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Jason De La Torre

Photo Credit: Dennis Benson

by Daniel Drennon

Jason De La Torre and Ryan Edell opened OgoPogo as the first and only brewery in San Gabriel in 2018. De La Torre went to work in the Saint Archer Quality Control Laboratory

for Edell, they hit it off, and discovered that both had aspirations of opening a brewery in then underserved Los Angeles. De La Torre had brewery stints at Golden Road before Saint Archer and Mason Aleworks

afterwards. Before all of that, he was a touring musician, playing guitar for San Diego bands.

This fact amplifies my own (near) obsession with the powerful nexus between being a musician and being a brewer. Each

craft demands a level of artistry and creativity blended seamlessly with a knack for the science and technical requirements of playing music or brewing beer.

If you are unaware, when the Los Angeles Brewers

Guild hosts their annual Battle of the Bands event, nearly every brewery can field an entire band – from vocalist to lead and bass guitars, and drums. What other “industry” can lay claim to that?

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Beer Paper is dedicated to providing news, commentary and education for the craft beer communities of Los Angeles, Orange County, and Inland Empire.

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BOOK PREVIEW

THE RISE OF LA BEER...AND THE FALL OF STRAND

by Joel Elliott

To help me stay sane during the lockdown, I started working on a book about the rise of LA beer from an insider's perspective. I interviewed some of the key players from back when we were all just starting. Did some portraits even.

And then it stalled. Because things started to open up again and we had to get back to work.

Daniel Drennon asked me to lunch last month and asked me to write something for *Beer Paper*. I've been posting a bit of a retrospective look at the rise and fall of Strand on social media since the brewery closed. It reminded Daniel that I had started the book and that it sits unfinished. By the time lunch was over, we had decided that I should finish the book and that I should write one article every month for a year. They would be "excerpts" from the book.

Over the years, Daniel has been one of the most vocal supporters of LA beer. A pied piper. A Johnny Appleseed. An unrelenting supporter of what it all stands for to those of us that helped build it. And to the people that have enjoyed it.

I've written for Daniel before. In the past. He knows what to expect. Which is why I have been asked to prepare you, the reader, for what is about to happen.

See, last time I wrote an article for *Beer Paper*, I was asked to do a piece about breweries being sold to AB/InBev and what I thought about that. Because that was back when everybody cared about that sort of thing. Everybody was outraged. How dare anybody build a business in the largest capitalistic society in the entire universe with the intention of selling it for a profit. How dare they. Sellouts.

What I turned in was a story about the time when I lived at Sunset Beach on the North Shore of Oahu. I had a homeless



Joel Elliott and Daniel Drennon

All Photos Credit: Joel Elliott

friend that lived in the bushes there and he survived on rice and wild chickens. He would bodysurf at a spot called Revelations. A small patch of reef, easily a half-mile out to sea. All alone.

It made no sense. The article, that is. Except that it was actually a story about the relative value we place on those things we believe are important to us in our lives. And our tendency to forget to compare

them with the things that are actually important in life. It was about gaining perspective.

This assignment is to write about how Strand came to be, and ultimately failed. And how LA beer at once literally and figuratively grew from the desert wasteland. Instead, what I've turned in is two thousand words about eating a slice of pie.

Except that it's not about pie at all.

The Article

Dave and I step into the vegan restaurant that always looks empty when I walk by. It's in an old brick building with a worn concrete floor and high ceilings. The guy behind the counter has his back to us. A telephone receiver is tucked between his head and left shoulder. The cord is twisted and tangled up in itself like they all eventually do. His hands are busy. A large plastic tub of frozen bananas held on his hip like a baby and he is stabbing at it with a chef's knife. Chunks are supposed to be breaking off. But he is having little success.

On the phone is a customer that wants the menu explained in excruciating detail. It visibly irritates him but he does a good job

being patient. He stops stabbing just long enough to lean toward us and whisper that it'll just be a minute.

He reminds me of somebody. Somebody I knew not too long ago. Somebody that I've had to leave behind. Doing it all. Doing everything. But not able to be fully effective at anything. Telling himself that it won't be much longer before things change. Before something changes. Not long now before something good happens. And then I can finally get some sleep. Spend some time with my family. Play with my kids before they aren't kids anymore. Take a break. Catch my breath.

I don't like when vegan food pretends to be meat. It's uniquely dishonest. Cauliflower is good. Cauliflower chicken isn't.

I'm not sure what to write. I'm struggling to find the story. Struggling to find the one real piece of truth to build upon. I've promised Daniel a story each month for the next year. Ostensibly, this is about the rise and fall of Strand and the rise of LA craft beer from the inside. But I'm tripping on my own feet and I'm about to miss the very first deadline. I'm afraid it's going to be terrible. That it will be shit. I'm overthinking to the point of paralysis.




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Since he did that first art show at the brewery, Dave has become a frequent collaborator and good friend. Having previously made a reasonable living as a screenwriter, he primarily works in acrylics these days. He's not afraid to tell me the truth. As we sit waiting for our food, I sound out a few ideas. But as I hear the words coming from my mouth, every thought sounds terribly cliché and I abandon them before they even have a chance to land on the other end. Dave knows it. He knows this process. He can tell I'm hunting for the toehold. That I haven't found it. He knows to give it space. Breathing room. I allow myself to feel like a failure for a moment. And then I tell him what Rachel said.

Celebrate it. Approach it from the perspective that it did good things for the community. See its value. Appreciate what you helped to build. Allow yourself to see its beauty. Just enjoy it. I know she means for me to take this as more than just writing advice.

But I can't.

It's not that I don't want to. I just really don't know how to. There's a lot of pain connected with my memories and I'm having trouble letting that go. Maybe it's too soon. Maybe I'm still too close to it. The truth is that I'm still hurt.

The guy sort of chucks our plates at us. Not rudely, he's just in a hurry. He's already forgotten which of us ordered what. And so we have to do that thing where it's like a quiz and it's slightly stressful and you have to pay attention and raise your hand when he calls out your order. My sandwich comes with fries and the little plastic cup full of ketchup is all splattered on the sides. I got the last of it as it sprayed out from whatever dispenser they use back there. They've run out. On top of everything else now he's got to go out and get ketchup too.

