



**beer week**

friday 4.26  
sac mac + brew  
saturday 4.27  
chef showdown  
sunday 4.28  
dirty 30  
wednesday 5.1  
ladies in beer (+cheese)  
thursday 5.2  
helLA beer  
friday 5.3  
concerts in the park  
saturday 5.4  
PUCKER CUP  
sunday 5.5  
revenge of the fifth

see @brucotaproom on  
@ f for more details

**brü co.**  
taproom + bistro  
902 k street

*Thai Food & gluten free options*

**THE coconut on T**

*Red Curry with Tofu & Veggies*

**Best of Sacramento SN&R 18**

*Best Thai*

**10 BEERS ON TAP**  
**HAPPY HOUR EVERYDAY: 4:30 - 6PM**  
**\$4 BEERS, WINE & APPETIZERS**

1110 T St. Sacramento, CA 95811 | 916-822-4665  
Check **yelp** for daily **\$2 Beer Specials**

**drunken noodle**  
~Midtown~  
Powered by The Coconut  
Thai Food & Gluten Free Options

**\$2 BEER DAILY**

2502 J St. Sacramento, CA | 916-447-1855

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# Beer for HATERS



BY JENNAH BOOTH

## Six brews for the hop-averse

**KISS ME I'M DRY-RISH**  
(5.2%)

DEVICE BREWING CO. (\$6)

This absurdly smooth Dry Irish Stout is nitro-infused, giving it a creamier consistency and **chocolaty taste**. In lieu of sweetness, this stout finishes dry and is enjoyably heavy. This comfortable alternative to dark beers is available at Device's Ice Blocks Midtown location. 8166 14th Avenue and 1610 R Street, Suite 145; [devicebrewing.com](http://devicebrewing.com).

**BLUEBERRY PARFAIT**  
(6.4% ABV)

FIELDWORK BREWING CO. (\$8.50)

This kettle sour ale is anything but sour. With **vanilla, blueberries and lactose sugar**, it offers the sweet creaminess and subtle tartness of its namesake dessert. Despite its rich flavors, the beer isn't too heavy or sugary. Fieldwork Brewing rotates flavors, but always offers a fruit parfait brew. 1805 Capital Avenue; [fieldworkbrewing.com/sacramento](http://fieldworkbrewing.com/sacramento).

**LUCID**  
(7.1 % ABV)

STIR CIDER CO. (\$7)

Cider is a go-to for non-beer drinkers. If you're looking for something outside the usual local offerings, Lucid crafts a delicious take on a **classic cider**. The vintage and modern Northern California apples give it an earthy but crisp taste. Grab a pint at Highwater in Midtown. 1910 Q Street; [highwatersacramento.com](http://highwatersacramento.com).

**BLOOD ORANGE WIT**  
(5.2% ABV)

BIG STUMP BREWING CO.  
(\$6.50 FOR 14 OUNCES)

Transport yourself to childhood summers and popsicles with this aromatic wheat beer's mellow sweetness. Big Stump brewers add **coriander and orange peel** to the wort during knockout and blood orange during secondary fermentation to create its fruity flavor and deep red-orange color. 1716 L Street; [bigstumpbrewco.com](http://bigstumpbrewco.com).

**PUSH TO START**  
(6% ABV)

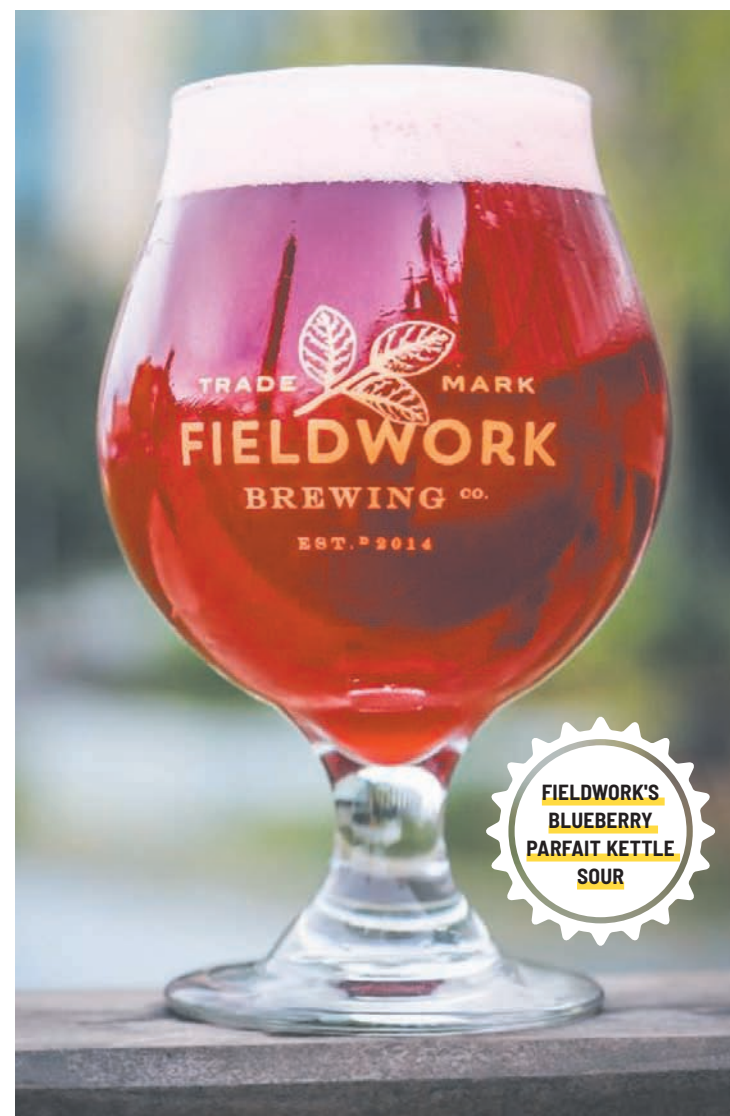
URBAN ROOTS BREWERY  
& SMOKEHOUSE

Wake up and smell the beer—this aromatic porter is brewed with **coffee, vanilla and cocoa nibs** to create a surprisingly easy drink. Push to Start is \$7 a pint, and has a bitter bite from the dark coffee and cocoa notes. 1322 V Street; [urbanrootsbrewing.com](http://urbanrootsbrewing.com).

**AFTERGLOW**  
(5.5% ABV)

JACKRABBIT BREWING CO. (\$6)

Jackrabbit partnered with Devil May Care Ice Cream in West Sacramento to create this **raspberry macaroon brown ale**. Brewed with raspberry puree and coconut, this beer is subtly sweet, smooth and toasty with bright berry and creamy caramel notes but without the syrupy finish. 1323 Terminal Street in West Sacramento; [jackrabbitbrewingcompany.com](http://jackrabbitbrewingcompany.com).



FIELDWORK'S  
BLUEBERRY  
PARFAIT KETTLE  
SOUR