

OUR PARTNERS

Café Virtuoso



Founded in 2008, by owner, Laurie Britton, Café Virtuoso is San Diego's only 100% Certified Organic Specialty Coffee Roaster. Café Virtuoso is ethically invested in procuring, roasting and delivering the highest quality and best tasting organic coffee and teas. Let's face it, we think the best way to start your day is with some locally roasted coffee. Savannah, Café Virtuoso's Quality Assurance Manager, will show us how to brew a better cup of coffee at home. She is only one of two baristas here in San Diego that hold a level two certificate with the Barista Guild of America. After our coffee class, you'll enjoy a signature beverage from Café Virtuoso and a locally made pastry.

San Pasqual Winery



San Pasqual is a small, family owned winery located in La Mesa – just east of San Diego. Although the namesake dates to the 1970's when the winery was located in the San Pasqual Valley, the winery was later "reinvented" as San Diego's first urban winery! San Pasqual wines are hand crafted in small batches, using grapes sourced from local vineyards and renowned viticulture regions throughout California. After taking over winemaking duties with the purchase of San Pasqual in 2009, owner Linda has won numerous awards for her wines. Linda and her partner Mike are active in the San Diego County Vintners Associations, where Linda serves as the current President. We will get to try 5 of San Pasqual's award winning wines while we overlook San Diego's iconic Seaport Village.

Societe Brewing Co.



Founded in 2012 by two professional brewers, Doug and Travis, Societe has quickly climbed the ranks as one of San Diego's most highly regarded breweries. Known for their Belgian beers and IPAs, Societe has some of the most award-winning and thoughtfully curated offerings around town. The public is eagerly awaiting the releases of their sour beers, as these take a lot of care and extra time to age to perfection. While at Societe, you'll have the option to tour the brew house and see their beautiful barrel aging room while sipping on some delicious beers.

City Farmers Nursery



City Farmers Nursery is a staple for backyard growers and botanical enthusiasts around the county. Sitting on two beautifully maintained acres, City Farmers Nursery is San Diego's largest organic nursery and has been family owned since 1972. Farmer Bill and his crew are dedicated to educating people about farming, homesteading practices, healthy soil composition and our local native plants. We will tour the property and learn about the nursery's beginnings. We will meet some of their urban animals, take a close look at their bee hives and learn about different plants, fruits and veggies along the way.

Nate's Garden Grill



Nate's Garden Grill is right next door to City Farmers Nursery. A beautiful collaborative relationship we will get to see and indulge in! Named after Farmer Bill's father, Nate's Garden Grill is committed to supporting our local farmers and artisans throughout their menu. Nate's opened their doors in 2013 and is one of the best kept secrets in San Diego. Their menu is delicious, thoughtfully curated and their tap list has some of the best beers in San Diego. We will enjoy lunch on the patio as we taste the bounties of our friends throughout San Diego.

The Heart & Trotter



Founded by their love of whole animal butchery and the necessity of their services in San Diego, owners, Trey and James, founded the Heart and Trotter in 2015. Committed to sourcing the most humanely treated animals while supporting local farmers, The Heart and Trotter has quickly become one of San Diego's go-to butcher shops for quality meats, a knowledgeable staff and delicious sandwiches! We'll chat with one of their butchers about what it's like to be a whole animal butcher, their techniques and learn some of their recipe secrets for creating some of the most delicious dishes they've ever had. We'll sample some of their products depending on what mother nature has offered.

Old Harbor Distilling Co.



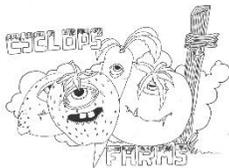
Founder, Michael Skubic, is no rookie when it comes to opening successful business ventures. Co-Founder of Mike Hess Brewing co, Michael decided to leave his brewing roots and go for the hard stuff! Old Harbor distilling is East Village's first licensed distillery, which debuted on September 28th, 2014. In that short time Old Harbor has won numerous awards for their San Miguel Gin, Barreflag Navy Strength Rum and Ampersand Cold Pressed Coffee Liqueur. Old Harbor is committed to supporting other local like-minded individuals and have partnered with local farms for the herbs for their San Miguel Gin, and a local roaster for the beans for their Ampersand Coffee Liqueur. We'll get to indulge in a behind-the-scenes tour of the distillery, learn about their beautiful copper equipment and sample their award winning spirits.