It was hardest in the beginning. And then again when we expanded. The workload. Most of the physical act of building the brewery was my responsibility. Rich pitched in when it got dire, but he was always far more valuable to us on the street than he was at home hammering nails. We both knew it. If he was at the brewery, he wasn't out selling beer. If he wasn't selling beer, we were over. So, I threw myself at it. Fifteen, eighteen, twenty hours every day. Seven days every week. For years.

I used to sit on the floor next to the front door. In the dark. With my head resting on my knees. So tired that I wasn't sure how I might muster the energy to tie my boots, much less get up and leave. I came home last night. No. This morning when it was still dark and everybody was asleep. Or was that yesterday? Could be last month for all I know. Coming and going in the wee hours for entire seasons. Sometimes not stopping for 72 hours straight. Curling up in a ball and napping on the floor under my desk. Because somehow that's what makes sense in that dreamy, deprived, isolated state.

I only took a single day off when our youngest was born. We were in the middle

of connecting the sewer lines for the floor drains. There was nobody else that could do it. So I had to go back to work.

Seems like an easy solution doesn't it. Just hire some help. When you look at it from here, from today, it makes a lot of sense. But in 2009 we were considered crazy. Hard to raise money when all you have is a crazy idea. Hard to hire help when you have no money. When you're painfully undercapitalized as the financial people liked to tell us.

It's good advice. Make sure you're not undercapitalized. Maybe you should take some time to win some homebrew awards before you open an actual brewery. What you need is an advisory board. You should just go get an SBA loan. A custom bottle is what's going to really set you apart from the others. Have you chosen corporate colors? You should do some advertising. Why don't you have live music every night? Oh, and make sure to pay yourselves.

Make sure you're paying yourself? With what? We worked for years without taking a penny. Scraping by on savings, credit cards, and occasionally, government assistance. Food stamps. It's interesting what you can and cannot buy with food stamps. When I finally did start paying myself, I did the math. I was earning less than \$3 an hour. So, I never did the math again.

I worked through thyroid cancer, earthquakes, power outages, dance recitals, birthday parties, first steps, and first words. I worked through uncertainty, sadness, self-loathing, loneliness, and self-doubt so powerful that I nearly gave up.

Scott once called me a drug dealer. He was drunk on my beer when he said it. I've grappled with that thought. There's a dark side to all this that nobody seems interested in addressing. That we all ignore. That I am incredibly relieved to no longer be involved with. The addiction. The irresponsibility. The pain it often causes.

After lunch, Dave and I wander around in a record shop. He looks at the books and I watch the guy whose job it is to catalogue all of this stuff. He's got a pile that he's working on. And an even bigger pile that he hasn't gotten to yet. He doesn't look up from what he's doing. As far as record shops go, this one is expensive. But you don't have to worry about scratches. Their vinyl is clean. Even the used stuff. All kept nice. But I have trouble just enjoying it. I see all the work it takes to neatly organize this place. Thousands of records. Not a single one is out of place. Everything has its own plastic sleeve. Somebody did this instead of doing something else. This is me.

We move on. Meander through alleyways vaguely in the direction from where we started. We look at the paintings on the walls and talk about the terrible lines in the architecture of some of the new and modern apartment buildings going up downtown. We see Brian sleeping on the sidewalk on Pine. The pair of burgundy Adidas size elevens that I gave him months ago have turned nearly as black as the rest of his clothes.



Joel Elliott self portrait

Where do you go to look at the past? What do you take there with you? We draw a fluid path through the rigid structure of the streets laid out before us in parallel and perpendicular. I remember there being points along the way, in the very beginning, that felt like milestones. Like finally borrowing the first few thousand dollars. Registering the business with the state. Opening a checking account. Signing the lease. Each one made it a little more real. And if I'm honest with myself, that part did feel exciting.

And there was the comradeship. Particularly in those early days. Cyrena Nouzille. Ting and Jeremy. Brian and Lloyd. Rob Croxall. We were all alone together, raging against a machine that was designed to prevent a group of artists from flourishing in Los Angeles. It was punk rock. We were sticking it to the man. Eventually, our collective weight was too much for the system to bear. And each time one of us finally did get open, it felt like we had all accomplished something important.

I convince Dave that we should stop at the pie shop across from my place. Dessert before he takes off and I get back to my new job. I get to work from home now.

As we enter, the smell of pies and an overwhelming sense of joy hit me. It's a new thing. I've been noticing it more and more lately. It's one of the changes I'm going through since closing the brewery. Without thinking, I blurt: "Ohmygod!

Look at these pies!" The place is small and it feels like I shouted it and I feel self-conscious. So I quietly apologize to the room. But everyone behind the counter is smiling. The girl piping vanilla whipped cream into swirls around the edge looks at me and grins. She knows she's done this. She can enjoy it.

The lady sitting in the corner eating a slice tells me it's okay with a smile. It's okay to enjoy the pie. It's okay to be here. On this side of the counter. It's okay to look back from this place. You don't have to look at the flour on the girl's apron or notice the pile of kitchen tools that need to be cleaned before she can go home. It's okay to put a few dollars in the empty tip jar and then be glad that it's no longer an empty tip jar. Rachel is right, she says. Don't worry about how they mop the floor under the ovens at night, just enjoy the pie. Just enjoy the pie.

Dave orders the cherry. Warm. With ice cream. I get crème brûlée.

She takes her time sprinkling the sugar on top and torching it into a beautifully caramelized piece of glass that cracks like a sheet of ice on a tiny lake of sweet cream when I poke it with the fork.

It's perfect.

Joel Elliott was the co-founder and brewer of Strand Brewing.

NEW BREW TO YOU

RING DEM BELLS: VENTURA HONES ITS CRAFT

by Tomm Carroll



BellRinger's Dan and Emily White, left, with founders of Anacapa Brewing, Paul and Kara Miller at the grand opening.

Photo Credit: Tomm Carroll

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"After my first couple batches of homebrew over a decade ago, I was immediately obsessed with brewing and was determined to gain as much knowledge and experience as possible so that I could one day open a brewery of my own," reveals Dan White. You could say that back then, a little bell went off in his head — but in a good way; an intuitive signal that foretold a career path he was destined to follow.

