

BEHIND THE SCENES

Jimmy Griffin, owner and president of Seaside Brewing Co., is contracted by the Seaside Chamber of Commerce to coordinate the brewers for Pouring at the Coast. Griffin invites brewers to participate from Oregon, Washington and Northern California to showcase the best of the Northwest brew craft.

"Oregon is the capital of the beer world," notes Griffin. So naturally, Pouring at the Coast features many Oregon brews.

Griffin takes pride in creating a true craft beer festival whose focus is the beer. But as a champion of local business, he also added Pilot House Spirits this year, a distiller from Astoria that recently opened a tasting room in Seaside.

There is also a growing homebrew community that Griffin is dedicated to showcasing each year. He registers Pouring at the Coast with the Beer Judge Competition Program as a competition site for homebrewers. Sample brews are collected and brought to Pouring at the Coast where certified judges select the top three homebrews.



SEASIDE BREWING COMPANY

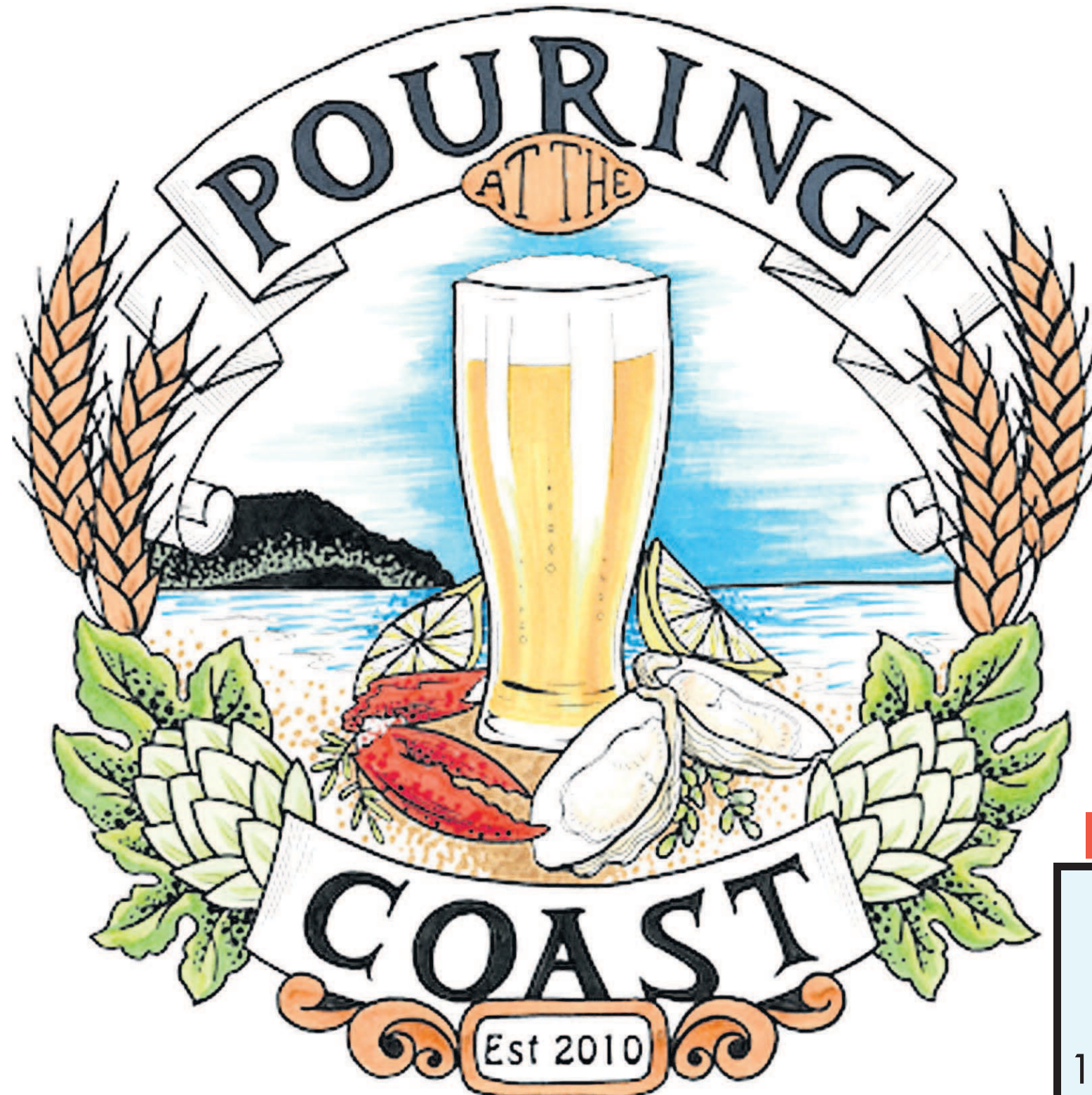
The historic brick building at the corner of U.S. Highway 101 and Broadway in Seaside was built in 1914 following a fire that gutted half the town two years prior. The building served as the City Hall, jail and a portion of the fire station. In the 1980s a new City Hall and fire station was completed on the east side of the highway. The old building remained vacant until 2011 when it underwent its first restoration.

