



# San Diego

APRIL 2014 // INK

A magazine for the evolved man 

THE  
TATTOO  
ISSUE

GOT  
INK?

Max's Pick  
TOP 20  
SUPER FOODS

Carnival in Cádiz



- FITNESS
- NUTRITION
- FOOD & DRINK
- RELATIONSHIPS
- TRAVEL



# LA JOLLA BREWING CO.

7536 Fay Ave. » La Jolla

(858) 412-7715 » [www.LaJollaBeer.com](http://www.LaJollaBeer.com)



## FLATBREADS WE ATE:

### El Padre

*(Pulled pork, beer-braised onion, Asiago, jalapeño, onion straws, LJBC BBQ sauce, cilantro)*

Pulled pork?! My lord, I remember when I thought BBQ chicken was fantastic; this one has notched it right up and passed it.

### The Pearl

*(Fresh mozzarella and provolone cheese, tomato, shallot, garlic olive oil. Topped with mixed field greens tossed in lemon dijon vinaigrette)*

This one is like a salad but better! You get the "healthy" dose of salad but when it pushes through to the mozzarella and provolone cheese, you are in flatbread nirvana. The Pearl is definitely a hidden gem; just when you think you know what you're getting, BOOM, it's wa

### Charger

*(Chicken, chorizo, avocado, mozzarella and tomato basil sauce)*

The chorizo has a spice that takes a bit to hit you but then the spice lingers in your mouth. This is a nice traditional flatbread with a Mexican flare.

## WINGS WE ATE:

Jumbo chicken wings are deep-fried and tossed in your choice of one of their housemade sauces, served with ranch dressing and veggies. Additional flavors include jerk, lemon pepper and garlic herb.

### Teriyaki

Not just a typical wing blasted with hoisin sauce, this one has a subtle tang with a delightful sweetness.

### Root Beer BBQ

I never had Root Beer BBQ before, but I was excited to try it. Sure enough, I could actually taste the root beer in it. It's not overpowering, so it brings you right back to the traditional BBQ flavors.

### Spicy LJBC

This isn't just flavored in a spicy hot sauce; the flavor is so smooth that I suspect a good amount of butter ... YUM! It has enough hot to give you a sweat 'stache but mild enough to survive you through the next bite. This one definitely makes the perfect marriage with the ranch.



## HAPPY HOUR

Mon., Tues., Thurs., Fri.:  
3-6 p.m.

Wednesdays: All day  
(11 a.m.-close)

Half-Price  
Flatbreads and Wings

House Brews \$4  
(normally \$5.75)

## WHAT WE DRANK:

### Neptune's Nitro 4.9%

*(Their lightest selection in color, alcohol content and hopping rate. It's a golden ale with a light malt sweetness, mild yeasts esters and carbonated with a blend of nitrogen and CO2 gases. Delicately dry-hopped with East Kent Golden Hops.)*

I don't think I've ever had a golden ale on nitro ... and cold nonetheless. With flatbreads, it's the way to go. Mild so that the flatbread does the talking, not the beer goggles.

### Sunny Jim's IPA 6.8%

*(All about the hops. Hop selection and thus profile may change as different blends of New Zealand, Australian and American hops are added. Look for this beer to have a medium malt body and 7% alcohol content with more of a tropical hop flavor.)*

It's got a great bite and complements the wings. Cool and refreshing while cleansing your palate.



## LJBC BEERS:

Bird Rock Brown Ale  
6.7%

Glider Port Pale Ale  
6.2%

Cove Side Stout  
4.6%

## THE JOINT:

It's a bit tucked away off the street but when you walk in you immediately notice the cool patio area with a fire pit. The large rolled up garage style doors connect the patio to the main bar and dining area. The industrial design matches up well with the stainless steel beer vats they use to brew onsite.