

LA Unscripted | May 23rd, 2023

From hot spots and hidden gems to lots of local flavor It's your guide to L A the unscripted way And tonight we have the proof L A is bubbling up with booze Hello everyone and welcome to L A unscripted I'm de and this is Green Bar Distillery in downtown L A and it's our first stop on a tour of so house coolest distilleries and breweries owned and run by the cutest couple ever Green Bar specializes in mocktails This is where the magic happens Clearly Whiskey tanks behind us infusion tanks to the right of us canning line to the left of us A lot of moving parts and pieces that end up in something that makes you pleasantly surprised Oh my gosh Wow Wow Wow Dana I'm inside L A's first distillery since prohibition but it's their non alcoholic drinks That's got everybody buzzing We make the world's largest collection of organic spirits Oh my gosh so good This is perfection My gosh Green Bar began in 2004 as L A's first distillery since the prohibition We make vodka We make gin we make rum we make whiskey we make sweet liqueurs We make bitter liqueurs We make bitters We make non-alcoholic as well as alcoholic canned cocktails What is your favorite That's like trying to tell asking me to pick a favorite child How dare you My wife and I met in graduate journalism school and after 10 years of courting her she finally said yes And we were all being toasted of course But my wife to be really didn't like any of the liquor we were serving So I began to make her something that she could drink at these events involving complex infusions of fruits and herbs and flowers Anything that I thought would make her happy drinking with the family and 19 years later here we are Does it taste alcoholic to you It does actually like you're having a it does taste like I'm having a cocktail I'm going to say this one is the Un Rum and Cola Oh very good Yes And our vision was to make things that would make beautiful cocktails And then we started to make gin and then rum and then whiskey liqueurs bitters bitter liqueurs even tequila about three years ago when we took a left turn into you know canned cocktails and then non alcoholic cocktails Most recently we make 63 bitters and soda and three what we call highballs these like gin and tonic Rum and Cola or Spritz Is this the spritz one It is and it's a Hibiscus Spritz So we changed everything to organic as well as to began to plant trees and use uh very lightweight bottles and recyclable and recycled labels Yes we're not big companies We can't but you know change the laws and make huge moves But as a tiny little company we've planted over a million trees Oh my goodness This on gin and Tonic is really good And I'm a gin and

tonic girl My work is done here It is It is There's a heart on all green bar products And it's really about it's really about the other partner my husband Mel Conn and me you know it's our love for each other It's the love of what we do and and the love of Los Angeles the secret to what makes Green Bar really tick is my wife and my relationship because we're kind of made of two minds as an editor reporter relationship And we kind of you know learn from each other We bring in the cultures the foods of our cultures that make L A thrive into all of our products So that's what you know kind of makes it fun to come to work every day create something new and exciting and share it with the world I love that Cheers Cheers What a cool space about to tap that k right now But we are just getting started Let's had to also gun now where they were to and her pal Matthew Hoffman found a boy and his bourbon line What in the Willy Wonka Chocolate Factory Is this behind me This is Jackie She's our hybrid still She has a name She does We are a veteran and family owned distillery based in L A County We're actually L A's first legally distilled bourbon R six is a a tribute paying homage to my family for my great grandfather and his five brothers the six Rubens brothers that built the Rubens Relative Theater back in Chicago in 1926 Fast forward four generations The distillery was my brainchild that uh came to fruition And you have like an actual production line Yeah So like Lucy and Ethel style you are making like that's so cool I like we make alcohol and then we actually heat it up evaporated it and that's the process of distilling distillations Whiskeys are overarching umbrella but we've got bourbon under that We've got a Rye We have a blue corn bourbon and a single malt and a caramel caramel flavored whiskey Wow they all sound really good But I live in West Hollywood I don't do carbs So the rye is not gonna work for me R six bourbon and the R six Vodka are my go tos And if I want something really rich it's gonna be the R six single malt to the R six blue corn bourbon Got it I've been looking for something really rich in this town for a long time and I report I am still single still single sir But if anybody's watching we just won awards both a gold and a silver on the bourbon and a triple gold on the vodka and a few other accolades that just came in the speakeasy thing I think also you know talking about romanticism with spirits making and the whole whiskey industry It just has this kind of like esoteric vibe and feel of I wanna go to a place that I can't be or I'm not supposed to be So this is the speakeasy huh This is it sir Olivia Distill my heart What are you doing here Um Oh what's the password What's the password I forgot it L A L A unscripted I knew I liked it here L A unscripted OK This is the vodka the R Six Vodka

