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California wild ales

Open limited hours on Thursdays, Fridays, Saturdays and Sundays, California Wild Ales' original concept was to not have a tasting room at all and just do a bottle club by subscription. They opened a tasting room anyway a few months ago. It is located in Sorrento Valley, not too far from New English Brewing, Longship Brewing, Green Flash Brewing, and Karl Strauss Sorrento Valley. It is really just a hop from there to anything in Miramar, so you can easily include it on your beer tour. Google and Yelp rate this place extremely highly, so I was eager to give it a try. It is a little tricky to find it. There is adequate parking if you keep heading toward the back of the property. The front entrance is from a flower-lined walkway, though you can also enter from through the garage doors on the other side. The interior design is minimal, but the graphic design awesome—three furry cartoon monsters to represent the three “bugs” that ferment sours. I can’t wait to get a t-shirt of them. They were pouring eight barrel-aged sours on draft (two more had kicked) and one from a bottle. I tried them all. I’m not usually a fan of sour or wild ales, and even I thought these were good. There were several that were very good; I won’t rate or describe them because of my inexperience with these sorts of beers, but I liked them. There was only one that I couldn’t finish. (It tasted to me like a baby’s diaper, according to draftmap.com that is possibly a stale/oxidization issue.) One of the reasons I enjoyed the beer so much was that the guy behind the bar was so engaging. It turned out to be Zack Brager, one of the owners. He was enthusiastic and very willing to answer questions. On Yelp we saw that the other owners have a similar approach when they take their turns behind the bar. That is a winning recipe all by itself. Beer people love to talk about beer. We learned that Mike Hess is making the wort from California Wild Ales’s recipe. The wort then gets shipped to the Sorrento Valley location, where it is transferred into barrels (mostly wine, some whiskey, occasionally tequila) for fermentation and aging. I love Mike Hess’s beer, so that might be a factor in my reaction to this beer. The story of the trials and tribulations of carting 55 bbl of wort across town on a flatbed tow truck was fun to hear. They source barrels directly from wineries and distilleries, and have a few that were once-used at Modern Times. California Wild Ales haven’t been serving the public for very long, but as things settle into a routine they are thinking about opening a tasting room in an area with more foot traffic. I think it will be popular, especially if they can keep up the level of engaging personal interaction. For people who love beer and love talking about the details of the making of craft beer, especially sours, I can’t recommend this place highly enough. ♦ 4202 Sorrento Valley Blvd, San Diego, CA 92121 Details News Jobs Beers Events Founded 2015 BREWERY TYPE Contract Address 4204 Sorrento Valley Blvd San Diego, CA 92121 USA Map Overview A Wild Ale Brewery Mixed fermentation Barrel fermented blendery. Racking in French Oak to age until the beers tell us it's ready. No kettle sours, just old world brewing with our friends Brettanomyces, Lactobacillus and Pediococcus. ANNUAL PRODUCTION Unknown DO YOU WORK FOR HIS BREWERY? Help us keep this listing up to date. Request access to edit this brewery listing Report an Error No job listings found for California Wild Ales. Post a job listing now. No events found for California Wild Ales. Post an event now. Point Loma / Midway Hours Wednesday: 2:00pm – 10:00pm Thursday: 2:00pm – 8:00pm Friday: 12:00pm – 8:00pm Saturday: 12:00pm – 8:00pm Sunday: 12:00pm – 8:00pm Ocean Beach Tasting Room HoursMonday: 12:00pm – 10:00pmTuesday: 12:00pm – 10:00pmWednesday: 12:00pm – 10:00pmThursday: 12:00pm – 10:00pmFriday: 12:00pm – 12:00amSaturday: 12:00pm – 12:00amSunday: 12:00pm – 10:00pm Brewery to continue its sour beer legacy and expand beer offerings with 20 taps at a new brewery location and tasting room. New location to offer a unique, community-oriented experience with games, food options and live entertainment. Point Loma, San Diego (Sept. 13, 2023) - California Wild Ales today announced the opening of its new brewery and tasting room at 3826 Sherman Street in Point Loma, California. The brewery moved to Point Loma from its original location in Sorrento Valley, operating since 2015 due to the demolition of its original location. The grand opening will occur on Sept. 15 from 12:00 p.m.