and has helped it morph into one of the premier programs of its type. It's clear that Cal Poly Pomona takes a serious approach to brewing education as their Brewing Science courses include

an in-class lecture component along with a lab component at Innovation, and students passionate about starting a career in the beer industry can earn a certification through their Assistant Brewer Training Program and/or their Craft Beer Tasting and Culture Program. Certified Cicerone, Jiraschaya Jirastitikan (J.J.), is the Brewing Education Coordinator and has over seven years in craft beer. She knows many brewers and other key players in the industry, and judges LA County Fair beer competitions among other contests. Master Cicerone, Gavin Harper, sits on the program's beer board and helps council as well as teach some of the classes. With these credentials, I think it's fair to say CPP's Brewing Science students are in very good hands but really the

(PROFILE continued on page 18)

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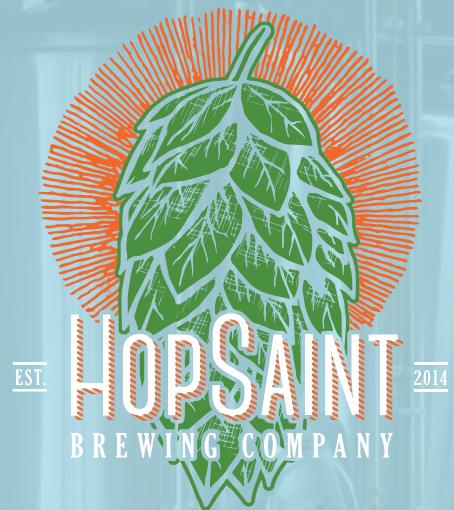
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**(PROFILE continued)**

results speak for themselves: 85% of the students they certify get a job in the brewing industry within one month of graduation. I also found that CPP Brewing Science students must be of legal drinking age (so they can taste their work), but they need not be typical late undergrad age - many of the students are in their 40s, 50s and even 60s, and it's worth mentioning that there are many female students in the program. Students can come morning, evening or weekends as their schedules permit to take part in different aspects of the brewing process and since Innovation is actually a brewpub serving up their own fresh food, students get exposure to a lot of the day-to-day business operations of a brewpub as well.

More on the brewpub aspect; many of the ingredients for Innovation's beers and bites are grown on campus at the university's farm. They hold an annual farm to table dinner with beer pairings that showcase the unique powers of a brewery residing at a well-established and educationally diverse school. Last year for the dinner, Eric and his students made a Berliner Weisse featuring mandarin orange zest from oranges that he selected, had picked and delivered to the brewery, and added the zest to the boil all on the same day. One beer on their current menu features grapes straight off the vines of the school's award-winning viniculture program vineyard. They've recently added a small hop farm in front of the brewery's patio (first harvest due 2021), and the spent brewing grain gets sent straight to the university farm and fed to livestock. How's that for sustainability?

One thing that stands out is the brewing staff and students clearly have a lot of fun brewing. While the facility is not huge, they have the tools and knowledge to make even some of their wildest ideas into brewing reality which can often be seen in their weekly "Class Clown" beers. For this series, each Monday they dose a keg and then modify it to either fit customer requests or to satisfy their own brewing curiosities. A recent offering in the series was Zin Juice, for which they boiled grape must in

the wort of what would become a Brut IPA. Eric also introduced Graduation Beer three years ago, a Belgian quad that the students brew and then age in bourbon barrels for a year. It'll be bottled as well as on tap at the brewery, once ready.

Innovation adds an intriguing element to our ever-evolving beer scene. Their tagline, "Crafting an Education," feels perfectly fitting and it's refreshing to see college students on both sides of the craft counter who are passionate about the technical art of brewing beer.

*Rookie writer Nicholas Herdrich was born and raised in a pre-microbrew Orange County. He spent a few years in San Francisco's East Bay area after college where his passions for great beer and great wine were first ignited. He now lives in Torrance and can be found visiting local- as well as far off- beer and wine destinations with his wife and baby son.*