Oh that smells good I'll see you tomorrow That is delicious I love it And I'm not really a vodka drinker So but it's good Yeah so good All right on to the next We have our rye that goes down easy I'm gonna keep this one for sure I have a feeling everything goes down easy here Last but certainly not least This is the Art Six Bourbon Whiskey This is the main event Folks bottoms up Girl I shoot it That one's my favorite Cheers to Elsa Gunda Elsa Gun whatever your vision is whether it's a theater company or whether it's an internet creation or making scarves and beanies or making booze Like take that vision and act on it You can make it a reality It's never out of reach Matthew Matthew Matt Matthew What do you do Speak less Speak easy What do you do if you can't beat them Join them All right Let's go My trunk is open Go a speakeasy I love speakeasies right now Vodka is your thing I've got just the company this spots in Glendale and the product is so good We actually had cocktails for breakfast breakfast of champions So are you ready to get some drinks It's 11 a.m. and I'm ready to get drinks going Vintage Distilling is a distilled spirits plant located in the heart of Los Angeles Minutes from downtown specializing in premium vodkas We decided to make vodka because Los Angeles didn't really have a producer of distilled spirits that was significant around here that anybody had ever heard of I mean this is my hometown I've been here since I was born in Glendale right And we're standing here in Glendale doing this It was all about making a premium spirit in Los Angeles and you know something high quality that we can be proud of and say it's from Los Angeles I'm Lithuanian your husband's Lithuanian He is and honey vodka is something that is very strong in the Lithuanian culture The honey vodka was really the kind of this brainchild that we've been making for years You know our grandparents made it everybody had like a blend of their own And so we decided to take that and take a modern twist on it Oh that is so good Wow My grandparents used to always have it around and then my parents continued that tradition as we were going forward And now here I am doing it on a completely different level We worked really hard to get that blend correct so that you get what you want you get the honey up front but you also get a little bit of that kick of the vodka in the back so that you have a nice you know juxtaposition to the flavors you wrote into us and I want to read you this Hello we are big fans of everything KTL A We are a small batch handcrafted vodka company in Los Angeles We make our vodkas in Glendale We would love to be featured on your show Thank you so much for your consideration So are you a fan of a unscripted It's on every day I mean we were in Bahamas and we

were watching KKL A there Amazing And then when we answered were you surprised Of course we had just come back from Disneyland that day as I was checking my emails like exhausted and I was like what this is happening No way I think we're here today and now you're here today So what are you making right now We are making the honey lavender lemonade that is a beautiful drink garnish with a little lemon and oh my God Wow I wasn't expecting that That is my new summer drink right there OK So this is the Mojito Really good That's almost like a vodka soda which is a hint of mint which makes it so much more refreshing but not too sweet or sticky This is our honey Rita love it It's so good How is it launching an alcohol brand and working with your wife I'd kill my husband and I would kill each other Working with my wife is great Actually I mean we work well together I wouldn't have it any other way Another awesome couple and the drinks were truly fabulous And when we come back a couple of breweries and some sl a unscripted serving up lots more when we come back Welcome back to L A unscripted I'm Devin from Green Bar Distillery in downtown L A And while they don't make beer here fear not we found the spots that do up first The de on Lawless brewery As soon as I started brewing about 10 years ago I think I was on batch two when I decided this is what I want to spend the rest of my life doing So it's been working toward that for the past five years I mean really when I was brewing in my garage it was definitely a work in progress I mean it was I think it was decent for home brew But really it was assembling this team that enabled us to kind of take it to the next level For me it's kind of like playing a piano you know what I mean It's just like when you know your keys you know what I mean And you know all your instruments it's the same for me with like the taps Tyler was working at a renowned beer bar in downtown L A at the time Where does your enthusiasm for beer come in Uh Well I'm from Milwaukee Wisconsin Uh That helps a lot a little bit good bucks Uh I was just really lucky enough to work at a brewery in Milwaukee when I was like 20 years old you know Lake from brewery kind of gave me my sword and my shield by means of an education You give it a little slide from there I was like wow I want to do this somewhere where it's not negative 20 This beer just came out yesterday when he mentioned like I said five years ago you know Oh yeah I want you to manage my brewery someday I was like yeah man let me know And then this is where all the fermenters are This is where the beer actually ferments Where do you come in Well I make the beer I'll hand this off to you I mean just literally dump it in there like the whole thing the whole thing Ben found