- 8:00 p.m. PST. The brewery will offer a wide variety of classic fruited sours, clean IPAs, and lagers, as well as seltzers and a non-alcoholic beer on its 20-tap system in its two-story tasting room overlooking the oak barrels. The Point Loma tasting room will also have food options from The Last Typewriter. Patrons can order gourmet burgers and fries, fusion-style fried chicken, toasted sandwiches, and more from a wall-mounted tablet, then have their food delivered to the tasting room. Initially, the tasting room will be open Wednesday through Sunday from noon to 8:00 p.m. Adjustments will be made when concerts and sporting events occur at nearby Pechanga Arena. “We are thrilled to have found a new home in Point Loma,” said Bill DeWitt, co-founder of California Wild Ales. “The Sherman Street location provides the perfect space to serve our unique creations and offer an unforgettable experience with the exceptional flavors and craftsmanship that define California Wild Ales while immersing ourselves in the dynamic beer culture of Point Loma.” Formerly occupied by Green Fix Green Juice Processing, the 1,200-square-foot facility will be the new home for the California Wild Ales brewery facility and tasting room. The brewery will make significant investments in new oak-foeders and all-new wine and spirit barrels for aging a wide variety of aged sour, wild and mixed-culture beers and guaranteeing exceptional quality and integrity. The new space will follow the brewery’s tradition of featuring fun and quirky creative design that exudes warmth and character and include reclaimed wood from Sorrento Valley repurposed to provide callbacks to the original tasting room. Similar to its Ocean Beach tasting room, located at 4896 Newport Ave, San Diego, which opened in 2021, the new venue will feature Legos, including a three-dimensional Lego sculpture of the brewery’s mascots Lacto, Brett and P.D.O., created by Mortarless Bricks representing the bacteria strains that are used to craft their sour beers. One of the standout features of the new space is an impressive 18’x10.5’ movie screen, one of the largest of its kind outside of Petco Park. This colossal screen will be a centerpiece of the brewery, showcasing live sporting events such as the San Diego Gulls games, San Diego Padres games, NFL matchups, and more. Additionally, like its OB location, the brewery will live-stream concerts, host live music, and have bar-top games, including ring-toss, landslide, roller bowler, rolo, washers and more, making it a hub for entertainment. In addition, the new location will house a 4-player retro arcade cabinet with 17,000 games and the brewery plans to add three more machines in the coming months. Bill DeWitt noted, “This screen is massive, and I think once people see it, it will become a major draw for this location. It will be a fantastic place to catch live games, enjoy a craft beer, and soak up the atmosphere.” For example, all October, the brewery plan to run horror movies and even host a live podcast from one of our fellow industry members, Kelly Cashman. Her podcast B Movie And A Beer will be a live episode projected onto our giant screen. Mortarless Bricks will also host “Bricks and Brews” twice a month, where patrons have the chance to design, build, and race their own Lego creations. The vision for the new location is to create a welcoming atmosphere and provide unique experiences that enrich the community and beyond,” said Zack Brager, co-founder of California Wild Ales. “Being situated near Modern Times Beer and Bay City Brewing, we aspire to create a destination for beer lovers to explore and enjoy.” Strategically located near Interstates 8 and 5, the tasting room is poised to become a hub for locals and visitors attending nearby sports events and concerts. Additionally, with the anticipated completion of the Midway Rising project—a 16,500-seat arena, hotel, retail spaces, and thousands of homes—California Wild Ales will capture the attention of a vibrant and expanding community. When the brewery opens, the new tasting room will offer a wide assortment of beers, including: Warzone West Coast IPA The Point West Coast IPA Up the Hill Hazy IPA Rainbow Weather Double Hazy IPA Pesky Parrot Pale Ale Bike Lane Lager Dragon Fruit, Blueberry, Blackberry and Raspberry Sour Ale German Chocolate Cake Dark Sour Oak Barrel-aged Saison (collaboration with OB Brewery) Mead Barrel-aged Flanders-style Red Ale (collaboration with 13 Point Brewing and Lost Cause Meadery) Super Cuvée Brewer’s Blend Buzzed Bee (collaboration with Hopply Beer Hopply Life and Lost Cause Meadery) Sour Quadrupel with Kakawa Cold-brew Coffee Cake & Raspberry Hard Seltzer About California Wild Ales In 2015, California Wild Ales originally found its niche in San Diego County’s craft beer scene by focusing exclusively on brewing barrel-aged sour beers, setting itself apart as