*A Polytechnic Education on Beer*  
Photo Credit: Jiraschaya (JJ) Jirastitikan



*Graduation Beer: Class of '20 BBA Belgian Quad*

*Photo Credit: Nicholas Herdrich*

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## BREWER'S CORNER

# HELMSMAN MARRIES CRAFT TO CUISINE

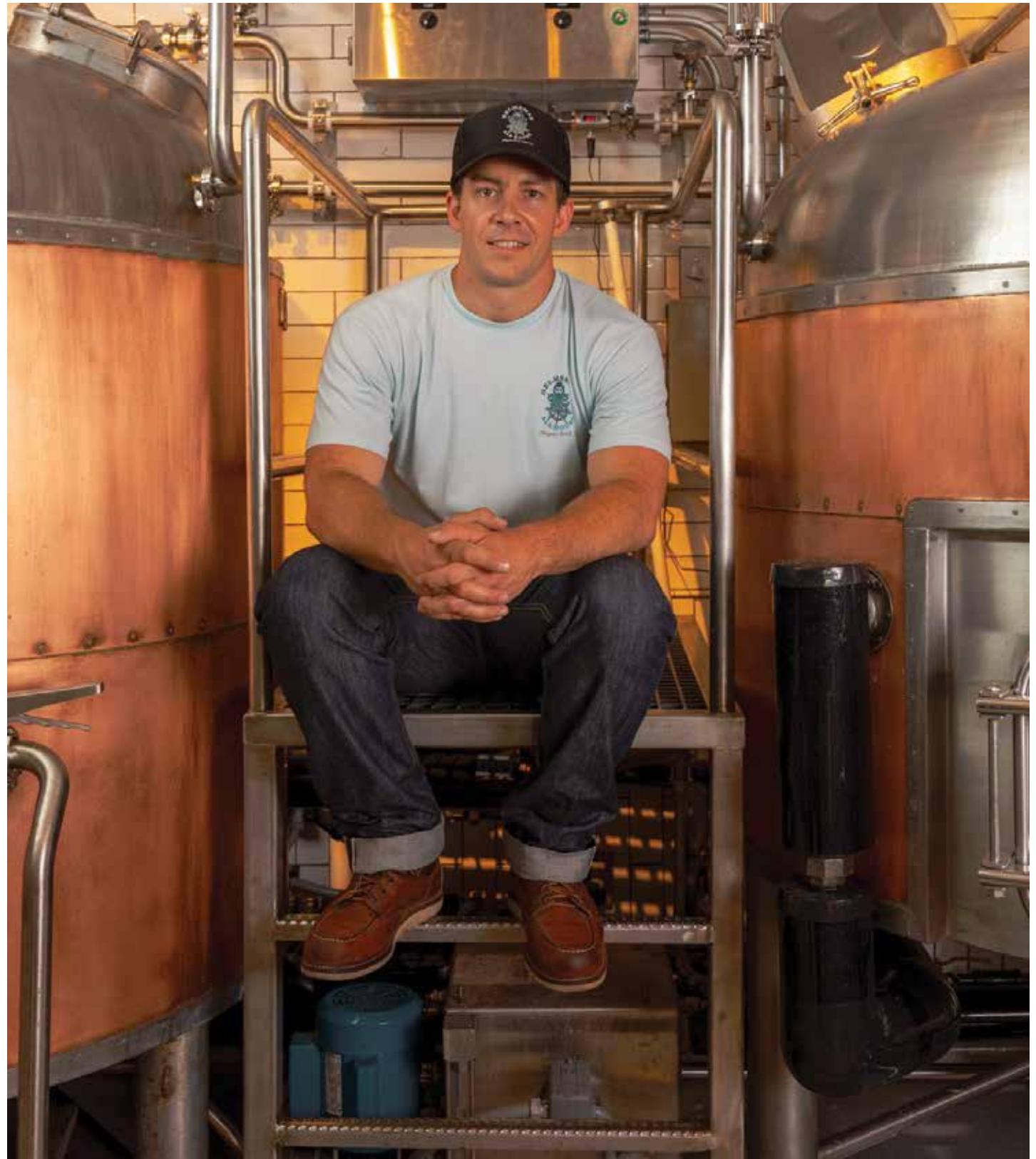
by Dylan Mobley

At Helmsman Ale House, we have the privilege of being the only brewery in Newport Beach. For me, this is a huge responsibility, as well as a blessing. It's important for me to give people a great experience, especially if it's their first time visiting a craft brewery. When running a beer program in such a popular area, quality is always my main objective. Variety is important, too, but only if the quality is there. Throughout the months leading up to Helmsman's opening, I was diligent about making sure we spent tons of time perfecting our process. Only after the process proved to be right, did we divert in variety, and once we got there, it felt great.

My goal has been to deliver a wide variety of high quality beers with different colors, flavors, alcohol content, and styles. I think it's important to approach a beer program – especially for a brewpub – by fulfilling categories. Offer something light, something hoppy, something malty, something dark, something fruity, something with a high ABV, and then pepper in some international styles, and something else really unique and creative. However, running a restaurant is about teamwork. Even if I created a crazy variety of great beers, it would all be for naught if the beers didn't compliment the food we serve at Helmsman.

