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— Mark Maynard, writer and director of *Piconland: The Quest for the Perfect Picon Punch*

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From left: FiftyFifty Brewing Co. co-owner Alicia Barr and head brewer Dana Fleming at the Truckee brewery. Photo by Jeff Freeman; Drinks with a view at Riva Grill in South Lake Tahoe. Photo courtesy of Riva Grill; Blythe Dumitru, bartender at Pignic Pub & Patio, prepares a non-alcoholic cocktail. Photo by Josiah Hassler

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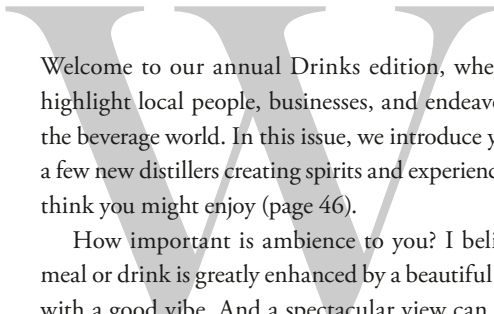
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Welcome to our annual Drinks edition, where we highlight local people, businesses, and endeavors in the beverage world. In this issue, we introduce you to a few new distillers creating spirits and experiences we think you might enjoy (page 46).

How important is ambience to you? I believe a meal or drink is greatly enhanced by a beautiful space with a good vibe. And a spectacular view can really elevate the occasion. We're lucky to have restaurants and bars situated next to some pretty epic natural and historic wonders. We profile a few of them in this issue (page 56).

Traditionally, women have not been that involved in the beer industry. Even today, it's typically a male-dominated business. But that's changing. We spoke to a few women in the Reno-Tahoe brewing scene — pioneers and newbies — about challenges they face and what the future may hold for them (page 66).

In this issue, we tell the fascinating tale of Nevada Sazerac saloons of yore. Nothing was too good for The Silver State's early miners and speculators, and the fancy Sazerac cocktail fit the bill (page 110).

Are you making it a dry January this year? If so, we offer a collection of Reno-Tahoe's best mocktails and where to find them (page 72). We also share how to make non-alcoholic ginger beer at home (page 100). I rarely drink soda, but when I do, I reach for a ginger beer. Not only does it have a wonderful sweet and spicy flavor, but the carbonation and ginger soothe my belly, too. And I learned in our story, it's a healthy, natural probiotic!

Since couples often get engaged over the holidays, we include a wedding guide in this issue to help connect you to great local resources for the Big Day (page 77). And, for Valentine's Day, we feature a gift guide to help you shop for all the loves in your life (page 61). Don't miss those and our regular home (page 33) and health & wellness (page 103) guides.

Finally, this issue is dedicated to one of the most thoughtful, loving, caring men I ever met. Charlie Abowd was a pillar of the community and a fixture in our food-and-drink scene. Read more about him here (page 8). Sadly, he passed away from a heart attack on Nov. 9. Through his actions and love, he taught me and many others how to live: Make a difference whenever you can and put compassion into action. It's a great lesson for us all.

Cheers!



Photo by Kari Hennrichsen



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About the Cover Jonathan Stein, owner and master distiller of Shedcat Distillery & Kitchen in South Lake Tahoe. Photo by Brooke Reyes, Dreampilot Films



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MEET OUR CONTRIBUTORS



Megan Barnhard is a Sparks-based storyteller and writing coach with a passion for food and the people who produce it. She loves helping individuals and organizations share their stories to create connection and community. Learn more at Meganbarnhard.com.



Writer/photographer **Mike Higdon** has been writing about beer and spirits makers since 2014, and it's not just because people always let him try a dram or two while taking notes at the bar.



Mary Claire Bouchér has been a contributor to *edible* Reno-Tahoe since 2023. In addition to being a photographer, she is the founder of MCBCreative Inc., a boutique creative services agency that specializes in visual brand identity. She passionately believes that every business deserves to have an amazing brand. You can learn more about Mary Claire and MCBCreative at Mcb-creative.com.



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Susan Winters often strays off the beaten path and talks to strangers. She has a soft spot for bakeries and vintage cookbooks. Find out more about Susan and her characters at Createontheside.com.

A Toast to a Legend

We say goodbye to local chef and restaurateur Charlie Abowd.

WRITTEN BY AMANDA BURDEN

We lost a local legend. Charlie Abowd — chef, restaurateur, philanthropist, and extraordinary member of the Carson City, Carson Valley, and Reno communities — passed away on Nov. 9. He was 73.

Charlie and his wife, Karen, purchased Adele's — a beloved, landmark fine-dining restaurant and bar — in 1994, which his parents, Paul and Adele, started in Carson City in 1977. Later, they transformed it into Café at Adele's and continued a dedication to farm-to-table dining and imbibing until closing it in 2019 due to a fire.

Charlie was a giving soul who extended a helping hand and kitchen to anyone in need. He always answered “yes” to any donation or event request.



From left, Charlie and Karen Abowd on the patio at Café at Adele's in Carson City. Photo by Shannon Litz; Charlie in the kitchen at Café at Adele's. Photo by Kippy Spilker; At right, Charlie and Karen at a Sierra Chef event in Genoa. Photo by Cynthia Ferris-Bennett

He and Karen built a legacy of giving to the community and encouraged patrons to participate in the endeavor with events and organizations such as Cookies with Santa, Toys for Tots, Reno Rodeo Denim Drive, Northern Nevada HOPES, Paws on the Veranda, Wild Horse Rescue of Nevada, Carson High School athletics, and many more. Charlie spent years feeding the hungry on Record Street in Reno and mentoring young people and aspiring chefs coming into the industry. Once The Greenhouse Project was established, the couple's Concert Under the Stars and Celebrity Chef and Harvest Dinner became fundraising events for the organization, which teaches agricultural education and provides fresh produce to Carson City's food insecure. With Karen as president and co-founder, Charlie was the biggest champion rallying behind The Greenhouse Project.

Charlie received countless accolades for his career achievements, but he was most proud of the Silver Shovel Award he received at the 2020 Nevada Farms Conference for his lifetime support. He was honored to receive his highest professional career milestone in 2005, with the invitation to cook for 100 people at the James Beard House in New York City. The invitation came directly from internationally renowned chef Daniel Boulud following his impromptu visit to Adele's. Charlie's additional awards included 2016 Culinary Excellence Restaurateur of the Year, 2014 Nevada Family-Owned Business of the Year, Ron Wood Resource Center Community Leader of the Year, West Coast Wine Enthusiast, and multiple *Wine Spectator* Award of Excellence honors.

In 2023, he published a memoir/cookbook titled *Recipes and Rambles That Made Adele's a Nevada Hot Spot: Forty Years of Cuisine and History as Told by Chef Charlie Abowd*.

"Charlie was one of a kind," says Mark Estee, owner of Local Food Group, which includes seven restaurants/breweries in the region. "As a chef, he was a fierce believer in local products and pushing the envelope. I remember dining at Adele's one evening, and the servers listing the specials was something out of a movie, so eloquent and so many! I thought, 'I got to meet this guy.' Charlie was a giver: to his wife, to his kids, to his friends, employees, and the entire community. We became very good friends, and we would talk about food and life. That is what I will miss the most, the lessons that he was always able to get across through food."

He made friends easily and his loyalty ran deep, as evidenced by his many strong community ties.

"My relationship with Charlie began in 1988ish when I visited Adele's for the very first time," says John Procaccini, owner of Nashville Social Club in Carson City. "The impeccable service from Charlie and staff won me over forever. Once Charlie and I made the connection stronger by way of our love for music, food, and family, we became kindred spirits. He was a pillar to the community, a dear friend, and huge support to Kitty and me in opening the Nashville Social Club. He will be sorely missed!"

Longtime friend and co-author of his memoir/cookbook Karel Ancona says he was a grounding base to his family and friends.

"He was an example of love, dedication, hard work, compassion, perseverance, and individuality," she says, "always being authentically and unapologetically, uniquely himself."

His employees appreciated his kind, helpful nature. Steve Sanchez, formerly a sommelier at Café at Adele's and currently a sommelier at Cucino Lupo in Carson City, is extremely thankful for their relationship.

"Charlie inspired me to never give up and always bring the best to the table," Sanchez says.



Two of the greatest witnesses to his gracious spirit were his high school sweetheart and wife of 54 years, Karen, and daughter Racquel.

"He touched so many lives, in so many different areas, from the students he helped to chefs he mentored and all the groups he helped. He never said no; it was always yes," Karen says. "The restaurant industry is theater and those in it are characters. They are creative spirits and challenged spirits. He helped so many over and over. His tentacles reached quite far."

Family was his biggest joy. Charlie's greatest love was for Karen, his three children, and his five grandchildren.

"He loved his grandkids," Racquel says. "He followed all of their sports, attended the games. He was their greatest fan."

Charlie was preceded in death by his parents and his sons, Paul and Eric. He is survived by Karen; Racquel and Scott Baker; son Jeremiah and his wife Nicole Abowd; grandchildren Austin, Cameron, Abby, Mallory, and Ava; brother Michael and his wife Wendy Abowd; sisters Colette Bureau and Cyrina Abowd; cousin Jerry Massad and his wife Denise Clodjeaux; and a large extended family and friends who love him and whom he loved.

His legacy lives on through all those he touched. In honor of Charlie's legacy, the family asks that he be honored by lavishing grace upon others, deeply caring about the community, and putting compassion into action, in what they are calling the #charliechallenge.

In lieu of flowers, donations can be made to the "In Memory of Eric Abowd" Carson High School Scholarship fund through Wells Fargo Account 2004254880 or Zelle at Ericabowdscholarshipfund@yahoo.com. Or contribute to The Greenhouse Project at Carsoncitygreenhouse.org. 🍷

"He was an example of love, dedication, hard work, compassion, perseverance, and individuality."

— Karel Ancona, longtime friend and co-author of *Charlie Abowd's memoir/cookbook*



Portraying the Picon Punch

A bitter/sweet taste of Nevada's Basque legacy.

WRITTEN BY HEIDI BETHEL • PHOTOS COURTESY OF MARK MAYNARD

The one drink known to genuinely represent the rich Basque history in Nevada is, of course, the Picon punch. This strong concoction that warms as it goes down (perfect for winter) is meant to be shared among friends and has become a symbol of camaraderie, tradition, and local culture — one that was explored in a locally produced film.

Mark Maynard, an English professor at Truckee Meadows Community College in Reno, and fellow student documentarians attending the Reynolds School of Journalism at the University of Nevada, Reno, created *Piconland: The Quest for the Perfect Picon Punch*.

This short film, which premiered in 2021, explores the history and significance of the Picon punch in Northern Nevada. The film was written and directed by Maynard, with cinematography by Richard Bednarski and support from Autumn King, Makayla Hardy, and Sarah Schuon. *Piconland* was honored as the Best Nevada Film at the Dam Short Film Festival in February 2023, it has aired on PBS, and the filmmakers still are working to get the documentary more festival and national exposure.

“I wanted to make the film because there are so few cocktails, or really any kind of cuisine, that are so closely associated with a place,” Maynard explains. “There is, of course, the Manhattan,



Clockwise from far left: *Piconland* plays at Club de l'Etoile Cinema in Paris, France, during the 2023 Ethnografilm Film Festival; Behind the scenes of the film shoot at the now-defunct The Fe Basque restaurant in Reno; The Picon truck at J.T. Basque in Minden; Mark Maynard with the Best Nevada Film trophy at the 2023 Dam Short Film Festival

and the Sazerac is always associated with New Orleans. But the story of the Picon punch is the story of Nevada. It is a story of immigration, of ranching, of wild, untamed, lonely places and the people who thrive there. It is Nevada's Basque history, its rural heartbeat, and its cosmopolitan 24-hour culture, all blended together and poured over ice into a distinctive glass. I wanted to celebrate that experience with Nevadans for whom it was a familiar icon and to share it with people far and wide who had never heard of it but should know all about it."

PICON'S PAST

When asked to identify the best Picon punch in Nevada, Maynard's answer is unexpected.

"It's less about the taste and more about the moment," he says. "It's like asking, 'What was your favorite time hanging out with friends?' The answer is often the last time you had a Picon punch, surrounded by good company. It's a drink meant to be shared, making it feel less like a cocktail and more like a great experience in every glass."

The origins of the Picon punch, as the film shares, trace back to the 19th century, when Picon Amer, a French herbal liqueur, made its way across the Atlantic. Created by Gitan Picon, an Italian soldier who served with the French army in Algeria, the drink became a staple in the Basque community. Basque immigrants brought the liqueur to the United States. In San Francisco, the first Picon punch was mixed. The cocktail contains Picon Amer, grenadine, brandy, club soda, and a lemon peel garnish.

"First of all, it's potent but really complex," Maynard explains. "The Picon Amer itself is herbal and on the bitter side. It's generally sweetened with grenadine and has a little carbonation and texture. There's brandy on top, and it's all kind of mixed together. The lemon peel gives a pop of citrus on top, so as you're

drinking it, you get all these different flavors. When the ice melts, it blends even further, so the first and last sip are completely different cocktails."

The Reno-Tahoe Picon punch scene spans decades. Louis' Basque Corner in Reno and JT Basque Bar and Dining Room in Gardnerville are among the local Basque restaurants serving the flavorful libation. Maynard recommends Coney Island Bar in Sparks and Casale's Halfway Club in Reno for a different take.

While the filmmakers are pausing future sequels for now, they are focused on AB-139, introduced in Nevada's legislature, which is a second attempt to make it the state's official drink.

"It's the most Nevadan drink you can get," Maynard notes.

No matter the outcome, the Picon punch will remain a beloved part of Nevada's history, connecting the past with the present, one shared sip at a time.

Piconland still is in the running for a few film festivals, so the filmmakers can't make it available widely until then. They do hope to schedule a "roadshow" tour, to show it live at different venues across Nevada. For details on upcoming showings, follow the filmmakers on Instagram at Piconland, or visit Piconland.com. 🍷

Sweet Escapades

Champagne & Chocolate brings its historic indulgences to Reno.

WRITTEN BY HEIDI BETHEL • PHOTOS COURTESY OF CHAMPAGNE & CHOCOLATE



This page, a chocolate-rimmed Champagne glass at Champagne & Chocolate. At right, a brunch display at the Reno restaurant

There's something timeless and romantic about the combination of Champagne and chocolate. The rich pairing is both decadent and balanced. It's also the creative inspiration that led to the opening of Champagne & Chocolate in South Lake Tahoe and its new sister location in Old Southwest Reno.

This bubbly-focused business is presented by the folks who own the original Chocolate Nugget Candy Factory in Washoe Valley. But Champagne isn't the only beverage on offer; owner Cesar Acosta developed a menu of specialty cocktails highlighting the legendary sweets, as well as a dining menu filled with fun, modern dishes, in a vibrant space in Reno.

TICKLED PINK

The new Reno location is all about embracing pink — vibrant, bold, and undeniably fun. With walls bathed in playful pink tones and a neon pink sign greeting guests, Acosta designed the space to exude a sassy, energetic vibe that mirrors the personality of the menu. The color pink brings a sense of excitement, and offerings reflect this same lively spirit.

One of the most popular menu items that the owner carried over the Sierra from his Tahoe location is the Champagne-tasting flight featuring selections from the Champagne region of France, prosecco from Italy, cava made in Spain, and sparkling rosé crafted in the United States. Each glass is rimmed with perfectly paired, made-from-scratch melted and hardened chocolate.

"It's the purest form of chocolate, and it gives a unique twist to your bubbles that is unforgettable," Acosta says.



Acosta received feedback from customers who had tried to rim their glasses with chocolate from other brands, but they said it just wasn't the same. Now, he offers chocolate made by the Chocolate Nugget Candy Factory, available for purchase both on site and online through Champagne & Chocolate's website.

TASTY TAPAS

At the Reno location, Champagne & Chocolate offers a menu comprised of smaller plates prepared with a lot of spice and flair.

All the bites are fresh and light to elevate the experience. Acosta originally wanted a location where he could have a full kitchen and full bar, and the Reno location was the perfect fit.

"We have an ahi tango tuna, crabcakes, and watermelon ceviche (which is my favorite)," Acosta notes.

Acosta says he wants to grow beyond the Lake Tahoe and Reno locations and one day turn the business into a franchise opportunity.

"There would be nothing better than taking this chocolate we've been making since the 1930s and seeing how big we can get," he says. 🍷

For details, visit Champagnechocolate.shop.



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Chocolate Nugget History and Future

Ed Feriance is a third-generation candymaker, and his family is the original owner of the Chocolate Nugget Candy Factory. Upon his retirement, Feriance recognized Cesar Acosta as his protégé — bringing him into the fold and naming him the new owner of the famed candy empire. It's a real life Willy Wonka story.



Lake View

Jim Kazakov reflects on 40 years as a Tahoe bartender.

WRITTEN BY CHRISTINA NELLEMAN • PHOTO BY SCOTT THOMPSON

When driving up winding Kingsbury Grade toward South Lake Tahoe, it's difficult not to admire Tahoe Ridge Resort. The tall structure sits atop the cliffs of the Carson Range, just before the road drops toward the lake, and it offers stellar views of the Carson Valley.

Having this kind of vantage point gives a person a unique perspective — especially when the view hasn't changed for four decades.

TAHOE LONGTIMER

Jim Kazakov recently celebrated 40 years of working as a bartender at Tahoe Ridge Resort, which is managed by Holiday Inn Club Vacations. Kazakov is the longest-term employee, not just at this location, but in the entire company, which employs more than 7,000 people in the United States and Mexico.

Kazakov tends bar at the Bear Trap Lounge & Bar. Located next to the resort's restaurant, The Ridge Club Bistro, the bar features cozy mountain décor and valley views beyond the pine trees.

The resort is primarily for vacation club owners, but it encourages locals to visit the bar and restaurant. Just tell the gate attendant you're visiting the bar.

"We not only have our old owner base, but we have a new base of vacation owners as well," Kazakov says. "It's awesome because I become quick friends with everybody. I've had friends here from 35 or 40 years ago, and they're letting me spend their vacations with them. Before the owners check in, they sometimes come up to make sure I'm still working here."

Jim Kazakov has been mixing up drinks at the Bear Trap Lounge & Bar in Stateline for 40 years

“Old things are becoming new again. The old fashioned and Manhattan are popular again as well as martinis. Bourbon has become crazy popular all of a sudden.”

— Jim Kazakov, bartender at Tahoe Ridge Resort

Kazakov, originally from British Columbia, Canada, lived in the Tahoe area for 20 years, but now he lives in Gardnerville. He originally worked for Harvey’s Inn (now Harvey’s Lake Tahoe Hotel & Casino) as a barback.

“Tahoe has changed quite a bit; it was just a little ski town then,” Kazakov says. “There’s a lot more traffic now than there was when I moved here. That’s why I moved down to the valley, to get away, and now the traffic has followed me there, too.”

Through 40 ski-season winters and wedding-celebration summers, Kazakov has seen a few trends come and go.

“Old things are becoming new again,” Kazakov says. “The old fashioned and Manhattan are popular again as well as martinis. Bourbon has become crazy popular all of a sudden.”