That prescient chime rang true on Presidents' Day weekend last month as Dan and his wife Emily celebrated the grand opening of their BellRinger Brew Co., located on downtown Ventura's Main Street in the space previously occupied by the city's legendary Anacapa brewpub for the last 20-plus years. Dan is brewmaster and Emily is operations manager. *Beer Paper* attended the opening and caught up with the Whites afterwards for this interview.

Beer Paper: Dan and Emily, briefly fill us in on your LA backgrounds as Pacific Gravity homebrew club members, as well as Dan brewing at Smog City and Emily's stint at Three Weavers.

DAN WHITE: We both joined Pacific Gravity some time between 2011 and 2012. I learned to homebrew while recovering from back surgery. PG's base, [the now shuttered] Culver City Homebrew Supply was my go-to place for brewing ingredients. They turned me on to the club meetings in the back alley of the shop. I remember thinking what an awesome group of people the club

members were and what a crazy/unique/awesome hang-out the meetings were, drinking and talking homebrew in the back alley, learning all about making beer while thoroughly enjoying ourselves. [Full disclosure: This writer is a longtime PG member.]

EMILY WHITE: Dan was helping out at his dad's plumbing company for a bit while he recovered from surgery and still doing TV production work on sets. I was a marketing consultant then with Circus Vargas. Dan was eager to join the brewing industry and took a job in packaging at LA's Golden Road Brewing in the fall of 2013, right after we got married.

DW: I then left for a brewing position at Smog City in Torrance in 2014, and Emily started working for Three Weavers in Inglewood in 2014, doing marketing and taproom duties.

BP: How and when did the move up the coast for Dan to become brewmaster at Ventura Coast Brewing Company come about? And Emily, were you employed by Ventura Coast as well?

DW: Emily and I had dreamt of moving to the Central Coast for years, and the appeal of a small beach town still close enough to our friends and family in LA that Ventura offered was a perfect fit for us. I stumbled upon an ad for a head brewer position for a brewery in the works in Ventura. I noticed the ad was posted quite a while back so I assumed the position had been filled, but a week after seeing the old ad, I noticed it popping up again and figured it was fate — so I jumped on it.

EW: Dan left Smog as their lead brewer in September 2016 for Ventura Coast Brewing Company to be the brewmaster. After getting hired on at VCBC, I helped get the taproom up and running, did promotions and events, and worked the bar right up until our first daughter, Charlotte, was born in May 2018. Her little sister Maisie was born in January 2020.

BP: When did you decide you were ready to be brewery owners?

DW: While working in the brewing industry for the last decade, Emily and I were constantly looking for an opportunity and the right space to open a brewery of our own. Our vision bounced around a lot over the years between large production brewery, nano brewery, beer bar, restaurant or brewpub — but we always knew that when we found the right space it would help us determine what sort of business we would be.

In the last few years, I was pretty set on incorporating food with my passion for beer. And opening a large production brewery in the current market seemed daunting and risky, so we were definitely



The crowd at BellRinger's opening weekend.

Photo Courtesy of BellRinger BrewCo

leaning towards opening a brewpub. I had also developed a passion for cooking and recipe development that rivaled my passion for beer, so a brewpub would satisfy both of those obsessions.

BP: How did the opportunity arise to take over the historic Main Street site of Anacapa, one of the OG Ventura brewpubs (following Shields Brewing, which was the county's first brewery since Prohibition when it opened in 1990)?

DW: In mid-October of last year, I heard rumblings around town that Anacapa was going to close at the end of the month and sell off the brewing equipment to clear out the space for a new business.

My heart sank at the idea of the already existing brewing space with a functioning kitchen and an amazing location shutting down and being gutted after 22 years in business. Emily and I immediately met with the owners Danny Saldana and Destiny Swaffar — who bought the business from original owners Kara and Paul Miller in 2007 — about how we could purchase the business from them and keep the brewpub alive.

EW: Paul and Kara Miller, the founders of Anacapa Brewing Company, have been so excited for us to bring new life to their brew pub. And like us, they were a couple with two young kids and a dream, and it's been great to talk to them about their

experience. They even came out for our grand opening! Danny and Destiny, the most recent owners, have also been very supportive and great during the transition.

BP: That sounds like a pretty quick transition. How long was it between leaving Ventura Coast and taking over Anacapa and transforming it into BellRinger?

DW: We had to work quickly to find the resources to purchase the business before the end of November, as the lease was up and they were well on their way to closing the business. We scrambled and were able to pull it all together and took over the lease in mid November. I left VCBC in early December and we had our grand

opening on February 18, so it was about two months.

EW: We were able to pull it all together through family backing and personal savings, as well as a very quick loan process with the Economic Development Collaborative, which is very supportive of new businesses in Ventura.

DW: We bounced around the idea of keeping the Anacapa name and most of the menu, but eventually decided it was best to rebrand and refresh the space with our own vision for the space, the food and, of course, the beer.

(NEW BREW TO YOU continued on page 9)

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(NEW BREW TO YOU continued)

BP: *Speaking of which, what's the significance of the name BellRinger?*

DW: I was researching my family lineage and discovered that my great grandfather's last name was Glockner, which in German means Bellringer. I always thought that would be a great name for a brewery, and Emily insisted we could only use the name if we were on Main Street, near the mission bell — which we are!

BP: *Did you make many changes to the brewing system and equipment, the kitchen or other operations of the facility?*

DW: I upgraded our water treatment system to brew with 100% reverse osmosis water, upgraded the draft system with glycol-chilled lines and extra taps, and added a few other bells and whistles to make the brew system more functional and to improve quality. The system is a 7bbl Pub system that was the original brew system for Flying Dog's brewpub in Colorado, and a half-size version of the system that I brewed on at Smog City, so it's all very familiar to me.

We made some minor repairs in the kitchen and developed an entirely new menu. I had a vision for our food and was able to keep on the old Anacapa chef of 17 years, Eddy Figueroa, to help develop our menu of quality American comfort food. Also, to help streamline the operation, we changed to more of a bar service model rather than the table service that Anacapa had operated under.