That was the final hurdle – designing our beers to be the perfect complement to our inventive food program. Then once we got *that* right, we realized we had created something special here. This might be the one thing that really sets Helmsman apart from a lot of other breweries. Being able to work alongside chefs Zach Scherer and Drew Adams has been amazing, inspiring and – most importantly – fun. We're always creating in sync designing variants for new specials, working together on incorporating our beers into food recipes, and ensuring that the beer and food always pair well together.

Another unexpected but important part of the job is being open-minded. Running a memorable restaurant and



Dylan Mobley (Head Brewer)

beer program is about continually evolving, understanding what our customers like and want differently, and adapting to it. Being around the corner from the beach, our easy drinking beers are pretty popular – The Newport Blonde and Odelay Mexican Lager, in particular. Our Helmsman Hazy IPA is also seeing a lot of

success; our Untappd ratings have been great and the beer is receiving a good response in our first few outside accounts.

It feels great to have a product that people love, but I've always thought that part of the responsibility of running a beer program is welcoming the opportunity to educate your

Photo Credit: Greg Cahill

audience and open their eyes to new experiences. In the future, we want to explore beers inspired by the maritime, English pub theme we have going on at Helmsman, and serve some traditional English styles, like porters, bitters and Pale Ales, and English Summer beer. Even though it's a lot of work creating a new beer, I'm always



Chef Zachary Scherer

Photo Credit: Greg Cahill



Photo Credit: Greg Cahill

motivated because introducing people to beer styles they may not have tried before is one of the things I live for.

It's been a good first few months for us at Helmsman, and very eye-opening for me as a brewer and person. I've worked in breweries for as long as I can remember, and I can say we definitely get a different type of customer at Helmsman than I am used to. But I think that something fun about being a brewer is understanding that I don't make beer for me, I make beer for our customers, locals and fans. At the end of the day, I know I've done my job right if I can listen to our customers, take their feedback, and input that into future beers to keep the cycle going.

#### ADDENDUM: CHEF'S CORNER

By Zachary Scherer

Artfully Crafted, Locally Inspired. We chose this as our mission statement

for Helmsman Ale House, because we strive to be a place for the community to come and enjoy food and drink that's executed in a thoughtful and artful way, without losing sight of our Newport Beach roots.

Our ale house is an uncharacteristically open space with beautiful natural light and a nautical, slightly nostalgic vibe – you can almost taste the sea breeze as you enjoy a beer at the counter. This California vibe translates to the food menu as well, where I get to put my own twists on some of my favorite foods while using the fresh, natural ingredients the area has to offer us. Inherently, California cuisine is known for its bold flavors achieved through simple ingredients. At Helmsman, we take that baseline and run with it. We get to rejoice in the simplicity of flavors and ingredients, while also taking the time to really focus on technique and explore what makes food great.

Everything in the kitchen is handmade, and everything has a story behind why we do it our way. I like to draw inspiration from my past in the industry, and take each moment of menu item creation as a learning

opportunity for everyone involved. Take our pickles, for example. We all decided we wanted to add a Wing Wednesday to our weekly food offerings. Instead of serving traditional and unexciting carrot and celery sticks with Ranch dressing, we wanted to offer something with more depth. I remembered a time in a kitchen long ago where I was taught the technique of lacto-fermenting vegetables by my mentor, and decided to apply to our menu. We were able to put a unique twist on Wing Wednesday by lacto-fermenting seasonal vegetables to make a flavorful condiment that was 100% housemade, all while teaching and utilizing a new technique.

This opportunity to create and educate is what draws us to this industry. At Helmsman, we're excited by the endless experimentation and discovery that goes on in the kitchen. We live for the chance to share something new with a fellow food and drink lover. We're proud that everything we serve is handmade, seasonal, and with a personal touch. And in a time where there are hundreds of restaurants, we never take these opportunities for human connection and culinary discovery for granted.