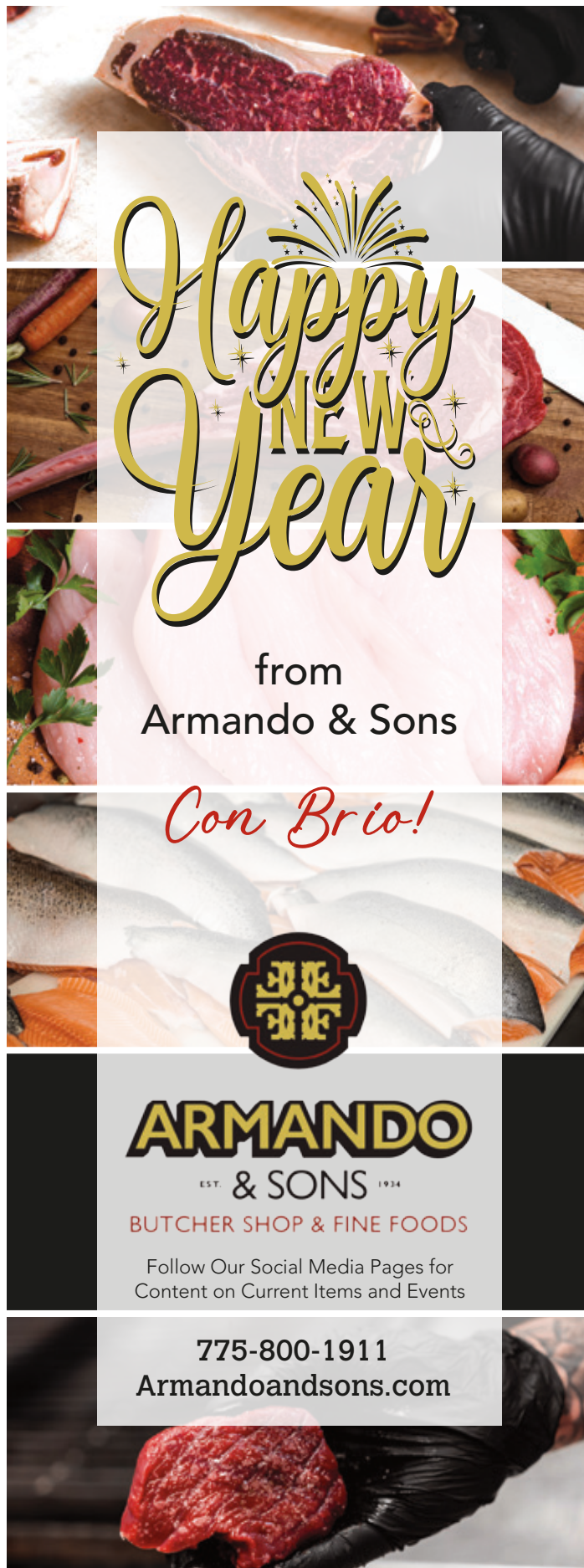
Other trending drinks include the cosmopolitan and lemon drop martini. The Bear Trap Lounge & Bar sells a blueberry lemon drop made with Reàl cocktail syrup. As for beers, Kazakov says the hazy IPAs are trending right now as well as the Rogue Dead Guy IPA and the Great Basin Icky IPA.

The most popular drink at the bar is the raspberry lemonade cocktail made with SKYY vodka, raspberry liqueur, sweet and sour mix, club soda, and a lemon twist. Bar visitors also will show Kazakov en vogue drinks on their cell phones and ask him to make them.

“I usually go, ‘Wow, that sounds really expensive!’” Kazakov says and comments on another surprising choice. “When it’s snowing outside, people want frozen drinks, for some reason.”

Kazakov’s favorite cocktail? Simple: Grey Goose vodka and soda.


“I used to work with a guy who drank a drink called an ugly brown dog. It was Kahlua and grapefruit juice,” Kazakov says. “That being said, nothing surprises me anymore. If you can order it, I can make it.” 🍷



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At the almost-oldest bar in Nevada, charm and history make up for the near miss.

WRITTEN BY ENGRID BARNETT • PHOTOS BY MARY CLAIRE BOUCHÉ

Odeon Saloon in Dayton has the kind of blustery, loud-mouthed, Wild West atmosphere you'd expect from a joint that once boasted regulars the likes of Mark Twain. After it was established in 1863, it ranked in the top tier of entertainment experiences in the Great Basin, which wasn't saying much. Birthed in uncertain times, the bar sprang up when statehood remained elusive, the outcome of the War Between the States was anyone's guess, and speculation about Abraham Lincoln's second presidential term dominated parlor talk.

The name "Odeon" comes from an ancient Greco-Roman term referring to a building for musical performances. No doubt the moniker alluded to the sensual pleasures lacking in mid-19th century Dayton, such as dancing, music, poetry, and singing. George Lally and Joanna Fife, co-owners of the saloon, have gone to great lengths to celebrate the joint's colorful past and lively present through elevated-yet-casual décor, thriving community events, and imaginative libations. All exist in what *could* be The Silver State's oldest bar, except for some pesky interruptions in its operation.

Odeon Saloon in Dayton at sunset





From top: The pool room at Odeon Saloon features a photo of Mark Twain shooting pool. Here, it sits next to the cocktail named after the celebrated author; View of the bar at Odeon and stairs to the oldest theater hall in Nevada

The property sat vacant for more than a decade before Lally discovered it while traveling around Nevada with his mother. He reopened the saloon in January 2023, and Fife came on board a year later.

According to Fife, another potential buyer “wanted to gut it for a bed and breakfast, so George jumped in, saving the property,” she says, and in doing so he retained its purpose and character. “The original bar from 1863 remains intact and only lightly restored ... and the upstairs houses the oldest theater hall in Nevada, complete with the original stage.”

And Odeon Saloon still proudly displays a photograph of former patron Mark Twain at play in the billiards room.

EAT, DRINK, AND SOAK UP HISTORY

Signature cocktails include the Mark Twain, an elevated version of the author’s standby beverage — a Scotch with freshly squeezed lemon juice, syrup, and Angostura bitters. For something a little perkier, consider a drink inspired by Marilyn Monroe’s cherry-print dress in the naughty paddle ball scene in *The Misfits*, filmed on location in 1960. The cherry dress features (locally owned) El Sativo tequila, freshly squeezed lemon juice, maraschino liqueur, agave syrup, and Luxardo cherry juice.

Paying homage to celebrated madame Julia Bulette, the Bulette cocktail features Empress indigo gin evocative of deep purple dresses, with freshly squeezed lemon juice and agave elderflower liqueur. Shaken, the drink builds a heady white foam echoing the finest lace of the era.

But the highlight of a visit to Odeon Saloon remains Conforte’s reprieve — a tongue-in-cheek concoction honoring the region’s most infamous entrepreneur. Joe Conforte, the one-time owner of



the notorious Mustang Ranch, split when his brothel career went downhill and IRS scrutiny mounted, fleeing to Brazil. Based on his new home’s national drink, the caipirinha, Odeon’s version contains cachaça, fresh lime juice, and agave syrup mixed and served over ice.

Besides delicious drinks, Odeon Saloon serves up authentic fare, including Cornish pasties, which honor the British miners who made this neck of the woods their home during the glory days of the Comstock Lode. Good luck finding a more fascinating place to eat, drink, and devour some of Nevada’s richest history. 🍗

Odeon Saloon

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Lifting Spirits

High Mark Distillery makes mixology fun with hands-on classes.

WRITTEN BY MEGAN BARNHARD • PHOTOS BY LOU MANNA

If Saturday afternoon finds you in search of a tasty tippie, how about crafting your own specialty cocktail? High Mark Distillery in South Reno offers weekly cocktail-mixing and spirit-making classes in its tasting room. The classes are taught by owner/master distiller Felicia Keith-Jones.

When High Mark's tasting room closed during the pandemic, Keith-Jones had an innovative idea for lifting people's spirits — with spirits. She teamed up with Reno radio station KBUL, sending out DIY cocktail kits to country artists in Nashville and guiding them to mix drinks live on the air. When the tasting room reopened, Keith-Jones kept the party going with in-person classes.

Felicia Keith-Jones instructs a cocktail-mixing class at High Mark Distillery

MIX AND MINGLE

High Mark's tasting room has a jovial atmosphere, and large picnic tables invite socializing with other participants. As you mix and sip, you'll enjoy a tasty treat that complements your cocktail, with sweet and savory bites sourced from Reno-Tahoe bakeries and restaurants. When spirit-making is on the calendar, you'll prepare your own bottle of specialty liqueur to take home, age, and enjoy — in addition to your in-class cocktail.

Keith-Jones encourages sampling as you mix to create a cocktail personalized to your palate. As a former teacher, she is a charismatic guide, sprinkling in stories of adventures from her days as an Alaskan bush pilot and her global travels connecting with other spirit makers. Knowledgeable tasting room staff members assist and

“I love seeing people walk in for a class and sit by strangers, then watch them walk out laughing together, exchanging phone numbers as friends!”
— Felicia Keith-Jones



From top: Class participants mix up poison apple martinis; Keith-Jones, High Mark’s owner and head distiller, explains tools and supplies needed for class; A finished poison apple martini made during class



answer questions about the products and the process, making the experience enjoyable for novices and returning regulars alike.

SEASONAL VARIETY

Each Saturday, a new class takes place at the distillery, which is designed to celebrate seasonal ingredients and themes. For example, this winter’s upcoming classes feature such topics as ginger apple Moscow mule, chocolate liqueur, and love martini (with timing near Valentine’s Day). Keep an eye on the website for upcoming classes. With 52 extraordinary events and limited seating, Keith-Jones’ advice is to jump on a class when you find one that looks enticing. After the class, you’ll receive the cocktail recipe so you can flex your mixologist muscles at your next gathering.

“I love seeing people walk in for a class and sit by strangers, then watch them walk out laughing together, exchanging phone numbers as friends!” Keith-Jones says. “That’s the good stuff in life, and it warms my heart every time!”

When you’re looking to whet your whistle with flavors out of the ordinary, head to a class at High Mark. Bring a few friends — or make some new ones as you stir, sip, and savor. 🍷

High Mark Distillery

4690 Longley Lane, Ste. 28, Reno • 775-737-0001

The tasting room is open noon – 7 p.m. Mon. – Sat. To learn more about cocktail and spirit-making classes, visit Highmarkdistillery.com.



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Breaking Traditions

Revelshine wines blend taste, sustainability, and adventure.

WRITTEN BY SANDI SOLOMONSON

For Jake Bilbro, winemaking isn't just a craft — it's an adventure. This fourth-generation Sonoma County vintner grew up profoundly respecting the earth. His father, a true Renaissance man, instilled in him a passion not only for winemaking, but also for outdoor exploration.

But even as a winemaker, Bilbro could “never get [glass-bottled] wine efficiently into the places where life always seemed to be the best — the great outdoors,” he says.

Combining his winemaking heritage with his commitment to sustainability, Bilbro shared his vision for delicious, eco-conscious wines with 13 like-minded friends, and in 2022, Revelshine wines was born.

Revelshine's co-founders include Lake Tahoe and Truckee professional snow sport and mountaineering athletes, accomplished musicians, and notable surfers. This eclectic group is breaking barriers, making fine wines more accessible to





people living in the mountains, by the sea, and everywhere in between. Quality is the owners' top priority, he says. Though the proprietors are based in the Tahoe area, the wines themselves are produced at one of Bilbro's family's Sonoma County vineyards.

SUSTAINABLY DELICIOUS

Crafting wines with deep and complex flavor profiles legendary in the Sonoma County wine region, Revelshine produces three California-blend varietals: rustic zinfandel, crisp Chardonnay, and what Bilbro calls a "go-to-for-all-occasions," grenache rosé. Although a fairly new company, Revelshine already is making waves in the wine industry, receiving *Wine Enthusiast's* Future 40 Tastemakers 2023 award.

Revelshine was founded on a commitment to sustainability. Its motto, "No Boundaries + No Waste," beckons consumers to "live a life without limitations and to be mindful of our environmental impact." Packaged in first-to-market, recyclable, 500-milliliter aluminum bottles, the wines are ideally packaged to travel to new places (and heights).

From left: Revelshine founder Jake Bilbro. Photo courtesy of Revelshine Wines; Revelshine zinfandel. Photo courtesy of Shara Zaia

Taking this commitment a step further, Revelshine partners with 1% for the Planet and Protect Our Winters and donates a portion of profits from wine sales to these nonprofits with global environmental programs and initiatives.

Wine lovers can order Revelshine wines online or in stores, such as Sprouts Farmers Market grocery stores in California and Colorado and Target. Use the convenient store locators on the company website to find one near you.

Can't decide between the three varietals for your next High Sierra excursion? Purchase The Adventure Pack (samplers). Toss an unbreakable bottle (or three) into your backpack to enjoy on the slopes or trails, while camping, or sitting around a glowing winter fire pit.

For details about the wines, check out The Revelshiner on the company's website. This blog offers guides for exploring the outdoors and highlights community events, too.

So, what is Revelshine's aim for the future?

"To make great wine that accentuates an outdoor lifestyle," Bilbro says. "We are excited to bring more people into the fold of pairing great wine with loved ones in any setting. It doesn't get much better than that." 🍷

For details, visit Revelshinewines.com.

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Latin American *Libations*

Take a delicious journey with these sippers from south of the border.

STORY AND PHOTOS BY **CLAUDIA CRUZ**

Latin America has delicious cuisine, but oftentimes folks overlook its cocktails. That is a mistake, especially here in Northern Nevada, where you can enjoy many mouthwatering beverages reminiscent of those cobblestone plazas, sidewalk cafés, and bars where one can sip and watch the world go by while on vacation or studying abroad.

But what makes a drink “Latin American”? What make any food or beverage from an area are its ingredients.” In the Caribbean as well as Central and South America, you will find cocktails mostly made with fermented and distilled sugarcane, agave, and grapes, which, after months or years of barrel aging, transform into either rum, tequila, mezcal, or wine.

In the Caribbean countries of Cuba, Puerto Rico, and the Dominican Republic, rum reigns supreme. This is the land of Cuba libres (rum, Coke, and lime), mojitos (rum, muddled mint, sugar, and lime); piña coladas (coconut cream, pineapple juice, white rum, and ice), and strawberry daiquiris (rum, strawberry, sugar, and lime over crushed ice).

Across the gulf, in Mexico, if you aren’t enjoying a michelada, it’s possible that you’re savoring a tequila- or mezcal-based libation. Both spirits, products of the blue agave plant, can be used to make a lip-smacking margarita (add lime juice and triple sec to

the liquor, then serve in a salt-rimmed glass with a lime slice), a Paloma (add fresh grapefruit, lime juice, and agave nectar), and other creative concoctions and classic favorites.

South America also has its share of potent potables, in part because of other extraordinary ingredients: sugar,

corn, and grapes. In fact, the latter makes the region world-renowned for its winemaking. Don’t overlook sipping on a sangria (red or white wine over ice with fresh citrus and apple slices or wedges) around Reno-Tahoe, even during the winter months.

However, if you find bars with cachaça, which is Brazilian rum, make sure to order a caipirinha, which includes the liquor, fresh lime juice, and simple syrup. If the establishment has pisco, a grape-based, distilled, herbaceous spirit originally from Peru and Chile, then ask immediately for a pisco sour (lime juice, egg whites, and Angostura bitters). It’s decadent and eye-catching, so an excellent option for a flirty evening.

You never know what delights you’ll discover when you let your taste buds venture south. 🍷

RESOURCES

Pick one of these Northern Nevada bars and explore its Latin libations during your next pub crawl with friends.

Sparks Water Bar

325 Harbour Cove Drive, Ste. 101, Sparks
775-351-1500 • Sparkswaterbar.com

The Emerson

955 S. Virginia St., Reno
775-433-1995 • Theemersonreno.com

The Jesse Hotel & Bar

306 E. Fourth St., Reno
775-219-0220 • Thejessereno.com

Wolf by Vanderpump

18 Hwy. 50, South Lake Tahoe
775-588-6611

Caesars.com/harveys-tahoe/restaurants/wolf-by-vanderpump/menu

Clockwise from top left: Caipirinha at The Jesse Hotel & Bar in Reno; The 1849 gold rush margarita at Wolf by Vanderpump in South Lake Tahoe; Mexican firing squad cocktail at The Emerson in Midtown Reno; Pisco sour at The Emerson



EDIBLE UPDATES



Keeping you informed of local food-and-drink news.

WRITTEN BY **NORA HESTON TARTE**
ILLUSTRATION BY **GREG BRADY**

We're ushering in 2025 with a long list of happenings in Northern Nevada and beyond.

OPENINGS & EXPANSIONS

The original Awful Awful is back. Burger fiends now can get their fix inside of **Baldini's Sports Casino** in Sparks. While the inventor of the iconic Reno staple has passed, his grandchildren decided to bring the burger back to the local food scene.

Pele Utu, a new Reno tiki bar, opened its doors on Stardust Street on Sept. 27. The island-themed bar plays yacht rock on Sundays and offers tiki drink specials. The concept comes from Reno personality Dr. Shocker and his wife, Rosie Raddish.



Pho 999 is back and bigger than ever. The beloved pho restaurant moved into the former location of Rusty Taco in Reno, gaining quite a bit more real estate.

Curse of Cane, a new cocktail bar on Center Street in Reno, opened in November. This sister bar to **Death & Taxes** and **Amari** offers cool rum drinks in a bright and almost Wonderland-style space.

CLOSURES & BUSINESS CHANGES

MaryBeth and Colin Smith, the couple behind **Roundabout Catering** and other food businesses and venues, acquired **The Virgil**, an event space in Reno. The Smiths plan to use the 100-year-old building to host events.

The Phoenix at The Outlets at Legends announced on Facebook its closure on Sept. 18, citing the lease as its reason for immediately ceasing operations.



Lewis Pierrott is at it again. Known for buying up Reno restaurant businesses, including **Bricks**, **Brasserie Saint James**, and **Josef's Vienna Bakery & Café**, he purchased the building that houses **Arlington Gardens Mall** and **Rattlesnake Bistro** in early October. He opened a second Josef's in the space.

Matt Polley sold **The Office of Hughes & Porter Bar & Lounge**, announcing his retirement as a Reno small business owner in October after more than 23 years. For now, The Office still is open, but his previous business, The Jungle, which included both a coffee and wine bar at times, previously closed.

NOTEWORTHY NEWS

On Oct. 27, **Royce** celebrated 10 years in business.



From left: The Royce burger; Jeannie Damonte, owner of Sterling Farms Nevada; Cocktail at Curse of Cane in Reno

At the 2024 Great American Beer Festival, **IMBIB Custom Brews** in Reno and Sparks took home gold in the bock category for its Pan is Alive Maibock.

Jeannie Damonte, a Nevada farmer and owner of **Sterling Farms Nevada**, represented the U.S. at a panel hosted by the Food and Agriculture Organization in Rome on Sept. 30. She was the only representative from the U.S. on the panel of women-only farmers.

TAHOE-TRUCKEE NEWS

Harvey's Lake Tahoe in Stateline announced a \$160 million renovation plan that will include a completely redone casino floor and updated guest rooms.

Bruschetta joined the Stateline dining scene over the summer. The Italian concept had been in the works for more than a year, while owner Erik Rhoades worked hard on the remodel.

In October, owner Tom Turner closed **Caliente** after 17 years in business. The Kings Beach restaurant was part of the Tahoe Restaurant Collection and had the same owner as **Gar Woods** in Carnelian Bay, **Riva Grill** in the Ski Run Marina, **Bar of America** in Downtown Truckee, and **Sparks Water Bar** in Sparks.

Hats off to a busy start of the year. We'll be back with more updates soon. Until next time, remember to eat, drink, and think local!



For the full Edible Updates column, scan the QR code.



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TRAVELNEVADA.COM

Happenings

Food-and-drink events in the Reno-Tahoe area.

