

RAISE GLASS

In lieu of Oktoberfest, we'd like to celebrate
Carlsbad's newest breweries.

WRITTEN BY WENDY HINMAN

Every town boasts about its beer. Vista vaunts that it's the vortex of the Hop Highway. Boulder likes to believe it has more breweries per capita than anywhere in the country. Asheville coughs at that while Portland—not that one, the one in Maine—smiles from the top of the pile. Even if it's just a one-beer town, such as Turlock in the San Joaquin Valley or June Lake in the Sierras, there are bragging rights if the brew is good.

Carlsbad can hold its own among the crowing crowd. Last year, during Carlsbad Brewfest, the Carlsbad Collective was a collab between seven Carlsbad breweries: Arcana, Burgeon, Culver, Karl Strauss, Papa Marce's, Pizza Port and Rouleur. Seven breweries in one beer—it had never been done before. And more have joined the scene since then. The newbies are making great beers and serving up some marvelous food for the pairing.



TAPPING THE TRAPPISTS

Carlsbad now has a namesake beer. Tommaso Maggiore of Carlsbad Brewing was a tad surprised to bag the name. He'd sold Acoustic Ale, formerly in the old Mission Brewery Plaza in downtown San Diego, to a new startup. Opening a place in Carlsbad, he dug into history looking for a name and realized "Carlsbad" was available. "We are all about being part of the community," he says.

What Arcana is to steampunk and Rouleur is to cycling, Carlsbad Brewing is to motorcycles. Maggiore loves bikes, and you can see that in his Bressi Ranch location, with a view of the planes landing at McClellan-Palomar Airport. There's a Huskavarna with a history of its own mounted over a doorway to a hall filled with memorabilia from the old Carlsbad Raceway. Some came from the drag strip, most from the MX track that would be in the brewery's view if it still existed.

Maggiore is also a lover of Belgian beer. Before he got the permits to brew here, he was tapping Trappist ales and small craft beers, and he's got the right glasses for all the styles. Not many places have Chimay or Delirium on draft. "European beers have been my jam for a while," Maggiore says. If he can't get kegs of it for his 35 taps, he's got it in bottles.

And the food? That's been bringing people in as much as the beer. The Bressi Bootlegger Burger, the C-Bad Cheese Steak... they take good food and elevate it to fantastic. Who knew you could make bangers and mash better with jalapenos? It helps that Maggiore is from the family of restaurateurs behind Tommy Vs and Notorious Burger. He knows how to pour and he knows how to plate.

CARLSBAD BREWING COMPANY



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PURA VIDA IN CARLSBAD

Some surfers went to Costa Rica and tried to open a brewery. They learned a lot about beer and business, local sourcing and shipping access and pura vida. They came back to the states wanting to bring that pura vida lifestyle with them and try again. The result is Pure Project on State Street in the Village.

Mat Robar, Jesse Pine and Winslow Sawyer started in Miramar, expanded to Balboa Park and are now perfecting their project in Carlsbad. They want to bring the same respect to beer as an agricultural product that wine has. "With wine we talk about the terroir of it," Robar says. "It's the same with all that goes into beer."

Their big setup is in Miramar, making the IPAs we West Coasters love. "Our murkys keep the roof over our heads," Robar says. They have a discovery project with barrel aging in Carlsbad. Calling back to the traditional style of beer-making, they are experimenting with growing yeast and spontaneous fermentation. Sawyer, the head brewer, says one of his yeasts is "the longest pet I've ever had."

Not only is their goal to be, as Robar says, "as locally sourced, organic and environmentally friendly as possible," but they give back off the top. One percent of all sales go to environmental nonprofits. Justin Jachura of Senor Grubby's has a satellite taco stand at Pure. "It's been a pleasure," he says. "The beer is good. And check out their beer slushies." Cheyna Swartz, the manager, adds, "They're really popular. We have them to-go in Mason jars and sometimes we do collaborations with Handel's ice cream."