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<b>Arts District Brewing Co.</b> 828 Traction Ave, Los Angeles	<b>Five Threads Brewing Co.</b> 1133 Via Colinas #109, Westlake Village	<b>Ohana Brewing Company</b> 1756 E 23rd St, Los Angeles	<b>Tortugo Brewing Company</b> 916 W Hyde Park Blvd, Inglewood	<b>Innovation Brew Works</b> 3650 W Temple Ave, Pomona
<b>Beachwood Blendery</b> 247 Long Beach Blvd, Long Beach	<b>Frogtown Brewery</b> 2931 Gilroy St, Los Angeles	<b>Over Town Brewing Co.</b> 227 W Maple Ave, Monrovia	<b>Trademark Brewing</b> 233 E Anaheim St, Long Beach	<b>Karl Strauss Brewing Co.</b> 600 Wilshire Blvd Ste 100, Los Angeles
<b>Bonaventure Brewing Co.</b> 404 S Figueroa St, Los Angeles	<b>Hand-Brewed Beer</b> 9771 Variel Ave, Los Angeles	<b>Pacific Plate Brewing Co.</b> 1999 S Myrtle Ave, Monrovia	<b>Transplants Brewing Co.</b> 40242 La Quinta Ln Unit 101, Palmdale	<b>Ladyface Ale Companie</b> 29281 Agoura Rd, Agoura Hills
<b>Boomtown Brewery</b> 700 Jackson St, Los Angeles	<b>Hermosa Brewing Company</b> 1342 Hermosa Ave, Hermosa Beach	<b>Phantom Carriage Brewery</b> 18525 S Main St, Carson	<b>Trustworthy Brewing Co.</b> 156 W Verdugo Ave, Burbank	<b>Red Car Brewery</b> 1266 Sartori Ave, Torrance
<b>Border X Brewing</b> 4400 E Gage Ave, Bell	<b>Highland Park Brewery</b> 5127 York Blvd, Los Angeles	<b>Pocock Brewing Company</b> 24907 Tibbitts Ave, Santa Clarita	<b>Upshift Brewing Company</b> 339 Indiana St, El Segundo	<b>Rock Bottom</b> 1 Pine Ave, Long Beach
<b>Bravery Brewing</b> 42705 8th St W, Lancaster	<b>Homage Brewing</b> 281 S Thomas St #101, Pomona	<b>Progress Brewing</b> 1822 Chico Ave, South El Monte	<b>Whittier Brewing Company</b> 13002 Philadelphia St, Whittier	<b>Sage Vegan Bistro &amp; Brewery</b> 1700 Sunset Blvd, Los Angeles
<b>Brewjeria Company</b> 4937 Durfee Ave, Pico Rivera	<b>Hop Secret Brewing Company</b> 162 W Pomona Blvd, Monrovia	<b>Project Barley Brewery</b> 2308 Pacific Coast Hwy, Lomita	<b>Wingwalker Brewery</b> 235 West Maple, Monrovia	<b>San Pedro Brewing Company</b> 331 W 6th St, San Pedro
<b>Brewyard Beer Company</b> 906 Western Ave, Glendale	<b>Imperial Western Beer Co.</b> 800 N Alameda St, Los Angeles	<b>REV Brewing Company</b> 1580 W San Bernardino Ave, Ste H & I, Covina	<b>Yorkshire Square Brewery</b> 1109 Van Ness Ave, Torrance	<b>The Stalking Horse</b> Brewery & Freehouse 10543 W Pico Blvd, Los Angeles
<b>Brouwerij West</b> 110 E 22nd St, San Pedro	<b>Indie Brewing Company</b> 2350 Sunrise St, Los Angeles	<b>San Fernando Brewing Co.</b> 425 Park Ave, San Fernando	<b>BREWPUBS</b>	<b>Twisted Oak Tavern</b> 30105 Agoura Road Agoura Hills
<b>Burnin' Daylight Brewing Co.</b> 24516 Narbonne Ave, Lomita	<b>King Harbor Brewing Co.</b> 2907 182nd St, Redondo Beach	<b>Sanctum Brewing Company</b> 560 E Commercial St #21, Pomona	<b>6th &amp; La Brea</b> Brewery & Pub 600 S La Brea Ave, Los Angeles	<b>Wolf Creek Brewery</b> 27746 McBean Pkwy, Santa Clarita
<b>Cellador Ales</b> 16745 Schoenborn St, Los Angeles	<b>La Verne Brewing Co.</b> 2125 Wright Ave, La Verne	<b>Santa Monica Brew Works</b> 1920 Colorado Ave, Santa Monica	<b>Beachwood BBQ &amp; Brewing</b> 210 E 3rd St, Long Beach	
	<b>Liberation Brewing Co.</b> 3630 Atlantic Ave, Long Beach	<b>Scholb Premium Ales</b> 2964 Columbia St, Torrance	<b>Belmont Brewing Company</b> 25 39th Pl, Long Beach	
	<b>Lincoln Beer Company</b> 3083 N Lima St, Burbank	<b>2306 E 4th St, Long Beach</b>	<b>Bluebird Brasserie</b> 13730 Ventura Blvd, Sherman Oaks, CA 91423	
		<b>Smog City Brewing Company</b> 1901 Del Amo Blvd #B, Torrance	<b>Bonaventure Brewing Co.</b> 404 S Figueroa St, Los Angeles	