COMPILED BY CHEREE BOTELER

JANUARY

1

NEW YEAR'S DAY

4

CULINARY BASICS WORKSHOP
Nothingtoit.com

9 - 12

RENO LATIN DANCE FEST
Renolatindancefest.com



11

HABANERO & BLOOD ORANGE MARGARITAS CLASS
Highmarkdistillery.com

12

SUGAR BOWL POKER RUN
Sugarbowl.com

16 - 18

2025 SHEEP SHOW
Wildsheepfoundation.org

17, 18, 19

THE BOOK OF MORMON
Pioneercenter.com

18

LEANNE MORGAN
Grandsierraresort.com



LIMONCELLO CLASS
Highmarkdistillery.com

20

MARTIN LUTHER KING JR. DAY

23

CAST IRON COOKING CLASS
Nothingtoit.com



24, 25

SNOWSHOE TOUR & CHALET DINNER AT ALPINE
Palisadestahoe.com

25

TOM SEGURA: COME TOGETHER COMEDY TOUR
Grandsierraresort.com

GINGER APPLE MOSCOW MULE CLASS
Highmarkdistillery.com



AARON LEWIS AND THE STATELINERS
Ticketmaster.com

25, 26

SYMPHONIE FANTASTIQUE
Renophil.com



28

ARTOWN PRESENTS THE MARTHA GRAHAM DANCE COMPANY
Pioneercenter.com

30

ANTHONY'S CHOPHOUSE WINEMAKER DINNER: ZD WINES NAPA VALLEY Cnty.com



31

CLINT BLACK
Grandsierraresort.com
BREW HAHA
Cnty.com

FEBRUARY

1

BUSH
Grandsierraresort.com

ARTISAN BREAD WORKSHOP
Nothingtoit.com

TERRY FATOR: ON THE ROAD AGAIN
Cnty.com



1, 2
**RENO CHAMBER
 ORCHESTRA'S
 BAROQUE TO
 BEATLES**
 Renochamberorchestra.org



4, 5, 6, 7, 8, 9
SOME LIKE IT HOT
 Pioneercenter.com

6 - 9
**EAGLES AND
 AGRICULTURE**
 Carsonvalley.org

7
**TASTE OF TUSCANY
 CLASS**
 Nothingtoit.com

7, 8, 28
**SNOWSHOE
 TOUR & CHALET
 DINNER
 AT ALPINE**
 Palisadestahoe.com

11 - 15
**DATE NIGHT - LOVE
 BITES CLASS**
 Nothingtoit.com

14
**VALENTINE'S
 DAY**



15
LOVE MARTINI CLASS
 Highmarkdistillery.com

15 - 16
**LAKE TAHOE WINTER
 REGGAE FESTIVAL**
 Laketahoereggaefest.com

16
**AN EVENING
 WITH AMY GRANT**
 Pioneercenter.com



17
PRESIDENTS' DAY

18
**NATHANIEL RATELIFF &
 THE NIGHT SWEATS**
 Grandsierraresort.com

19
GARY CLARK JR.
 Grandsierraresort.com

20 - 22
**NEVADA SMALL FARMS
 CONFERENCE**
 Extension.unr.edu

20 - 22
**NEVADA STATE
 BEEKEEPERS
 CONFERENCE**
 Nevadastatebeekeepers.org



21, 22
PBR VELOCITY TOUR
 Pbr.com

22
**BAGUETTE
 WORKSHOP**
 Nothingtoit.com

**GRAND FUNK
 RAILROAD**
 Cnty.com

**ROOT BEER
 SCHNAPPS CLASS**
 Highmarkdistillery.com

22, 23
**RENO PHIL
 PRESENTS BRUCKNER'S
 ROMANTIC SYMPHONY**
 Renophil.com

27
**ANTHONY'S
 CHOPHOUSE
 WINEMAKER DINNER:
 CAYMUS VINEYARDS
 & EMMOLO**
 Cnty.com

28 - March 9
**NORTH LAKE TAHOE
 SNOWFEST**
 Tahoesnowfest.org



Mark Your Calendar

MARCH

1
THE SIMON & GARFUNKEL STORY
 Pioneercenter.com

**AN INTIMATE EVENING WITH
 THE TENORS**
 Grandsierraresort.com

1, 2
**RENO CHAMBER ORCHESTRA'S
 AMERICAN DANCE PARTY**
 Renochamberorchestra.org

2
AN EVENING WITH DREAM THEATER
 Grandsierraresort.com

8
**RUSSELL PETERS: RELAX
 WORLD TOUR**
 Cnty.com

LEVEL UP: SAPPHIRE SOULS TOUR
 Cargoreno.com

14
KILLSWITCH ENGAGE
 Grandsierraresort.com

15
RENO LEPRECHAUN CRAWL
 Crawlreno.com

16
13TH ANNUAL LEPRECHAUN RACE
 Renorunningcompany.com

17
ST. PATRICK'S DAY

20 - 22
BEE & GARDEN CONFERENCE
 Extension.unr.edu/beekeeping/conference.aspx

21
TYLER HUBBARD
 Ticketmaster.com

22, 23
**RENO PHIL PRESENTS BEETHOVEN'S
 EMPEROR CONCERTO**
 Renophil.com

23
KILLER QUEEN: A TRIBUTE TO QUEEN
 Grandsierraresort.com

25, 26, 27, 28, 29, 30
THE WIZ
 Pioneercenter.com

27
**ANTHONY'S CHOPHOUSE
 WINEMAKER DINNER: VINEYARD
 29 AIDA WINERY**
 Cnty.com

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PHOTO BY BASIN VISUAL



Home *Guide*



Raise a Glass to Home

**Insights and advice from Reno-Tahoe
home experts.**

WRITTEN BY HEIDI BETHEL

There's nothing quite like sipping on a delicious drink in the comfort of home. Area experts have insights into drinking spaces, not to mention appliances, the housing market, and more. Here's what's top of mind with those who know in Reno-Tahoe.



Open the Door to **MORE**



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CENTRAL/NORTH RENO

Rancharrah

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Panoramic Sierra Views

Hilltop at Lakeridge

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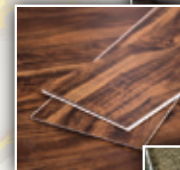
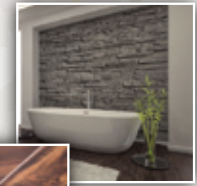
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Cheers to Beverages at Home

Whether grabbing that morning cup of java on the go or corking a select bottle of vino from the wine fridge, having a dedicated beverage nook has become a standard, especially for new homes.

“New construction and remodeling trends continue to include coffee nooks, wine storage, or full mixology bars,” says Jenny Johnson, president of Sierra Sotheby’s International Realty. “With a customized beverage station, you can showcase everything from draft beer to your organic tea collection. And environmental sustainability is easy with petite-sized compost and recycling bins and water-filtration systems.

“At Sierra Sotheby’s International Realty, we’re about more than just selling homes,” she adds. “From lakefront estates to valley ranches or your first condo, we take pride in listening to and supporting your real estate goals. With the new year upon us, we look forward to raising a glass (or mug) to celebrate your positive buying or selling experience.”

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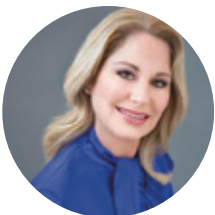
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Donna O’Connell, president of Toll Brothers’ Reno division, has advice for those considering adding one or more bars to a living space.

“Home bars are popping up in all areas of the home, including outside living spaces,” she says. “To help determine the best location, consider what the primary use of your bar will be and where those who use it gather most.”

A living room is great for entertaining guests. It is an ideal spot to gather with friends over drinks or to sit down and converse after a long day. Incorporating a bar into the décor of a living room should feel seamless. Outdoor living spaces, which are growing in popularity, are ideal for entertaining, cooking, and dining, making full bars a welcome addition.

“The popularity of home bars is a trend that is likely to become a standard in home design,” O’Connell notes. “The increased functionality of these areas for use beyond entertaining has made the home bar part of a family’s daily life.”

When it comes to the return on investment for home bar and kitchen renovations, Sam Olsen, team lead and owner of The Olson Group of RE/MAX Professionals in Reno, suggests considering the timeline for a potential move.



Harris Ranch photos courtesy of Toll Brothers





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"Kitchens are one of those renovations that provide the highest return on value," he explains. "If your renovation was done 10 years ago and you're trying to sell, the trends may be long gone, which could affect the price point. Kitchens are the heart of the home and usually where parties take place. To invest in a nice kitchen is well worth the investment, and if your family gets to make memories there, that is valuable, too!"

Smart Upgrades

When choosing the right material for your kitchen counters or wet bar, knowing your options for countertops and how to care for them is important. Natural stone comes in a wide variety of looks and finishes, but also a variety of porosities and requirements for sealing and maintenance.

"Ensuring you are using the correct sealer for quartzite, granite, dolomite, or marble, to name a few, is critical in ensuring you won't have permanent mottling in your stone," says Shaun Klein, director of business development for Nova Tile & Stone, with stores in Reno, Sacramento, Minden, and Fernley. "Unless, of course, you prefer the traditional Italian method, and mottling of your stone is a sign of you being a good host!"

For those who do not want to manage sealing and maintaining natural stone, there are numerous engineered-slab options, including quartz, porcelain, and sintered stone. As these materials do not require sealing, they may be nice solutions for low-maintenance countertops for gathering and events.

When it comes to appliances, manufacturers are catering to beverage preferences. Samantha McGlaughlin, co-owner and general manager of Sargent's Appliance Sales and Service Center in Sparks, has seen it all, from refrigerators with single-serve coffee functions to nugget ice. One of her favorites is Kitchenaid's Counter-Depth Four-Door Refrigerator, which features a sleek PrintShield™ Finish that resists fingerprints. Its counter-depth design offers a built-in look, while the four-door configuration includes a dedicated wine fridge for optimal wine storage. Advanced cooling, LED lighting, and efficient design keep food and beverages fresh.

"Everything in the appliances is starting to move toward presentation, catering, and gathering in the kitchen," she says. "Appliances like refrigerators are becoming showpieces that can function with your dinner party, with fancier presentation and a lot of features that will wow guests."

Renewable Energy

Opportunities abound for eco-friendly options as well. Sol-Up, a leading company in Nevada's solar industry, opened the only solar store in Northern Nevada last year, which is conveniently located in Midtown Reno. This space provides an accessible and relaxed environment for the community to learn about solar technology and its benefits.

"Our state-of-the-art showroom aims to empower consumers with knowledge about solar systems, tax incentives, warranties, and the long-term advantages of renewable energy," says Steve Hamile, the chief operating officer of Sol-Up.

Sol-Up also champions consumer protection in Nevada's solar market. Its support for SB-293 — a state law requiring solar sellers to hold valid contractor licenses or work for licensed contractors — helps protect homeowners from misleading sales practices.

"Additionally, we have donated over \$1.7 million in solar rooftop systems to support statewide nonprofits, reducing energy bills for low-income families," he says. "This commitment to ethical business, education, and community support reflects our forward-thinking approach in Nevada's renewable energy landscape."



Photo courtesy of Sol-Up



Kitchenaid 36" Counter-Depth 19.4 Cu Ft 4-Door Refrigerator with Flexible Temperature Zone in PrintShield™ Finish. Available at Sargent's Appliance Sales and Service Center in Sparks

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Looking Forward to Spring

Selling your home in the spring offers key benefits. It's a time when people are looking ahead, whether moving for a new job, a school transition, or a fresh start.

"Homes in spring are particularly appealing as the exterior looks its best with fresh landscaping, blooming flowers, and well-maintained lawns," says Betsy Caron, Realtor with Chase International Real Estate in Sparks. "While landscaping doesn't directly add value, a clean, tidy yard allows potential buyers to visualize the home's beauty. Spring cleaning, both inside and out, is essential. Ensure your yard is freshly cut, weeds are pulled, and the home looks inviting. You want to really make it the most attractive to buyers ready for their next chapter."

Karen Walker Hill, residential specialist for Ferrari-Lund Real Estate in Reno, believes April is the month to get top dollar for a house. "If you are considering selling at this time, you need to start preparing to get it on the market. Contact your agent, get the yard cleaned up and the windows washed, and all the things you need to do to prep. April gets the top nets, and, now that the election is over, many people are excited to get started. I'm seeing a lot more people out there ready to buy."

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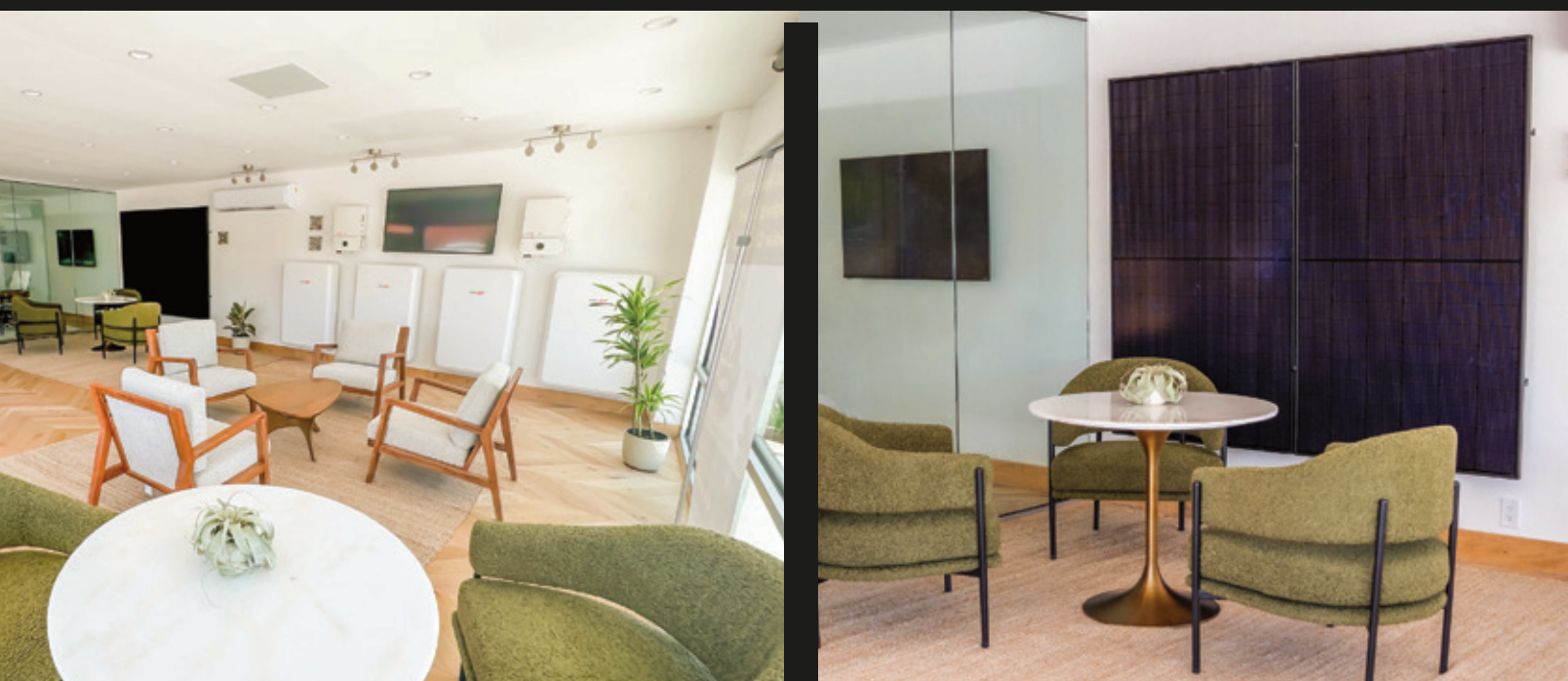
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Valerie Forte, Realtor with Compass, which has offices across Nevada, California, and nationwide, recommends readers consider their desired lifestyles when choosing where to live.

"If you're a buyer, what's your outdoor sport?" she asks. "Whether it's skiing in the winter or hiking and boating in the summer, the Reno-Tahoe area offers something for every season. As a licensed agent in California and Nevada, we specialize in helping people find their place, whether it's a ski area, the lake, or community amenities. Our area has culture, music, art, theater, and a vibrant foodie scene. We'll help you find your place."

Should it be time to buy, sell, or renovate, be sure to consult with the folks who can help and give these experts a call today! ❖



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Jonathan Stein, owner and master distiller of Shedcat Distillery & Kitchen in South Lake Tahoe. Photo by Brooke Reyes, Dreampilot Films

A SPIRITED SCENE

Check out the newest distilleries filling local glasses.

WRITTEN BY MIKE HIGDON

A decade ago, the Nevada craft liquor law created a new way of doing business. It allowed local distillers to make alcohol from scratch with natural ingredients instead of buying neutral grain spirits from large out-of-state factories. The early distillers, such as Reno's Seven Troughs Distilling Co., Fallon's Frey Ranch Farmers + Distillers, The Depot Brewery & Distillery in Reno, and Verdi Local Distillery in Verdi, all won awards and paved the way for the next generation of business owners waiting to follow their passion for turning water into high-proof delights.

Between 2015 and 2020, more joined the crowd (and some closed), from Truckee to Mound House — 10 Torr Distilling and Brewing, Ferino Distillery, High Mark Distillery & Barrel House,

Dovetail Distillery, Old Trestle Distillery, Comstock Distillers, Minden Mill Distilling, Tahoe Blue Vodka, and Two Bitch Spirits.

Though every liquor maker follows the same basic steps to produce a bottle of rum, vodka, gin, or whiskey, each company adds its own twist to the spirit through minor tweaks, ingredient choices, and production methods.

Today, the region supports 17 spirit producers who benefit from hard-fought legislative battles and friendly competition. The newest four distilleries in the Reno-Tahoe area prove there's still room for unique offerings in an otherwise crowded market.

All four new companies started around 2020 and aim to put their twist on the way customers imbibe.

UNDERWORLD DISTILLERY

Enter through an industrial park, and then find yourself in a Victorian vampire gothic — but somehow cozy — distillery and bar. Underworld Distillery, in South Reno, owes its décor and beverage theme to Greek mythology and Tim Burton.

“It brings you to a new dimension,” says Robbie Anderson, founder and master distiller.

Colleen Hanson, general manager, echoes Anderson’s sentiment.

“We foster intimacy here,” Hanson says. “It’s where Tim Burton and Halloween come together in a Disneyland cocktail lounge. It’s a fun vibe and kind of vintage.”

Anderson’s wife, Jennifer (Jennee) Evans, is the hidden artist behind the vibe, and she also names Hanson’s cocktail recipes. She’s the heart of the whole operation, he says.

“Jennee decided she wanted to open a bar so she can have a personal bartender,” Hanson adds.

Hanson says the three want to create a welcoming atmosphere for everyone to feel safe and have fun.

“You don’t have to yell at each other over blasting music,” she emphasizes. “We don’t have TVs because we want it to be a nice date night. We have a couple who met here and are dating now, and it’s great to see those relationships blossom.”

While Evans and Hanson manage the front of the house, Anderson

distills the vodka, gin, rum, and whiskey behind the scenes. After he became a certified herbalist and built a still to make essential oils, a friend told him, “You could be making hooch with that thing!” So Anderson bought John Palmer’s book, *How To Brew*, then learned how to combine the art of beer-making — step one of any spirit — with distilling — step two. The same friend later convinced him to start a permitted distillery in 2020.

For the first three years, Anderson rented space inside another business, allowing him to start making and aging whiskey and rum immediately. By the time Underworld officially opened to the public in 2023, Anderson could sell aged products and clear spirits.

Most distilleries start by selling clear spirits, such as moonshine, vodka, or gin, to generate sales while their brown spirits age in barrels. Such was the case with Frey Ranch, which moved from selling gin, vodka, and absinthe to only producing whiskey. Some distilleries follow that path, while others keep their offerings diverse.

Underworld offers a “bone dry” gin named Skeletós, a purple Pegasus gin, and similarly themed whiskey, rum, and vodka. Anderson says Underwood soon will release an absinthe. His experience as a certified herbalist helps him understand and decide which herbs should go into the absinthe and how they will interact with the human body, he says.

From left: Robbie Anderson, founder and master distiller at Underworld Distillery, poses in his Victorian-gothic themed bar in an industrial park in South Reno. Photo by Mike Higdon; Jonathan Stein, owner and master distiller, with his wife, Katie, and their cat, Socrates, who inspired the name of the business, Shedcat Distillery & Kitchen, in South Lake Tahoe. Photo by Brooke Reyes, Dreampilot Films



While absinthe is traditionally made with wormwood, anise, and fennel, creating a black licorice flavor, it also often includes hyssop, melissa, angelica, peppermint, coriander, and other herbs that add flavor and intrigue. The myth that absinthe causes hallucinations has been thoroughly debunked and largely blamed on absinthe's high alcohol content (often up to 89 percent) and heavy consumption in the 19th century, according to WebMD.

"I get excellent quality herbs and have a good, consistent, quality program for making it," Anderson says. "I don't use any dyes or adulterated products. It'll be 100 percent good stuff."

Another interesting element is, in 2022, Underworld became the first and only International Brotherhood of Electrical Workers Union distillery in the country. Anderson is a union electrician and was encouraged to apply for the unique designation and received it. As a union distillery, it provides full benefits and higher wages to its employees.

In 2025, Anderson plans to push more distribution of his liquors to expand the brand's footprint and see more of his work on retail shelves.

SHEDCAT DISTILLERY & KITCHEN

It all started when a gnarly looking black cat wandered into the still shed to escape the cold.

"We bonded, and he became my cat, named Socrates, but is the 'shed cat,'" explains Jonathan Stein, owner and master distiller of Shedcat Distillery & Kitchen, over the phone while climbing up the side of Lover's Leap in South Lake Tahoe. "We adopted him. He's all fat and lazy now and super loving."

Stein says Socrates was resilient and inspiring, which led to the name of the distillery in South Lake Tahoe.

"I always had a thing for cats, and I've always owned cats. And he's really sassy and keeps us in check and judges us for not putting catnip in our drinks," Stein jokes.

Stein opened the bar, restaurant, and distillery in May 2023 after he worked with North Stills Inc. to design a specialty spirit-making machine that he could use to create a selection of gin, vodka, whiskey, brandy, and rum. Most of the spirits lines' names are feline-themed: the Mountain Lion series of gins, Snow Leopard series of vodkas, etc.

The still's design allows Stein and his team of distillers to control the process in finer detail than with an average still. Stills come in tall columns with individual plates. Each plate creates a stopping point where the liquid becomes purer as it condenses up the column, letting impurities drop back to the bottom. Eventually, the distillate



separates into heads, hearts, and tails. Those three parts, also known as cuts, contain different flavors and alcohol compounds. Some parts are even dangerous to consume; the hearts are the most desirable. Carefully managing what part of the distillation ends up in the bottle allows distillers to manage the flavor. Restricting the final bottle to the best of the hearts ensures a cleaner, purer result — usually vodka.

