

# Legend

-  = BREWERY
-  = TAPROOM OR TASTING ROOM
-  = RESTAURANT
-  = FOOD TRUCKS\* (or some food)
-  = KID FRIENDLY
-  = DOG FRIENDLY

\* Check websites for food truck schedule.

Santa Barbara County



## CAMARILLO

- 1 Flat Fish Brewing**  
126 N. Wood Rd. #100  
805-484-9600  
FlatFishBrewing.com  

- 2 Institution Ale Co.**  
3841 Mission Oaks Blvd.  
805-482-3777  
InstitutionAles.com  

- 3 The Local Beer & Wine Bar**  
795 Camarillo Springs Rd.  
805-384-1550  
TheLocalCamarillo.com  


- 7 Bottle & Pint**  
1714 Newbury Rd.  
805-480-9500  
BottleAndPint.com  


## O J A I

- 8 Topa Topa Brewing Co.**  
345 E. Ojai Ave.  
805-798-9079  
TopaTopa.beer  

- 9 Ojai Beverage Company**  
655 E. Ojai Ave.  
805-646-1700  
OjaiBevCo.com  


## MOORPARK

- 4 McGregor's Craft Beer & Wine**  
144 Los Angeles Ave. #105  
805-553-9818  
McGregorsCraftBeer.com  

- 5 Enegren Brewing Co.**  
444 Zachary St. #120  
805-552-0602  
EnegrenBrewing.com  


## NEWBURY PARK

- 6 Boney Mountain Tavern**  
722 Wendy Dr.  
805-498-6511  
BoneyMtnTavern.com  


## OXNARD

- 13 Casa Agria Specialty Ales**  
701 N. Del Norte Blvd. #310  
805-485-1454  
CasaAgria.com  

- 14 Red Tandem Brewery**  
1009 Harbor Blvd.  
805-832-4023  
OxnardBrewery.com  


- 15 Yard House**  
501 Collection Blvd. Suite # 4130  
805-981-8707  
YardHouse.com  


- 16 Transmission Brewery & Tasting Room**  
Opening late 2019  
Facebook.com/  
TransmissionBrewingVentura  



## SIMI VALLEY

- 17 Mad Era Brewery**  
20 W. Cochran St.  
Opening early 2020  
MadEraBrewery.com  


## THOUSAND OAKS

- 18 Crown & Anchor**  
2891 Thousand Oaks Blvd.  
805-497-0070  
CrownNAnchor.com  

- 19 Draughts Restaurant & Bar**  
398 N. Moorpark Rd.  
805-777-7883  
DraughtsRestaurant.com  


- 20 The Dudes' Brewing Co.**  
173 N. Moorpark Rd. Suite D  
805-251-1122  
TheDudesBrew.com  


- 21 Pedals and Pints Brewing Company**  
156 W. Hillcrest  
Opening late 2019  
PedalsAndPintsBrewing.com  


- 22 Tarantula Hill Brewing Co.**  
244 Thousand Oaks Blvd.  
323-363-2185  
TarantulaHillBrewingco.com  


## VENTURA

- 23 Rincon Brewery-Ventura**  
4100 Telegraph Rd.  
805-676-0020  
RinconBrewery.com  

- 24 Anacapa Brewing Co.**  
472 E. Main St.  
805-643-2337  
AnacapaBrewing.com  


- 25 Barrelhouse 101**  
545 E. Thompson Blvd.  
805-643-0906  
Barrelhouse101.com  


- 26 Cask Alehouse**  
5952 Telegraph Rd.  
805-765-4201  
CaskAlehouse.com  



- 27 Concrete Jungle Brewing**  
4561 Market St.  
805-650-4816  
ConcreteJungleBrew.com  


- 28 Finney's Crafthouse & Kitchen**  
494 E. Main St.  
805-628-3312  
FinneysCrafthouse.com  


- 29 Fluid State Beer Garden**  
692 E. Main St.  
805-628-3107  
FluidStateBeer.com  



- 30 Leashless Brewing**  
585 E. Thompson Blvd.  
805-628-9474  
LeashlessBrewing.com  
Organic  


- 31 MadeWest Brewing Co.**  
1744 Donlon St. and on the Ventura  
Pier at 668 E. Harbor Blvd.  
805-947-5002  
MadeWest.com  