## ORANGE COUNTY

BREWERIES

All-American Brew Works  
5120 E La Palma Ave, #103,  
Anaheim

Anaheim Brewery  
336 S Anaheim Blvd, Anaheim

Archaic Craft Brewery  
140 E Main St, Tustin

Artifex Brewing Co.  
919 Calle Amanacer,  
San Clemente

Asylum Brewing  
2970 La Palma, Suite D, Anaheim

Backstreet Brewery  
1884 S Santa Cruz St, Anaheim  
14450 Culver Dr, Irvine

Beachwood Brewing  
7631 Woodwind Dr, Huntington  
Beach

Black Cock Brewing Co.  
1444 N Batavia St, Orange

Bootlegger's Brewery  
130 S Highland Ave, Fullerton

Bottle Logic Brewing  
1072 N Armando St, Anaheim

Bravus Brewing  
1048 Irvine Ave. #715,  
Newport Beach

The Bruery  
715 Dunn Way, Placentia

The Bruery Terreux  
1174 N Grove St, Anaheim

Brewing Reserve of California  
2930 College Ave Suite D, Costa  
Mesa

Chapman Crafted Beer  
123 N Cypress St,  
Old Towne Orange

Cismontane Brewing Co.  
1409 E Warner Suite C,  
Santa Ana

Docent Brewing  
33049 Calle Aviador Suite C,  
San Juan Capistrano

Four Sons Brewing  
18421 Gothard St,  
Huntington Beach

GameCraft Brewing  
23301 Avenida De La Carlota St C,  
Laguna Hills

The Good Beer Company  
309 W 4th St, Santa Ana

Green Cheek Beer Company  
2294 N Batavia St #C, Orange  
2957 Randolph Ave unit b,  
Costa Mesa

Gunwhale Ales  
2960 Randolph Ave, Unit A,  
Costa Mesa  
1501 W. Orangewood Ave, Ste 101,  
Orange

