



It's OFFICIAL! LOS ANGELES IS ONE OF THE TOP CITIES FOR CRAFT BEER IN AMERICA AND THE WORLD! MEET EIGHT HOME-CROWN BREWERIES THAT HELPED OUR REGION RANK AMONG THE FINEST.

WRITTEN BY ELYSE GLICKMAN

DRINKING IN THE VALLEY'S TAP ROOMS

Los Angeles is more than just one of the world's entertainment capitals and a hub for all things trendy. There are many proprietors and artisans intent on creating things built to last, and that's particularly true with craft beers and the unique places that produce and serve them. U.K.-based Hey Discount, which evaluates the popularity and "hipness factor" of cities worldwide, recently revealed our hometown ranks 8th in its list for the "Greatest Beer City on Earth."

The phenomenon may be a surprise to those who remember L.A.'s craft cocktail bar renaissance or the national shift in popularity from commercial to craft beers taking place a decade ago. The current home-brewed taproom scene, however, makes perfect sense given that the city's reputation for innovative dining, embrace of repurposing buildings and shop spaces, and stylish casual vibe has

enabled enterprising brewers to make their mark and rack in followers. The Valley alone is home to some of the city's most exciting taprooms and breweries that have found aficionados beyond Southern California.

"Even with six times the population, Los Angeles was (regarded as) a weaker younger brother to San Diego, which then had over 150 craft breweries during the late 1990s and early 2000s," says Nic Bortolan, master brewer at 14 Cannons in Westlake Village, who witnessed the evolution of both cities' beer scenes first hand. "I have a strong belief that every neighborhood deserves a brew pub, complete with high quality beers and a social experience to match. Today, we've cultivated such a following that several of the products' distribution will expand into L.A. County."

Many of the featured breweries function as "second village halls" or "town squares" for the community

as well as beer aficionados who come from far away. For this reasons, the owners were compelled to balance out their innovation with beer and food offerings (in house, or through nearby restaurants) with greater approachability through being family and pet friendly as well as serving wines, ciders, and non-alcoholic drinks. Each place has an ambiance that's as distinctive as its beers.

"We tried to think about why people would come to a brewery, and what were some of the most intriguing or enticing aspects about it," explains Jennifer Febre, co-owner of MacLeod Ale Brewing Co. about devising the ways the beers, décor and experience would stand out. "After observing our customers, I find people like to see where and how their favorite beers are made, and discuss their favorites with other customers. Perhaps, they may even like to fantasize that they work at their favorite brewery."





CELLADOR ALES

www.celladorales.com
Address: 16745 Schoenborn St, North Hills, CA
Phone: (747) 529-6002
Hours: Monday & Tuesday: Closed; Wednesday & Thursday: 12 Noon - 8:00 pm; Friday & Saturday: 12 Noon - 10:00 pm; Sunday: 12 Noon - 8:00 pm
Founded in: 2014
Taproom Established: 2017

Artistic Vision: “Cellador Ales is one of the few 100% oak barrel-fermented craft breweries in the United States, unique in that we are also one of the few specializing in sour beers,” says Alex Ourieff. “We have another advantage with our access to locally-grown fruits, vegetables, botanicals and herbs, building relationships with growers like Matsumoto Family Farms, which produces some of the best peaches in the state. We are also innovating by working with wineries in Paso Robles and other areas to create wine-beer hybrids, as well as developing ciders and seltzers with originality and refinement.

Taproom Ambiance: In contrast to other tap rooms geared more toward men than women, or relying on nostalgic decor, we’re about allowing guests to sit in a fresh, airy environment amongst the barrels as our beers are fermenting, and enjoying full-sized versions of the artwork that we’ve commissioned for the bottles and cans on the

walls. The ambiance is nuanced, lively and rooted in local agriculture.