Stein can run his alcohol through a selected number of distilling stages to, for example, make a crisp, pure vodka using the entire column still multiple times, or a more nuanced, flavorful spiced rum using only part of the column still. His setup also includes a small pot still to make brandy and single-malt whiskey.

"It's kind of a do-it-all still," Stein says. "We're pretty space limited. I wouldn't argue it's amazing at any given thing, but it's great at everything."

Stein's still allows him to rerun batches through the column to purify the final product further. He says those purified hearts also can make liqueurs, such as amaro or fernet. And he can run the vodka through a vapor-infusion gin basket to create unique flavors.

"I think it's the coolest product we make currently," Stein says. "We can route the distillate down through this secondary column, where we can put anything we want — botanicals, spices, herbs, whatever — and the gaseous phase will travel through the gin basket and strip any terpenes or bad flavors out."



The Tahoe Terroir gin infuses handpicked herbs that Stein and his crew forage from the Lake Tahoe Basin. That gin is made with 100 percent corn, triple distilled, double-charcoal filtered, then infused with juniper, mugwort, manzanita, pine, monardella, lavender, bay leaf, and wildflower.

“Sierra juniper is more bitter and a little less sweet, so we’re careful about how much we use because it can overpower,” Stein says. “And monardella smells like eucalyptus but tastes like mint. I grabbed it, and obviously ate it because that’s what you do with strange plants you find in the wild.”

Shedcat also sells grappa, a somewhat unusual offering among the regional distilleries. Grappa comes from must, the leftover skin, seeds, and stems that result from winemaking, which he buys from Eldorado County wineries.

“[Our grappa] is softer,” Stein says. “Normally, it can be pretty intense for normal folks. We cleaned it up; it has more of an oily, lactose, creamy flavor.”

In 2025, Stein aims to expand distribution into the surrounding area and make liqueurs. To make fernet, he needs to create a high-proof neutral spirit, such as Everclear, then infuse it with herbs, sugar, and spices to make a bitter aperitif.

“I’m calling it the Alley Cat Fernet because it’s kind of a mut,” he says. “I’m picturing this scruffy, matted, semi-feral alley cat digging in the trash, missing an eye.”

EL SATIVO

Reno’s third-generation Whitton family launched its “liquid-to-lips” El Sativo Organic Tequila in 2020 after years of managing live events and working every food and beverage job — including owning a few restaurants — in Hollywood. The family’s love of food artistry and craft cocktails drove members to open the distillery in Amatitán, Jalisco, Mexico.

“We just geeked out on our distillation and wanted to create one of the best tequilas out there,” says co-founder Jaime Whitton.

She explains that, like Frey Ranch, an estate distillery in Mexico grows and harvests the ingredients, distills the spirits, and bottles them, all on the same property. There are very few estate distilleries throughout the world, and two of them operate in Nevada. Nevadans created El Sativo.

Whitton says in addition to running an estate distillery, the family allows its blue Weber agave to mature up to 12 years, treats the water, and runs the stills low and slow, like a bourbon still.

“It’s really important in tequila when you harvest — it’s important in all fruits and vegetables — to harvest mature fruit,” Whitton says. “The blue agave is from the asparagus family. The asparagus we eat takes three to four years to harvest. The blue Weber agave takes seven to 12 years. Many distilleries are harvesting it as early as four



Clockwise from far left: A worker uses a machete to harvest blue agave at the El Sativo estate in Mexico. Photo courtesy of El Sativo; Jaime Whitton, co-founder and managing partner of El Sativo Organic Tequila, pours a premixed cocktail at Urban Roots' 15th birthday brunch in Reno. Photo by Mike Higdon; An El Sativo farmer harvests agave manually. Photo courtesy of El Sativo

years and adding additives to make it taste like a mature blue agave.”

El Sativo follows U.S. Department of Agriculture organic processes to sustain the agave plants and avoid shortages. Whitton says it's one of few tequila makers that check all the USDA organic, non-GMO, kosher-certified, and additive-free boxes. Without using pesticides, El Sativo farmers spend seven days manually pulling weeds instead of dumping pesticides or fungicides on the agave crop.

“All those bullet points separate us from the majority of tequilas,” Whitton says.

During the distillation process, agave needs to be added to water. Whitton says she and her team purify and treat the local water by running it through a 34-foot-deep volcanic rock bed. This filtration process increases the alkalinity of the water and clarifies it.

“Dirty water equals a hangover,” Whitton says. “People get hangovers because of unclean water and additives.”

Kentucky and Tennessee bourbon makers similarly tout the importance of collecting water from deep limestone wells, which also increases the pH balance of the water. A representative from Heaven Hill Distillery, a large-scale bourbon producer in New York, says the limestone helps improve water clarity and enhances fermentation. Whitton's team purifies the water with volcanic rock from the Jalisco region.

Similar to the making of bourbon in Kentucky, El Sativo tequila is made in pot stills. Whitton says her brother-in-law owns a cannabis lab in Reno and discovered that agave and cannabis share similar terpenes. While terpenes do not get people high, Whitton says, they are worth preserving for flavor, aroma, and other potential positive effects.

Distilling in a pot still at a lower temperature preserves these compounds and smooths the final product, making it more palatable. Whitton says El Sativo tequila does not need to be covered with sweet cocktail ingredients — unless that's your vibe.

“Any tequila can get lost in a cocktail, especially if it's doused with other ingredients and liqueurs,” she says.

El Sativo Blanco and Reposado won gold medals at the San Francisco World Spirits Competition in 2020 and 2021. Then, it became a Whole Foods core brand, meaning it should always be available in the limited liquor section.

In 2025, El Sativo's owners plan to branch out by launching Mexican gin and whiskey.







72 MILE SPIRITS

72 Mile Spirits’ co-owner Eric Roe loves Lake Tahoe, as evidenced by the nods to our regional gem employed in its branding. The company is named after the circumference of the lake, and if you hold a bottle up to the light, the image of Lake Tahoe reveals a depth map hidden in the label.

“We live in Nevada, and we all want to stay in Nevada. Incline is home to us,” Roe says.

For now, 72 Mile’s vodka, gin, and rye whiskey are made in Reno because only a small area of Incline Village is zoned for industrial use. But Roe says the moment some real estate opens, he will move the operation there.

72 Mile Spirits opened in early 2020 and houses its distilling equipment in a small warehouse. Despite its small size — it’s run by a team of four — the company distributes to almost 200 bars and retailers in the larger Northern Nevada-California region.

What started as a passion project became a business when Roe purchased the still to make whiskey. Like many others, the team started making vodka while the whiskey aged, but then Roe’s wife developed a 100 percent corn-based London dry gin. Her recipe converted him into a gin drinker.

“I don’t know that I had ever given gin a chance,” Roe says. “I was pretty set in my ways being a whiskey drinker, but it’s a very refreshing, clean drink.”

While his wife focuses on the gin, Roe distills a whiskey made with 60 percent rye. They

From left: 72 Mile Distillery’s blended bourbon and rye whiskeys sit on the still; Eric Roe, co-founder of 72 Mile, stands with his still in his Reno warehouse. Photos by Mike Higdon

also smoke all their grain, so Roe says their rye can taste like smoky Scotches to some customers.

“Everyone gets something different out of the taste,” Roe says. “When we took classes, I felt like I had to find the flavors everyone else tasted, but I just couldn’t. Everyone has a different palate, which could come from a past relationship with a different spirit or food.”

Like Whitton at El Sativo, Roe knows the importance of clean, pure water in his product. He’s working with a local organization to pull fresh water from the depths of Lake Tahoe to use in distilling.

He says that in 2025, he and the team plan to expand into ready-to-drink canned cocktails. He recognizes a market trend toward pre-made cocktails that can be taken outdoors, and he wants to work with other companies to make a canned bourbon blackberry mule and a gin smash.

“We don’t have a canning facility, so we hope to be able to stay local,” Roe says. “We want to be a local brand. We don’t want to send it to California to get it made and canned, so hopefully one of the brands in town with a canning facility would be willing to can these for us. Maybe even make a co-branded drink.” 🍷

RESOURCES

72 Mile Spirits
72mile.com

El Sativo
Elsativo.com

Shedcat Distillery & Kitchen
Shedcattahoe.com

Underworld Distillery
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A Drink with a View

Sip in style this winter at these local spots.

WRITTEN BY ENGRID BARNETT

The patio at The Shore in Reno.
Photo courtesy of Renaissance
Reno Downtown Hotel



Bears do it. So do groundhogs, skunks, and bats. What are we talking about? Hibernation. Fortunately, humans have far more sophisticated options for when temperatures drop, none of which requires digging a hole — there's a puffy jacket and scarf, of course, or a visit to one of Reno-Tahoe's cozy locations offering delicious cocktails, hot toddies, fine wines, or ice-cold beers with swoon-worthy views to warm your soul.

Whether opting for an extravagant international wine flight at a lakeside bar at Lake Tahoe or lazing away an afternoon sipping island-style beverages at the Sparks Marina, our region offers fantastic spots in which to sip and savor while enjoying epic waterscapes and landscapes.



SPARKS WATER BAR

Once upon a time, if you were in Reno-Sparks and wanted an iconic wet woody cocktail, you had to trek to the glistening shores of Lake Tahoe. Not a terrible proposition, considering *Thrillist* named the water feature straddling Nevada and California the United States' most beautiful lake in 2024, beating out all five Great Lakes, for its impossibly clear, turquoise waters and the verdant tracts of evergreens surrounding it.

Still, Northern Nevadans cheered when wet woodys came to dock at the Sparks Marina, and many of us have enjoyed the views and the booze ever since. If you're wondering what a wet woody contains or are snickering about the possibilities, you're not alone. Some call the beverage an adult slushie. Others declare it a Tahoe icon, and still others whisper about it as a naughty sailor joke. All are correct. This icy cocktail contains a heady blend of delightfully potent rum, schnapps, and fruit juice that leaves imbibers anything but frosty. It glows the same alluring shade as the bottom of an orange rocket popsicle, welcoming you to tasty intoxication. (Gulpers, beware!)

Wet woody fever runs wild at Sparks Water Bar in the form of countless retakes on the classic — papa woody, black and blue woody, rock hard woody, and mount your woody. (You get the crass point.) However you choose to make the room spin, the Marina Town Centre building provides a welcoming location for enjoying one of these beverages. The restaurant occupies a double-decker space with rich, multi-hued wooden décor and many windows for ample waterfront viewing. Seating on the wraparound terrace comes complete with a large stone bar and welcoming fire feature.

Views of the marina prove stunning, especially in the evening when the receding golds, blues, lavenders, and pinks of the day create an impressionistic, dappled light effect on the water's surface. Besides delish drinks, you'll also find a full menu of hearty grub to get you back on the road to sobriety.



From left: The view from Sparks Water Bar features panoramas of the Sparks Marina and the Sierra. Photo courtesy of Sparks Water Bar; Sunset view from The Idle Hour. Photo courtesy of The Idle Hour; A bloody mary, an old fashioned, and a blue sunrise cocktail sit ready for Bucket of Blood patrons ready to take in the view of Six Mile Canyon. Photo by Mary Claire Bouchér

For those looking for a more mountainous experience, the Water Bar's sister restaurants, Gar Woods Grill & Pier in Carnelian Bay and Riva Grill in South Lake Tahoe, offer great cuisine, cozy atmospheres, and lakeside views that'll make your head spin — along with the wet woodys!

THE IDLE HOUR LAKEFRONT WINE AND BUBBLY BAR

The *Tahoe Daily Tribune* Best of Tahoe 2024 readers' poll named The Idle Hour Lakefront Wine and Bubbly Bar No. 1 for wine selection. It also ranked first among the places to take an out-of-town guest. The noteworthy accolades don't end there. This year, the establishment also received the *Wine Spectator* Award of Excellence, a coveted and well-deserved honor, reflecting its uncompromising standards.

Alex Reber, wine director and general manager of The Idle Hour, remains committed to curating an expansive wine collection from the Old and New Worlds while also focusing on local wineries. The philosophy for The Idle Hour says it all: "We believe wine is a celebration of diversity, craftsmanship, and discovery."

Reber emphasizes the establishment's dedication to providing patrons with an exceptional selection of bottles, showcasing the best wines local, national, and international vineyards offer.

Yet the atmosphere feels relaxed and welcoming, with lake views so all-encompassing guests feel as though they've left dock. The restaurant and bar have two interior levels offering expansive panoramas of Tahoe's cerulean depths. The Idle Hour remains committed to offering

newbies, enthusiasts, and aficionados a welcoming environment.

Besides an extensive selection of beverages, the location also serves small bites, fondue, charcuterie, salads, and more. The skilled staff remains ever present and ready to ensure guests enjoy the perfect pairings, which include food, wine, and nature's most sublime sights. Wine-tasting flights include red, white, and mixed options.

THE SHORE

The Shore combines an airy, sophisticated ambience with some of The Biggest Little City's most stunning riparian views. The Renaissance Reno Downtown Hotel and Spa's premier restaurant serves breakfast, lunch, and dinner daily. But locals come (and linger) for the generous happy hours, where they can sample from the intriguing cocktail menu while enjoying tapas, small bites, and excellent Truckee River views.

Signature cocktails include the when in Rome, a refreshing mixture of Hendricks gin, Italicus, cucumber, lemon juice, simple syrup, and club soda; the masterpiece, made with Don Julio Añejo, Frangelico, lemon juice, rosemary syrup, fig jam, and cinnamon bitters; and the godfather sour, prepared with Disaronno, Glenlivet Scotch Whisky, egg white, lemon juice, and simple syrup. The wine list includes a decent variety of options from California, Italy, and Spain.

The mocktail selection deserves a mention (and don't miss our story on mocktails and NA drinks available locally on page 72). Fun numbers include the strawberry basil smash, finished with lemon

juice and simple syrup. For those jonesing for something tart and refreshing, the merry cherry does the trick — it's a lip-smacking mixture of Luxardo cherry juice, lime juice, and ginger beer.

Servers stand ready to help guests pair the perfect pour with one of the many small plates from the Bar & Lounge menu, which include Greek meatballs, blistered shishito peppers, and blackened salmon tostadas. A limited selection of burgers, sandwiches, and mains also is available, so come hungry.

BUCKET OF BLOOD SALOON

Belly up to the bar Old West-style at Bucket of Blood Saloon in Virginia City. What to drink in this spirited location? Hands down, visitors overwhelmingly choose the bloody mary, the house specialty. This full-bodied beverage incorporates a traditional blend of spices for a signature flavor, garnished with a spicy green bean and lemon wedge. Bartenders can adjust the heat level, but come prepared for





From left: Enjoying a drink with a view at River Ranch Lodge & Restaurant. Photo courtesy of River Ranch; The entrance to Virginia City's Bucket of Blood Saloon. Photo by Mary Claire Bouchér

The site also boasts a fascinating history dating back to 1888. Originally named Deer Park Lodge, River Ranch quickly established a reputation as a high-end watering hole. According to its website, “The Who’s Who of San Francisco elite rubbed elbows with the likes of the River Ranch Rats and friends, solidifying the trademark culture of this iconic venue.”

Time magazine even featured it as one of the Top 10 resorts of 1967. Today, the site exudes Tahoe history while offering a tempting spot to leisure away an afternoon or evening savoring one of its specialty hot toddies.

The River Ranch Irish coffee never disappoints — it’s a delectable swirl of Roe & Co Irish Whiskey, coffee, sugar, and fluffy whipped cream. For a

calm vibe, try the boomerang Bulleit, a tasty blend of Bulleit bourbon, The King’s Ginger liqueur, chamomile, honey, and fresh lemon. Consider it a Moscow mule capable of warming your fingers and toes. The après apple cider proves another tasty option for those who like the occasional sweet-and-sour pucker, with its dark rum, Angostura bitters, hot apple cider, and whipped cream. For those looking to keep things light and simple, the toddy traverse delivers with brandy, agave, and fresh lemon. Drink selections aside, River Ranch Lodge’s natural setting, along with the other locations on this list, will get you in the mood for a little semi-hibernation this cold-weather season. The bears will be envious. 🍷



the consequences of a brave choice. Bucket of Blood also offers various cocktails and ice-cold beers to accompany live music with a Western bent.


But the highlight of a visit to the saloon remains the stunning, renowned “hundred-mile view” overlooking Six Mile Canyon. Thanks to the generally great weather, clear skies, and lack of vegetation, the expansive, glorious vista appears to continue into infinity. On a visit, don’t forget to look straight down, too. Behind the saloon, what looks like a parking lot holds a fascinating secret. The paved-over site once hosted Boston Saloon, an opulent bar and restaurant destroyed during the Great Fire of 1875. In 1997, archaeologists discovered artifacts and other physical remains from the structure, including a shattered Tabasco bottle researchers meticulously pieced together, plus evidence of fine cuts of meat, crystal stemware, and more. Owned by William A.G. Brown, a free-born Black man from the East Coast, the posh saloon catered to the local African American population in its earliest days.

RIVER RANCH LODGE & RESTAURANT

The incredible alpine views afforded by River Ranch Lodge prove well worth a trip to Tahoe City. Perched along the banks of the Truckee River at its most scenic and wild, the picturesque eatery voted OpenTable’s Diners’ Choice pick in 2024 offers delicious cocktails and cuisine.

RESOURCES

- Bucket of Blood Saloon** Bucketofbloodsaloon.com
- Gar Woods Grill & Pier** Garwoods.com
- Riva Grill** Rivagrill.com
- River Ranch Lodge & Restaurant** Riverranchlodge.com
- Sparks Water Bar** Sparkswaterbar.com
- The Idle Hour Lakefront Wine and Bubbly Bar** Theidlehourlaketahoe.com
- The Shore** Shoreroom.com



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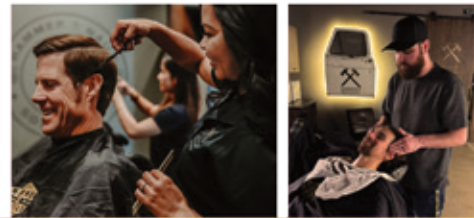
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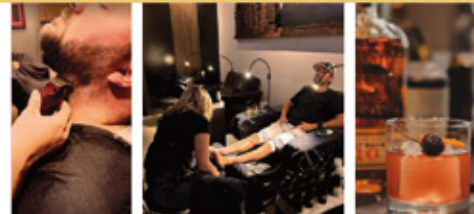
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Bye-Bye Beer Bro Culture

Females are flipping the male-dominated brewing industry on its head.

WRITTEN BY JAMIE DELLA • PHOTOS BY JEFF FREEMAN

For about 10,000 years, beer fermentation was cloaked in mystery and, thus, left to the women. Ninkasi, the Mesopotamian goddess of beer and brewing, oversaw the unknown chemical process that created the much-loved beer and the women who made our favorite frothy drink.

Mostly, the women made and sold beer commercially in Medieval England. Female brewers wore pointed hats, so they would be recognized on Market Day as alewives, brewesses, or brewsters. They kept cats to chase mice away from the granaries and posted brooms outside their doors to let customers know when the beer was ready and the party could begin. They were good at their craft.

Soon after Louis Pasteur discovered the fermentation process in 1857, the beer industry became a male-dominated field. Only the rare female drank or brewed beer, much less owned a brewery. Society encouraged women to drink wine or cocktails, which were considered far more ladylike than beer.

Fortunately, these days, women are an increasingly more common sight in the brewing industry. We spoke to several women in the Reno-Tahoe brewing scene about what challenges they face and the strides they're making in leveling the beer industry playing field.

INNOVATIVE THINKING

Reno's Bonda Young set out to change the dynamic between women and beer, one customer at a time. Bonda and her husband, Tom, founded Great Basin Brewing Co. in Sparks in 1993.

"When I began in the beer industry in the 1990s, I felt it was my duty to educate women and open their eyes to the possibility that they could really like beer," Bonda says. "I would tell them, 'I am positive I can find a beer you will like. Do you like chocolate or coffee? Let me show you this stout.' It was my job to help women think outside the box that was placed around them."

"The one good thing about being one of the few women was that, for once, the women's bathroom line was shorter than the men's!"

— Alicia Barr, co-founder of FiftyFifty Brewing Co.



Her persistence paid off; that kind of creative and positive thinking is exactly what has increasingly drawn women to beer.

"The cultural shift in the beer industry to becoming artisanal attracted more women," says Alicia Barr, who co-founded FiftyFifty Brewing Co. in Truckee with her husband, Andy, in 2007. "Different points of view and creative perspectives at the table broadened the audience and our reach."

These early pioneers paved the way for female brewers such as Emily Werman, head brewer at Cold Water Brewery & Grill in South Lake Tahoe.