me languishing at a brewery in Westlake Village There's like basically a corkscrew in there that kind of pushes all that malt It's uh kind of a career change for me Originally I was a scientist I ran a lab for a better part of a decade This is the uh what we call the brew deck I was a home brewer the entire time So you know simply it was kind of a hobby that kind of grew into an obsession and of all the malt that we crush over there it gets collected into this uh brain hopper Essentially It was time to make a change and decided to uh you know resign from my position and go to brewing school uh ended up going to Seville which is uh it's a brewing school in Chicago But part of that is an international program where you actually end your your brewing education in Munich Germany So for what we're drinking I mean how much trial and error is involved in this Oh that yeah a lot These ones a lot I mean a lot of them a lot Yeah Tell me why Here in North Hollywood it was kind of a neighborhood in need of a brewery I think we all feel that same way about that It's all about community It's just like we can't do what we do with our community I tell people this time and time again I was like we need two things Right Now community and beer Those are two really powerful things Uh And I think a lot of us have been deprived of those things in the past year and a half So it's really a pleasure to be able to provide that for North Hollywood You know to be North Hollywood's first brewery is you know an honor Honestly this show is making me thirsty Thank goodness we have drinks All right So the couple will follow the Golden Road and had to saw help for so unscripted will be right back Welcome back to L A unscripted I'm Devin from the Green Bar distillery in downtown Los Angeles We've been exploring so how small business breweries and distilleries and right now it's time to live local at Golden Road So Golden Road's perfect atmosphere here for food for great beer and for sports Golden Road was founded in 2011 by Meg Gill at the time she was the youngest female founder of a brewery in the history of the US Really what she wanted to create was was a sense of community first and then to bring the freshest beer uh to kind of the h crazed consumers of Los Angeles So we are a 24 hour brewery So our guys our brewers back there they're always cranking away We've got you know probably 10 different styles of beer in our tanks at all times We're just constantly churning out the freshest of the fresh we've had historically had a partnership with the Dodgers since 2018 Our Dodgers blonde is a blonde ale Really is an amazing place to come watch sports We have a 20 ft screen out front uh outdoor space Uh so you know very safe Bring family dogs anybody who who would like to come enjoy Ok Let's totally switch it up

now and explore one of my favorite cocktails and how it gets made S this show is all about hidden gems and I just found one It's right off of Saw Boulevard in West L A You're going to love this Come with me All right Clue Number one Hey Dana how are you Oh my God I'm so excited This is it Oh my God in a can I love it And now we drink and now we drink sake is handcrafted locally sourced and sustainably produced Our whole goal is to mainstream sake The can is 200 mL very hand friendly very transportable You can take it to the beach take it to the barbecue It's honestly so good You know what It's almost like the sake version of like a pinot Grigio or like a chardonnay because it's so like summery and light and airy When we were starting this we asked people if they know what sake is we would then ask people do you like sake And then we would actually ask them what their favorite brand of sake was You know like 5 to 10% of people would be able to name one brand So we just thought here you have this beverage category that people know that people like but that just has been mismarked is kind of misunderstood all from four ingredients rice water yeast and Koji This is our private tasting room A lot of what we do actually here is sample people on different types of ways to have sake So we think sake is actually a really great mixer in cocktails It actually pairs with a lot of food that you normally wouldn't expect You know most people have only had sake with sushi This is almost like a vodka soda with lime But now you could start ordering a sake soda with lime This is our sake Passion Fruit Margarita Oh my God This is but this is unbelievable Mm This is sweet and salty and spicy all in one So how much is this alcohol per volume Is that 16% A lot They're tiny but mighty So uh so that little can is actually the equivalent of like 22 white claws essentially No wonder my whole approach to making sake is very traditional So our branding and everything the way that we present ourselves is very American But the way that I brew is is very traditional just because there's hundreds and hundreds and hundreds of years of Japanese brewers perfecting this art and it's a very cumbersome thing To do so you started making it in your closet Yeah I got interested in rice fermentation and slowly just complicated the process until I got to basically making sake out of my house The choice of the name is really just to represent the Sati neighborhood So Troy has lived here for about 15 years You know this is his home Sawa was one of the only places that early Japanese immigrants could settle in Los Angeles and they congregated here And during the war most of them were interned and lost all of their property and assets and basically had to start from nothing Um But those same immigrants a lot of them came

back and resettled the area and turned Sawtell into the wonderful community that it is today And it's one of four designated Japan towns in the US I'm super proud of that This is where we really felt like you know if we can start a sake wave um that this was a great neighborhood to do it in So I have to say this has been so amazing because now I really understand sake more and I understand all the possibilities of sake more than I ever did before Yeah And that's exactly why we have the taste room open to show people how amazing rice fermentation can be Rice is a totally underutilized grain Uh People are used to drinking fermented grapes and beers and all kinds of fermented things But rice is such a beautiful beautiful expression and that is all the time we have for tonight Thank you for joining us and thank you so much to Green Bar distilleries and this amazing cocktail we hope we gave you a couple of cool new spots to visit We'll see you next time Everyone Cheers Good night