DESSERT IN A GLASS

Tart and Raspy, Bike Dog Brewing

Each batch of this 4.3% ABV kettle sour is packed with 800 pounds of raspberry and black currant puree—and it shows in every pour. With a texture reminiscent of the kind of fruit topping one might pour over pancakes, it's tart, jammy and vibrant. 12534 Industrial Boulevard, Suite 110 in West Sacramento and 915 Broadway Suite 110, bikedogbrewing.com.

CITRUS BLAST

Cellador Ales Yuzu Famile, Hop Gardens

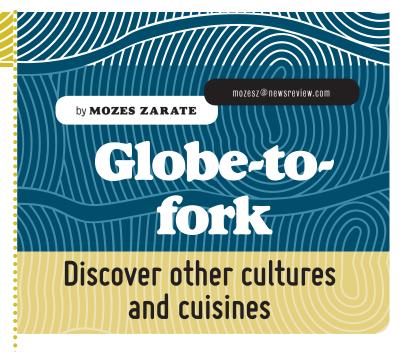
The yuzu is a lemon-esque citrus fruit found in Japan, Korea and parts of China—and in recent years it's become a trendy sour beer component. Crafted by a Northern California-based brewery, this 3.8% ABV small oat saison is made with yuzu zest for a tart, zippy taste. 2904 Franklin Boulevard, thehopgardens.com.

THIRST-BUSTER

Pincushion, Device Brewing Co.

This German-styled pilsner clocks in a little higher on the ABV scale at 5.3%. Still, medium-bodied and dry, it's crisp, thirst-quenching and never over-powering. Check it out at Device's Ice Blocks tap room to pair with its family friendly patio and good people-watching. 1610 R Street, Suite 145, devicebrewing.com.





acramento has a global food palate. If you're looking to acquire some new tastes, there are a number of multicultural food festivals happening over the summer:

Summer SOULstice (JUNE 21)

Held on the longest day of the year in the Northern Hemisphere, this food fest at the Yisrael Family Urban Farm in Oak Park will serve up plant-based grub, with proceeds going to support Project GOOD, a neighborhood youth leadership program. Celebrate the Earth's relationship to the sun with drinks and live entertainment. Admission is free, donations accepted; 7:30 p.m. to 11 p.m.; The Yisrael Family Farm; 4505 Roosevelt Ave.

73rd Annual Japanese Food & Cultural Bazaar (AUG. 10-11)

It started in 1947, in the aftermath of the Japanese-American internment camps. It has expanded into a two-day celebration of traditional Japanese culture that draws thousands each year. Teriyaki chicken, short ribs, sushi, udon, and sake are a few of the items on the menu. Stay for the Taiko drum performances, calligraphy and flower arranging demonstrations and live music. Admission is free; 11 a.m. to 8 p.m. each day; Buddhist Church of Sacramento; 2401 Riverside

Blvd.; (916) 446-0121.

Middle Eastern Culture and Food Festival (AUG. 17)

It's the festival's first year, and the organizer, One World for Love and Peace, wants to fill Sacramento's dearth of events that cater to the tastes of Arabic countries. Dig into falafel, shawarma and hummus, and enjoy baklava for dessert in a dining experience that represents Syria, Lebanon, Iraq and Turkey. While you're eating, watch a Palestinian wedding and a kid's fashion show with traditional clothes. Admission is free; 11 a.m. to 9 p.m.; La Sierra Community Center. 5325 Engle Road in Carmichael.

Sactown Nachos Festival (AUG. 24)

For a \$15 pass at the door, you can taste a popular Mexican invention: Tortilla chips topped with cheese, jalapenos, ground beef or whatever pairing is concocted by the stacked vendor lineup at Cesar Chavez Plaza. Plates are \$3 each. Like the other festivals, there's an opportunity for cultural exchange in lucha libre masked wrestling, traditional fashion shows and bands. \$10 presale, \$40 for VIP; 4 p.m. to 8:30 p.m.; Cesar Chavez Plaza; 910 I Street.