"People are often surprised that I am the head brewer," Werman says. "I struggled getting into the industry. But once I made a Rocket Pop seltzer and colored it blue, both men and women loved it. When I got to CWB, I ordered all purple equipment for the brewhouse. We're breaking the stereotypes and flipping the beer industry on its head. But we're all having fun doing it."

After all, as the saying goes, if you're not having fun, then you're doing it wrong. The same goes for the beer industry.

From left: FiftyFifty Brewing Co.'s head brewer, Dana Fleming, and co-owner, Alicia Barr, in their Truckee brewery; Emily Werman, head brewer at Cold Water Brewery & Grill in South Lake, checks a beer in the brewhouse

"I love the beer industry because of the camaraderie and collaboration," Barr says, recalling her early days spent at beer festivals. "The one good thing about being one of the few women was that, for once, the women's bathroom line was shorter than the men's!"



YIN AND YANG

Beermaking requires an imaginative, alchemic blend of science and art. It involves a complex series of biochemical reactions to convert barley to fermentable sugars, then to allow yeast to live and multiply, converting those sugars to alcohol. Brewing also requires the artistry of trusting one's creative instincts and wild ideas.

"Once, I grated 20 pounds of cucumber and infused it in vodka for a pickle pilsner," Werman says. "I had no idea if it would work, but it was a hit. We named this beer 'kind of a big dill.'"

Combining talents and points of view as well as flavors is the key to success in the beer industry. Quite a few husband-and-wife duos make the most of their differing skill sets.

"I take pride in the fact that FiftyFifty is truly a family business," Barr says. "Andy focuses on business strategy, and I handle the experiential side of the business through HR and marketing. It's the perfect yin and yang."

Yin is female energy associated with relationships and mystery. Yang is male energy associated with action and will. As these

local brewers and brewery owners explain, both perspectives are valuable to the craft.

Dana Fleming, a woman who also works at FiftyFifty as its head brewer, got an early start in the brewing industry from her father.

"My dad was a home brewer and wine rep," Fleming says. "He taught me a deep appreciation for the artistry in creating depth and the complexity of layering flavors."

With effort and dedication, anyone can improve their ability to detect the nuances of the taste profiles of bitter, sour, salty, and sweet, or the top, base, and middle notes. A mindful brewer seeks to layer pleasing or interesting combinations of flavor and scent notes in the beers they make. This skill is not particular to gender.

"I have worked hard for the last 30 years to develop my taste buds," Young says. "I can detect subtle notes and the presence of diacetyl, a flaw in beer. My opinion matters, and that feels good."

From left: Melanie Hubbert, co-owner, and Emily Werman, head brewer, at Cold Water Brewery in South Lake Tahoe; Werman taps a new keg

PINK BOOTS SOCIETY

Although the actual brewing and flavor development processes aren't specific to gender, the career is physically demanding, particularly for women, which is why it's critical to lean on each other and be innovative in solving problems.

"It's not easy to get brewing gear for women, such as protective gloves for smaller hands or steel-toed boots for smaller feet," says Racquel Kimball, brewer at Mountain Rambler Brewery in Bishop. "I am an independent woman. I had to learn to ask for help carrying 55 pounds of grain and full kegs."

This kind of transparency about physical limitations can feel like a weakness, unless you turn the willingness to be vulnerable into the superpower of community. Werman stresses how women must be willing to ask for help and can't be afraid to admit mistakes in order to learn and improve, which has led to more collaboration and fresher ideas.

In the spirit of supporting women brewers everywhere, Teri Fahrendorf, a brewer in Portland, Ore., founded the Pink Boots Society in 2007 while on a road trip for a beer adventure.

"What I found were many new or young women brewers who had never met another woman brewmaster and, in fact, had never met another woman brewer," Fahrendorf says. "They had each felt throughout their careers that they were the only ones and, thus, felt quite alone."

"People are often surprised that I am the head brewer. I struggled getting into the industry. But once I made a Rocket Pop seltzer and colored it blue, both men and women loved it."

— Emily Werman, head brewer at Cold Water Brewery & Grill

Any woman, anywhere in the world, who earns her income from beer can join Pink Boots Society, an organization in which education and the exchange of ideas are high priorities. Every March, which is Women's History Month, member brewers create a special beer for the Pink Boots Collaboration Brew Day. A portion of the proceeds helps to fund webinars, scholarships, and social meetups that assist, inspire, and encourage the professional development and education of women and non-binary individuals in the beer industry.

FiftyFifty's Fleming founded the Reno-Tahoe chapter of Pink Boots, which now has 10 members who contribute to the community of nearly 2,600 members worldwide.

"I hope that someday I will be interviewed as an accomplished brewer, not as a female brewer," Fleming says.

In fact, Fleming's accomplishments are impressive for any gender — she has won three World Beer Cup medals in her two years as head brewer.

"As a woman with over 15 years in leadership," says Melanie Hubbert, who co-owns Cold Water Brewery with her husband, Kevin, "I've seen firsthand the power of resilience and community among women in the beer industry. Leading other women has given me the experience and strength to thrive as an owner today, where I'm proud to run a woman-led team with a dedicated brewer who shares my vision."

Ninkasi herself would be proud. 🍷

For details about how to support women brewers or the Pink Boots Society, visit Pinkbootsociety.org.



Cider Sense

The beverage that's the apple of our eye each winter.

WRITTEN BY NORA HESTON TARTE • PHOTOS BY OLGA MILLER



When the air is crisp and the temperatures have cooled, our thoughts fill with visions of apple cider. Whether it's served hot or iced, something about that sweet, crisp, fruity, spicy apple drink just makes sense for the winter season.

Interestingly, cideries in Nevada need a special sort of license to make the beverage on site; it's not the same as a brewer's or distiller's license, which perhaps explains why most ciders available in Northern Nevada aren't made locally but, rather, are shipped from California or even farther away.

10 Torr Distilling and Brewing in Reno gets close with its Spiced Apple ready-to-drink canned cocktail. The seasonal beverage, which typically sells out at 10 Torr around the New Year but can be found on local liquor shelves a bit longer, is made with juice produced in California's Apple Hill region. Head brewer Thomas Lee says the juice arrives at 10 Torr in tanker trucks, then it's transferred to mixing tanks, pasteurized, and flavored with brown sugar and cinnamon to make the spiced cider base. After half a day of steeping, the sweet beverage becomes a spiked sipper with the addition of 10 Torr premium, vacuum-distilled vodka.

Whether you're making a batch of fresh apple cider for yourself or have a large-batch home operation, Lee suggests letting the mixture cool before adding any alcohol.

"You'll actually cook the alcohol off [if you don't let it cool]," he warns, explaining that this leads to a weaker spirit.

Lee makes somewhere around 1,400 cases and six kegs of Spiced Apple canned beverage each year, in three separate batches, and he recommends that those who want to make it at home make multiple batches, too. He also suggests not being afraid to experiment, including by incorporating it into a cocktail such as the one provided on the next page.

From left: 10 Torr head distiller Thomas Lee stands beside the spin still, the distillery's most-used piece of equipment; Bartender Annalisa Suarez makes an autumn reverie cocktail



HARD CIDER AT HOME

Olga Miller, a Reno resident (and contributing photographer to *edible Reno-Tahoe!*), certainly experiments.

“I have an apple tree in my backyard that, on a good year, could produce up to 100 pounds of fruit,” Miller says. “The apples are nothing fancy: small green and red orbs that are not particularly juicy but are pretty sweet, and, most importantly, fresh and natural — no foul chemicals used to grow them.”

In order to produce apple cider at home, you will need to invest in a few items. Miller suggests a juicer, a one-gallon growler, and an airlock. Amazon sells mead-making kits for as little as \$20 that will work for the endeavor.

“My hard cider has a crisp, clean taste with a hint of sweetness, an earthy flavor, and a light buzz at the finish,” Miller explains.

She uses small, flask-type glass bottles with airtight seals to store her cider long term and will often pull out a bottle at the end of a long day of work to sip next to a warm fire.

“I often find myself mentally thanking our small, quirky apple tree that, year after year, continues to give us these beautiful hygge moments.”

Miller’s go-to recipe is from the book *The New Homemade Kitchen* by Joseph Shuldiner, but she often makes cocktails out of her cider as well.

“Last year, I made hard apple cider sangria. You don’t have to be a mixologist to make it: I combine hard cider with seasonal fruits, like apples, pears, pomegranates, oranges, etc., in a large pitcher overnight. To serve, I strain the cider into highball drinking glasses, add lemon-ginger kombucha, and garnish with fresh fruit slices,” Miller says. “To make it boozier, I add a shot of Apple & Cinnamon Infused Vodka by Wild Roots.”

If you want to start making your own apple cider, keep the experts’ advice in mind. You can often find excess apples for purchase from local farms or possibly even neighbors with trees. You also can always use store-bought juice as your base. 🍷

Autumn Reverie

(courtesy of Annalisa Suarez, craft spirit and beer director, 10 Torr Distilling and Brewing in Reno. Serves 1. The Anamaro Lemon Amaro is available at 10 Torr for \$23)

- $\frac{3}{4}$ ounce 10 Torr Anamaro Lemon Amaro
- 1 12-ounce can 10 Torr Spiced Apple
- 2 dashes black walnut bitters

Cold foam (recipe below)

Grated nutmeg, for garnish

Add all ingredients except cold foam to a Collins glass. Add ice, top with cold foam, and grate fresh nutmeg on top.

For cold foam

- 4 ounces heavy whipping cream
- 1 tablespoon sugar or simple syrup

First, make cold foam. Add heavy whipping cream and sugar (or simple syrup) to mixing glass or bowl. Whisk with miniature hand whisk until consistency is similar to wet paint — not too runny or too stiff.

ZERO PROOF TO **100% FUN**

A guide to some of Reno-Tahoe's best
mocktails and NA drinks.

WRITTEN BY SUSAN WINTERS





In the not-too-distant past, folks who opted to forgo alcohol while out on the town had limited choices. Few venues offered much beyond soft drinks, club soda, or the bland virgin versions of classic cocktails.

Recently, however, more and more bar and restaurant owners in Reno-Tahoe are making major efforts to entice non-alcohol-drinking customers.

A CURIOUS TURN

“I was tired of feeling belittled by bartenders and servers who offered me soda or juice or told me to just order a drink. I wanted to create a brand and community that supports those who choose not to drink,” says Sarah Rively, who founded Curious in the City in Reno last January — a month that each year is observed by many as Dry January.

Curious in the City supports inclusive experiences by promoting local sober-friendly establishments, posting tips for living alcohol free, and hosting events such as paint dates or food-and-non-alcoholic-wine pairings. Rively plans more events throughout the year as well as featuring the Curious in the City logo at venues where patrons can enjoy alcohol-free drinks.

FINESSE AND FLAVOR WITHOUT ALCOHOL

“As drinking habits shift toward moderation, mocktails offer the enjoyment of a crafted drink, without the side effects of alcohol,” says Levi Whittaker, general manager of Grafted Whiskey & Wine Bar in South Reno.

Since opening at The Village at Rancharrah in 2021, Grafted Whiskey & Wine Bar always has included a couple of non-alcoholic cocktails, or mocktails, on its extensive drink menu. Bartender Celeste Esquivel explains that the bar staff collaborated to expand the restaurant’s mocktail choices, in conjunction with its recent menu revamp, including a carousel tasting option, so everyone at a table may sample all four selections. The resulting libations pair well with the bar’s array of charcuterie boards and flatbreads.

Before a backdrop of arched mirrors, the spacious bar is a perfect setting to unwind after a long day with a blood orange spritz, a refreshing blend of blood orange juice, lemon juice, balsamic vinegar, and ginger beer. Night owls may prefer the SMF, prepared with Lyre Zero-Proof American Single Malt and fig and brown sugar syrups while listening to local music on Friday and Saturday nights.

“Reception from the community has been great,” says Mike Jordan, assistant manager of 4th Street Brewery/Coffee Bar, which opened in June 2024. As Reno’s sole non-alcoholic bar, 4th Street has a wide variety of mocktails, ranging from the blueberry fauxjito, a blend of pink lemonade, club soda, and a shot of blueberry syrup, to savory selections such as bloody lary and the nadamichelada. Jordan notes that the bar’s lavender lemonade is the most popular.

The bar has two pool tables, video games, a jukebox, a turntable, and plenty of comfortable couches — all

From left: City of page mocktail at Pignic Pub & Patio. Photo by Josiah Hassler; Bartender Celeste Esquivel prepares two Sandia skies mocktails at Grafted Whiskey & Wine Bar in South Reno. Photos by Donna Victor

FEATURE



the elements of a neighborhood bar, but in a safely sober space. A regular paused his game of pool to tell me during my recent visit that he was currently four months clean from Fentanyl. He credited the community at the Fourth Street bar in part for his sobriety.

Pignic Pub & Patio, housed in a historic 1916 Craftsman house in Midtown Reno, is a relaxed, open-feeling space with outside seating, which is ideal, particularly when the weather is nice, for catching up with friends while sipping a city of page mocktail, a piquant blend of Liquid Alchemist passionfruit syrup, Lyre Dark Cane NA Spirit, Lyre Aperitivo Rosso NA Spirit, and lime. For those who prefer a sweeter vibe with a hint of spice, try the how the West was won, prepared with Lyre’s NA American Malt Whiskey. Or ask the bartender to craft your favorite cocktail as a mocktail from Pignic’s selection of NA spirits and liqueurs.

Tucked away in a business park off Longley Lane in South Reno, Underworld Distillery is an unexpected find, particularly for those who don’t drink alcohol. Entering the cocktail parlor, with its subdued lighting and spirits lining the shelves, flanked by décor that portrays classic horror tomes, is like stepping into another world. But isn’t it in the unexpected where the magic happens? Consider the love & spells, a smooth, NA lemon libation topped with a frothy egg white, or the Apollo’s dance, made with Earl Grey tea, a blackberry shrub, and vanilla bean sugar.





Clockwise from far left: A carousel of mocktails at Grafted includes la cantura, Sandia skies, SMF, and blood orange spritz. Photo by Donna Victor; Blythe Dumitru, bartender at Pignic, prepares a city of page mocktail; Exterior of Pignic in Reno. Photos by Josiah Hassler

General Manager Colleen Hanson notes that preparing mocktails without relying on the familiar flavor of an alcoholic spirit presents its own challenge. Some mocktails, such as the distillery's ode to minthe, with its crisp blend of lime juice and mint, resemble their spirited brethren. Other mocktails have their own distinct flavor profiles derived from botanicals, vinegars, and teas.

"Everyone deserves to have a great mocktail at a great price," Hanson says.

She explains that all the distillery's syrups, shrubs, and sugars are prepared in house. She includes a mocktail on each season's drink menu and plans to have a new selection of mocktails available for those taking part in Dry January.

"We started [offering mocktails] for Dry January, and they were so popular we kept them on the menu," says Max Oregon, brewer at Black Rabbit Mead Co. in Reno.

Black Rabbit's mocktail offerings include the lasting thyme, a tangy, shaken blend of cherry thyme shrub, elderflower, and lemon. Its cinnamon hibiscus elixir, a refreshing combination of organic hibiscus tea, lime, and house-made cinnamon syrup, is a crowd favorite.

Oregon notes that people often come in for a single drink, order a mocktail to follow, and stay longer. Since many mocktails are infused with fresh juices, they can provide a healthy boost of

hydration and antioxidants, allowing revelers to stay later, linger over good conversations, catch the last quarter of a close game, or listen to the final set of an excellent band. Mocktails may even give you that needed edge for your next trivia night.

Rum Sugar Lime is best known for its sophisticated rum cocktails, but the chic bar is gaining attention for its mocktail menu. Currently, there are six mocktails listed, as well as a weekly selection of NA beers. You'll find an espresso martini with cold brew, Lyre's coffee, Lyre's NA amaretti, and demerara, as well as a yuzu refresher with yuzu, lime, demerara, mint, and soda. If you're feeling adventurous, try the Italian job with Lyre's NA Italian spritz, Lyre's NA aperitif rosso, and Lyre's NA dry London spirit or the spray tan with Luxardo cherry juice, lime, pineapple, and Lyre's NA cane spirit.

"There are a million reason why someone may choose not to drink. And there are a million more why it's nobody's business," Rively says.

The good news is that a variety of savvy local venues have made it their business to provide a delicious selection of mocktails. Whether you're searching for a place to gather with friends to watch the game or an intimate spot for date night, you'll have plenty of choices. 🍹

RESOURCES

4th Street Brewery/Coffee Bar

1126 E. Fourth St., Reno
775-560-8839 • 4thstbrewery.com

Black Rabbit Mead Co.

401 E. Fourth St., Reno
775-410-6198 • Blackrabbitmeads.com

Blush + Bone

660 Tahoe St., Reno
775-507-4121 • Blushandbone.com

Centro Midtown

236 California Ave., Reno
775-357-8540 • Centroreno.com

Curious in the City

Curiousinthecity.com

Grafted Whiskey & Wine Bar

7300 Rancharrak Pkwy., Ste. 160, Reno
775-507-2400 • Graftedwhiskeywine.com

Pignic Pub & Patio

235 Flint St., Reno
775-376-1948 • Pignicpubandpatio.com

Rum Sugar Lime

1039 S. Virginia St., Reno
775-384-1024 • Rumsugarlime.com

Smith and River

50 N. Sierra St., Ste. 104, Reno
775-357-8019 • Smithandriverr.com

Underworld Distillery

5301 Longley Lane, Bldg. F, Ste. 203, Reno
775-357-8595 • Underworlddistillery.com

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Special Advertising Feature
Winter/Spring 2025

Vol. 9, Issue 1

Welcome to *edible* Weddings

Congratulations on your engagement!

Planning your dream wedding is exciting, but it also can be overwhelming. Fortunately, in the Reno-Tahoe area, you'll find an unlimited number of options for planning how you'll say "I do," whether you're envisioning an intimate ceremony before a handful of guests or a grand affair for hundreds, and whether your interests are more relaxed and rustic or classic and formal.

That's where the *edible* Reno-Tahoe wedding guide comes in. In the following pages, you'll discover tips for selecting a wedding venue that suits your personality, offers romantic and beautiful backdrops, and provides the services that fit your individual needs. You'll uncover tips and tricks for planning your wedding, including some handy suggestions you may not have considered, as well as expert insights on what's trending this wedding season. Plus, you'll find a wealth of talented vendors, elite resources, and helpful professionals in our area who know exactly how to guide you through the planning process. Every detail can be addressed by these experts, whose goal is to help you create an unforgettable event. Plus, look for the flag icons on the following pages — these indicate vendors who can specifically cater to LGBTQIA-friendly events.

Whatever you choose for your Big Day, you'll find valuable ideas and plenty of selections in our Winter/Spring '25 Wedding Guide.



Cover: Lauren Frederick and Corey Cordray celebrate their nuptials with their dogs at The Hangar Taproom in South Lake Tahoe. Dress by Lulu's. Hair by Audrey Bozarth of Tahoe Hair Artistry. Photo by Courtney Aaron

This page, from top: Florals by Awesome Blossom for the wedding of Liz Oldenburg and Jack Valera; Jack Valera and groomsmen. Suits by Studio Suits. Photo by Courtney Aaron

Edible Weddings is a special advertising feature published twice a year, in January/February and July/August. We hand-select each wedding professional for this guide and validate that they are some of the best our region has to offer. For additional details on these advertisers, visit Ediblerenotahoe.com/weddings.

To be considered for inclusion in our next edition, call Jaci Goodman at 775-848-9123 or email Jaci@ediblerenotahoe.com.



Bride Liz Oldenburg with her wedding party at PlumpJack Inn in Olympic Valley. Dress by Swoon Bridal. Bridesmaid dresses by Birdy Grey. Suits by Studio Suits. Hair and makeup by Kiss and Makeup. Florals by Awesome Blossom. Planning by Vista Events. Photo by Courtney Aaron

Essential Tips for Your Big Day

What's in, and what's not, for weddings in 2025.

WRITTEN BY NATASHA BOURLIN

You're engaged, and now it's time to plan the most enchanting day of your life. Where to even begin?

To help you get started, we've put together a list of tips and trends from our area's top wedding venues, food purveyors, and other vital vendors to help you orchestrate your unforgettable day.

Picturesque Perfection

Among your first decisions (aside from whether to say "I do") is selecting where to have your ceremony and reception. Here's one idea: In Carson Valley, idyllic wedding venues are bountiful and so enticing to the eyes and soothing to the soul that celebrities now seek them out.



