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Headlands Brewing Co., a new family-friendly hangout

By Jenn Freedman



Photo Kristin Godfrey



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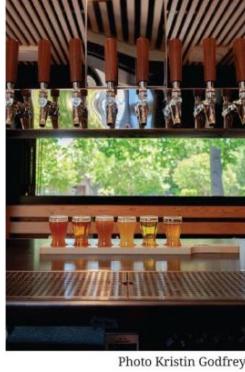


Photo Kristin Godfrey

Headlands Brewing Co. opened its doors May 28 on the east side of Mt. Diablo Boulevard in Lafayette, adjacent to Bonehead's Texas BBQ. The taproom features a 20-tap floating draught tower, two outdoor patios with fire pits, family and dog-friendly landscaping, and live music featuring local bands. Headlands offers small batch ales exclusively available at the brewery, as well as guest beers, local wines and cider, and a light food menu. In addition, merchandise, gift cards, and beer to go (cans or growlers) are also available.

The drink menu is rather impressive already, with nine of Headlands' own beers on tap. These include both light ales like a pilsner, light lager, hefeweizen, and barrel-aged sour pilsner, as well as plenty of hoppy options, including three hazy IPAs, a hazy pale ale, and a double IPA. Notably, local Moraga favorite Canyon Club is on tap at Headlands too (and vice versa!). Finally, not to be missed is the frose' (frozen rose wine) as well as non-alcoholic options like frozen pink lemonade.

The food menu is simple, yet inclusive. The mains include a kid-friendly beef hot dog, chicken sweet Italian sausage, and a vegan brat, available in seven styles (like Chicago or Seattle style). Snacks include jerky, trail mix, and vanilla soft serve.

Headlands Brewing Co was originally founded in 2013 when two exceptional home brewers with a love of outdoor adventures and craft beer decided to get together to combine their shared passions. For the past few years they have been brewing their beer in San Francisco and distributed to grocery stores and restaurants/bars. The two founders are no longer a part of Headlands, but the brand lives on with the same values and foundation they instilled back in the day.

Headlands is still in soft open mode as they wait for construction to complete in areas like bike rack installation, a gate around the perimeter, the front firepit, etc. Current soft opening hours are Tuesday through Thursday 3 to 9 p.m., Friday 3 to 10 p.m., Saturday 11 a.m. to 10 p.m., and Sunday 11 a.m. to 9 p.m. Once the brewery is ready for the official opening, it will be open 7 days a week from noon on weekdays and 11 a.m. on weekends.

For the latest, head to www.headlandsbrewing.com.

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