Jimmy Griffin, owner of Seaside Brewing Co., took over the building and worked to respectfully restore it as a brewery. "The location of the building stood out as a centerpiece to the community," Griffin said as his reason to choose to take over the facility.

Though his original plan was to only create a brewery, the central location invited expanding that idea to include a restaurant and pub.

Griffin, who worked several years for Rogue Ales, brought along Vince Berg as the brewer. Berg brews seven staples for Seaside Brewery that are on their board along with several seasonal specialties. "We carry other beers as well as our own," adds Griffin. This makes Seaside Brewing Company a mecca for beer lovers along the coast where they can enjoy an outdoor fire pit or the welcoming restored pub as they sip and sample their favorite craft brews.

SEVENTH ANNUAL



CRAFT BEER FESTIVAL

PRESENTED BY SEASIDE CHAMBER OF COMMERCE WITH SEASIDE BREWING CO.

(MUST BE 21 OR OLDER TO PARTICIPATE)

TASTING FESTIVAL

Small Tasting Package: \$10 – includes 3 tastings and 1 souvenir event glass

Large Tasting Package: \$20 – includes 10 tastings and 1 souvenir event glass

Additional Tastings: \$5 – includes 3 tasting tickets.

BREWER'S DINNER

\$65 per person or a table of 10 for \$800

FRIDAY, MARCH 18 OREGON COAST BREWER'S DINNER

5:30 p.m.

Advanced reservations required. This event sold out last year. Call 503-738-6391 by 4 p.m. Thursday, March 17, for reservations.

Presented by the Seaside High School Culinary Program, this five-course meal pairs each course with a different craft beer.

Course 1: Oregon pink shrimp, arugula pesto, roasted beets, bee pollen

Course 2: Carrot soup, cured ling cod, radish sprouts, fresh horseradish

Course 3: Seared chicken breast, citrus rice pilaf, roasted mushrooms, chicken jus, fresh thyme

Course 4: Beef shoulder tender, bulgur, kale, dried cherries, truffle oil, cauliflower

Course 5: Chocolate mousse, hazelnut apple crumble, sweet goat cheese

SATURDAY, MARCH 18 TASTING FESTIVAL AND HOMEBREWER'S COMPETITION

1 p.m.

Doors open for homebrewers to participate in the **Regional Homebrewer's Competition** featuring beer writers and a panel of certified judges from the Beer Judge Certification Program. The competition is open to both coastal and regional homebrewers. No general admission.

3 p.m.

Doors open for the **Craft Brew Tasting Festival**. Tasting tickets are available for sale at the door. Entry fee includes a souvenir beer glass. Enjoy tasting beers from over 30 breweries. Wine and food are also available, as well as offerings from a local distillery this year. Enjoy live music on stage by The Sons of Aloha and The Tablerockers.

5:15 p.m.

Awards Announcements for People's Choice beer and Homebrew winners emceed by Ken Herman of 102.3 KCRX with Jimmy Griffin of Seaside Brewing Co.

7:15 p.m.