Weddings at The Corner Barn in Graeagle



Vows with a Valley View



VisitCarsonValley.org



In Carson Valley, where crisp air, towering mountains, and endless blue skies create a stunning backdrop, love finds its perfect setting. Amidst the breathtaking beauty of the Sierra Nevada, your dream wedding becomes a reality with an array of venues from which to choose. Whether it's a rustic barn on a ranch, a historic building, or a charming church, the options are as diverse as your love story.

Exchange vows at a picturesque golf resort surrounded by lush greenery and majestic peaks, or choose a refurbished hotel exuding timeless elegance. Local caterers, true culinary artists, will tantalize your taste buds with dishes infused with distinctive flair, creating a menu that delights. Boutique floral design studios will bring your vision to life with whimsical bouquets and elegant centerpieces.

In Carson Valley, every detail is meticulously curated to make your wedding day special. Say "yes" to love and let us provide the perfect backdrop for your happily ever after.

Scan the QR code to learn more!

There's a venue option in Carson Valley for every vibe a couple can envision. Rustic barns and rolling hills comprise your wedding backdrop at either Minden's Park Home Ranch or Gardnerville's Gansberg Ranch. Or enter wedded bliss while embraced by historic trees at the Orchard House in Genoa, and stick around to celebrate; Genoa is Nevada's oldest settlement, a tiny town that executive director of Visit Carson Valley Keith Lewis calls Carson Valley's jewel.

Just turn a corner in Carson Valley and you can discover another breathtaking venue. Whether you're dreaming of a western ranch-style wedding or a multi-faceted formal affair, anything imaginable can come to life with plenty of help from savvy local planners, caterers, florists, entertainers, and photographers.

In fact, word that this is an exquisite locale for nuptials has spread. In summer 2024, Jacob's Berry Farm in Gardnerville was featured in *People* magazine when it hosted the wedding of soap opera stars Arianne Zucker and Shawn Christian.

"A wedding goes beyond just the ceremony; in a lot of cases, you're looking for a venue with a stunning backdrop not only for your day but for the people who are visiting," Lewis says. "It's not just a one-day event; usually they come for the weekend, and Carson Valley provides a great variety of other activities that your guests can do while they're there for the event."



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Photos by Lauren Van Dangenberg
with Ocean + Rock



View our Wedding Gallery

From golfing on Carson Valley's sublime courses and hiking while surrounded by inspiring vistas to exploring the area's centuries-old history, guests will have much more than the wedding on their agenda. As well, diverse caterers can bring to life any fathomable culinary fantasy, such as the new La Mère Lutz. Sierra Chef and Woodett's Diner also can prepare gourmet delicacies for your Big Day or the events leading up to it.

Housing options for your guests abound here, too, no matter the size of your wedding. Both the Carson Valley Inn and Walley's Hot Springs Resort offer spacious lodging options for larger weddings while others such as The White House Inn offer more intimate accommodations immersed in history.

Graeagle Venues

Imagine your friends and family captivated not only by your love story but also by the breathtaking mountain setting of your wedding day. Dream big! Embraced by the Eastern Sierra peaks, Graeagle offers venues where wedding dreams come to life.

At the center of it all is The Corner Barn, a historic gem built in 1912 as a dairy and horse barn. This rustic venue combines timeless charm with modern versatility, accommodating up to 500 guests. Couples can choose from three picturesque ceremony locations: one indoor and two outdoor, including a serene, tree-lined setting tucked amid the towering pines.



Liz Oldenburg poses in her gown by Swoon Bridal before her wedding at PlumpJack Inn. Hair and makeup by Kiss and Makeup. Florals by Awesome Blossom. Planning by Vista Events. Photo by Courtney Aaron



Interior of The Corner Barn in Graeagle

When the Big Day arrives, The Corner Barn is equipped to handle every detail, from arches and wine barrels to the outdoor Tack Bar for drinks.

Caterers will find ample space for preparation, or couples can opt for the convenience of Graeagle Meadows Clubhouse Restaurant to simplify their events. Meandering The Corner Barn's pastoral grounds will evoke a feeling of bliss; here, you'll experience a magical sense of being away from it all yet never bored.

Launching in spring 2025, The Overlook at Graeagle Meadows is a stunning new option. This terraced ceremony site, perched atop the sixth tee at Graeagle Meadows Golf Course, offers sweeping, panoramic views for up to 300 guests, creating an unforgettable backdrop for your vows.

For a more intimate and rustic setting, the Historic Picnic Grounds provides a serene retreat amid the lush landscape. Featuring a meandering creek and nestled within the pines, this pristine area offers a magical backdrop for celebrations, described by April Gonzales, venue coordinator of Graeagle Land and Water; it's an "absolutely gorgeous fairy tale forest."

Gonzales notes that couples increasingly want more time with their loved ones, extending their celebrations beyond a single day. Specializing in multi-day events, Graeagle's multiple venues can be integrated seamlessly, with each hosting a specific activity.



Chef Josh Deri, owner of Blend Catering Reno, at the wedding of Summer Rush and Kevin Deitz at a private venue. Planning by Once Upon a Time Events. Photo by Courtney Aaron



Graeagle Historic Picnic Grounds



OPENING SPRING 2025! **The Overlook at Graeagle Meadows**

Perched above the sixth tee at Graeagle Meadows, The Overlook offers one of the most iconic views of the Sierra Nevada. This terraced venue features unparalleled panoramic scenery, providing the perfect backdrop for your wedding or special event.

The Overlook at Graeagle Meadows
6934 Hwy. 89, Graeagle
The Events Team: Venues@playgraeagle.com

For instance, a couple can hold the rehearsal dinner at Graeagle Meadows Clubhouse Restaurant, enjoy cocktails at one of the many wooded sites on the wedding day, exchange vows at The Overlook, and host their reception at The Corner Barn. Each venue offers its own distinct charm, allowing for a personalized wedding experience.

Beyond the venues, Graeagle captivates visitors with endless recreational opportunities. From hiking and fishing to boutique shopping and world-class golf, there's something for everyone. Nearby accommodations, including cozy campgrounds, ensure comfort for all of your guests.

"It's phenomenal — the possibilities are endless," Gonzales says.

Secret Garden

In Reno, lovers of authentic Tuscan cuisine and cozy ceremonies can create a dreamy wedding day at Midtown's Calafuria, which is ideal for up to 60 guests. The venue's owners, Cristina De Nigris Magee and Tim Magee, orchestrate nuptials both indoors and out. Their "secret garden," embraced by trees outside, weather permitting, offers an intimate area boasting The 731, a cottage that serves as a staging area for wedding parties, replete with a bar.



Cold-weather wedding favors at the wedding of Liz Oldenburg and Jack Valera at PlumpJack Inn. Photo by Courtney Aaron



Located inside an early 1900s red brick house, Calafuria is a romantic venue for intimate weddings with Italian flair in the heart of Midtown Reno. It features a secret garden, a newly renovated bridal lounge, an on-site professional kitchen, and a talented chef who worked in Italy for more than 15 years. If you're curious, taste the cuisine! Open to the public for dinners Wed. – Sat.



Calafuria
725 S. Center St., Reno
775-360-5175
Calafuriareno.com

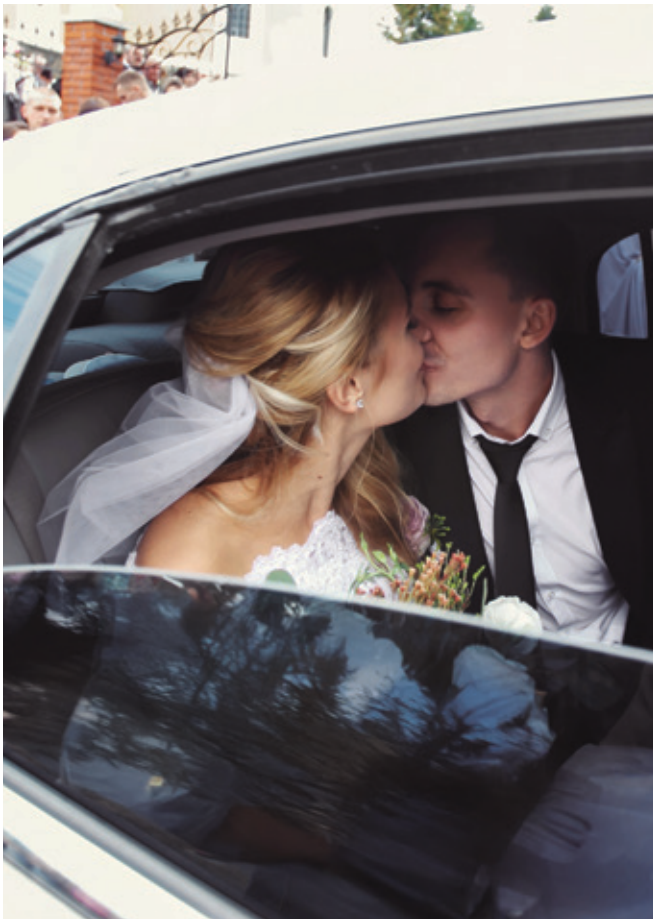


De Nigris Magee hails from Rome while chef Magee, from Reno, spent decades refining his culinary prowess with master chefs in Tuscany. Menu items for your Big Day come directly from the on-site kitchen and feature superbly prepared classic Italian fare such as suppli — the Roman version of arancini and De Nigris Magee’s favorite street food snack as a child — which are fried risotto balls filled with melted cheese; as well as charcuterie boards, plus the delicate handcrafted pastas Magee is renowned for, to name just a few options.

Reception menus can be customized as well, with any Mediterranean spread tailored to the couple’s specific tastes. Vegan, vegetarian, and other dietary preferences and restrictions also can be accommodated. Cocktails and mocktails are prepared for the celebration at the full bar, with affordable drink packages and wine recommendations available.

A preferred vendor list helps couples with coordinating details to make the day impeccable and reflective of their personalities. In terms of trends, recently, Calafuria has hosted several out-of-the-box ceremonies around Halloween, with costume-clad guests, one with an officiant from outer space.

“We’re like chameleons,” De Nigris Magee says. “We can make different requests happen, even the extravagant ones.”



Lovely River Views, Charming Gardens

Tucked away along the banks of the Truckee River, you will find Reno’s biggest little secret — River School Farm. The wedding venue revolves around a spacious amphitheater, unique stage, river view terrace with river access, and intimate fire pit areas.



River School Farm
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775-747-2222
Riverschoolfarm.org



Trouble-Free Transportation

Getting to the ceremony on time is critical. Thankfully, Reno Tahoe Transportation’s chauffeurs will research the routes and brave any weather to get you and your guests to the wedding safely and on time.

With dozens of assorted vehicles available to chariot everyone to the ceremony site or events surrounding the Big Day, couples can easily book transportation online and work with RTT on the logistics. Owner Danell Wilson-Perlman explains that her team does tremendous research, including site visits in advance of any event to ensure drivers know the most expeditious routes between pickup and drop-off locations, allowing events to run seamlessly day-of.

Some venues are off the beaten path in Reno-Tahoe, and weather doesn’t always cooperate — both challenges for some limousine companies. But not RTT.

“We do a lot of legwork for our clients,” Wilson-Perlman says. “We cannot overpromise and under-deliver.”

Thanks to state-of-the-art technology, couples can get real-time information on where their chauffeur, guests, or wedding party are while also ensuring chauffeurs know exactly how to get to even the most remote ceremony sites.

In the vehicles — which include transit vans, luxurious limousine buses, and SUVs, among other options — guests will find complimentary, chilled bottled water and a bar, if desired, stocked with whiskey, vodka, French sparkling wine, and sodas. The couple will have sparkling wine with which to toast their new nuptials as they depart the ceremony, often in one of RTT's well-appointed SUVs.

Wilson-Perlman offers valuable advice to couples seeking wedding transportation. Consult with RTT's experts, who will advise you of best- and worst-case scenarios in terms of getting guests to the event, assist with realistic timelines, and suggest the number of vehicles needed. Then rest assured that your loved ones will arrive intact and on time to celebrate your union.

Simple Setup

When your venue needs supplemental space, turn to Quick Space. Luxurious, portable restroom trailers can be delivered to your celebration site, wherever it may be. Trailers come equipped with climate control, running water, and private stalls, plus they can be outfitted with preferred amenities such as fireplaces and music. Professional attendants also are supplied to keep facilities pristine throughout your wedding and ceremony.

"Whether you're planning a small gathering or a grand affair, we have restroom trailers of various sizes



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to match any occasion," says Andrew Ardans, outside sales representative for Quick Space. "Plus, now that Quick Space is part of United Rentals, you can count on even greater inventory, increased reliability, and timely service for weddings, no matter where your celebration takes place."

Ardans has seen a shift toward more intimate, customized wedding experiences in recent months.



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Liz Oldenburg and Jack Valera celebrate their nuptials at PlumpJack Inn. Dress by Swoon Bridal. Suit by Studio Suits. Hair and makeup by Kiss and Makeup. Florals by Awesome Blossom. Planning by Vista Events. Photo by Courtney Aaron

He explains that couples are opting for micro-weddings and keeping their guest lists under 50 people to foster deeper connections and more meaningful experiences. He says Quick Space provides everything needed to make such intimate weddings elegant, comfortable, and unforgettable.

Tips from Ardans for the betrothed on their wedding day include prioritizing both comfort and practicality and letting Quick Space customize facilities to reflect your wedding theme and personal style. He also suggests securing your trailer reservations early, especially before the busy wedding season begins, to ensure your preference will be available.

Fantasy Feasting

Treats as sweet as your love are vital to your wedding day. Anne Archer, owner of Batch Cupcakery, says she and her staff are seeing an uptick in colorful wedding cakes recently, with requests for traditional white cakes being replaced by more colorful yellows, pinks, and pale blues.

Whether couples prefer cupcakes or tall tiered cakes, almost anything is doable at Batch. Flavors can even be custom made to the couple's preference. Cakes are crafted with the bride and groom's favorite flavors, whatever they may be — just ask, Archer says. Past creations have included pumpkin paleo with raw coconut, Earl Grey tea with fresh lavender buttercream, and matcha green tea. Gluten-free, vegan, paleo, and keto cakes are requested frequently also.





Another trend in wedding cakes is among the most exciting for the Batch team.

“We’re back to the era of real ingredients,” Archer says. “Sweet cream buttercream frosting or cream cheese frosting is where it’s at!”

If luscious Italian desserts make your mouth water, head to Dolce Caffé in Northwest Reno, where you’ll find sublime sweets for nuptial celebrations.

Family owned by Melissa Iturriaga and her parents, Giuseppa and Claudio, Dolce Caffé specializes in tantalizing tiramisu, mini tarts, pastries, and other petite delicacies for trending wedding-day dessert tables. The Iturriagas recommend that the couple schedule a consultation to kick off any cake or dessert table customization, then every attempt will be made to bring the betrothed’s dessert dreams to life.



Photos by Honeystills Photography

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Mix Bakeshop
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 (in the Village Shopping Center)
 775-329-1748
 Mixreno.com 🇺🇸

Dolce Caffé also can host rehearsal dinners for up to 30 loved ones; the Iturriaga family serves savory Italian items such as lasagna and freshly baked focaccia bread in its intimate indoor space, or the charming patio when the weather is warm. The space also recently served as a wedding ceremony venue for one couple.

Most everything the café serves is handcrafted in house, with minimal exceptions that have been imported from Italy. Giuseppa is half Sicilian, her heritage an inspiration for all Dolce Caffé creations.

Unconventional weddings are all the rage. Couples are veering away from the traditional wedding cake and going with pies or easily grabbable cupcakes and cookies. If you're going this route, Mix Bakeshop in Reno can tailor a menu for your wedding and create a tantalizing dessert bar for guests with multiple decadent options.

Owner Kris Daters says Mix's flavors often reflect the season, such as the recent apple harvest and pumpkin cupcakes and pumpkin streusel pie from this past fall.

Weddings often are surrounded by other events as well. When custom-decorated sugar cookies for the bridal shower or cupcakes and pies for the day-after brunch are needed, Mix offers tasty treats in dozens of innovative flavors, such as the salted caramel apple pie, seasonal chocolate-covered strawberries, and vegan chai tea cupcakes, just to name a few.



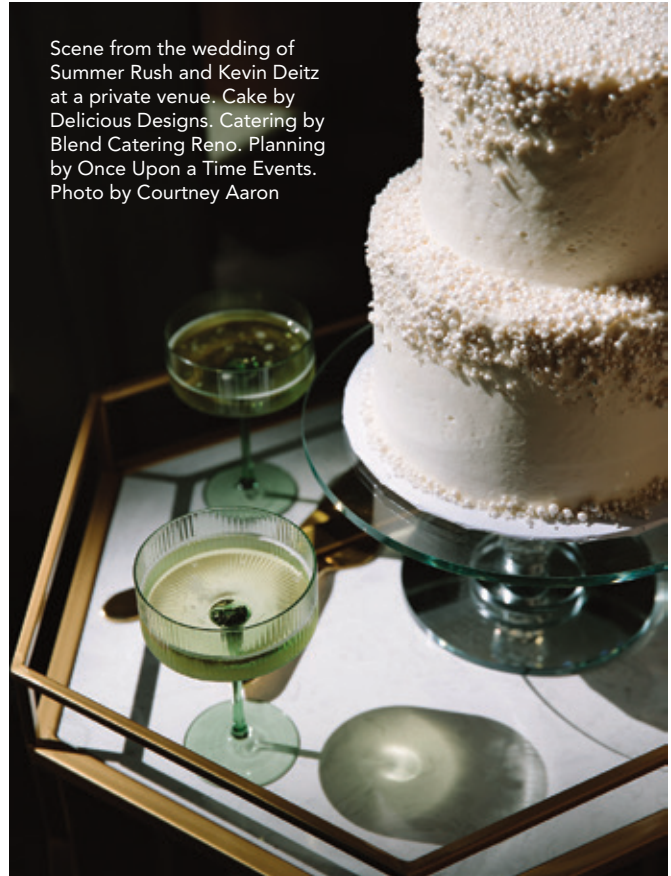
Seeking an affordable and delicious wedding cake but can't decide which flavor to choose? Nothing Bundt Cakes in South Reno can make your Big Day dessert dreams come true with multiple options and sizes sure to please everyone in attendance.

"Our cakes are not your traditional wedding cakes, but they are delicious, fun, and easy to serve," says Shele Silveira, owner.

Couples frequently order Nothing Bundt Cakes' petite Bundtinis, so guests can savor several different flavors. Others are using beautifully decorated, full-sized bundt cakes as decadent table centerpieces, which also encourage mingling and sampling, Silveira explains.

Flavors include classics such as red velvet, vanilla, and carrot, as well as lemon and strawberries and cream for more refreshing options. Entice guests with festive cake flavors such as snickerdoodle and confetti, while loved ones needing gluten-free sweets can nibble on lemon raspberry or chocolate chip cookie options. Traditionalists also can tier different types for an eye-catching, edible focal point.

Scene from the wedding of Summer Rush and Kevin Deitz at a private venue. Cake by Delicious Designs. Catering by Blend Catering Reno. Planning by Once Upon a Time Events. Photo by Courtney Aaron



Graeagle Corner Barn
GraeagleBarn.com
Find Graeagle Corner Barn on
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Your Mountain Wedding Destination

Nestled among tall pines with stunning mountain views, The Corner Barn in Graeagle is the perfect place to create lasting memories.

Located just one hour from Reno and Tahoe, The Corner Barn in Graeagle is the largest event property in the Mohawk Valley. With a capacity to host up to 500 guests indoors or outdoors. The team specializes in flexible packages that allow for a completely personalized and one-of-a-kind event.



Dreamy Décor

Bountiful botanicals can beautify any wedding. Since 1960, Sparks Florist has specialized in adorning nuptials with eye-catching blooms, crafting everything from boutonnières and bridal bouquets to grandiose floral walls and ceiling displays for countless couples' unions.

Owned and operated by the Fiannaca family for three generations, Sparks Florist has grown from a modest retailer into the region's go-to florist for Big Day beautification. Its team can work with the couple on the design vision, bring it to life, decorate the venue, then make sure the creations are tended to after the event.

Floral trends the Fiannacas are seeing include flesh-tone flowers in shades of tan, caramel, and macchiato, then mixing those with blush tones such as soft pinks and mauves. Dahlias, ball chrysanthemums, anemones, and other highly textured flowers also are trending for nuptials, as are dainty, aromatic accessory flowers such as chamomile.

"You should never send out a flower that you wouldn't be proud to send to your grandmother or your grandfather," Tony Fiannaca, vice president of design services for Sparks Florist, tells his team.

He explains that customers are getting very creative with their floral designs of late, breaking free from longtime norms and creating arrangements that more accurately speak to their lifestyles. Some recent innovative creations for weddings have included crafting a floral table with blooms displayed under glass, then placing a classic rotary phone attached to a voice recorder on top so guests can leave the couple messages. Others are flower-covered columns, and artful, crescent-moon-shaped arches to frame the couple during their vows.