Favorite Year-Round Beer: Saison de Rosier, a Belgian-style saison aged in oak barrels and packaged in corked bottles; We also offer a pilsner on tap that we created in collaboration with another local brewery, Seasonal Beers and Special Creations: Moshi Mosh, made with plums from Andy’s Orchard; Tepache Farmhouse Seltzer with Pineapple & Cinnamon; Nature is Satan’s Church, Wild Ale with Passionfruit & Juniper, and wine hybrids such as Moon Water ‘Pinot Noir’ 2021, brewed with the pomace (stems, seeds, skins) of Pinot Noir grapes.

Bites and Pairings: Although we host a few cheese and brew pairings throughout the year, and snacks for sale at the bar, we have a lot of great restaurants nearby and allow our guests to come in, pair and enjoy. My personal favorites include Birrieria San Marcos (Mexican), Pho So #1 (Vietnamese), and Sam Woo B.B.Q.



14 CANNONS BREWERY

14cannons.com
Address: 31125 Via Colinas #907, Westlake Village
Phone: 818-699-6165
Hours: Monday-Thursday: 5-10pm; Friday: 4-10pm; Saturday: Noon-10pm; Sun: Noon-9pm
Opened in: 2017

Artistic Vision: “We were one of the first breweries to be utilizing the technology of cryogenically frozen hops,” says Bortolin, a graduate of the American Brewers Guild Brewing Science and Engineering program and member of the Master Brewers Association. “However, it’s the way we treat our water that also sets us apart. Through this Reverse Osmosis System, we purify our water down to remove whatever L.A. County put in the water system. This allows me to add back salts, minerals and elements to allow me to mimic a water style from anywhere in the world. Our Patient Pilsner is brewed with water similar in composition to that found in the Czech Republic.”
Ambiance: “As we are in Westlake Village, we take pride in the fact that our ambience directly reflects this. 14 Cannons is the most high-end and comfortable tasting room that I’ve ever seen or worked in through my years in the business. It was designed by The Marshall Group, one of America’s foremost brewery designers and builders and top tier developers of restaurants, retail, hotels, spas and entertainment venues. Although there’s an elegance to the design, serious beer enthusiasts can see and taste beers and ales in real time as they evolve from projects to final production. We also have Club14, for the many wine lovers living nearby.”
Best Sellers: “Tyrannicide IPA,” our flagship beer, inspired by Jonathan Haraden, builder M’s ancestor, commander of the 1776 tyrant killing ship, Tyrannicide, which we believe is the most aromatic IPA around.
Gold Award Winners: “Marooner Marzen” (San Diego and Los Angeles International competitions); “Patient Pilsner” (California State Fair); “Powder Chest Black IPA” (San Diego International)
Specialty Brews: “Catorce” Mexican Lager; “Hazy Wench” Peach IPA; “Second Anniversary,” aged in bourbon barrels; “One Cannon,” a refreshing single hop IPA with notes of coconut, tangerine, and mint; “White Caps,” a Belgian-style saison; Morning Watch,” a coffee kolsch brewed with Ethiopia

Bensa Coffee from Moorpark’s California Coffee Republic.
Bites: In-house eatery is Rock ‘n Roll Pizza, which serves traditional and specialty pizzas along with original salads and appetizers.



MALIBU BREWING COMPANY

brewmalibu.com
Address: 30745 Pacific Coast Highway, Malibu
Phone: (310) 684-2408
Hours: 11:30am-11pm
Established In: 2020
Tap Room Opened: September 2022

Artistic Vision: “As our mission at Malibu Brewing Company has always been to elevate the craft beer experience, but we also want to appeal to customers who may not know everything about craft brewing or hop styles, but have an idea of what they like,” says co-owner Jill Ahrens. “We want to make sure that anybody can find something they’ll enjoy with our food... and every time they come back, they’ll find something different and new among our 22 taps. In addition to bringing on master brewer Chas Cloud, our reputation is built upon our being conscientious in sourcing the ingredients that we use. For example, for our Happy Days Honey Blonde, we use honey from bees from a local purveyor in the Santa Monica mountains, just over the hill from

us, even if we could get quality ingredients from anywhere. Our community values these efforts.

