



NOVA
EASY KOMBUCHA

FUN BY NATURE

4845 Newport Ave,
San Diego, CA 92107
(619) 228-9198

HOURS

Sunday & Monday
from noon to 9 p.m.

Tuesday – Saturday
from noon to 10 p.m.

www.novakombucha.com/

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OPENING DATE

October 2020 Sq

FOOTAGE

2,500 sq. ft.

MAX CAPACITY

100

PATIO SPACE

Yes



ABOUT NOVA EASY KOMBUCHA

Beloved for its beachy aesthetic infused with Brazilian influence, Nova Easy Kombucha is a San Diego kombucha gem, brewing unique flavor combinations that pair effortlessly with the healthy lifestyle of a San Diegan. Health, balance and refined flavors are what drive this booch haven to continue honing its craft, one booch at a time, and the team at Nova couldn't be happier to be part of this burgeoning category of the industry. Kombucha itself is rendered through a process of

fermenting tea with a "SCOBY," otherwise known as a symbiotic culture of bacteria and yeast – we'll stick with SCOBY! Kombucha undergoes a second round of fermentation for the hard stuff.

In 2018, there were few like-minded brewmasters who began delving into the world of fermentation, as they sought a healthier, more natural way of making kombucha. With San Diego's temperate conditions, Nova found the perfect place to call home and to brew their one-of-a-kind kombucha – one that skips the

vinegar aftertaste and ensures that live probiotics are presented in every effervescent glass or can of their crave-worthy booch. They source only the highest-quality, natural ingredients aimed to provide folks with something they can feel good about putting into their bodies. They never use preservatives and pasteurization plays no part in their packaging process – after all, living probiotics are what make kombucha so special and healthy for your gut! Nova's taproom is situated in Ocean Beach – the idyllic spot for sipping beachy booch.



MEDIA CONTACT

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