**YOU SAY YOU WANT AN EBULLITION.
WELL, YOU KNOW...**

Ebullition, as the sign reads: “[eb-uh-lish-uhn] 1. The stage of boiling wort and hops together 2. The sudden burst or display of passion and intensity.” It began in Vista with a passion and intensity that brought large crowds to hear live music while enjoying a cold craft beer and delicious offerings from some of the best food trucks in North County. Ebullition Brew Works expanded to Carlsbad right before all the COVID-19 restrictions took effect.

The Bressi Ranch space allowed Ebullition to add food to its display of passion. At this writing, the taproom in Vista had to close temporarily for tasting (but brewing operations continue). The Bressi location remains open because there is food service and outdoor seating. Their philosophy is not just making good beer; it’s making beer with the imbibor in mind. That makes the beer menu a spectrum of color and flavor.

Erik Dyrr and Jesse Richardson are cousins and owners. They were garage brewing and sharing their creations with friends and family. As the hobby outgrew the garage, they decided to make a go of it as a side business. That idea grew over the years and they brought in friend and now co-owner Jan Buncher, who was also looking for a change of pace from the corporate world. As the idea grew, so did the operation, and the partners soon realized they would need help on the brewing side. That’s when they met Mike Reidy, a decorated home brewer and original member of QUAFF, the respected San Diego home brewers association. That led to new innovations, which can now be tasted in Green Ghost, a dry-hopped lager, 65 and Sunny IPA or Dopamine Double IPA.

Gunnar Planter was an executive chef by 25. He earned his chops at The Inn at Santa Fe, Mille Fleurs and Viewpoint Brewing in Del Mar before coming to Ebullition. Planter loves the creativity at Ebullition. “It’s a really organic process. I sit down and have a beer with the owners, bouncing around ideas. Then I create.” From Korean wings with black sesame to award-winning smoked gouda mac ‘n’ cheese, the food’s diverse culinary spectrum matches the beer.

EBULLITION BREW WORKS



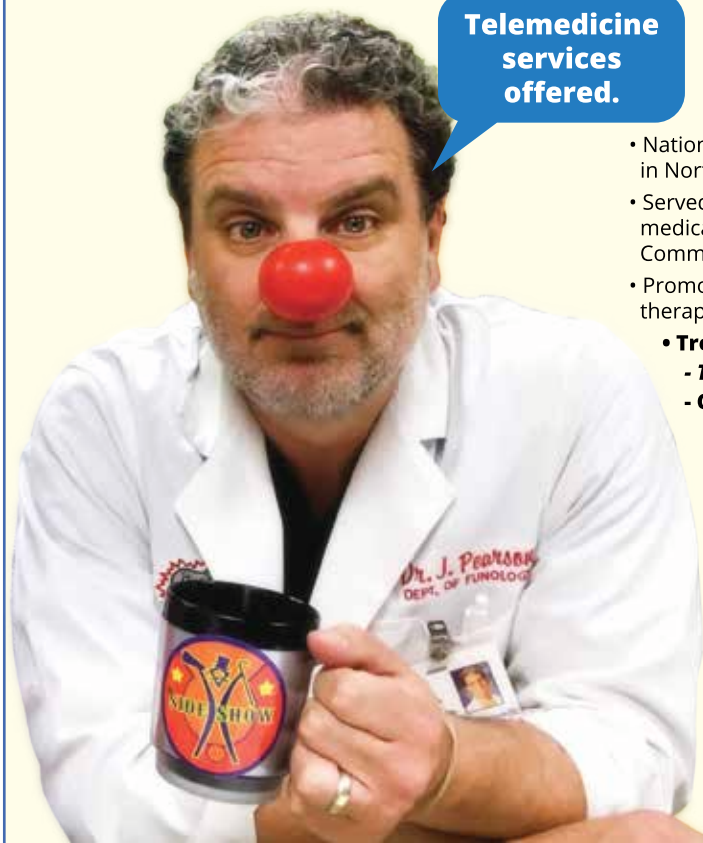
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