

Neighborhood hop spot

BY TESSA MARGUERITE OUTLAND

A neighborhood that drinks together

stays together. And in Tahoe Park, Sac City Brews Neighborhood Tap House is doing its part to fortify the community.

"We call ourselves a neighborhood tap house, and that's what we are through and through," said co-owner and executive chef Rebecca Campbell.

She owns Sac City Brews with her husband James Campbell, Todd Trauman and his fiancée Katie Snarski. Rebecca, James and Trauman have been friends since Golden Sierra High School in Garden Valley. After leaving for college, the friends reunited in Sacramento with aligning ambitions to own a business. They found a vacant space a few blocks from Trauman's home in Tahoe Park and the tap house opened its doors last January.

"This area used to be the center of the community," Rebecca said, referencing the Tallac Village Shopping Center. "The neighborhood was primed and ready for a place like this."

Many customers live in the neighborhood and walk or bike over and bring their kids or dogs to enjoy some bites and beers on the shaded outdoor patio. Inside, a large selection of swag and board games are available; paintings from local artists fill the walls on a rotating basis.

Rebecca Campbell said she designed the menu to offer "elevated pub grub" and works with four local farmers to serve fresh, seasonal and often organic dishes.

The Chicken Nachos (\$9) are piled high with grilled chicken, pepper jack, cotija and mozzarella cheese, poblanos and jalapeno, black beans, chipotle crema, cilantro and onion. (They're also gluten free.) Then, there are the Beet—not beef—Sliders (\$8) layered with thick, hot slices of beet, caramelized onions and horseradish on a fluffy, buttermilk bun. Another shareable appetizer: the Andouille Mac & Cheese Balls (\$8.50), which are fried to a golden crisp, drizzled in chipotle crema and topped with crumbles of cotija. Other items feature tots, sausages, frequent specials and a simple Sunday brunch menu, too.

But what of the brews? Thirsty customers will find 16 rotating taps

from across the country. Trauman, the beer buyer and manager, picks which stouts, lagers, sours, IPAs and saisons are added to the menu. Recent tap favorites include Coconut Sombrero stout by Clown Shoes Beer in Boston, Super Funkadelic sour by Dionysus Brewing Company in Bakersfield and Americana lager by Ol' Republic Brewery in Nevada City.

Ciders, wine and nonalcoholic beverages are available for those feeling less hoppy. Customers can also pick up packaged beer to-go.

Sac City Brews is a welcoming space for friends, families and neighbors to chill and enjoy some quality eats and drinks. As Sacramento residents and friends themselves, the owners have worked to create a vibe that encourages local connections and a desire to give back to the community.

"I have a 4-year-old daughter, but this is my other baby and right now it needs a lot of attention," Rebecca Campbell said, laughing. "We're here a lot, but we love it."