a unique and innovative establishment. Since then, California Wild Ales has introduced several clean beers, including IPAs, lagers, seltzers, red ale, and barrel-aged Saison. The brewery’s signature sour beer is aged in American, French, and Hungarian oak barrels for at least nine months and uses fresh, seasonal produce from local San Diego farmers, resulting in a refreshing, tart flavor profile. In 2023, the brewery relocated its brewery and tasting room to Point Loma, and in 2021, had a successful expansion with a satellite tasting room in Ocean Beach. For more information, visit: A Star Wars Celebration of Galactic Proportions Brace yourselves for an intergalactic extravaganza as California Wild Ales gears up to host a Star Wars-themed bash on Sunday, May 4th, 2025! With an array of craft brews boasting names straight out of the saga—like Juicy Jedi IPA, Lightsaber Lager, and the returning C3-Porter—this event promises to be a celestial celebration you won't want to miss. Whether you're a Jedi, Sith, or somewhere in between, join us as we transform our tasting rooms into the ultimate Star Wars cosmos. This year's May the 4th celebration is happening at both our Ocean Beach and Midway locations, uniting fans across San Diego in one epic experience. EVENT DETAILS: Sunday, May 4th, 2025 California Wild Ales - Ocean Beach & Midway Festivities kick off at 1 PM Streaming Star Wars movies all day + the iconic music of John Williams FEATURED BREWS FROM A GALAXY NOT SO FAR AWAY: C3-Porter - Our smooth, roasty fan-favorite is back and fluent in over six million taste profiles! Juicy Jedi IPA - Balanced, bright, and strong with the Force! Jabba the Hop (Sour Ale) - Tangy, hoppy, and as bold as the Hutt! Lightsaber Lager - Clean, crisp, and ready for battle! Imperial Strike IPA - A bold, hop-forward assault on your taste buds! Sai-son Jinn - A wise, complex punch-on-aged saison with balance and finesse! Sith Happens - A brooding, barrel-aged stout from the dark side of the brewhouse! We're thrilled to bring back C3-Porter, unleash the new and powerful Sai-son Jinn, and tempt your taste buds with the return of Sith Happens, our bold, barrel-aged stout that's strong with the Dark Side. And yes—the Sith Sauce Micheladas will be flowing all day long! Choose regular or spicy and fuel your rebellion (or descent into darkness) with our signature savory mix. Costume Contest - Show off your best Star Wars fit and win epic prizes! Streaming Star Wars Films All Day - from Phantom Menace to Rise of Skywalker! John Williams Soundtrack Takeover - legendary scores echoing across the taproom! Sith Sauce Micheladas - spicy, savory, and straight-up legendary! Themed Decor & Vibes - OB chill meets galactic thrills! Star Wars enthusiasts and beer aficionados alike are invited to immerse themselves in a chill, celebratory atmosphere that captures the spirit of Ocean Beach and the Wild Ales community. Whether you're rocking Jedi Happes, Sith cloaks, or just coming for the beer, this is a day filled with unforgettable moments. Come for the jam, stay for the vibe. If you know, you know... and if you don't, it's time to get in the groove. California Wild Ales in Ocean Beach has long been more than just a spot to grab a wild beer. It's become a sanctuary for the jam-curious, the groove-obsessed, and the die-hard phans who know that Push State isn't just a band—it's a way of life. Over the years, we've hosted live streams for every tour, and it's been nothing short of magical. From strangers becoming friends to full-on family-style hangs, the taproom has become a home base for phans across San Diego. Whether it's your first show or your fiftieth stream, everyone is welcome. And yes—we'll be livestreaming EVERY SINGLE NIGHT of the Spring 2025 Tour. Spring 2025 Phish Tour Schedule All shows start at 7:30PM local time unless noted. Doors open early. Come claim your couch spot or barstool throne. ♦ April 18 - Seattle, WA - Climate Pledge Arena - 7:30 PM ♦ April 19 - Seattle, WA - Climate Pledge Arena - 7:30 PM ♦ April 20 - Portland, OR - Moda Center - 7:30 PM ♦ April 22 - San Fran, CA - Bill Graham CC - 7:30 PM ♦ April 23 - San Fran, CA - Bill Graham CC - 7:30 PM ♦ April 25 - Los Angeles, CA - Hollywood Bowl - 7:30 PM ♦ April 26 - Los Angeles, CA - Hollywood Bowl - 7:30 PM ♦ April 27 - Los Angeles, CA - Hollywood Bowl - 7:30 PM Picture this: sunshine giving way to sunset, surfboards still dripping outside, 16 rotating taps (including 66 West Coast IPAs until 3 PM), and a room full of smiling faces singing along to “Bathtub Gin.” The lights go down, the stream comes up, and suddenly you’re not just in Ocean Beach— you’re on tour. We’ve witnessed lifelong friendships take root during set breaks, and the kind of shared musical