Ambiance: “Although our brewery is over the hill in Westlake Village because the conditions are better for operating a brewery, we want the taproom to be a place where you’ll enjoy them to transcend just being a great place to go if you’re heading to the beach. While Calabasas-based designer Amber Lewis avoided making the space too beach house-y with surfboards like other bars, the Taproom & Eatery captures the Malibu spirit with natural materials and hues that are an extension of the outdoor environment.”

Signature Brews: “Pacific Gold American Lager” (currently also found at Dodger Stadium), “Happy Days Honey Blonde” and “First Point American IPA”
Seasonal Best Sellers: “Big Rock Amber Lager”

Bites and Pairings: Charcuterie board with our Canyon Rosé Lager; Beer-braised short ribs over creamy mac & cheese with our Big Rock Amber Lager.

MACLEOD ALE BREWING CO.

macleodale.com
Address: 14741 Calvert Street, Van Nuys
Phone: (818) 631-1963
Hours: Monday-Thursday: 4pm-Midnight, Friday thru Sunday: Noon-Midnight
Taproom opened in: 2014

Artistic Vision: The bar started off with British/Scottish theme, as owners Jennifer Febre and Alastair

Boase started out making traditional cask ales and serving British pints, although the brewery has branched out into some more modern and American-style drafts. A lot of the beers are named after bagpipe tunes, such as “Better Days” and “Deal with the Devil.” They opened our pizza kitchen in 2019 and expanded outdoor seating for an even more welcoming feel.

Ambiance: “We keep the look subtly British. We have at least three portraits of bagpipers in tribute to our being bagpipe players, but you won’t see tartan wallpaper or anything along those lines as we never wanted the place to look like a Scottish gift shop,” says Jennifer Febres. “We (also) went with utilitarian décor instead of anything too fancy. Furthermore, our street is industrial... very rough and tumble...kind of the ‘Wild West.’ However, we are not apologetic about the location because I think it’s really cool to show that you can create an amazing, thriving business even in the most unlikely locations... like an oasis in the desert.”



Signature brews: “Deal With the Devil” IPA; “Better Days” American Pale Ale; “The Little Spree” Yorkshire Pale Ale; “The King’s Taxes” Scottish Export
Seasonal Favorites: “LH453 to Munich” Oktoberfest; “Baron Von Nuys” Festbeir; “Flynn the Crow” Cherry Porter (holiday season availability)

Bites: “We pay a lot of attention to the quality of the pizza, it’s safe to say all of our beers go well with our pizzas; however, I personally find our IPAs go particularly well with our spicier pizzas and spicy meatballs. We care about details like fermenting our dough for 48 hours, and making our own mozzarella cheese in-house.”

LADYFACE BREWERY & TAVERN TOMOKO

taverntomoko.com
Address: 29281 Agoura Road, Agoura Hills
Phone: (818) 477-4566
Hours: Sunday-Thursday, 11am-9pm; Friday-Sat, 11am-10pm; Happy Hour, Monday-Friday, 3-5pm
Established/Reestablished: Originally opened in 2009 in the beautiful city of Agoura Hills; In October 2019, the restaurant and brewery was purchased and rebranded to Tavern Tomoko and Ladyface Brewery. “We’re the same brewery, but with a different restaurant concept serving up American and Japanese gastropub food,” says Peter Lee, the venue’s president and general manager.

Artistic Vision: “Ladyface is regarded as one of Los Angeles County’s first revival craft breweries, and the first microbrewery in the Conejo Valley. It is known for its award-winning Belgian and American style ales, including La Blonde, Chesebro IPA, Reyes Adobe Red, and Picture City Porter, all brewed on site. The vision for Tavern Tomoko was to bring an elevated American style pub food with Japanese-inspired comfort food. Our master brewer, David Griffiths, is pushing the envelope with new flavors that pairs well with our fabulous menu.”

