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## BEER



New Glory Craft Brewery's IPA  
Do You Even Mosaic Broh?  
PHOTO BY ANNE STOKES

# Want S'More?

## Just one of several clever beer

names, Want S'More? is both New Glory Craft Brewery's imperial stout — brewed with marshmallows and conditioned with Madagascar bourbon vanilla, graham crackers and cacao nibs — and a predictor of this self-described “small but daring” company.

Housed in what was originally owner Julien Lux's father-in-law's factory and warehouse off Power Inn Road in Sacramento, New Glory is in the process of a massive expansion. According to brand manager Trevor Davies, moving from 15 to 40 barrels will make it one of the biggest breweries in a 50-mile radius, allowing it to turn out ever-higher volumes of its interesting brews. But it won't change the hands-on approach to brewing.

“We love being daring by using fun and strange ingredients in our beers that you might not be used to — especially in our kettle sours and stouts,” Davies said. “And we are very fortunate we are able to send our head brewer out to Washington to pick hops that cater better to our beers instead of just getting stuck with what was sent to us. Our brewer gets to smell through the hops to see what will fit our beers best.”

This commitment to seasonal and farm-to-kettle brewing is unsurprising when you consider Lux is French. In fact, he followed a lovely foreign exchange student to the U.S. in 2006, where he also fell in love with home-brewing (and yes, they served his beer at their wedding).

Lux opened the original taproom in June 2013, and opened the eatery in Quarry Ponds in Granite Bay — with a killer patio — in October 2018. “(The eatery) allows us to pair our weekly releases with the incredible dishes Chef Brian Kenyon has been pumping out,” Davies said. “It also gives us opportunities to have beer dinners featuring other breweries' beers, as well as pairings with local wineries.”

What to look for now, at either location? “This is the perfect time of year to enjoy an easy-drinking pilsner ... these beers were made for this kind of weather,” Davies said. “We will (also) be playing a lot with fruited beers — similar to our Yippie Pie Yay.”

New Glory is a sponsor of Sacramento Republic FC too. “You'll be able to find our beer throughout Papa Murphy Park on draft and in cans all season,” he said.

BY THEA MARIE ROOD

**Catch food trucks and special events — particularly during Sacramento Beer Week (April 24-May 3) — at the taproom, and look for live music as the weather warms at the eatery. Taproom: 8251 Alpine Ave., Sacramento, 916-451-9355; Eatery & Taproom: 5540 Douglas Blvd., Granite Bay, 916-872-1721; newglorybeer.com.**



**brunch**  
SUNDAY

**ALARO**  
CRAFT BREWERY  
SACRAMENTO

**SUNDAY BRUNCH**  
10AM - 2PM  
DRINK SPECIALS 10AM-5PM  
BREAKFAST 10:30AM-2PM

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