BP: *What about the beer?*

DW: We are somewhat limited in our ability to store kegs of draft beer so most of our house-made beers will come from the five serving tanks behind the bar, with our focus mainly on lagers and hoppy West Coast-style ales [currently a Pilsner, a Pale Ale, two IPAs and a Dark Lager]. We have an additional 11 taps that we're going to try and keep full of collaborations, and then fill out any gaps in our menu with guest beers from other local breweries. Barrel-aging beers will be tough with our limited space, but I am definitely not ruling that out. We plan on adding growlers and maybe crowlers to our offerings very soon and possibly cans or bottles down the line for off-premise, but with our limited capacity it will be tough to send beer out to other retailers.

BP: *On the subject of collaborations, your collabs with LA County's Smog City (Red IPA), HopSaint (West Coast Kölsch) and Lucky Luke (Amber Ale), as well as Oxnard's Casa Agria (Hazy IPA), were a great addition to BellRinger's opening day tap list. Can you talk about how they came about?*

DW: I have made a lot of friends in the industry over the last 10 years and reached out to a few of them to set up collaborations, with more in the works for the future. Smog's [Jonathan] Porter and I had casually talked about collaborating while I was at VCBC, and now that I have a place of my own I wanted to make it happen. Brian Brewer and Jared Gonzales

over at HopSaint have been my buddies since Brian was at Abigaile and Jared was at Three Weavers working with Emily in the taproom, so getting to finally brew a beer with them was awesome.

Brian Herbertson, aka Herbie, is a good friend from my days in the LA Brewers Guild and has always made great beer at all the breweries he has brewed for, so collaborating with Lucky Luke was high on my list. And my other good friend, A.D. Anderson, is the local sales rep for Lucky Luke and he was able to coordinate setting up the brew.

Before Casa Agria had their own brew system, they were contract brewing through VCBC, so I was working with Eric Drew and Mike Weyandt, helping run the brews there until they got a system of their own and moved into their new space. So we have been friends and brewing together for a long time. They have a knack for Hazy IPA and awesome sour beers, so we are planning on more collaborations in the future since we aren't brewing those styles in-house.

BP: *What are your ultimate goals for BellRinger?*

DW & EW: Our goals for BellRinger are to become a Ventura and Main Street staple for the local community and to build a reputation as a place for quality beer and food. Our city is growing and we are excited to be a part of it.

BP: *Now that you've had some time to reflect, what did the two of you think of BellRinger's grand opening?*

DW & EW: The support from the local community and friends and family who made the trek up from LA was incredible; I think we were about as busy as we could possibly be. Seeing all the familiar faces from the days at Smog City and Three Weavers, as well as the regulars from VCBC and Anacapa was awesome, and the feedback was great. We were both incredibly grateful for all the support and couldn't be happier with the turnout.

BP: *Do you have a message to LA craft beer fans who may be wondering whether they should venture up to Ventura to try your beers?*

DW & EW: We love seeing all of the familiar faces from our days in the LA brewing industry and encourage everyone to come pay us a visit. We are a great spot for a day trip out of the city and have a comfy seat at the bar or on our heated outdoor patio for you to come and enjoy a few beers, some great food, and the awesome Ventura weather.

And it'll probably take you less time to get to Ventura than it would to drive just about anywhere in LA traffic, so don't let the drive stop you!

Tomm Carroll is a beer writer / judge / educator / historian / collector / traveler / drinker (not always in that order). He can be reached at beerscribe@earthlink.net and @tomm.carroll



BellRinger's Emily and Dan White with daughters Maisie, left, and Charlotte at the grand opening. Photo Courtesy of BellRinger BrewCo.



Dan and Emily White at BellRinger's grand opening. Photo Credit: Tomm Carroll



COVER STORY

Go, OGOPOGO, Go

by Daniel Drennon



Jason De La Torre, Tim Paolino, Jessica Bishop, and Guillermo Bugarin

All Photos Credit: Dennis Benson

Jason De La Torre and Ryan Edell opened OgoPogo as the first and only brewery in San Gabriel in 2018. De La Torre went to work in the Saint Archer Quality Control Laboratory for Edell, they hit it off, and discovered that both had aspirations of opening a brewery in then underserved Los Angeles. De La Torre had brewery stints at Golden Road before Saint Archer and Mason Aleworks afterwards. Before all of that, he was a touring

musician, playing guitar for San Diego bands.

This fact amplifies my own (near) obsession with the powerful nexus between being a musician and being a brewer. Each craft demands a level of artistry and creativity blended seamlessly with a knack for the science and technical requirements of playing music or brewing beer.

If you are unaware, when the Los Angeles Brewers Guild hosts their annual Battle of the Bands event, nearly every brewery can field an entire band – from vocalist to lead and bass guitars, and drums. What other “industry” can lay claim to that?

While I’m disappointed that I never got to hear De La Torre singing and playing guitar on the Warped Tour back in the day, I am super stoked to enjoy the bad ass beers he is brewing at underrated and under-the-radar OgoPogo Brewing.

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

DE LA TORRE: I grew up in San Diego. My father was a Navy fella, and we landed there when I was six. Growing up in San Diego was a gift. You can meet people all over the world, so if this is regionally specific, I would say burritos. I did meet a lot of amazing people there and getting to experience that beer scene was darn special.

DRENNON: What were your passions growing up?

DE LA TORRE: Music and art. I am not sure I remember in which order they happened. I don’t believe I have a specific memory of influence for visual art, but Hall & Oates, Michael Jackson, and George Michael, certainly sent me into a different space I knew I had to be a part of.

DRENNON: As a kid, what profession did you think you would end up in?

DE LA TORRE: I wanted to be a Rock God. That didn’t happen, but I did tour in bands for about three years, barely making enough money to get us from city to city. It was probably one of the best experiences I have had.

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

DE LA TORRE: I stopped touring in 2010. Like a lot of musicians, I went back to bartending. I got a job behind the bar at Urge Gastropub in San Diego. They had 51 taps of craft beer. I knew nothing about this stuff. I drank Amstel Light and Jameson. Having a culinary brain (oh yeah, I went to culinary school at some point), I started homebrewing to better educate myself on beer styles.

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

DE LA TORRE: To my knowledge, I have never been “really good” at anything. I am a stubborn hack. I will however, beat myself up over and over about every beer we make. I am hyper-critical when doing sensory throughout the process. My team definitely thinks I am crazy, for this reason in particular, but not limited to it.