Catalina Offshore Products



Inspired by a love for fishing off the Catalina Coast, Catalina Offshore Products has quickly become one of the region's premier seafood purveyors and one of the largest seafood import and export companies in California. In 2012, Catalina Offshore opened the doors of their education center, led by legendary fish monger, Tommy Gomes. Tommy is committed to educating our youth and providing job training and job placement assistance for at-risk community members. Most of their seafood is sourced from the pristine waters of Southern California and Baja California and purchased directly from reputable fishermen who are trained in the strict handling procedures necessary to preserve optimum quality. We'll tour their facility, see what the catch of the day has been and sample one of the day's bountiful offerings.

Cyclops Farms



New to the scene since 2015, Cyclops Farms has quickly won the hearts and support of their urban community in Oceanside. Having a background in the restaurant industry, Farmer Luke decided one day to follow his ultimate dream of owning his own farm that would support his family and his community. A graduate of UC Santa Cruz's Agroecology and Sustainable Food Systems, Luke found a beautiful plot of land in the middle of his hometown in residential Oceanside and decided to call this stunning ocean view farm home to Cyclops Farms. Luke grows a variety of fruits and veggies as well as beautiful flowers in which his wife's passion as a florist is able to creatively grow and thrive. We'll tour the farm, dig up some veggies and learn from a man who has made his dream a sustainable reality!

Lofty Coffee Co.



Lofty Coffee is a quality focused, community hub located in the Coastal San Diego since 2011. Lofty is a place for people to gather while enjoying great food and coffee. Locally owned, quality driven and environmentally conscious are some of the ethos that are instilled in their daily operating routine. Supporting local farmers as often as possible, Lofty Coffee also makes all of their pastries in house from their scratch bakery! Dedicated to sustainability and international farmers, Lofty carefully sources their coffees and brings them back to their roasting facility to run a series of tests on the perfect roasting process for each particular bean. We'll get a behind-the-scenes look into life as a roastmaster while enjoying house-made pastries and your beverage of choice.

Chinitas Pies



Chef Christina's love for farming, breadmaking and local ingredients are the driving force behind her thoughtfully crafted meals. Known for her hand pies and baked goods, Christina is truly an advocate for the Slow Food movement cooking seasonally and locally. Christina's knowledge about San Diego's locally grown produce and locally caught seafood is something that is evident throughout her menus. Chef Christina is available for group classes, catered meals and baked goods.

Golden Coast Mead



Founded by inspiration from his Grandfather, an apple rancher, Frank decided when he left the navy that he wanted to bring Mead to the people. An advocate for Honey Bees and Colony Collapse Disorder, Golden Coast Mead is a 1% for the planet company, who gives back 1% of their profits to Nieh Lab at UCSD for honey bee health research. Golden Coast Mead uses ale yeast to ferment their meads which is amazing and utterly unique especially in San Diego's booming craft beer scene. The only meadery south of Ventura, Frank has sought out to not only preserve the honey bee population but to revive an ancient beverage that has united people for centuries past and hopefully many more to come! We'll learn about mead, their mead-making process and enjoy a flight of their flagship and experimental meads.

Terra Madre Gardens



Terra Madre Gardens is a 19-acre organic farm located about 10 minutes away from Stone Brewing Company. For his entire life, David has seen the importance of farming and giving back to our earth. David is committed to living off the land, which you'll see so evident throughout the tour. David believes that every plant has a purpose. Whether it's to eat or to heal, David has meticulously planted crops around the property that serve a higher purpose. We'll tour the immaculate grounds while learning from one of the most dedicated farmers. We'll get to see Terra Madre's hop yard where they provide small batch experimental hops for local breweries. We'll sip on a local craft beer and enjoy the beautiful serene gardens.