moments that only happen when you’re in the right place at the right time. This is what community looks like. And it only happens here. Whether you’re rolling in solo or with your whole crew, there’s always space in the jam family at Wild Ales. What to Expect: Full show streams on our projector and sound system Themed beers and drink specials Good vibes. No bad energy allowed. Grab your Phriends. Wear your donut shirts. And come ride the wave with us. California Wild Ales - Ocean Beach Livestreams nightly - Follow us on IG for showtime updates Coastal creativity meets desert precision in this classic-meets-modern California Common! When you get three craft breweries together—each with their own style, terrain, and brewing philosophy—only you can’t just get a beer. You get a story. 29 to Life, the latest collaboration between California Wild Ales, OB Brewery, and 29 Palms Beer Company, is more than just a throwback to one of California’s oldest beer styles. It’s a bold, drinkable love letter to the Golden State, brewed deep in the high desert and built to be enjoyed anywhere the sun touches. What is a California Common? If you’re not familiar with the California Common (aka steam beer), here’s the quick breakdown: it’s a hybrid style—fermented with lager yeast at ale temperatures, giving it a unique combo of crispness and fruity character. Traditionally rooted in the resource-limited brewing of 19th-century San Francisco, it’s a style that was built on innovation and adaptability. Sound familiar? 29 to Life takes that foundation and layers in rich malt complexity, modern brewing precision, and just enough personality to make it unmistakably ours. Beer Details Title: California Common / Steam Beer ABV: 5.2% Malt Profile: Toasty, biscuit, caramel Yeast Character: Clean with subtle fruity esters Finish: Crisp and dry with lingering malt warmth Color: Deep amber, bright and clear On the nose, you’ll get gentle waves of toasted grain and toffee. The flavor delivers smooth caramel and light biscuit upfront, balanced by a whisper of fruit and a clean, satisfying finish that leaves you wanting another sip. Brewed at 29 Palms Beer Company, 29 to Life was the second half of a two-part collaboration project with OB Brewery and California Wild Ales. The same team that brewed the award-winning Czech Your Head Dark Lager at the beach flipped the script and headed to the desert for round two. “We wanted to brew something that honored California brewing history, but still felt fresh and exciting,” said Ed Heethuis of 29 Palms. “This beer feels like the perfect crossroads between old-school tradition and modern craft.” Where to Find It 29 to Life is conditioning now and will be available on draft soon at the following taprooms: California Wild Ales (Ocean Beach / Point Loma) OB Brewery (Ocean Beach) 29 Palms Beer Company (29 Palms / Joshua Tree area) This one’s a taproom-only release for now, so if you want a taste, you’ll have to roll through. Trust us—it’s worth the drive, whether you’re coming from the sand or the cactus. The name is a playful nod to the town of 29 Palms, but it also hints at how good beer can feel like a little piece of home. Once you get your first taste of this malty, toasty Cali Common, you won’t want it to stick around for good. Whether you’re winding down after a desert hike, hanging beachside in Ocean Beach, or just looking for a well-balanced, easy-drinking beer with roots in California’s past and a future in your fridge—29 to Life is here for you. From the desert to the coast, and every stop in between—cheers. About the Breweries California Wild Ales Specializing in unique and adventurous beers inspired by tradition and innovation, California Wild Ales is known for its bold sour ales, IPAs, and experimental brews. Based in San Diego, CA, the brewery is dedicated to creating unforgettable beer experiences for enthusiasts everywhere. OB Brewery Located in the heart of Ocean Beach, OB Brewery is a community-driven brewpub focused on classic and modern styles brewed with quality and passion. With a killer rooftop view and a dedication to local flavors, OB Brewery is a must-visit for beer lovers. Find out more at OB Brewery’s website 29 Palms Beer Company Nestled in the high desert, 29 Palms Beer Company brings craft beer to Joshua Tree country with a mix of traditional styles, experimental batches, and an appreciation for the rugged California landscape. Check them out at 29 Palms Beer Company’s website SAN DIEGO, CA — January 27, 2025 — Craft beer lovers, get ready for an exciting new collaboration! California Wild Ales, OB Brewery, and 29 Palms Beer Company have joined forces to bring you two unique and flavorful brews that reflect the best of their respective brewing styles. These