DRENNON: When did you decide to open your own brewery?

DE LA TORRE: I had moved to LA in 2012 to open a restaurant with one of my closest friends. I was homebrewing so much, I pitched the idea of a brewpub. Things did not pan out for so many reasons and I moved back to San Diego. This is where I met my business partner, Ryan. He had just finished the UCSD Brewing Science program and was running the lab at

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Jason De La Torre

Saint Archer. After being hired to do cellar work, I quickly became his lab assistant. We hit it off and realized that we both wanted to open a brewery in Los Angeles. Since we worked so well together, we figured that we should give it a go.

DRENNON: *Let's talk about the 800-pound Canadian lake monster in the room, Ogotogo! How the Hell did you come up with that as your brewery name and, of course, your beer names are all also derived from folklore.*

DE LA TORRE: Time to name our brewery. I hate naming things. Ryan loves palindromes. He would often wear shirts to work with palindrome phrases on them like: "Taco Cat spelled backwards is Taco Cat", "Racecar", etc. He decided to read me a list of them. I was half listening, but when he got to Ogotogo, I perked up. "What is Ogotogo???" I liked the sound of the word. It was fun and playful. He told me about the mythology, and we never really looked back. I do our graphic design, and the idea of naming our beers after cryptids and folklore seemed like a fun theme.

DRENNON: *Why did you choose San Gabriel as your location?*

DE LA TORRE: We searched for a building for about 2 and a half years. We kept running into issues in the final rounds of negotiating with other potential locations. When Ryan met with the folks representing the city of San Gabriel, they seemed very eager to get our business in their city and claimed they could get our Condition of Use Permit done in three months. They got it done in two. San Gabriel has been so welcoming since the get-go. We have made lifelong friends and feel lucky to be part of such a rad community.

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

DE LA TORRE: Well, we have a motto or mantra that was passed down from my dear friend Drew Carricato, "Slow Is Fast." The idea being: slow down, think about what you are doing, how you are doing it, and why you are doing it. Also, I lost part of a finger in front of Drew and he imparted this wisdom unto me.

DRENNON: *You have won a couple of GABF medals for Boeman, your excellent Belgian-style witbier. Do you have a favorite style to brew?*

(COVER STORY continued on page 12)



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Alli Mize of Ogopogo Brewing

All Photos Credit: Dennis Benson

(COVER STORY continued)

DE LA TORRE: Hey! We got a Gold for Nix pale Ale last year too! Insert crying laughing emoji. Brewing them is pretty much the same. I do love the turnaround time for Boeman. When it comes to drinking, I do prefer lagers around 4.5-5% ABV

DRENNON: *You honed your brewing chops under some pretty notable brewers. Can you share what lessons you learned from them in your own evolution as a pro brewer?*

DE LA TORRE: When I was at Golden Road, the Lead Brewer at the time, Cole Hackbarth (now Director of Brewing Operations at Rhinegeist), taught me many things that I think apply as much to life as brewing. They are probably not direct quotes, but these are my favorites “Never stop learning”, and when learning from someone new “Shut up and listen. Even if you have done something before, this an opportunity to see it from a different perspective.”

At Saint Archer, Kim Brisson-Lutz (now Vice President of Operations at Maui Brewing) made me feel confident and made me feel like I had something to offer, despite working for a company that seemed more focused on its overhead than its employees. I love her attention to detail. This is a silly detail, but we close all of our valves in the same direction because of her. She is a great teacher and a great leader. There are so many people who have guided me along the way. I am very grateful for all the generosity over the years.

DRENNON: *Ogopogo turns five years old this year. What have been the most important things you have learned over your first five and where do you see Ogopogo in another five?*

DE LA TORRE: Critical thinking, how to fix things, troubleshoot, cry and bleed (did I mention I lost part of a finger?) harder than I ever have before, how to trust, and have a lot of fun with an amazing team. We just added 6 more 30 bbl fermenters last week. So, a lot of growth. We will be expanding our distribution to Arizona, Las Vegas, and further up north in California this year. Probably more of that. Maybe another location . . . maybe with food.

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

DE LA TORRE: Homebrewer? Have a blast! It really is a great deal of fun. Pro Brewer? Be prepared to learn how to fix things, but it is also a great deal of fun.

DRENNON: *Which do you think is more important between work ethic and talent?*

DE LA TORRE: Work ethic, for sure. I am a shit guitar player, but playing music brought me to 47 states and parts of Canada.

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

DE LA TORRE: I always try my darnedest.



Jessica Bishop, Tim Paolino, and Guillermo Bugarin



Jessica Bishop of Ogopogo Brewing

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LA REPORT

DELIVERING THE REAL TRUTH - NAUGHTY PINE

by Russell Hainline

There are followers, and there are leaders. Followers operate their businesses by seeing what works for others, mimicking that, and claiming they're "giving the people what they want." Leaders operate their businesses differently. They create product they know is quality and experiences they know are memorable, irrespective of what others are doing. They know the real truth: sometimes, people don't know what they want until you give it to them.

Brittany Brouhard, owner and brewer of Naughty Pine Brewing, is a leader. Her years spent brewing at Moorpark's Enegren Brewing should tell you she's a lager lover, and sure enough, you'll find Sturdy-B Pils at Naughty Pine, a Bohemian-style pilsner that was easily one of the highlights of last year's Lagerville at Figueroa Mountain—and ranks as one of my favorite pilsners in the state of California. You won't find hazy IPAs, fruited sours, or the usual hype beers here, but you'll find wheats, ambers, Belgian pales, black IPAs, and anything else Brouhard personally loves.

Boasting one of the more distinctive tap lists in Southern California—and in addition to being the head of one of the few female-run and female-brewed craft breweries in the country—Brouhard's a self-described "emo kid," having loved and lived the emo lifestyle since childhood. You can find frequent live emo music at Naughty Pine, especially at their biggest event of the year, Emo Fest, every July. Brouhard also was one of the first craft breweries I saw with a TikTok account, where her funny videos, often filmed with co-workers, create a real sense of the community fostered at Naughty Pine.