Ambiance: Enjoy a nice beverage with our unique pub food in our spacious indoor dining or our outdoor patio overlooking the beautiful hillside and Ladyface Mountain.
Signature brews: “La Blonde Belgian Ale,” “Blind Ambition Belgian Abbey”
Year-Round Best Sellers: Ladyface IPA, “La Blonde Belgian Ale,” “Anime Japanese Pale Ale,” “Blind Ambition”

Seasonal: “Everyday Heroes Hazy IPA,” “Picture City Porter”
Bites and Pairings: Japanese small plates with elevated American gastropub fare. “A robata protein skewer platter (chicken meatball, ribeye, chicken thigh with green onions, pork belly)

is perfect with our Anime Japanese Ale, and I suggest the Tavern Burger with Ladyface Lite,” says Lee.



SAN FERNANDO BREWING COMPANY

sanfernandobrewingcompany.com
Address: 425 Park Ave, San Fernando
Phone: (818) 745-6175
Hours: Monday-Tuesday: 12pm-4pm (to-go only); Wednesday: 5pm-11pm; Thursday-Saturday: Noon-11pm; Sunday: Noon-8pm
Opened in: 2015

Artistic Vision: “We believe we’re a little different than other craft brewers in the sense that we focus on making solid beers,” says Vic Chouchanian, who co-founded and co-owns San Fernando Brewing with his brother, Joe. “This means that we are not chasing beer fads or insist on only doing IPA’s. Although we’re not flashy, we are proud of the fact that we are doing a range of styles and we’re doing them well. Brent Meadows, our master brewer who has been with us from the beginning, has ensured consistency between devising all brew formulation of recipes, on both a 15-barrel brew system and a 45-gallon pilot system as well as trained all brew personnel to keep things rolling smoothly.”

Ambiance: “We’ve always been laid back and welcoming. When you come in, there’s no rush to order and no rush to drink up and leave. When you are here, you are a part of the family. While we are refreshing our décor beyond the existing industrial look and adding more seating, we want to be the favorite neighborhood beer garden.”

Signature Beers: “Stoney Point Stout,” “Wolfskill IPA,” “O’Melveny Red Ale” (a classic American malty amber ale with a touch more alcohol and bourbon notes), “Royal Road Pale Ale,” “747 Blonde Ale,” “Del Valle Lager”

Specialty Brews: “Q-Cumber Pale Ale,” “Grapefruits of Wrath IPA,” “Mango IPA” and “Imperial Death Star Stout” (hop forward and less sweet than other stouts).
Bites and Pairings: Vic notes that while the tap room does not have a kitchen, there are several food trucks that visit regularly, including Soledad’s Sopas, Tacos Mi Amor, Little Batches, Poppa Joe’s Kitchen and the Pizza Plant. Visit the website to see which ones will be appearing at the brewery. You can also bring your own food or have something delivered here via Grubhub through the website.



HAND-BREWED BEER

handbrewedbeer.com
Address: 9771 Variel Ave, Chatsworth
Phone: (818) 960-4540
Hours: Monday – Thursday, 4-10pm (kitchen closed Mondays); Friday and Saturday, Noon to 11pm, Sunday 2-9:30pm.
Opened in: October 2014

Artistic Vision: “From the beginning, our goal was to brew high quality beers with unique identities and that can reach a wide range of patrons,” says Brian Hand, who founded Hand-Brewed Beer with longtime friends Anthony Castaneda and Will Caplenor. “Our beers are often inspired by the local region around us, as we are great fans of the outdoors. This has helped our local fans to relate to these brews and easily remember their names. We also come up with some beer names with a touch of humor. We think that while brewing quality beer is serious, enjoying them can be fun.”

Ambiance: “We are all about bold beer, a relaxed backyard vibe and our delicious pizza. Plus, we are family-friendly in our tasting room. Mom and Dad can come in with their kids and have lunch (what kid doesn’t love pizza?) while they enjoy a couple pints and unwind. And if you have fur babies? We also welcome dogs on-leash.”
Signature Brew: “Deez Nuts Brown Ale.”
Nutty, roasted, and we call it an aggressive American brown ale,” says Hand. “This is the beer that “started a brewery”
Best Sellers: “Honey Hand Blonde,” “War Eagle Lager,” “Bridge to Nowhere IPA”
Year-Round Favorites: “Flat Earth West Coast Hazy IPA,” “Flashflood NEIPA,” “Erudite Witbier,” “Isotope IPA,” “Gorn Hoppy Pale Ale,” “Castle Peak Pale”
Seasonal Favorites: “Chubasco Spicy IPA,” “Chatsworth Chai Stout,” “Santa Susana Saison”

Bites and Pairings: “We recommend our ‘Honey Hand Blonde Ale’ with the Hot Honey Habanero Pizza, the ‘War Eagle Lager’ with our Lassen Street Dog, and ‘Bridge to Nowhere IPA’ with our Bacon Nachos,” says Hand.