White Labs Yeast



What began as home brewers searching for higher quality yeast, quickly grew into a team of dedicated biochemists exploring new ways to advance brewing altogether. Founded in 1995 by industry expert, Chris White, White Labs serves as the hub for professional and homebrewers like. White Labs is not just a yeast manufacturer. They provide research and testing for breweries looking for analytical data on beers and possible infections, they provide tasting and fermentation workshops and classes and also have a tasting room where you can see the effects that yeast has on beer. We will tour their facility. See how yeast is cultivated and propagated for some of the biggest craft breweries around the globe. After the tour, we'll head to the tasting room for a vertical flight brewed with 4 different yeast strains. This is where the knowledge of the tour comes to life as you witness yeasts' effects on the aroma, flavor and clarity of beer.

Brothers Provisions



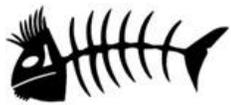
Brothers Provisions is a Rancho Bernardo staple in the beer community. Not only is Bros Pros, an eclectic sandwich shop that smokes their own meats, they are a craft beer and wine bottle shop, artisan market, a gourmet cheese and charcuterie counter and cigar shop all under one roof! Owned by a team of "brothers" this local gathering place is committed to quality, sustainability and innovation. Everything from their deli meats to their mustards and sauces is made in house using the highest quality ingredients around. We'll enjoy a beer centric farm-to-table lunch. Revel in the beauty of one of the beers on tap with your sandwich or grab one from the fridge and they'll pop it open for you. One sandwich here and you will fall in love, trust us!

Nibble Chocolate



Founded in 2012, Nibble Chocolate is a small batch chocolate maker using single origin cocoa beans to create delicious indulgences using just two ingredients: cocoa beans and organic sugar. After working in the wine industry for over 11 years, David and Sandra set out to create delicious chocolate that was not only good for you, but sustainable for our environment and farmers. Following their bean-to-bar motto, Nibble Chocolate creates their bars straight from the beans themselves as opposed to buying the chocolate processed into cocoa powder. While at the shop, we will try several different chocolatey indulgences, learn about their cocoa bean roasting and chocolate making process and see how the chocolate industry has evolved to present day.

Wrench & Rodent Sebasstropub



Wrench & Rodent Sebasstropub is a local sushi bar that has put themselves on the map in Oceanside, CA where Chef Davin and his wife Jessica are leading the scene in no-waste cooking. Chef Davin believes in nose-to-tail cooking and using every part of the beautiful fruits and veggies that he gets his hands on. Wrench & Rodent is committed to their local farmers and their local food system. Working closely with Cyclops Farms, Chef Davin and Farmer Luke have a collaborative partnership like none other. Chef Davin is constantly pushing the envelope and challenging guests to be a conscious consumer, educating them about where their food is coming from, how its prepared and the artistry of old school Japanese sushi making with a new world twist. We will enjoy a Chef's selected menu of locally caught seafood and local seasonal ingredients through his 6 or 10 course tasting menu. Not big on fish? Don't worry, Chef's got some fun alternatives for you!

Vivacious Dish



Kathryn Rogers is a Conscious Chef and Food Educator with more than 10 years' experience creating colorful dishes from locally sourced ingredients. She believes that food has the power to change the world – both in our own bodies through nourishing, clean ingredients that fuel whole health and in our larger community by supporting local and organic food producers committed to improving the environment and treating farm workers and livestock ethically and humanely. Chef Kathryn provides private event chef services, cooking demos and hands-on education for tour guests.