In 2022, emo music began to have a resurgence in America—and countless craft breweries are starting their own TikTok accounts with increased frequency. Are these mere coincidences? Or is Brouhard not just someone who bucks trends... but also someone who sets them?

I always enjoy chatting with Brouhard when visiting Naughty Pine, and the talk we had for this article one chilly February Friday was no exception. Wit was consumed, witticisms were shared.



Fun fact about Brouhard - her default portrait face is a rock 'n roll face

All Photos Credit: Russell Hainline

HAINLINE: Are there commercial considerations to the styles you choose... or do you just say, "Hey, the thing that draws people to us is the fact that I don't give a **** about following the trend?"

BROUHARD: I think that's kind of it. I'll get customers who will come in and ask for a hazy, sure—and then I'll throw a wit beer or a Belgian IPA in their hand and they'll be like, "Oh wow, I'll drink a whole one of these." That's probably part of our draw at this point. I love lagers—you know my background—but I also like to brew anything that's outside my comfort zone. It's a creative thing for me.

When I opened this place, I wanted to be small enough to brew whatever the heck I want when I want, but big enough to keep the doors open. Like, I don't need to be rolling in it, but I need to be able to make enough beer to, you know, fill the seats and pay the bills. I have the luxury of being able to have four different yeast strains on the board right now, whereas a lot of other places don't.

HAINLINE: What led you to leave Enegren and start your own brewery?

BROUHARD: It was a very hard decision, but I got diagnosed with rheumatoid arthritis in February 2020. Then a month later, the pandemic hit. And I realized how much I was working and how old my daughter was and how much my body hurt. So I went from being in a busy brewery countless hours a week to just being at home, building a brewery, but not

with anyone else. It was interesting—and definitely was not easy. It didn't really set in until like a week after we opened. I was like, "Oh, we did this."

HAINLINE: Did you always intend on having Naughty Pine so intertwined with local live music?

BROUHARD: My whole vision when we opened was a Peaky Blinders speakeasy pub—I hoped people would come for the music and stay for the beer—or vice versa. I definitely had some people tell me that business model wouldn't work... but I think it's working. I'm starting to get bands reaching out from Washington and Oregon, hearing we're the cool spot to play, which is very cool.

HAINLINE: You've got live music tonight. Do you have live music every weekend?

BROUHARD: Just about. We have open mic Tuesday, live music Wednesday, Friday, Saturday, Sunday. I do Emo Night every other month. It's a big blowout on the patio. It's always themed with different decor. This one was Be My Bloody Valentine because it was on Valentine's Day weekend.

HAINLINE: July 15th is Emo Fest—break down what Emo Fest is for the uninitiated.

BROUHARD: It's Emo Night on steroids. We take over the whole parking lot. We bring in vendors, multiple food trucks. I usually have a lineup of like 8 to 10 local

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bands— original bands, cover bands. It's emo music, pop punk, punk, grunge, metal, metal core. I bring that whole era of my childhood into this event. We release our dark lager that day, too, called My Czech Romance. It's just one big day to bring together music and beer.

HAINLINE: *Who were your big emo influences growing up?*

BROUHARD: MCR, Yellowcard, AFI, Linkin Park, Taking Back Sunday. I mean, I can keep going forever. We did our first emo night two or three months after we opened, and it totally took off, so it's kind of our jam now. Even my regulars, who don't even listen to emo music, will go buy a black t-shirt and put on some black nail polish and will come party at emo nights. It's pretty rad.

HAINLINE: *Would you like to speak some on your experience being one of the only women in California who's both an owner and a brewer?*

BROUHARD: Well, when I started brewing in 2013, it felt non-existent— like there just weren't women in brewing. I definitely knew I was the only female brewing in Ventura. Part of the reason why we developed such a friendship with the guys at Enegren, because they were just like, "Who cares?" There was never this sexist feel to it there— they were so defensive and would shut anybody down that would give me crap. So then when I opened up my space, that's kind of when

I experienced more of what some of the other women in the industry have felt. I think, overall, you get lucky with Ventura County— we're all a bunch of beach loving, bohemian, cool people that are super supportive.

When I worked at Enegren, anytime anyone reached out to me for an interview, the first question was, "Give me the drama on being a woman in craft beer." And it got exhausting because I worked really hard to become a brewer. I went through the schooling and I got the education— it's like, if you really want to support a female brewer, ask about their background, their interests, their passions, versus "hey, you're a chick, so give me the down and dirty."

But I'm getting more used to the publicity and support that comes from being female-owned. I'm trying to not shy away from it as much. It's important for my daughter to see that and grow up with support and confidence.

HAINLINE: *It'd be nice to envision a future where she won't be asked patronizing questions if she opens up her own brewery.*

BROUHARD: She better not open her own brewery. She signed a non-compete clause when she was born.

HAINLINE: *What's the best beer you've had this year that isn't from Naughty Pine?*



Brouhard hard at work



Brouhard pouring one of California's great pilsners, the Sturdy-B Pils

BROUHARD: La Roja from Jolly Pumpkin. A sour amber ale— no! Coolship Pomme from Allagash. Spontaneously fermented, aged with apples.

HAINLINE: *What's your favorite beer style?*

BROUHARD: Bohemian pilsner. Or black IPA.

HAINLINE: *Love that— we need more advocates for black IPAs. What's your least favorite beer style?*

BROUHARD: That's a long list. Can that be my answer?

HAINLINE: *(laughing) Sure.*

BROUHARD: Least favorite is hazy IPA. They give me headaches. They're too filling for me.

HAINLINE: *What style of beer gives you the worst hangover? There's a correct answer. We've talked about it.*

BROUHARD: Probably something barrel-aged like a triple IPA or hazies? Those things kill me.

HAINLINE: *Actually, the correct answer is rauchbier.*

BROUHARD: Oh god. You had to remind me. The worst hangover in my life came from playing quarters with [Enegren's rauchbier] Big Meat. Who does it? The next Big Meat brew day, we were all just gagging as we were brewing. I can't even try smoked beers anymore.

HAINLINE: *Finally, if the world was ending in 10 minutes, and you could have one beer magically appear as the last drink you'd ever have, what would it be?*

BROUHARD: Easy. Ayinger's Oktoberfest on tap.