- 32 Seaward Brewing**  
1920 Goodyear Ave. #D  
805-507-7202  
SeawardBrewing.com  


- 33 Smoke Mountain Brewery**  
6520 Casitas Pass Rd.  
805-804-7954  
SmokeMtn.com  


- 34 Tap'd Ventura**  
546 E. Main St.  
805-667-8771  
TapdVentura.com  


- 35 Topa Topa Brewing Co.**  
104 E. Thompson Blvd.  
805-628-9255  
TopaTopa.beer  


- 36 Two Trees Restaurant and Taps**  
7822 Telegraph Rd.  
805-659-3365  
TwoTreesRestaurantAndTaps.com  


- 37 Ventura Coast Brewing Co.**  
76 S. Oak St.  
805-667-8640  
vcbc.beer  


- 38 Winchesters Grill & Saloon**  
632 E. Main St.  
805-653-7446  
WinchestersGrill.com  



- 39 Poseidon Brewing Co.**  
5777 Olivas Park Dr. Unit Q  
805-477-0239  
PoseidonBrewingCo.com  


- 40 14 Cannons Brewery & Showroom**  
31125 Via Colinas  
818-699-6165  
14Cannons.com  


- 41 Figueroa Mountain Brewing Co.**  
30770 Russell Ranch Rd.  
818-874-1305  
FigMtnBrew.com  


- 42 Finney's Crafthouse & Kitchen**  
982 S. Westlake Blvd.  
805-230-9950  
FinneysCrafthouse.com  


- 43 Five Threads Brewing Co.**  
31133 Via Colinas  
805-457-5990  
FiveThreadsBrewing.com  


- 44 Wades Wines**  
30961 Agoura Rd.  
818-597-9463  
WadesWines.com  


## SANTA BARBARA

- 45 LAMA dog with The Nook**  
116 Santa Barbara St.  
805-880-3364  
LamaDog.com  


Illustrations by  
Claudia Parvo

# Ventura County Craft Beer Map 2019



California craft brewers donate an average of \$10-15 million to charity every year.

On April 7, 1933, the first National Beer Day, Americans consumed an estimated 1.5 million barrels of beer.

Bartenders in 17<sup>th</sup>-century English pubs told overimbibing patrons to mind their Ps and Qs (pints and quarts), but perhaps the caveat was for the bartenders not to confuse the two units (p and q) written on the tally slate.

Beer ranks behind only water and tea in popularity around the world.

95% of California residents live within 10 miles of a brewery

As of January 2019 California had 980 breweries.

"I think this would be a good time for a beer." —FDR on signing the Cullen-Harrison Act, relegalizing beer after Prohibition.

 Find the beer here

## Beer Anatomy 101

**WATER:** Beer is about 90% water. Water in different regions will produce different beer.



**STARCH:** Most often it's barley, but gluten-free beers are often made with sorghum. The starch is what ferments, and it gives the beer its most notable flavor.



**HOPS:** Used for flavoring and preservative in most beers today. Some breweries locally use plants other than hops for flavor.



**YEAST:** Responsible for fermentation in beer by metabolizing sugars in grains, yeast also adds flavor and character. Choice of yeast strain will determine types of beer. Wild yeast continues to be used for making lambics.

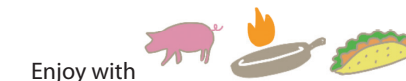


## Know your beers

Info provided by Ralph Thompson, manager at Simi Valley Home Brew



**Hefeweizen:** German-style wheat beer with strong notes of banana and clove.



**Pilsner:** Light lager originating from the Czech city of Pilsen.



**Lager:** Smooth-flavored brew made with low-stress cold fermentation.



**Rye:** Cloudy and grainy tasting like a wheat beer, but rye adds "spiciness" to the brew.



**Ale:** Any beer that is not a lager is an ale, but ale yeast ferments at warmer temperatures.



**Blonde:** Middle-of-the-road, people-pleasing light beer with no overbearing malts or bitter hoppiness. Everyone likes a blonde!



**Stout:** Heavily roasted grains give this ale its roasty coffee and chocolate notes ... and of course its black color!