Bootstrap Kombucha



Founded in 2016 on a foundation of health, wellness and local sourcing, Bootstrap Kombucha has quickly won the hearts of new and veteran kombucha drinkers all across San Diego. Owners James and Susan believe that the best kombucha is made in small batches, from trusted local sources and poured straight from the tap to your glass. Bootstrap Kombucha's living teas are well balanced; not sour, not sweet. They're finely effervescent, with a dry finish, and supremely refreshing. We'll visit the tasting room and sample some of the seasonal kombucha offerings while learning about the health benefits, brewing process and flavor inspiration behind their delicious kombuchas!

Wild Willow Farm



Wild Willow Farm is one of San Diego's most dedicated educational farms and learning centers. Wild Willow teaches the importance of regenerative agriculture and the necessity of healthy soil. Wild Willow Farm's School for Sustainable Farming is fulfilling the vision and purpose of San Diego Roots Sustainable Food Project, an educational non-profit whose mission is to educate, cultivate and empower sustainable food communities in San Diego County. Farm owner, Mel Lions will take us on an hour long farm tour. We'll see what is growing on the farm, dig up some veggies to snack on and even visit the resident farm goats!

You & Yours Distillery



Founded by Laura Johnson in 2015, You & Yours Distilling Co. is committed to crafting high quality spirits. Led by one of the country's few female distillers, Johnson saw an opportunity to open You & Yours because of the deep-rooted loyalty to local products that continue to thrive here in America's Finest City. Utilizing a custom-build hybrid eau de vie still, You & Yours was created for the purpose of bringing people together over elevated imbibing experiences, which became the foundation for the distillery's name. We'll tour the nano distillery and learn about the spirit making process. After our tour, we will indulge in a craft cocktail flight.

Prager Brothers Artisan Breads



Carlsbad born and raised brothers—Clinton and Louie Prager shared passion for baking traditional, wholesome bread. Natural. Organic. Hand-shaped bread. With Clinton's degree in music from U.C. Santa Cruz and Louie's degree in plant biology from Cal Poly San Luis Obispo, the pair has harmoniously combined their talents in art and science to craft a community bakery and a small retail bread shop. When we tour the bakery, you'll learn about their processes and their commitment to their craft. You can expect bread that not only tastes delicious but also respects history and the environment. This is bread the way it used to be. Bread the way it ought to be. We'll sample some of the day's fresh baked offerings and sip on some locally roasted coffee.

Garden Kitchen



Locally owned and operated, Chef Coral and Russ opened Garden Kitchen as a way for people to get back to scratch, home-cooked meals that are healthy and delicious. In their cozy kitchen they take careful consideration of our food from beginning to end; purchasing, handling, preparation and presentation. Their cooking style reflects our love of all flavors, colors, cuisines and cultures. Chef Coral takes immense pride in every facet of owning and operating what has become a neighborhood gem! Chef Coral works directly with local farmers to source seasonally, sustainably and shares her belief in no-waste cooking with her community. Chef Coral provides lunches for our farm tours and is available for meals at Garden Kitchen.

Boochcraft



Boochcraft is an artisan kombucha, handcrafted and brewed with an uncompromised commitment to quality and taste. Adventurous flavor profiles meet high quality ingredients to produce a new beverage of choice for an active lifestyle. Combining proven brewing techniques from the craft beer industry with the traditional methods of kombucha fermentation, Boochcraft is blazing the trail with a high alcohol option in addition to the classic style kombucha. Boochcraft is the only brewery in Southern California offering a high alcohol kombucha (7.0% ABV), breaking down barriers by providing a healthy alternative to social drinking. We'll tour their brewery and learn how the Booch is made. After our tour we will get to try some of their seasonal offerings!

Rustic As Cluck



Chef Kathleen has years of experience in some of the top named restaurants around San Diego. She is the keeper of her backyard garden where she grows herbs, fruits and veggies and even has a flock of chickens! She is known for her meal delivery service, Eat My Box, that she delivers weekly around San Diego that highlights the seasonality of her garden and her farmer friends. She is available to cook for your event and host hands on cooking classes and demonstrations. She is known for her vegetarian and vegan meals as she loves to let the veggies shine!

