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CONTRIBUTORS IN THIS ISSUE



Annie Johnson is an experienced R&D brewer, IT specialist, and national beer judge. Her awards include 2013 American Homebrewer of the Year honors. As an influential voice in American brewing today, her recorded oral history is preserved in the Smithsonian American History Museum's Brewing History Initiative.



Kate Bernot is a contributing editor for Craft Beer & Brewing Magazine® and a Sightlines contributor to Good Beer Hunting. She was previously the beer editor at DRAFT Mag- other books, he also azine and is a certified beer judge. She lives in Missoula, Montana, with a black lab and three backward chickens.



Randy Mosher has spent most of his career working on creative projects revolving around beer. Author of Tasting Beer and four teaches, consults on recipes and branding, and is a partner in two Chicago-area breweries: 5 Rabbit Cervecería and Forbidden Root.



Drew Beechum has been combining nerdy obsession and a love of beer since 1999. He is the author of Simple Homebrew with Denny Conn and other books. You can hear him cohost the Experimental Brewing Podcast every Wednesday on your favorite podcast app or at experimentalbrew.com.



Beth Demmon is a San Diego-based beer ioumalist and recipient of the 2019 Diversity in Beer Writing grant from the North American Guild of Beer Writers. Her work has appeared in Good Beer Hunting. CraftBeer.com, VICE Munchies, and more.



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Tokyo, Japan



On the eclectic and hectic Japanese

drinking scene, Watering Hole re-

mains a Tokyo craft-beer pioneer.

Whatitis: In 2012, Ichiri Fujiura and

Michiko Tsutsui opened Watering Hole

then-nascent beer scene with one of the

near Yoyogi Park, helping launch Tokyo's

first craft-beer bars in the city. The space is

casual, cozy, and chock-full of beer options

from around the world. These tend to pair

nicely with the small, rotating menu of pub

favorites such as gyoza and mac 'n' cheese.

aren't cheap, they are typical for the area.

Menus are available in Japanese and English,

and while some of the imported bottle prices

Why it's great: In 1998, Fujiura was the

first-and still one of the few-non-Amer-

icans named Homebrewer of the Year by

the American Homebrewers Association,

mains illegal in Japan to this day. His early

dedication to the craft means that when

you grab a stool at Watering Hole, you're

picked brews that range from IPAs from

Hokkaido's Oni Densetsu and Dublin's

Whiplash to ciders from California and

pilsners from Yakima. Tsutsui estimates

that of the 19 taps and two hand pumps,

from abroad, leaving tourists and locals

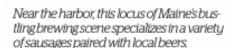
equally satisfied. -Beth Demmon

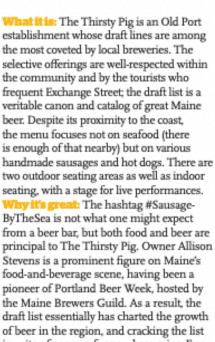
about half are domestic and the other half

guaranteed a robust selection of hand-

despite the fact that homebrewing re-

Portland Maine







Hours: 3 p.m.-11:30 p.m., daily Address: Sendagaya 5-26-5, Shibuya,

Web: wateringhole.jp



Las Vegas, Nevada

A labor of love from longtime beer geek (and rocker) Keri Kelli, in the thick of Sin City.

Whatitis: A craft beer outpost serving ca-

sual fare in unpretentious environs among the bright lights and overblown absurdity of Vegas. Grab a hangover burger and some hair-of-the-dog from one of the copious taps and regret the poor choices you made at the casino the night before. If you're feeling flush from your good luck, celebrate with an older bottle from the cellar-they've been stashing vintages of everything from Firestone Walker Parabola to Belgian classics. And if you're lucky, you may just run into a rock star while you're there. Why it's great: We grabbed lunch at the Nellis location, returning from HomebrewCon in San Diego in 2015. It was a unique experience to find video poker terminals all along the bar of this craftbeer joint, and it was even stranger to find a five-year-old bottle of 3 Fonteinen Oude Gueuze on the menu. Food was good, beer was better, and the cognitive dissonance of stumbling across a cooler filled with vintage beerz was just too rich to ignore. It's been so successful, they're adding a third location (this time, with a brewery attached). - Jamie Bogner

the most coveted by local breweries. The the community and by the tourists who beer. Despite its proximity to the coast, the menu focuses not on seafood (there is enough of that nearby) but on various ByTheSea is not what one might expect is a rite of passage for new breweries. Fun fact: Both Peter and Noah Bissell of Bissell Brothers Brewing were servers at The Thirsty Pig—and they had their launch party there. - Samer Khudairi

Hours: 11 a.m.-10 p.m, Monday-Thursday; 11 a.m.-10:30 p.m, Friday-Saturday; 12 p.m.-6 p.m., Sunday

Address: 37 Exchange St., Portland, Maine Web: thirstypigportland.com

Hours: 10 a.m.-3 a.m., Monday-Friday; 9:30 a.m.-3 a.m., Saturday-Sunday Address: Eastside, 3740 S. Nellis Blvd.; Northwest, 2801 N. Tenaya Wy., Las Vegas, Nevada

Web: acesandales.com