A perk of using Sparks Florist for your wedding floral arrangements is that all of its services are offered à la carte. The florist team can take on as much or as little of the design and creation as the couple wants but will offer guidance on what's possible throughout the process.

Want to be more hands on with your floral designs? Perhaps even create them yourself as a fun wedding party activity?

Reno Wholesale Flowers, sister company to Sparks Florist, is unique in the industry. Couples interested in building their bouquets and arrangements themselves can do so in RWF's design center, where the items will be stored until their events. Purchasing bulk flowers at a big-box store, for instance, would require bringing them home and having design sensibilities as well as substantial cold storage to keep flowers fresh. In the design center, help from RWF pros and materials are on site.

The big difference between Reno Wholesale Flowers and retail florists is the elimination of the labor cost. However, RWF will offer assistance in design if a couple is creating wedding arrangements themselves. A bride and her friends may come in and design the centerpieces, for instance, but may not feel comfortable doing the bouquets, so Sparks Florist can step in and help with those.



Table at reception for Summer Rush and Kevin Deitz at a private estate. Catering by Blend Catering Reno. Florals by Flourish NV. Planning by Once Upon a Time Events. Photo by Courtney Aaron

Dolce Caffé offers custom cakes, cookies, tarts, and everything in between for all of your wedding needs. The team features a pinch of sweetness and sophistication with traditional Sicilian baked goods, adding the perfect touch to your celebration.



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“Whether you use RWF for buying in bulk to go the DIY avenue or Sparks Florist for the full service, there are so many options in between, Fiannaca says. “You can use our cooler storage, you can hire a Sparks Florist wedding designer ... we offer so many services.”

General guidelines such as what’s in season and online resources are offered to DIYers, with a side of inspiration in the shared design center. Floral professionals can be hired simply to provide helpful “recipes” for DIY arrangements. Also, when people rent design center space, they can find inspiration on nearby tables from Sparks Florist arrangements, as the two companies share the area.

Fiannaca says that the experts at RWF also provide a safety net for do-it-yourselfers, offering guidance on techniques and basics to transform your venue into a fantasyland filled with a bevy of farm-fresh blossoms.

With the help of these exceptional partners, your wedding day will surely exceed all expectations and leave guests fondly remembering your event for decades. ❖

Bride Jenna Hulbert at Nakoma Resort.
Dress by Swoon Bridal. Florals by Timberline
Flower Farms. Photo by Courtney Aaron



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(FIRST APPEARED IN EDIBLE AUSTIN'S FALL 2012 EDITION)

WRITTEN BY KATE PAYNE
PHOTOS BY JO ANN SANTANGELO



M

My love of bubbly water began overseas with confusion over how to answer a waiter when asked, “Frizzante or naturale?” A bottle of bubbling mineral water arrived after I ventured a guess. Since then, I’ve grown to believe real, effervescent mineral water to be superior, digestively, to flat water, and it has taken the place of sodas in my life in an all-of-the-fun-but-none-of-the-sugar kind of way.

It turns out that carbonated soft drinks have origins in traditional, lightly fermented, mildly alcoholic or non-alcoholic brews made from grains, barks, roots, and spices.

Cultures all around the globe have produced myriad and distinctly flavored sodas unique to their surroundings — the most familiar to us, of course, being root beer (which uses any combination of sassafras, sarsaparilla, ginger, licorice, and burdock roots) and ginger beer. Regardless of the flavor or alcohol content, though, there are two ways to get those beverages fizzing: by forced carbonation or by the natural carbonation created when micro-organisms ingest sugars and produce carbon dioxide in an enclosed space.

Naturally carbonated ginger beer is not only relatively simple to make, but also delicious. And true fermented ginger beer, as described here, is a probiotic — perhaps the best reason for making it at home. The enzymes, live cultures (lactobacilli), and lactic acid present promote metabolism and digestion, enhance immune function, and build our oft-deprived intestinal microbiota. And fermented soft drinks — to use the term in its original sense and not the high-fructose-corn-syrup-laden meaning we associate with it now — supply electrolytes, which are mineral ions that get depleted through perspiration. It’s a delicious, homemade beverage with tangible health benefits!

This fermented soda method involves using a ginger “bug” to get things going. Ginger is rich in lactic acid, bacteria, and wild yeasts (which make the ginger bug an ideal sourdough starter as well). Using organic ginger is essential, as conventionally grown, imported produce is irradiated, which kills the bacteria and yeasts necessary for fermentation. For my recipe, keep in mind that two teaspoons of grated ginger equal a piece of the root about the size of a thumb from the tip to the first joint. The amount of ginger in my recipe

produces a very zingy ginger beer, but use less or more based on your personal flavor preference.

While researching the different ways of making ginger beer, I learned that letting it ferment in an open crock for a few days speeds up the process and makes the carbonation time shorter. This drink is not typically an alcoholic beer, though it can be if left to ferment beyond the point when the bubbling subsides in the open crock (longer than three to five days). The bottling process is the same regardless of alcohol content.

Safe carbonation and bottling practices are key; use sealable



bottles — Grolsch-style swing-top bottles, Mason jars with newer lids, or repurposed screw-cap plastic soda bottles — and be sure at least one of the bottles is plastic in order to properly gauge carbonation. Plastic is the safest bet because it is easy to feel the amount of pressure that has built up inside. When the bottle no longer gives when gently squeezed, the carbonation process is complete. Yeast fermentation takes place at different speeds in varying temperatures, and it’s faster in warmer environments. Bottling the ginger beer in all-plastic bottles is the safest way to ensure carbonation for beginning sodamakers. 🍷

Ginger Beer

(Makes about 1 gallon)

-
- 1 cup plus 4 quarts filtered water, divided
 - 2 tablespoons plus 2 cups sugar, divided
 - 4 tablespoons tightly packed, grated organic ginger, divided

Juice of 1 lemon, strained (optional)

Start the ginger bug by filling a pint-size Mason jar with 1 cup of the room-temperature water and 2 teaspoons of the sugar. Stir to dissolve and add 2 teaspoons of the grated ginger. Cover the jar with cheesecloth or a flour-sack towel and secure with a rubber band. Let sit for 24 hours. Stir in 2 teaspoons each of the ginger and sugar and let sit for another 24 hours. Then stir in another 2 teaspoons each of the ginger and sugar and let sit for another 24 hours. Bubbles should begin to form after the second day.

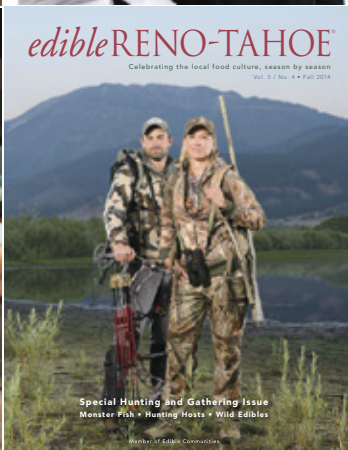
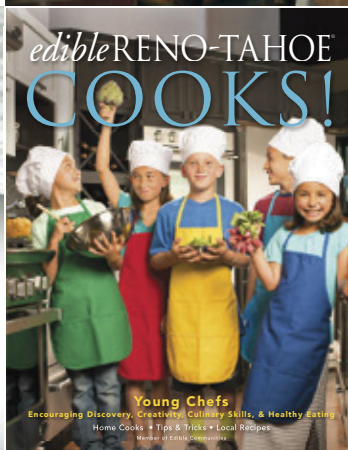
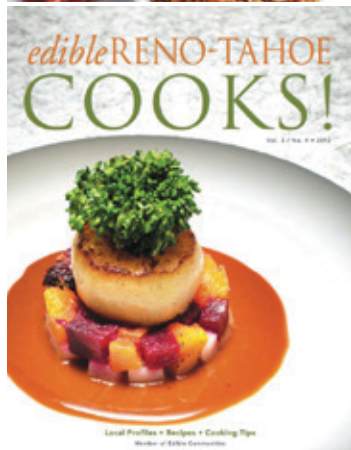
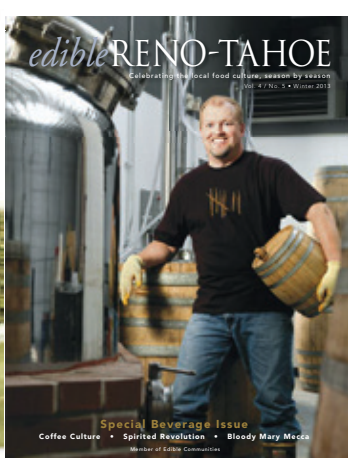
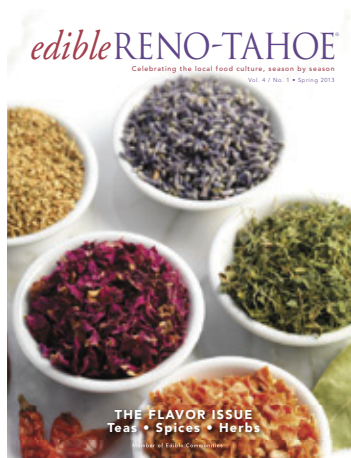
When the ginger bug starter is foamy, make the ginger beer decoction by bringing 2 quarts of the water to a

boil with the remaining 2 tablespoons of grated ginger. Boil for 15 minutes. Strain out the ginger and pour the hot liquid into a gallon-size jar or crock. Dissolve the remaining sugar in the hot liquid, then add the remaining room-temperature or cold water. Check the temperature of the mixture; when the jar is no longer warm to the touch, strain and add the ginger bug starter. Add the strained lemon juice, if using, and secure cheesecloth over the jar or crock.

Allow the ginger beer to ferment in the jar for up to 3 days. Stir well to incorporate the live cultures evenly, then decant the ginger beer into sealable bottles (using at least 1 plastic bottle). To avoid the possibility of over-carbonation causing a glass jar to shatter, use all plastic bottles.

Allow the sealed bottles to ferment at room temperature for 12 to 36 hours. Check the carbonation periodically by gently squeezing the plastic bottle. When it no longer gives when gently squeezed, the process is complete. Once it's fully carbonated, place the bottles in the refrigerator and drink within 3 weeks.





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WRITTEN BY HEIDI BETHEL



SIERRA SMILES

Following a full, fun holiday season, Dr. John Bocchi and the team at Sierra Smiles Complete Health Dentistry in Reno and Lake Tahoe encourage readers to consider their mouth health. Often, people may not think about what they're drinking and how those beverages of choice can damage your teeth and overall health.

"There are many drinks that can be very damaging to our teeth," Bocchi explains. "For example, coffee is very acidic, and soda and alcohol often contain a lot of sugar. When we're drinking, we may not pay close attention to what we're consuming. Even seltzer waters tend to be on the acidic side, which is something we may not always consider. These factors can lead to significant decalcification or even decay of your teeth. Your teeth are porous and will start to stain from the drinks or food you're consuming, particularly coffee, tea, and wine. If you're dissatisfied with your smile due to crowding, spacing, staining, or even cavities, we can show you how it can be improved."

With the practice's PreVu Dental simulation, patients can see what a whole new smile would look like in less than 10 minutes. This digital dental tool is designed to aid in visualizing and planning

dental treatments, particularly cosmetic procedures, such as a smile design with veneers or crowns, implants, or even clear aligners. It enables patients to see a virtual simulation of their potential new smiles before any physical treatments are performed.

"PreVu Dental allows individuals who are unhappy with their smiles to explore their options without fear or uncertainty about the results," Bocchi adds. "At Sierra Smiles, we offer a digital smile makeover using new technology. People are visual and want to see what it would look like prior to making a big decision that changes the way they look, and this tool allows us to show them right away."

Following this glimpse into their future smiles, patients can work with the experts at Sierra Smiles to determine the best course of action — this may include veneers, crowns, implants, whitening, or clear aligners, as well as any necessary corrective treatments so that the dream of a new smile can become a reality.

Start the new year with a new smile and a whole new sense of confidence!

Visit Sierrasmiles.com and schedule your appointment today!



From left: Drs. Brian Benitz and Jacqueline Donahue of NVision Optix in Reno. Photo courtesy of NVision Optix

NVISION OPTIX

NVision Optix, the newest eye care practice in Reno, was founded by Dr. Jacqueline Donahue and her husband, Dr. Brian Benitz. With a passion for patient-centered eye care, the duo brings a refreshing approach to eye health and personalized attention.

Donahue's connection to eye care runs deep. Born and raised in Michigan, she grew up surrounded by the profession. Her uncle was an ophthalmologist, and her parents owned a boutique optometric practice.

"I've been around eye care my whole life. I saw how patient satisfaction and personalization were the cornerstone of running a successful business," Donahue says.

Fast forward to today, alongside her husband, she is excited to bring that philosophy to life at NVision Optix.

"With the changing landscape of health care today, it's hard to deliver the level of care people truly need," Donahue says. "Our emphasis is on delivering elevated, patient-centric care, where each patient's unique needs are addressed with the time and attention they deserve."

With only two owner-doctors practicing at the clinic, they ensure continuity of care — something increasingly rare in today's fast-paced health care environment.

"Our exams are more than just about getting the right prescription for glasses," Donahue explains. "We invested in robust technology, allowing us to evaluate the whole eye from eyelashes to retinal tissue. It allows us to be preventative in our care and diagnose conditions much earlier to lead to better outcomes. We do anything from treating ocular disease to fitting contacts. We also invested in Lumenis IPL therapy to be able to treat dry eye disease, ocular rosacea, and acute styes."

In addition to state-of-the-art technology, NVision Optix carries a curated, luxury optical line featuring eyewear handcrafted

by designers from around the world and unique to Northern Nevada.

"We have two extremely experienced opticians on staff who are experts in optics and style," she says. "They take time to work one on one with each patient, considering their personal needs, lifestyle, and preferences to help them select eyewear that enhances both function and style."

NVision Optix opened in November 2024 at 3715 Lakeside Drive in Reno and is accepting new patients.

For details, visit [Nvisionoptix.com](https://nvisionoptix.com).



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HEALTH & WELLNESS



Left: Alex Nevis treats a patient at Beam. Photo courtesy of Beam

BEAM

The new year is full of celebrations. Still, for many, it also means dealing with unwanted skin issues, such as rosacea flare-ups, redness, and increased vascularity — especially after drinking alcohol. Fortunately, there's a way to treat and prevent these inflammatory side effects. Living in high-altitude areas with four seasons and extreme cold can further contribute to skin dryness, stripping away moisture and leaving your skin vulnerable.

At Beam in Reno, owner Alex Nevis offers highly effective treatments such as Clear Silk, Clear V 1064, and BBL (Broadband Light) to help address these concerns. These advanced lasers, paired with Luzerne Oxygen Hydrating Treatments, work in tandem to target redness, inflammation, and dry skin. The oxygen therapy hydrates deeply, improving the skin's moisture balance and helping repair the damage caused by cold weather and alcohol consumption.

"The treatments are FDA-cleared, non-invasive, and require no downtime, making it easy to fit into your busy schedule," Nevis says. "In just 30 minutes, you can enjoy smoother, clearer skin without the need for numbing. Typically, we recommend three to six sessions every four weeks for optimal results, which can last anywhere from four months to a year, depending on the number of sessions, individual skin types, and concerns."

Stay radiant this season and give your skin the care it deserves!

For details, visit [Beamlasers.com](https://www.beamlasers.com).

EVOKE FITNESS

Looking for an easy and delicious way to increase your protein intake throughout the day? Mena Spodobalski, owner of Evoke Fitness in Reno, recommends her favorite protein shake for a simple, nutrient-packed option to fuel your body and support your fitness goals. Whether it's post-workout or as a midday snack, this shake is designed to keep you feeling full and energized.



Mena's Favorite Protein Shake

- ½ cup blueberries
- 1 small banana
- ½ cup vanilla or coconut yogurt
- ½ teaspoon honey (optional)
- Ice

Add to blender and blend well!

"This shake is filled with healthy, nutrient-dense ingredients,"

Spodobalski says. "Blueberries, known as a superfood, support cognitive function and mental clarity. Bananas provide a quick, natural energy source with their rich carbohydrate content.

Yogurt, a great source of protein, supports gut health and digestion — just be mindful of the sugar content. Local honey can be a game-changer for allergy sufferers, as it helps combat seasonal allergens."

This shake makes it easier to hit your protein goals and is a satisfying option to keep you feeling full and energized. Enjoy it any time of day, especially after a workout. Make 2025 your healthiest, fittest year yet — start by making this delicious shake part of your routine.

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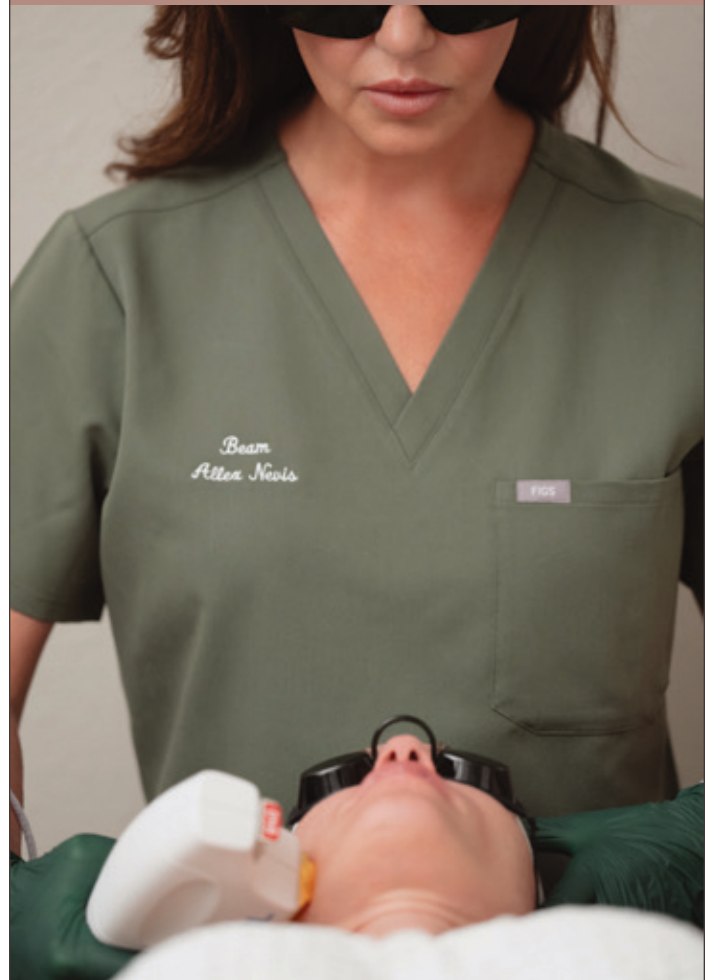
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Cava has earned its place among the world's finest sparkling wines, yet it remains wonderfully versatile. Whether paired with a simple salad, a casual meal or a celebratory toast, Cava brings a touch of elegance to every occasion. What makes Cava de Guarda Superior unique is that it is produced using the traditional method where secondary fermentation occurs in the bottle.

This meticulous process, lasting a minimum of 18 months, is carefully overseen by the D.O. Cava regulatory body, ensuring that each bottle upholds the highest standards of quality and authenticity. Made from organic vineyards that are over 10 years old, Cava de Guarda Superior reveals its craftsmanship with every pour. As the delicate, harmonious bubbles rise to the surface, you can truly appreciate the time and care it took to perfect them!

Similarly, Jamón ConsorcioSerrano is more than just a dry-cured ham. This exquisite product is made using traditional curing

methods which takes a minimum of 12 months to deliver a delicate and rich flavor. Each production is upheld to the rigorous standards of the Consorcio del Jamón Serrano Español, which ensures that every piece of Jamón ConsorcioSerrano bearing the seal is of exceptional quality. Like Cava, Jamón ConsorcioSerrano is not merely an accompaniment to festive tables; it is a versatile delight that can elevate everyday meals with its complex flavors and delicate texture.

Both Cava and Jamón ConsorcioSerrano are perfect examples of how time-honored craftsmanship, underpinned by the European Union's commitment to quality and tradition, creates products that are unmatched in their category. They are not just crafted in Spain; they are perfected by time, offering a taste of excellence that is both accessible and extraordinary. Whether enjoyed on a special occasion or as part of your daily life, Cava and Jamón ConsorcioSerrano bring the best of Europe to your table.

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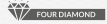


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More Than a Cocktail

Step inside Nevada's Sazerac saloons of yore.