Laguna Beach Beer Company  
29851 Aventura Ste C-E, Rancho  
Santa Margarita

Left Coast Brewing Company  
1245 Puerta Del Sol, San Clemente

Legends Craft Brewery  
1301 S Lewis St, Anaheim

Lost Winds Brewing Co.  
924 Calle Negocio Suite C,  
San Clemente

Network Brewery  
824 Carnegie Ave, Santa Ana

Noble Ale Works  
1621 S Sinclair St #B, Anaheim

Phantom Ales  
1211 Las Brisas St, Anaheim

Riip Beer Company  
17214 Pacific Coast Hwy,  
Huntington Beach

Salty Bear Brewing  
2948 Randolph Ave Unit C,  
Costa Mesa

Santa Ana River Brewing  
3480 W Warner Ave Unit B,  
Santa Ana

Stereo Brewing  
950 S Vía Rodeo, Placentia

TAPS Brewery & Barrel Room  
15501 Red Hill Ave, Tustin

Towne Park Brew Co.  
1566 W Lincoln Ave, Anaheim

Unsung Brewing Company  
500 S Anaheim Blvd, Anaheim

BREWPUBS

Huntington Beach Beer Co.  
201 Main St,  
Huntington Beach

Helmsman Ale House  
2920 Newport Blvd,  
Newport Beach

Karl Strauss Brewing Co.  
2390 E Orangewood Ave, Ste 100,  
Anaheim

Pizza Port San Clemente  
301 N El Camino Real,  
San Clemente

Stadium Brewing  
26738 Aliso Creek Rd,  
Aliso Viejo

TAPS Fish House & Brewery  
101 E Imperial Hwy, Brea  
13390 Jamboree Rd, Irvine

Tustin Brewing Company  
13011 Newport Ave #100, Tustin

## INLAND EMPIRE

BREWERIES

3 Iron Brewing  
898 Via Lata Ste A, Colton

8 Bit Brewing  
26755 Jefferson Ave, Murrieta

Aftershock Brewing  
28822 Old Town Front Street  
#108, Temecula

Black Market Brewing  
41740 Enterprise Cir N #109,  
Temecula

Brew Rebellion  
333 San Gorgonio Ave, Banning

Brewcaipa  
35058 Yucaipa Blvd, Yucaipa

Coachella Valley Brewing  
30640 Gunther St,  
Thousand Palms

Craft Brewing  
530 Crane St suite c, Lake  
Elsinore

Desert Beer Co  
77-770 Country Club Dr #D,  
Palm Desert

Dragon's Tale  
8920 Vernon Ave #122 Montclair

Electric Brewing  
41537 Cherry St. Murrieta

Escape Craft Brewery  
721 Nevada St #401, Redlands

Euryale Brewing  
2060 Chicago Ave Ste A17,  
Riverside

Garage Brewing  
29095 Old Towne Front St,  
Temecula

Hamilton Family Brewery  
9757 Seventh St #802,  
Rancho Cucamonga

Hangar 24  
1710 Sessums Dr, Redlands

I & I Brewing  
5135 Edison Ave #1, Chino

Inland Empire Brewing  
1710 Palmyrita Ave Ste 11,  
Riverside

Inland Wharf Brewing  
26440 Jefferson Ave Suite A,  
Murrieta

Ironfire Brewing  
42095 Zevo Dr #1, Temecula

King's Brewing  
8560 Vineyard Avenue #301,  
Rancho Cucamonga

Last Name Brewing  
2120 Porterfield Way, Upland

La Quinta Brewing  
77917 Wildcat Dr, Palm Desert

No Clue Craft Brewery  
9037 #170 Arrow St,  
Rancho Cucamonga

Mason Jar Brewing  
29683 New Hub Dr, ste A,  
Menifee

Oak Hills Brewing  
12221 Poplar Street #3, Hesperia

Off the Grid Brewing  
13615 John Glenn Road,  
Apple Valley

Old Stump Brewing Co.  
2896 Metropolitan Pl, Pomona

Packinghouse Brewing  
6421 Central Ave Ste 101,  
Riverside

Refuge Brewing  
43040 Rancho Way, Temecula

Relentless Brewing Co.  
42030 Avenida Alvarado,  
Temecula,

Rescue Brewing Company  
167 N 2nd Ave, Upland

Revolt Brewing Co  
8939 Vernon Ave Ste C,  
Montclair

Dragon's Tale  
8920 Vernon Ave #122 Montclair

Route 30 Brewing  
9860 Indiana Avenue #19,  
Riverside

Rok House Brewing  
1939 W 11th St #A, Upland

Rowdy's Brew Co  
10002 6th St A, Rancho  
Cucamonga

Sandbox Brewing  
4650 Arrow Hwy A9, Montclair

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

Solorio Brewing Co  
9395 Feron Blvd Ste K,  
Rancho Cucamonga

Sour Cellars Brewery  
9495 E 9th St Unit B,  
Rancho Cucamonga

Stone Church Brewing  
2785 Cabot Dr Suite 160, Corona

Storytellers Brewery & Meet  
House  
109 N Maple Street, Unit C,  
Corona

The Stout House  
1294 W 9th St, Upland

Strum Brewing  
235 S Campus Avenue, Ontario

Wiens Brewing  
27941 Diaz Road, Temecula

BREWPUBS

Babe's BBQ & Brewhouse  
71800 Highway 111, Rancho  
Mirage

Big Bear Lake Brewing  
Company  
48027 Stone Rd, Big Bear Lake

Big Bear Mountain Brewery  
40260 Big Bear Blvd,  
Big Bear Lake

Heroes Restaurant & Brewery  
3397 Mission Inn Ave, Riverside

Idyllwild Brewpub  
54423 Village Center Dr,  
Idyllwild

Las Palmas Brewing  
461 N Palm Canyon Dr,  
Palm Springs

LouEddie's Pizza & Brewery  
28561 CA-18, Skyforest

Main Street Brewery  
493 N Main Street, Corona

TAPS Fish House & Brewery  
2745 Lakeshore Dr, Corona

Thompson Brewing  
9900 Indiana Ave Suite 7,  
Riverside

Wicks Brewing  
11620 Sterling Ave Ste C,  
Riverside

Woody's Restaurant & Brewery  
26060 Alessandro Blvd,  
Moreno Valley

# CITRUS HAZY CRISP



HIGH ON FLAVOR LOW ON REGRET  
**96 CAL • 5 CARBS**

FIRESTONE WALKER  
BREWING COMPANY

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