8ONE8 BREWING COMPANY & TAPROOM

818brewing.com
Address: 8953 De Soto Avenue, Canoga Park
Phone: (818) 208-0624



Hours: Monday-Wednesday, 5-11pm; Thursday, 5pm-12am; Friday and Saturday: 1pm-1am, Sunday, 1-11pm
Opened in: 2014

Artistic Vision: The 8one8 Brewing Company has a two-fold mission of creating true-to-style beers and ales made with locally sourced ingredients and cultivating a diverse craft brew community. Names of many of the beers are inspired by San Fernando Valley locations and pop cultural references.
Ambiance: At “The Valley’s Brewery Tasting Room,” beer connoisseurs can sample the newest launches and old favorites. The brew pub itself is a perfect hybrid of an outdoor beer garden and sports bar. There are also popular events such as Monday Trivia nights and (818) Oktoberfest, staged this year on September 17-18 in partnership with The Elks Lodge #2190 to support local charities.
Signature Brews: “Good Day” IPA, “Matador Red” American Red Ale, “El Jefe del Trigo” Citrus Wheat Ale Beer, “Valley Girl” Blonde Ale, “Machete” Mexican Lager, “Reseda Rye” IPA, “1st Stage” West Coast IPA

Other Notable Beers: Machete Mexican Lager, “Canoga Crush” Light Lager, “(818) Witbeir Valley Girls” Strawberry Blonde Ale, “MICHE con Valley Girl” Michelada, “Gravity Hill” Belgian Tripel, “Valhalla” Baltic Porter, “Cat in the Hat” American Stout, “Chatsworth after Dark” Baltic Porter, Bites and Pairings: Through a collaboration with Raku, known for its modern sushi creations, guests can order familiar favorites or original dishes via a specially devised “Secret Menu” accessed through the website Monday through Saturday until 8 p.m.



ENEGREN BREWING COMPANY

enegrenbrewing.com

Opened in: 2010, Expanded in 2015

Address: 444 Zachary Street, #120, Moorpark

Phone: (805) 552-0602

Hours: Monday-Wednesday, 11am-9pm; Thursday-Saturday, 11am-10pm; Sunday, 11am-8pm

Artistic Vision: The company, anchored by brothers Chris & Matt Enegren and

brews that push the boundaries of craft beer.

Ambiance: The taproom is part of The Alley in Moorpark, a food-centric destination that is also home to Lucas Sellers Winery, Fire & Vice restaurant, California Coffee Republic & The Craft House 805. With casual seating, umbrellas and string lights, the outdoor space takes shape as a beer garden where guests could sit outside to enjoy their beverage of choice. The indoor space, meanwhile, has a

Brew Chief Joe Nascenzi, focuses on German-inspired beers. Although there is a heavy emphasis on lager-style beers, regulars stop by to check out seasonal beers as well special releases and one-off

subtle but marked German character from the seating to the adornments on the tanks. In 2015, the team opened a 15-barrel brewery which increased production capacity and expanded its tasting room and added more taps.

Year-Round Signature Beers: "The Lightest One," "Lagertha," "Schoner Tag," "Valkyrie," "Enegren IPA," and "Nighthawk" Rotating Beers: "Edel Pils" German-style Pilsner, "Baltic Maple Porter," Maibock German-Style Spring Lager, "Oktoberfest" Marzen Style Lager

Bites: In keeping with the German theme, neighboring Fire & Vice serves up Schnitzel, artisan-made sausages, fried cheese curds, German potato salad and giant pretzels as well as smash burgers, stone-fired pizza and salads. 🍷

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