Russell Hainline is a screenwriter living in Los Angeles. He can be found on social media running The Beer Travel Guide, helping people find the best craft beer near them. Go to his TikTok, @thebeertravelguide, and see a fun video of him and Brittany attempting to dance. You can also follow him on Instagram at @russellhbeer, where he promises he won't do any dancing.



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THE LITTLE BREWERY THAT COULD - SANTA ANA RIVER BREWING

by David Mulvihill



Santa Ana River Brewing Cofounder Geoff Brand (R) with his dad, Gordon.
Photo Credit: David Mulvihill

Geoff Brand and Mike Miller were childhood friends who later shared an affinity towards craft beer. Their foray began with homebrewing together, first with less than ideal equipment, upgrading tools, refining processes and taking opportunities to learn from the pros as time passed. They wound up purchasing Riip Beer Co's former pilot system, a system they worked on to improve their craft, which also stoked the flame for opening a brewery of their own.

It's hard to believe that Santa Ana River Brewing Company is now getting ready to celebrate its fourth anniversary. Housed in an unassuming location off of Warner in Santa Ana, this brewery seems to have been off the radar for many, due to a number of factors including the craziness of the past few years.

Improvements: Issues attributed to initial purchase of an inferior unusable brewhouse when the brewery opened in 2019, found Santa Ana River Brewing contracting with Backstreet Brewery in Anaheim for brewing its beer, and then transferring the wort to the brewery for cellaring.

Both Mike and Geoff expressed that, since finally bringing brewing in-house, improvements in water quality, chemistry, and quality control over the entire process have dramatically improved the finished product, the beer served and sold primarily out of the tasting room and a handful of outside accounts.

The team was able to enlist and partner with Kevin Buckley, who successfully secured, retooled and configured the new brewing system which was brought on-line early last year. In addition to brewing Santa Ana River Brewing's beer, Kevin occasionally creates and brews limited releases for his own private label, Brixley Brewing.

Craft beer fans may recognize Kevin from current and past head brewing positions in Orange and San Diego Counties (i.e. Barley Forge in Costa Mesa, Latitude 33 and Backstreet Vista). During Kevin's time as Director of Brewing at Barley Forge, Barley Forge was awarded Great American Beer Festival Gold and World Beer Cup Silver awards. Buckley's current main gig is as head brewer for Cerveza Cito in Downtown Santa Ana. Tune in

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for more about Kevin, Cervesa Cito, and Brixley Brewing in an upcoming *Beer Paper* issue.

Mike assists with brewing tasks and is responsible for finishing, cellaring and packaging SARBC beers. He works closely with Kevin when developing new and variations on beer recipes.

In addition to Buckley’s assistance on the brewing side, the team was quick to give recognition to the Riip Beer Co brewers and owners. Ian McCall and Danny Priddy (the brewers) and Ryan Rasmussen and Ryan Hopkins (the owners) have been extremely helpful as advisors and as a source for ingredients when in need. “I talk to Ian and Danny almost every week. If we brew something, I’ll give it to them and get their feedback,” Miller shared as he discussed the team’s efforts to continuously improve the beer.

Recognition: And their efforts appear to be paying off. As noted in November’s Beer Paper, Alpha King Challenge Second Place went to Santa Ana River Brewing’s More Hops Than Brains Double IPA in an Orange County sweep of the competition held each year during the GABF in Denver.

Both Geoff and Mike love hops-driven beer, along with an appreciation of classic styles. Typically, on the hoppy end of the spectrum, the taps will include a pale, IPA, and double IPA with varying hops brewed in the West Coast style. Add to that a rotating hazy IPA. During this reporter’s visits, non-hoppy beer offerings included a well-appointed Mexican-style lager, a blonde, and a hearty brown

ale. Switching It Up – Mango Seltzer supplemented the list as SARBC’s current seltzer offering. Saigon Stout, a Vietnamese coffee stout that has been a staple since opening in 2019 was next up on the brew schedule. Rounding out the menu, Geoff shared that they offer three Michelada versions (pineapple, tamarind, and celery) utilizing local Sangre de Tigre Craft Michelada Blends.

Santa Ana River Brewing Company’s 4th Anniversary celebration is coming in April.

Special brews will include a collaboration IPA brewed with Riip Beer Co, as well as a can release of a special blend of the Buffalo Trace Bourbon barrel-aged Stout that’s been aging for about a year.

Look for a fresh batch of the Alpha King Challenge 2nd Place award winner More Hops Than Brains DIPA as well, with accompanying can release.

Logistically, depending on your maps app, getting there might prove a bit tricky the first time you visit the brewery. It is set back as part of the South Coast Self Storage complex. If you think you are lost, just follow the South Coast signs and turn right as you approach the South Coast building.

David Mulvihill continues his thirst to experience and promote the best of craft beer. He also provides business-side support (reporting, excise tax, compliance & personnel) to local breweries and brewers guilds. david@socalcraftbeer.com.



Santa Ana River Brewing Cofounder Mike Miller. Photo Credit: David Mulvihill



Santa Ana River Brewing Company.

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5120 E La Palma Ave, #103, Anaheim

Archaic Craft Brewery
140 E Main St, Tustin

Artifex Brewing Co
919 Calle Amanacer, San Clemente
98 Avenida Del Mar, 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
12900 Euclid St, Garden Grove

Bearded Tang Brewery
12855 Beach Blvd #23, Stanton

Bootleggers Brewery Co
130 S Highland Ave, Fullerton

Bottle Logic Brewing
1072 N Armando St, Anaheim

Bravus Brewing
1048 Irvine Ave. #715, Newport
Beach

Brewery X
3191 E La Palma Ave, Anaheim

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

Broken Timbers Brewing
2910 E La Palma Ave Suite D,
Anaheim

The Bruery
717 Dunn Way, Placentia

Cerveza Cito
309 W 4th St, Santa Ana

Chapman Crafted Beer
123 N Cypress St, Old Towne Orange

Dana Point Ale House
24471 Del Prado Ave, Unit A, Dana
Point

Delahunt Brewing Co
1011 Calle Recordo, San Clemente

Divine Science Brewing
15481 Red Hill Ave, Unit C, Tustin

Docent Brewing
33049 Calle Aviador Suite C,
San Juan Capistrano

The Dog Pawrk Brewing Company
27122 Paseo Espada, Ag04,
San Juan Capistrano

Dueling Ducks Brewing Co
3150 E La Palma Ave Suite G,
Anaheim

Escape Craft Brewery
28162 Camino Capistrano #109A,
Laguna Niguel

Everywhere Beer Co
1501 W Orangewood Ave Ste. 101,
Orange

Flashpoint Brewing Co
7302 Autopark Dr, Huntington
Beach

Four Sons Brewing
18421 Gothard St, Huntington Beach

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

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

Gunwhale Ales
2960 Randolph Av a, Costa Mesa

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

Left Coast Brewing Company
6652 Irvine Center Dr, Irvine
1245 Puerta Del Sol, San Clemente