Last tasting tickets sold.

7:30 p.m.

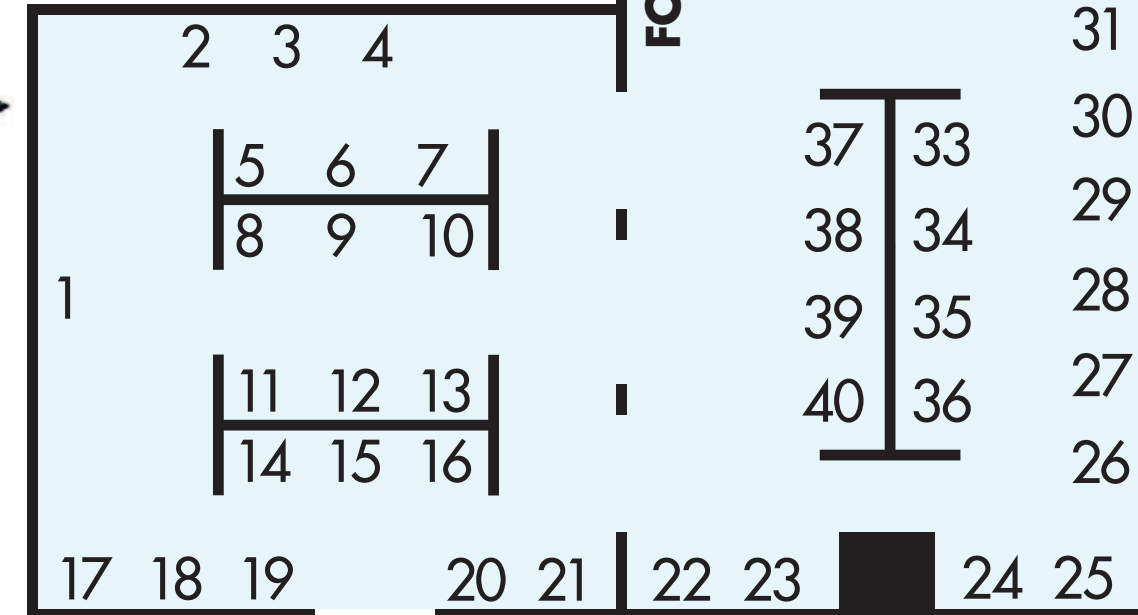
Last call

8 p.m.

Event ends



EVENT MAP



PARTICIPATING BREWERIES

Seaside Civic & Convention Center
415 First Ave., Seaside

22. ASTORIA BREWING CO.
19. BUOY BEER CO.
39. BURNSIDE BREWING CO.
10. COLUMBIA RIVER BREWING CO.
15. 7 DEVILS BREWING
9. DESCHUTES BREWERY
16. ECLIPTIC BREWING
38. ELYSIAN BREWING
31. FORT GEORGE BREWERY & PUBLIC HOUSE
25. FULL SAIL BREWING CO.
26. GEORGETOWN BREWING CO.
20. GILGAMESH BREWING
17. GOLDEN VALLEY BREWERY
33. GOOD LIFE BREWING CO.
35. GRAIN STATION BREW WORKS
2. GROUND BREAKER BREWING
24. HONDO'S BREW & CORK
6. HOP VALLEY BREWING CO.
13. LAGUNITAS BREWING CO.
23. MCMENAMINS
34. MILL CITY BREW WERKS
18. MISTY MOUNTAIN BREWING
29. NEW BELGIUM BREWING
8. NINKASI BREWING
7. NORTH JETTY BREWING
40. ORDNANCE BREWING
27. PELICAN BREWING CO.
11. PILOT HOUSE SPIRITS
36. ROGUE
1. RUSTY TRUCK BREWING
3. SANTIAM BREWING CO.
37. SEASIDE BREWING
28. SILVER MOON BREWING
5. STICKMEN BREWING CO.
32. STONE BREWING CO.
4. UPTOWN MARKET
30. VERTIGO BREWING
12. WILD RIDE BREW CO.
14. WINE AND BEER HAUS
21. WORTHY BREWING