collaboration beers, Czech Your Head and 29 to Life, were brewed at two different locations, each showcasing the expertise and creative vision of the brewing teams involved. “This collaboration was a chance for all of us to step outside of our comfort zones, learn from each other, and make something truly special,” said Zack Brager, co-founder of California Wild Ales. “Each beer tells its own story—one inspired by the cool, coastal vibes of Ocean Beach, and the other influenced by the rugged beauty of the high desert.” Czech Your Head - Dark Lager Brewed at OB Brewery, San Diego, CA The first of these two collaboration beers, Czech Your Head, is a bold and complex Dark Lager inspired by the classic Czech Tmavé Pivo style but with a modern West Coast twist. Brewed at OB Brewery by the collective talents of Zack Brager (California Wild Ales), Jim Millea (OB Brewery), and Ed Heethuis (29 Palms Beer Company), this beer has already made a name for itself—winning the bronze medal in the Dark Lager category at the 2025 San Diego County Fair Craft Beer Competition. Pouring a deep mahogany color with ruby highlights, Czech Your Head delivers an enticing blend of nutty malt complexity, subtle caramel sweetness, and a smooth roasted backbone. It finishes crisp and clean, thanks to the traditional Czech lagering process. Inspired by the Beastie Boys’ iconic album Check Your Head, this beer embodies the spirit of collaboration and boundary-pushing creativity. “Dark lagers don’t always get the attention they deserve, and we wanted to create something that truly highlights the depth of this style while making it incredibly drinkable,” said Jim Millea of OB Brewery. “The name is a nod to both our musical influences and the idea of expanding your brewing horizons.” Tasting Notes: Appearance: Dark mahogany with ruby highlights Aroma: Toasted bread, mild chocolate, and hints of caramel Flavor: Rich malt depth with notes of roasted nuts and a touch of coffee Finish: Crisp, clean, and refreshingly smooth Czech Your Head is now pouring exclusively at California Wild Ales, OB Brewery, and 29 Palms Beer Company taprooms. Be sure to stop by and taste this award-winning beer while it lasts. 29 to Life - Cali Common Brewed at 29 Palms Beer Company, 29 Palms, CA The second half of this collaboration journey took the brewing team eastward into the high desert of 29 Palms, CA, where they crafted 29 to Life, a California Common that beautifully merges rich maltiness with a crisp, refreshing West Coast finish. Fermented with a lager yeast at ale temperatures, this unique beer showcases a toasty caramel malt profile, balanced by a touch of fruity esters from the hybrid fermentation process. It’s a nod to the classic “Steam Beer” style made famous by California brewers in the 1800s, but with a modern twist. “We wanted to brew something that pays homage to California’s brewing heritage while also representing the diversity of the state’s beer scene,” said Ed Heethuis of 29 Palms Beer Company. “Brewing in the desert presents different challenges than brewing by the ocean, and this beer is a reflection of that.” Both beers are available on draft at California Wild Ales, OB Brewery, and 29 Palms Beer Company taprooms. From the laid-back beachside vibes of San Diego to the rugged, untamed beauty of the high desert, these two collaboration beers represent the heart of California brewing. By bringing together three breweries with unique perspectives and backgrounds, this project is a testament to the power of community, creativity, and craftsmanship in craft beer. “Collaborations like this remind us why we love brewing,” said Zack Brager. “It’s about pushing boundaries, trying new things, and, most importantly, having fun while making great beer.” So whether you’re sipping a dark, roasty lager by the coast or enjoying a crisp Cali Common under the desert sky, grab a pint, raise a glass, and toast to the spirit of collaboration and the love of craft beer. Prost! About the Breweries California Wild Ales Specializing in unique and adventurous beers inspired by tradition and innovation, California Wild Ales is known for its bold sour ales, IPAs, and experimental brews. Based in San Diego, CA, the brewery is dedicated to creating unforgettable beer experiences for enthusiasts everywhere. OB Brewery Located in the heart of Ocean Beach, OB Brewery is a community-driven brewpub focused on classic and modern styles brewed with quality and passion. With a killer rooftop view and a dedication to local flavors, OB Brewery is a must-visit for beer lovers. Find out more at OB Brewery’s website 29 Palms Beer Company Nestled in the high desert, 29 Palms Beer Company brings craft beer to Joshua Tree country with a mix of traditional styles, experimental batches, and an appreciation for the rugged California landscape. Check them out at 29 Palms Beer Company’s website Cheers to California Wild Ales! Now Pouring All Over San Diego! The buzz is real, San Diego! California Wild Ales is officially on tap all around town, and we couldn’t be more excited to share our beers with you. Our new sales team has been working hard to get our brews into your favorite watering holes, and it’s paying off—big time! What’s On Tap? We’re rolling out three of our flagship beers to kick things off: Warzone IPA (7.2%) - Our bold West Coast IPA packs a punch with bright citrus notes and a clean, crisp finish. 