Masters Kitchen & Cocktail

In 2014, Masters Automotive and Machine Shop was transformed into a family's dream of owning a restaurant. With the building in the family's name since the 1970's. Ryan Jubela wanted to stay true to the esthetic of the building while giving it a fresh look and a space for locals to gather over great food and cocktails. Chef Darrell works directly with Cyclops Farms. In fact, a couple times a week you'll find him harvesting his own veggies right at the farm! Our lunch at Masters is one for the record books. Chef Darrell will delight our taste buds to a multicourse off-the-menu lunch featuring the local bounty of Cyclops Farms.



Collins & Coupe



Collins & Coupe is a locally owned bartender supply store servicing professionals and curious minds alike! Shop owner, Gary, has an excellent selection of tools, glassware, locally made bitters, syrups, cordials and everything in between! He has curated a one stop shop for every level of cocktail enthusiasts. Gary partners up with Trevor, a local liquor expert for cocktail classes. Trevor will guide us through a Cocktail 101 class and show us what goes in to making the perfect cocktail using locally distilled, Old Harbor Gin. Let's mix a cocktail like the pros!

Olivewood Gardens



Olivewood Gardens and Learning Center serves as an interactive, indoor-outdoor classroom for children and adults from around San Diego County. Their purpose is to build healthy families and a healthy environment. They do this through science based environmental education lessons, hands-on gardening, and hands-on cooking for students and families from underserved communities. We'll tour their property, taste some ingredients right off the vine and dine al fresco in the shaded lawn overlooking the beautiful historic Victorian house that is the heart and soul of Olivewood Gardens.

Carruth Cellars



Founded in 2016 by Carlsbad native, Adam Carruth, Carruth Cellars offers exquisite wines sourced from grapes in Northern and Central California. Carruth Cellars is an urban winery and fantastic spot for locals to enjoy a glass of wine steps from the beach. We'll try 5 wines from Carruth Cellars while learning about the different styles, their wine-making process and inspiration behind their award-winning wines!

Medley Cocktail Co



We work with Medley Cocktail Company to take care of all your cocktail needs for your on-site farm events. Medley Cocktail co. isn't like other cocktail companies. They have top of the line craft cocktail bartenders, use locally sourced spirits and work with our clients to design cocktail menus that are unique to the theme, space and occasion of your event. Medley Cocktail Company provides all the alcohol, glassware and bartenders so you don't have to worry about a thing!

Culinary Hedonism



Culinary Hedonism is one of San Diego's premiere supper clubs! Chef Peter Calley is a lifelong cook and passionate teacher of all things local to San Diego and his hometown of Portland, OR. We work with Chef Peter to provide our guests with hands on worldly cooking classes, beautiful multi-course plated farm to table meals and team building outings. Chef Peter is always in search of new ingredients and flavors, and sources his inspiration from his travels around the world. He will design a class or a beautiful meal unique to our guests and the type of cuisine that you'd like to celebrate.

Honey Yoga



Honey Yoga was founded in 2017 after Bridget and Olivia found a need to bring yoga to their local community. They believe that yoga is for everyone and that everyone deserves what yoga has to offer. Bridget and Olivia offer all varying levels and styles of yoga for our guests in any of our fabulous locations. They can provide yoga mats, bolsters, blocks and straps. They work with our clients to design experiences that are best suited for your group.

Coastal Roots Farm



Coastal Roots Farm is located in beautiful Encinitas on 20 acres of land. Their farm includes a food forest, vegetable gardens, compost, a plant nursery, a vineyard and animal pastures. Since inception, they've donated over half of their harvest to community members who lack access to fresh food through their pay-what-you-can farm stands, CSA program and direct donations to local hunger relief organizations. We'll tour the farm for an hour, walk the grounds and learn about Coastal Roots' beyond organic farming methods.