



This month, to commemorate the 80th anniversary of the 1937 aerial bombing of the Basque village that inspired perhaps the 20th century's greatest painting, Madrid's Museo Nacional Centro de Arte Reina Sofia presents *Pity and Terror in Picasso: The Path to Guernica*. The exhibit examines Pablo Picasso's work in the years leading up to his whirlwind creation of the 291.5-square-foot grayscale masterpiece, which he completed in just 35 days—meaning he had to, on average, finish a little more than a *Starry Night*-size piece of canvas every single day. (APRIL 5)

Baja Beer Crawl

LATIN STUDIES

A Mexican revolution is underway in Baja California—and it's leaving light-bodied, mass-produced lagers sweating in their bottles. Brewers in Ensenada and the nearby Valle de Guadalupe wine region have gone hop-wild, putting regional twists on *chelas* that rival those made 85 miles north in the craft-beer haven of San Diego. Raise a pint and say “¡Salud!” at these five spots.

BY HANNAH LOTT-SCHWARTZ
ILLUSTRATION BY ANDREW LYONS

Hacienda Guadalupe: The in-house brewery at this recently renovated hotel benefits from the master palate of chef Ernesto Rocha Torres, who started the Liebre label here about a year ago.
ORDER: Liebre Romero Pale Ale, made with garden-fresh rosemary, which in Mexico is traditionally burned at *limpias* (spiritual cleansings) or boiled as a digestive aid.

Agua Mala: Founded in 2010 in Ensenada by marine biologist Nathaniel Schmidt, this eco-friendly brewery occupies repurposed shipping containers and purifies on-site well water for beers flavored with Pacific Coast oysters, fresh Valle de Guadalupe hops, Oaxacan mezcal barrels, and apples from nearby Sierra

de San Pedro Mártir National Park.
ORDER: Hierba Santa Saison, a farmhouse ale brewed after the first rains of the year with peppermintlike hierba santa.

Wendlandt Cervecería: Known for its hop-forward beers, Wendlandt won Best Brewery at the Copa Cerveza! in 2015. Founder Eugenio Romero Wendlandt's brewpub, hidden behind a nondescript entrance in downtown Ensenada,

teams with locals on weekends.
ORDER: Perro del Mar IPA, a true border brew influenced by Romero's time as a student at San Diego State University; the earthy hops pair with the rich bites served here, such as octopus tostadas.

Cervecería Doble C: Local twin brothers Alan and Omar Celis learned to brew from a YouTube tutorial, using grocery store bread yeast, in 2011, when they were just 21. Since outgrowing their mother's kitchen, their

operation has moved to a coastal tasting room with prime sunset views in Ensenada.
ORDER: Sombra Verde Session IPA, a hopped-up, award-winning beer that Alan chases with a sashimi-style tuna tostada from Le Catrin, the on-site Mexican/Ecuadorian fusion food truck.

Ochentos Pizza: Down a dirt path off the Valle de Guadalupe's popular *ruta del vino* sits a family-run restaurant with a small but booming brewery, where owner Juan Julián de Gracia delights in telling visitors about his experiments incorporating herbs and local flavors.
ORDER: El Chivo Gruñón Piloncillo IPA, made super-smooth by the addition of raw piloncillo cane sugar.