3rd Block from the Sun (6.7%) - This Hazy IPA is a juicy, tropical escape in every glass. Meets Cookies! Each pairing flight includes 5 cookies + 5 beer tasters for \$22. Warzone (West Coast IPA) - Samsosas The citrusy bitterness of Warzone IPA perfectly balances the rich caramel, chocolate, and coconut of Samsosas. A bold, flavor-packed match! 3rd Block from the Sun (Hazy IPA) - Lemonades Bright, juicy tropical flavors in our hazy IPA bring out the citrusy sweetness of Lemonades. It’s a sunshine-filled sip with every bite. Bike Lane Lager – Trefols (Shortbread) Simple and classic. The crisp, clean finish of our lager enhances the buttery richness of Trefols without overpowering it. YEMS (Stout) – Thin Mints Deep roasted malt flavors in YEMS Stout intensify the chocolate goodness of Thin Mints, while the minty finish keeps it refreshing. It’s like mint chocolate chip ice cream—but boozy. Barrel-Aged Saison – Do-si-dos (Peanut Butter Sandwiches) Nutty, slightly sweet peanut butter meets the funky complexity of our barrel-aged saison for a surprisingly smooth and balanced pairing. Whether you’re toasting with your Valentine, cheering-in with your friends, or just here for the cookies, this event is for YOU. Date: Wednesday, February 14th (Valentine’s Day Kickoff!) Locations: Both California Wild Ales tasting rooms Time: 6 PM - 10 PM on Valentine’s Day Special: \$22 Beer & Cookie Flights Weekend Pairings: Every Saturday & Sunday until we run out of cookies! Come enjoy a unique tasting experience while supplies last—because beer and cookies just make sense. The biggest game of the year deserves an epic watch party, and we’ve got you covered! Join us at California Wild Ales in Midway/Point Loma on Sunday, February 9, 2025, for an unforgettable Super Bowl experience! Where: California Wild Ales - Midway/Point Loma [] When: Sunday, February 9, 2025 - Kickoff at 3:30 PM [] Price: \$50 - All-You-Can-Drink & Eat (Limited to 50 people!) [] 20-Foot Screen We’re taking the stress out of planning your own party - all you have to do is show up, grab a beer, and enjoy the big game with a fantastic crowd! Whether you’re coming with friends or making new ones, this Super Bowl Watch Party is the place to be. [] WHAT’S INCLUDED? [] 120 Beers on Tap Enjoy an amazing selection of beers, including: ♦ West Coast IPA ♦ Hazy IPA ♦ Lager ♦ Pale Ale ♦ Porter ♦ Saison ♦ Sour ♦ Seltzers ♦ N/A options available [] Catered by OB’s Shawarma House! We’re bringing the legendary flavors of OB’s Shawarma House for a top-tier buffet, featuring: Mouthwatering Shawarma Savory Meats & Mediterranean Specialties Fresh & Flavorful Sides And much more! This Super Bowl party is capped at 50 guests, ensuring an intimate, fun, and comfortable game-day experience. FREE SQUARES FOR PRIZES! Every guest gets 2 free squares to win prizes based on the score after each quarter! Prizes include: CWA Merch & Gear Gift Cards More surprises! Reserve Your Spot Now! Don’t miss out - this event will sell out fast! Click the link below to reserve your ticket today! Reserve Your Ticket Now Let’s eat, drink, and cheer together at the best Super Bowl Watch Party in town! If you thought you missed out on San Diego’s most brown musical experience, think again—Buckingham Ween is back! After an unforgettable debut, San Diego’s premier Ween cover band is making their triumphant return to California Wild Ales in Point Loma on February 8th at 8 PM. Who is Buckingham Ween? For those unfamiliar, Ween is one of the most unique and beloved cult bands in alternative rock history. Their music spans just about every genre, from psychedelic rock to country, funk, and even sea shanties. Buckingham Ween captures that chaotic genius and delivers it live, bringing Ween’s eccentric energy straight to the stage. If you missed their first show, you probably heard the buzz—a packed house, nonstop jams, and a night filled with Ween’s unmistakable weirdness. Whether you’re a hardcore Ween fan or just looking for a great night of live music and craft beer, this is a show you won’t want to miss. The Perfect Pairing: Ween and Wild Ales At