Los Molinos Beer
151 Calle De Los Molinos, San
Clemente

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

Monkish Brewing Company
336 S Anaheim Blvd, Anaheim

Network Brewery
1824 Carnegie Ave, Santa Ana

Noble Ale Works
1621 S Sinclair St #B, Anaheim

Phantom Ales
1211 Las Brisas St, Anaheim

Rad Beer Co
1301 S Lewis St, Anaheim

Radiant Brewing Co
1566 W Lincoln Ave, Anaheim

Raymond Avenue Brewing
Company
1751 Raymond Ave, 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

Station Craft
34150 Pacific Coast Hwy, Dana
Point

Stereo Brewing
950 S Via Rodeo, Placentia

Unsung Brewing Company
500 S Anaheim Blvd, Anaheim

BREW PUBS

1886 Brewing Co
114 N Glassell St, Orange

Huntington Beach Beer Co.
201 Main St, Huntington Beach

Helmsman Ale House
2920 Newport Blvd, Newport Beach

Heritage Brewery & Barbecue
31721 Camino Capistrano, San Juan
Capistrano

Karl Strauss Brewing Co.
2390 E Orangewood Ave, Ste 100,
Anaheim
901 S Coast Dr, Costa Mesa

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

Stadium Brewing
26738 Aliso Creek Rd, Aliso Viejo

Tustin Brewing Company
13011 Newport Ave #100, Tustin



BREWERIES

29 Brews
46-200 Harrison Pl, Coachella

3 Iron Brewing Company
898 Via Lata Suite A, Colton

8 Bit Brewing Co
26755 Jefferson Ave, Murrieta

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

All Points Brewing
2023 Chicago Ave Unit B8, Riverside

Black Market Brewing Co
41740 Enterprise Cir N #109,
Temecula

Braemar Brewing
1609 S Grove Ave #109, Ontario

Brewcaipa Brewing Co
35058 Yucaipa Blvd, Yucaipa

Craft Brewing Co
530 Crane St suite c, Lake Elsinore

Coachella Valley Brewing Co
30-640 Gunther St, Thousand Palms

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

Dragon's Tale Brewery
8920 Vernon Ave #122, Montclair

Electric Brewing Company
41537 Cherry St, Murrieta

Escape Craft Brewery
440 Oriental Ave, Redlands

Euryale Brewing Company
2060 Chicago Ave #A-17, Riverside

Evans Brewing Co
2440 Railroad St, Suite A, Corona

Garage Brewing Company
29095 Old Towne Front St,
Temecula

Good Day Brew Co
130 W Walnut Ave, Suite A-8, Perris

Grey Wolf Brewing Co
1780 Town and Country Dr #101,
Norco

Hamilton Family Brewery
9757 Seventh St #802,
Rancho Cucamonga

Hangar 24 Craft Brewery
1710 Sessums Dr, Redlands

Hops & Spokes Brewing Company
34324 Yucaipa Blvd, Suite A,
Yucaipa

I & I Brewing
5135 Edison Ave #1, Chino

Inland Wharf Brewing
26440 Jefferson Ave, Suite A,
Murrieta

Ironfire Brewing Company
42095 Zevo Dr #1, Temecula

Joshua Tree Brewery
6393 Sunset Rd, Joshua Tree

Kings Brewing Company
8560 Vineyard Ave #301,
Rancho Cucamonga

La Quinta Brewing Company
74-714 Technology Dr, Palm Desert

Lake Arrowhead Brewing
329 Villa, Lake Arrowhead

Last Name Brewing
2120 Porterfield Way, Upland

Luchador Brewing
15941 Pomona Rincon Rd #100,
Chino Hills

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

No Clue Craft Brewing
9037 #170 Arrow Rt,
Rancho Cucamonga

Oak Hills Brewing Company
12221 Poplar St. Unit 3, Oak Hills

Off The Grid Brewing
13615 John Glenn Road, Apple
Valley

Oscar's Brewing Company
29375 Rancho California Rd,
Temecula

Our Brew
2351 W Lugonia Ste B, Redlands

Packinghouse Brewing Co
6421 Central Ave #101-A, Riverside

Refuge Brewery
43040 Rancho Way, Temecula

Relentless Brewing Co
42030 Avenida Alvarado, Temecula

Rescue Brewing Company
167 N 2nd Ave, Upland

Ritual Brewing Company
1315 Research Dr, Redlands

Route 30 Brewing Company
9860 Indiana Ave Ste 19, Riverside
3720 Mission Inn Ave, Riverside

Rök House Brewing Company
1939 W 11th St #A, Upland

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

Sandbox Brewing Co
4650 Arrow Hwy, Ste A9, Montclair

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

Solaris Beer & Blending
41601B Cherry St, Murrieta

Solorio Brewing Company
9395 Feron Blvd Suite K,
Rancho Cucamonga

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

Stadium Pizza Main Street
169 N Main Street, Lake Elsinore

Stone Church Brewing
2785 Cabot Dr Suite 160, Corona

Storytellers Brewery and Meet
House
109 N Maple St Unit C, Corona

The Stout House
1294 W 9th St, Upland

Strum Brewing
235 S Campus Ave, Ontario

Temecula Brewing Company
32125 Temecula Pkwy, Suite C,
Temecula

Three Marm Brewing
23555 Knapps Cutoff, Crestline

Transmission Brewing
1098 E Front St, Ventura

Vendetta Brewing Co
8939 Vernon Ave, Suite C, Montclair

BREW PUBS

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

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

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