California Wild Ales, we believe great music deserves great beer. That’s why we’re bringing Buckingham Ween back for another round of pure, unfiltered fun. While you’re rocking out, enjoy our selection of wild ales, lagers, hazy IPAs, and even our hard seltzer on tap. Event Details: Location: California Wild Ales - Point Loma Date: February 8th Time: 8:00 PM Cover: \$5 at the door Entry: 21+ only Whether you’re a dedicated Ween fan or just curious about what makes this band so legendary, Buckingham Ween is here to deliver a night of deep cuts, classic hits, and plenty of surprises. Mark your calendar, bring your friends, and get ready for an unforgettable evening at California Wild Ales. Drink up. Get born. See you on February 8th! Get ready, Point Loma! On Saturday, February 1, California Wild Ales is turning up the laughs and turning down the lights for an unforgettable Comedy Night, hosted by the one and only Matt Stanton. This night promises side-splitting stand-up comedy, great drinks, and good vibes—all nestled between two stacks of aging barrels in our cozy brewery. Event Details: Date: Saturday, February 1 Location: California Wild Ales, Point Loma Happy Hour: 6:00 PM - 7:00 PM Comedy Show Start: 7:30 PM Tickets: Free Admission (but come early to snag a good seat!) What to Expect: A Lineup of Top-Notch Comedians Hosted by Matt Stanton, this night will feature a handpicked lineup of standup comics who are ready to bring the house down. With a mix of seasoned pros and rising stars, the show will have you laughing so hard you might spill your beer (don’t worry, we’ve got plenty more on tap). 20 Beers on Tap From our signature Warzone IPA to our seasonal sours, there’s a brew for every palate. Whether you’re a lager lover or a sour enthusiast, our taps are flowing with options. Pro tip: Arrive early for Happy Hour from 6-7 PM and enjoy discounted pints to get the night started right. Tabletop Bar Games Need a warm-up before the show? Challenge your friends to a quick game of tabletop shuffleboard or cards. It’s all about loosening up and getting in the mood for some serious laughter. Barrels and Belly Laughs Our unique venue sets the stage—literally! The comedy show takes place between two towering stacks of barrels, giving the event an intimate, quirky vibe you won’t find anywhere else. It’s comedy with a touch of wild fermentation. If you’ve spent the last month hydrating and sipping mocktails, what better way to dive back into the scene than with a cold beer and some big laughs? Let’s be honest: You deserve this. We’re calling it rehydration with hops and humor. Consider it your reward for a job well done! Don’t Miss Out! Seats are first-come, first-served, and we’re expecting a full house. So, gather your crew, mark your calendars, and head to California Wild Ales on February 1. Whether you’re a comedy connoisseur or just looking for a fun night out, this is the event for you. See you there—and don’t forget to bring your sense of humor. Cheers! Keep OB Weird. Why Small Businesses Make Ocean Beach Special Ocean Beach isn’t just a beach town—it’s a vibe. It’s a community fueled by the “little guys”: mom-and-pop shops, hand-run businesses, and scrappy entrepreneurs who pour their hearts (and probably way too much caffeine) into making this place what it is. Today, we celebrate Small Business Saturday, but let’s be honest—every day should be Small Business Day. Without these local gems, Ocean Beach would just be... beach. Don’t get us wrong, the waves are cool, but would OB really be OB without the quirky shops, cozy cafes, and places that somehow make flip-flops acceptable in December? (Spoiler alert: No, it would not.) Why Shopping Small Matters When you shop at a small business in Ocean Beach, you’re not just buying a product or service—you’re investing in the community. Every dollar you spend goes directly to the amazing people who live and work here, from the bartender who knows your IPA preferences better than your friends do, to the barista who can predict your mood by your coffee order. Unlike big corporations, small businesses in OB give back in real ways. They’re the ones sponsoring your kid’s soccer team, hosting local art shows, and throwing epic block parties that make your Instagram followers jealous. The OB Difference Small businesses don’t just keep Ocean Beach running—they give it character. Where else can you find: A shop owner who will barter with you over a vintage surfboard while swapping stories about the ‘80s? A local brewery that brews beers as funky and vibrant as the community it serves? A boutique that somehow always has the perfect t-shirt for both your weird uncle and your trendy cousin? These places are more than businesses; they’re gathering spots, conversation starters, and the heartbeat of our quirky little town. Whether you stop by California Wild Ales for a pint, grab breakfast from your favorite corner café, or pick up a gift from a local artisan, you’re making a difference. Your money doesn’t vanish into some corporate black hole—it stays right here, supporting the people who make OB the lively, unique, and slightly weird place we all love. And hey, if you’re reading this in flip-flops and a hoodie, you’re already living the OB lifestyle. High five. Shop Small. Stay Local. Keep OB Weird Small businesses are the soul of Ocean Beach, and we need them as much as they need us. So, let’s celebrate them not just today, but every day. Support local, spread the love, and keep this town the vibrant, welcoming, slightly offbeat paradise it’s always been. Now, go out there and shop small! And maybe grab a Michelada while you’re at it. We hear California Wild Ales has a killer one—spicy mix optional, charcuterie skewer highly recommended. Cheers! Join us and let’s get funky in OB! ~Brewery releases new West Coast IPA, five wine grape sours, a Hopply Pale Ale made in collaboration with Thorn Street Brewing and Amplified Aleworks and a Thai-inspired sour made with Soi OB for SD Beer Week celebration SAN DIEGO (Nov. 2, 2022) - California Wild Ales (CWA), San Diego’s Sour & Ale House, will celebrate San Diego Beer Week, a nine-day extravaganza of the best independent craft breweries in America taking place November 4-12. San Diego Beer Week will include events happening throughout the county at participating breweries, bars, restaurants, and more! On Nov. 4, CWA will release a new 7.5% West Coast IPA called 14 Mile IPA to kick things off. Featuring Sultana and El Dorado hops, this beer has a restrained bitterness with notes of straw and pear. On Saturday, Nov. 5, CWA is releasing five wine grape sours Nebbiolo, San Genovese, Zinfandel, Cab Franc, and Sangria. Join CWA on Tuesday, Nov. 8, for a delicious bowl of Soi OB’s Tom Yum Soup and wash it down with an ice-cold Tom Yum Sour. CWA is known for thinking outside the box and has collaborated with the Ocean Beach neighborhood since its doors opened in May of 2021. This year, CWA has joined forces with local Thai restaurant Soi OB to create a genuinely WILD collaboration. Introducing Tom Yum Sour, made with Thai chilies, Kaffir lime leaves, lemongrass, and toasted coconut. “We love working with the neighborhood to create something that can only exist in this funky and eclectic town of OB. Ocean Beach is the perfect place for us to introduce these sometimes bizarre flavors,” said Bill DeWitt, co-founder of California Wild Ales. Wednesday, Nov. 9, California Wild Ales is releasing another collaboration brew, this time, it’s a Hopply Pale Ale made with Thorn Street Brewing and Amplified Aleworks. Be sure to stop by early for the first-ever Rock, Paper, Scissors competition in Ocean Beach history. There will be a lot of activities in Ocean Beach for SD Beer Week, so make sure you take advantage of these truly unique beers that will be available for a limited time. Special Release Beer for SD Beer Week 2022 Friday, Nov. 4 - 14 Mile IPA (West Coast IPA Beer Release) Saturday, Nov. 5 - Wine Grape Sour Night (5 wine grape varieties) Sunday, Nov. 6 - Bourbon Peach Cobbler Monday, Nov. 7 - Dark Sour and Saison Night Tuesday, Nov. 8 - Tom Yum Sour (Collaboration with Soi OB) Wednesday, Nov. 9 - Rock, Paper, Scissors (Hopply Pale Ale Collab with Thorn & Amplified) Thursday, Nov. 10 - Bottle and Flight Night - 20% Off all bottles and beer flights Friday, Nov. 11 - Blood Orange Margarita and Mojito Wild Ale Beer Release Saturday, Nov. 12 - Michelada Flights & Pop-up event with Hopply Beer Hopply Life This year’s SD Beer Week will feature plenty of action in Ocean Beach and at California Wild Ales, located at 4896 Newport Avenue. For more information about California Wild Ales and their offerings for SD Beer Week, visit . About California Wild Ales California Wild Ales, San Diego’s Sour and Ale House, began creating fresh and funky sour beers in 2015 and opened its tasting room in Ocean Beach in 2021. The brewery’s sour beer is aged in American, French, and Hungarian oak barrels for a minimum of nine months. It uses fresh, seasonal produce from local San Diego farmers resulting in a refreshing, tart flavor profile and depth often associated with fine wine. The brewery uses mixed and wild fermentation methods using probiotic yeast and bacteria strains, including Lactobacillus, Brettanomyces, and Pediococcus. In addition to sours, California Wild Ales offers several other beer styles, including a lager, west coast IPA, and hazy IPA. For more information, visit .

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