WRITTEN BY SHARON HONIG-BEAR

On a culinary-inspired trip to New Orleans, I first encountered the powerful and historic drink called the Sazerac, at the aptly named Sazerac Bar in the Roosevelt Hotel. The memory lingered, and I discovered, to my surprise, that Nevada had numerous connections to this cocktail — or, at least, to its name, which appeared in almost a dozen saloons in Northern Nevada's early days.

The Sazerac is a New Orleans variation of a whiskey cocktail. It's named for the Sazerac de Forge & Fils brand of Cognac, which originally served as its main ingredient. Traditionally, the cocktail is a combination of Cognac, absinthe, Peychaud's bitters, and sugar. In its many variations, rye or bourbon whiskey is sometimes substituted for the Cognac, and Herbsaint, an anise-flavored liqueur, can replace the absinthe.

It was a classy drink, comprised of expensive, imported ingredients. For the miners and speculators

who were Nevada's early residents, nothing was too good, and the Sazerac fit the bill. The money earned on the Comstock and other mining towns meant people were eager for a taste of luxury. Instead of the rotgut liquor from unmarked bottles swilled by those looking only to get drunk, not to enjoy their drinks, pioneer Nevadans sought quality — and it was well represented by the French Sazerac made with Cognac. Sazerac Saloons (sometimes spelled Sazarac) popped up in Dayton, Wellington, Yerington, and Hawthorne. Carson City had a long history of using the name, and at one point there even was an “old” and a “new” type of Sazerac Saloon. Per *Eureka Daily Sentinel* (Nov. 4, 1873), as early as 1873, Eureka's Sazarac had a “chops stand” with “every delicacy ... fresh oysters, wild game, chickens, turkeys, pigs' feet, sheep's tongue, and the choicest beef steaks, dished up in a tempting style.”



From left: Collage from the 1940 film *Virginia City*, featuring Sazerac Saloon, and actors Errol Flynn and Humphrey Bogart. Unfortunately, the movie was shot in Arizona. It received a gala premiere in Reno and Virginia City. Photo courtesy of The Blonde at the Film; This atmospheric photo by Eastman's Studio shows the saloon in the former bank location. Photo courtesy of Western Nevada Historic Photo Collection



This 1950s color postcard shows the Sazerac and surrounding area looking rundown. Sign indicates this was the location of the Bank of California. Photo courtesy of Out West Vintage Postcards

VIRGINIA CITY AND AUSTIN

Two notable Nevada Sazerac Saloons were in Virginia City and Austin. I first was alerted to Virginia City's famous watering hole through an old photograph — and my research began.

Effie Mona Mack said in her book, *Mark Twain in Nevada*, “The Sazerac was the headquarters for everything that went on in Virginia City.” Tom Peasley, described as a giant of a man, operated the saloon and was involved in every level of civic leadership, including chief of the fire department. Virginia City's Sazerac Saloon moved along C Street several times. In 1940, as the town was preparing for the world premiere of the film *Virginia City*, starring Erroll Flynn and Humphrey Bogart, bricks crashed down, causing the famous saloon to collapse. Ironically, Sazerac Saloon was prominently depicted in the Warner Bros. picture. Sazerac's last location was in the building that held the former Agency of the Bank of California, which is now home to the Ponderosa Saloon.

The Sazerac Saloon in Austin became famous for another reason: It was the perfect setting for telling tall tales. In 1873, Fred H. Hart was employed by the *Reese River Reveille* as an editor but found that news was sparse. So, engaging in the tradition of literary hoax famously used by Mark Twain, Dan DeQuille, and others, he uncovered a bounty of stories sitting at the Sazerac. Local miners, ranchers, and stage drivers would gather to tell of their adventures, exaggerating at will. Hart began capturing these tales, and the Sazerac Lying Club was born. In 1878, Hart collected these yarns and published the book of the same name, *The Sazerac Lying Club*. It became an instant classic, inspiring three printings in its first year — and is still available.

Hart may have had difficulties filling his newspapers with stories, but modern research about Sazerac Saloons yielded rich accounts. They paint a colorful picture of life in the Nevada landscape. Fights, shootings, fires, renovations, and changes of ownership were part of the history of these establishments. As Mark Twain wrote in *Roughing It*, “To be a saloon keeper and to kill a man was to be illustrious.” Even without murder, the saloon was central to early Nevada life, and the Sazeracs, perhaps, were the most colorful of all. 🍷

The Sazerac

The Sazerac is recognized by the International Bartenders Association (IBA) as one of its most requested cocktail recipes. The IBA classifies it in the Unforgettable category. Since 2008, Louisiana has proclaimed the Sazerac New Orleans' official cocktail. Nevadans who enjoy Picon punch would be right at home with this drink.

The defining feature of the Sazerac is its method of preparation, which commonly involves two chilled old fashioned glasses. Various anisettes, such as pastis, Pernod, or Herbsaint, are common substitutes when absinthe is unavailable. Sazerac also is a brand of rye whiskey produced by the Sazerac Co. Many recipes now substitute bourbon or rye for the Cognac.

-
- 1.7 ounces Cognac
 - 0.034 ounce absinthe
 - 1 sugar cube
 - 2 dashes Peychaud's bitters

Pour a small amount of absinthe or other anisette in a chilled old fashioned glass to rinse glass, then add crushed ice and set aside. Stir the other ingredients with ice in a separate mixing glass. Discard ice and excess absinthe from the first glass, then strain Cognac mixture into absinthe-lined glass. The drink is served straight up, with no ice.



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CARSON CITY

Bank Saloon A collaboration between the Nevada Builders Alliance and restaurateur Richard Bragiel brings Bank Saloon to Carson City. It offers an extensive menu of superior handcrafted cocktails made with premium and local spirits — including 35 whiskeys alone — as well as fresh fruits, herbs, and delicious bitters and tonics. As you sip, enjoy the historic downtown location with walls adorned with The McFadden Art Collection featuring renowned Nevada artists. 418 S. Carson St.; 775-301-6710; Banksaloonnv.com; Find Bank Saloon NV on Facebook.

Cucina Lupo Focused on creating seasons-inspired Italian cuisine sourced from local farms and purveyors in Northern Nevada, Cucina Lupo delivers delicious dishes using house-made pastas, bread, salumi, and more. From the same team that created The Union, Liberty Food & Wine Exchange, and the Overland Restaurant & Pub, Cucina Lupo is a community gathering place located in the heart of Historic Downtown Carson City. 308 N. Curry St.; 775-461-0441; Cucinalupo.com; Find Cucina Lupo on Facebook.

Great Basin Brewing Co. Nevada's most award-winning brewery has been creating imaginative craft beers since 1993 in Sparks, including such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as hand-tossed pizzas, burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. 302 N. Carson St.; 775-885-7307; Greatbasinbrewing.com; Find Great Basin Brewing Co. on Facebook and Instagram.

L.A. Bakery Café & Eatery The restaurant's philosophy is nothing but the best. L.A. Bakery has established itself as one of the most distinctive, chic bakeries in Northern Nevada. European and Mediterranean pastries (such as amazing baklava), cakes, cupcakes, and other artistically baked creations are freshly made daily from natural and organic ingredients. You'll find breakfast and lunch menus as well. Many varieties of gluten-free, vegan, and sugar-free products are available. Locally roasted, low-acid coffee and espresso; locally raised, grass-fed beef patties; all-natural and gluten-free breads; and vegan and gluten-free soups all are served here. Catering is offered as well. 1280 N. Curry St.; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook and Instagram.

CARSON VALLEY

Great Basin Brewing Co. This newer location carries on the tradition of being Nevada's most award-winning brewery, with such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as hand-tossed pizzas, burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, and other pub-style classics. Here you'll also find a gourmet food and butcher shop with local Park Ranch Meats. 1573 Hwy. 395, Minden; 775-375-0486; Greatbasinbrewing.com; Find Great Basin Brewing Co. on Facebook and Instagram.

J.T. Basque Bar & Dining Room This Nevada institution embodies Old World Basque culture in the American West. Feast on savory steak, lamb, chicken, or seafood entrées. Pace yourself. The multi-course, family-style meals are plentiful. Voted Best Basque Restaurant in the Carson Valley for more than two decades, this historic locals' favorite is festive, family oriented, and fun. Locally sourced specials include Carson Valley grass-fed beef and locally raised lamb. Local food by local people! 1426 Hwy. 395, Gardnerville; 775-782-2074; Jtbasquenv.com; Find JT Basque Bar & Dining Room on Facebook.

Overland Restaurant & Pub This cozy, family-friendly eatery serves up lunch, dinner, drinks, and coffee in a fun and welcoming atmosphere. The menu features Basque-inspired Americana dishes, including Basque shrimp, sausage platters and sandwiches, burgers, freshly made pastas, fish and chips, ribs, and steaks. 1451 Hwy. 395, Gardnerville; 775-392-1369; Overland-restaurant.com; Find Overland Restaurant & Pub on Facebook.

Sierra Chef Located in historic Genoa, Sierra Chef offers freshly made Italian pastas, sauces, breads, pastries, and specialty imported items, including cheeses, meats, spices, condiments, pastas, and jams in the Gourmet Market. Chef Cynthia Ferris-Bennett owns and operates this culinary center, which provides private cooking classes for children and adults. Enjoy an espresso or other coffee drink at Sierra Chef's full-service coffee bar, which features locally roasted Alpen Sierra coffee. Visit the Sierra Chef Farmers Market May – Sept. in Gardnerville for the best fresh and locally sourced food. Sierra Chef also provides catering. 2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

FALLON

C&C Social Club Step inside a meticulously and elegantly designed and decorated speakeasy hidden inside the quaint Cranberry Cottage shop in the historic Churchill Bank Building. Sip specialty drinks and enjoy one of the largest whiskey and bourbon selections in town. The social club also proudly serves local spirits such as Frey Ranch Distillery and Verdi Local Distillery. Don't miss a visit to this hidden jewel in the Oasis of Nevada. 143 S. Main St.; 775-427-5079; Find Cranberry Cottage on Facebook.

INCLINE VILLAGE

Lone Eagle Grille Inside the Hyatt Regency Lake Tahoe Resort, Spa & Casino, you'll find Lone Eagle Grille, where you can enjoy an unforgettable dining experience in a spectacular setting. With the sparkling blue waters of Lake Tahoe and a cozy fireplace as your backdrop, select from a seasonal menu of expertly prepared steaks, chops, poultry, seafood, pastas, and vegan dishes, as well as house-made specialty desserts. Pair your selection with a glass of wine from sommelier-curated list of Napa Sonoma vintages. 111 Country Club Drive; 775-886-6899; Loneeaglegrille.com; Find Lone Eagle Grille on Facebook.



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Osteria Sierra This new dining destination inside the Hyatt Regency Lake Tahoe Resort, Spa & Casino offers authentic Italian cuisine and ambiance, but with an alpine flair. Enjoy fresh pastas, steaks, seafood, and desserts, along with a curated menu of wines and cocktails. Reservations recommended. 111 Country Club Drive; 775-832-1234; Laketahoe.hyatt.com; Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

RENO

DOWNTOWN RENO

Belleville Wine Bar This wine bar takes its inspiration from the Belleville neighborhood in Paris. Soak up the charming French ambiance as you sip from a selection of sommelier-curated wines. Pair them with any of an assortment of tapas, including foie gras and olive tapenade, bruschetta, salmon tartine, fresh salads, charcuterie, an assortment of delicious hard and soft cheeses, and desserts. Enjoy happy hour Tuesday to Sunday, including brunch and seafood happy hour each Sunday. The patio is open during good weather days. 400 W. Fifth St., Ste. 101; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

Café Whitney Inside the Whitney Peak Hotel sits this elegant yet unfussy eatery offering an array of cuisines — Asian, Mexican, Italian, American, and more. Whether you're in the mood for steaks and seafood, pasta, pizza, salad, or a good old-fashioned diner burger, Café Whitney's chefs will delight you with unique approaches to classics and the highest quality ingredients for robust flavor. 255 N. Virginia St.; 775-398-5456; Cafewhitney.com; Find Café Whitney on Facebook.

Foodshed Cafe Located on the second story of the Great Basin Community Food Co-op, the Foodshed Cafe is open for breakfast, lunch, and dinner, serving nourishing bowls, salads, grilled sandwiches, soups, handcrafted bakery items, burritos, smoothie bowls, and more with ingredients from more than 38 local farmers and ranchers. The café caters to a variety of dietary preferences including vegan, paleo, and gluten-free. 240 Court St.; 775-296-8068; Greatbasinfood.coop; Find Great Basin Community Food Coop on Instagram.

Great Basin Community Food Co-op This local-focused grocery store is home to an abundance of delicious and nutrient-dense dining options. Besides a healthy selection of organic and local produce; local, grass-fed/grass-finished meats; and local, organic eggs, you'll find hundreds of items in bulk, beer and wine, wellness products, and supplements. 240 Court St.; 775-324-6133; Greatbasinfood.coop; Find Great Basin Community Food Coop on Instagram.

IMBIB Custom Brews Imbibe in this relaxing taproom, where you can view the brewing process while enjoying a variety of craft beers, including barrel-aged, malty, hoppy, and sour. 785 E. Second St.; 775-470-5996; Imbibreno.com; Find IMBIB Custom Brews on Facebook.

Liberty Food & Wine Exchange Chef Mark Estee brings his creative and culinary talents to this friendly neighborhood artisan eatery and bar in Downtown Reno. Enjoy handcrafted, shareable plates that blend international cuisine with organic, sustainable, Northern Nevada-raised ingredients. Sip a creative cocktail, beer, or wine, or head to the boutique market for house-cured meats and house-made breads, pastas, and sauces. Special events and catering available. 100 N. Sierra St.; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

Marcolino's Italia This locally owned restaurant situated in Reno's Riverwalk District offers classic Italian cuisine made with the freshest possible ingredients. The staff strives to provide a warm, inviting atmosphere and a memorable experience. Choose from an array of pasta, meat, and seafood dishes, as well as salads and traditional desserts. Special event catering and food truck service also are available. 254 W. First St.; 775-800-1693; Marcolinositalia.com; Find Marcolino's Italia on Facebook.

Noodle Box Kitchen/Rice Box Kitchen From Perapol Damnernpholkul, self-taught cook and founder of Gossip Kitchen in San Francisco, come these two restaurant concepts in one, offering Asian-style comfort foods built to serve in boxes. Each eco-friendly to-go box is packed with fresh, natural ingredients, organic meats, and incredible flavor and fragrance. Gluten-free and vegetarian items available. Some of the dishes you'll find include rice dishes, Thai boat noodles with pork, tom yum seafood noodles, yen ta fo noodle soup (also known as pink noodle soup), and char siu/wonton egg noodle soup. In addition, you can enjoy shabu hot pot and high tea

dim sum. 490 S. Center St. (next to The Discovery museum); 775-622-4379; Riceboxkitchen.com; Find Rice Box Kitchen on Facebook.

Papa What You Cooking At this soul food café located in The Basement, enjoy such Southern specialties as red beans and rice, shrimp and grits, greens and sweet cornbread, po' boys, fried bologna, and even sweet potato pies. Be sure to check the Facebook page for daily specials! 50 S. Virginia St.; 775-622-0020; Papawhatyoucookingnv.com; Find Papawhatyoucooking on Facebook and Instagram.

Royce At this neighborhood bar, take a seat on one of the couches by the fireplace to get comfy; watch a game; order a drink from the expansive bar; and dive into a mouthwatering specialty Royce cheeseburger, perfectly toasted grilled cheese, or snack. Bring your friends to eat, drink, and be merry inside the cozy lounge or out on the large patio. Enjoy weekday food and drink specials. 115 Ridge St.; 775-440-1095; Roycereno.com; Find Royce on Facebook.

Smith and River This American bistro situated right on the Truckee River is another concept from the team behind Roundabout Catering, chef Colin and MaryBeth Smith. Expect fresh ingredients in its menu of seafood, pasta dishes, pizzas, steaks, mouthwatering desserts, and more. All are served with Smith and River's friendly service in a vibrant atmosphere. Ask about hosting your special event. 50 N. Sierra St.; 775-357-8019; Smithandrivernv.com; Find Smithandrivernv on Instagram.

Washoe Public House Enjoy from-scratch dishes featuring local, seasonal ingredients. Dishes include appetizers to share, such as Irish nachos or poke lettuce wraps, as well as salads, soups, burgers, sandwiches, locally made sausages, pork chops, steaks, seafoods, pastas, and desserts. And, of course, enjoy unique, handcrafted cocktails, beer, and wine. Families are welcome; bring your furry friend to join you on the patio! Banquet room and catering available for special events. 275 Hill St.; 775-322-2710; Washoepublichouse.com; Find Washoe Public House on Facebook.

EAST RENO

Charlie Palmer Steak Inside the Grand Sierra Resort, you'll find the Reno flagship of this renowned steakhouse created by Charlie Palmer. In a contemporary setting, enjoy neo-traditional versions of steakhouse classics, including seafood, chops, short ribs, and, of course, the exceptional steaks that built the restaurant's reputation, all sourced from small producers for incomparable flavor and quality. Grand Sierra Resort, 2500 E. Second St.; 775-789-2456; Grandsierraresort.com/restaurants/charlie-palmer-steak-reno; Find Charlie Palmer Steak Reno on Facebook.


Full Belly Deli Enjoy gourmet sandwiches, homemade soups and breads, and catering services for your office meetings and more. You can also enjoy a tasty, homemade breakfast with a cup of joe. 3064 Mill St.; 775-657-8448; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

Rim Asian Bistro This unique restaurant features an array of classic Asian specialties, from wonton or hot and sour soup to Mongolian beef, honey-glazed walnut prawns, kung pao chicken, chow mein, and more, as well as an extensive sushi menu available at your table or the Rim bar. Grand Sierra Resort, 2500 E. Second St.; 775-789-2332; Grandsierraresort.com/reno-restaurants/rim-asian-bistro; Find The Rim Sushi Restaurant At The Grand Sierra on Facebook.

Uno Más Street Tacos + Spirits Experience the vibrant flavors of Mexico at this taqueria featuring street and gourmet tacos, all made from scratch with only the freshest ingredients. You'll find fire-grilled meats, warm tortillas, freshly made salsa, seasonal vegetables, and delicious drinks, including handmade, ice-cold margaritas. Grand Sierra Resort, 2500 E. Second St.; 775-789-2332; Grandsierraresort.com/reno-restaurants/uno-mas-street-tacos-spirits; Find Uno Más at Grand Sierra Resort on Facebook.

FOURTH STREET DISTRICT

Abby's Highway 40 One of Reno's original dive bars, Abby's is back, under new ownership! In the beloved bar's classic setting, try one of its signature cocktails, play a game of pool, or catch a game on one of the bar's TVs — either inside or on the eight-foot LED screen on the renovated outdoor patio. Enjoy daily happy hour, bar snacks, and dumplings from Dumpling Queen, located on the patio of Abby's. 424 E. Fourth St.; 775-440-1211; Abbyshighway40.com; Find Abbyshighway40 on Instagram.



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Dumpling Queen Located on the Abby's Highway 40 patio, this 1948, 20-foot Airstream Trailwind serves up Chinese dumplings, including three types of xiao long bao soup dumplings, spicy peanuts, ice creams, and Asian drinks, both alcoholic and non, for the late-night crowd. 424 E. Fourth St.; 775-440-1211; Dumplingqueenreno.com; Find Dumplingqueenreno on Instagram.

Estella Tacos Y Mezcal At this lively, modern Mexican cantina in the heart of the Fourth Street Brewery District at The Jesse hotel, enjoy street tacos, salsas, mezcal-inspired cocktails, and more, made with ingredients from local, seasonal ingredients whenever possible. All tacos are served on corn tortillas made in house with non-GMO, organic corn. Vegetarian, gluten free, and other dietary accommodations available. 350 Evans Ave.; 775-219-0220; Estellareno.com; Find Estella Reno on Facebook.

Louis' Basque Corner Enjoy a fun, engaging communal dining experience you won't forget at this historic eatery (open since 1967). Authentic, large-portioned, well-prepared Basque dishes include top sirloin steak, roasted leg of lamb, salmon, sweetbreads, tongue, and oxtail stew. Louis' also is home to the famously powerful Basque cocktail picon punch. This is a great spot for all your holiday parties, whether with colleagues, family, or friends. 301 E. Fourth St.; 775-323-7203; Louisbasquecorner.com; Find Louis Basque Corner on Facebook.

Nevada Sunset Winery Enjoy a visit to Reno's only full production winery. Treat yourself to a glass or two at this beautiful and cozy wine bar and tasting room, located in downtown's Brewery District (next door to Lead Dog Brewing and Revision Brewing). Indulge in a delightful flight tasting experience, wine by the glass, or a bottle. In the winery, you can watch where the magic happens. 415 E. Fourth St., Ste. B; 775-899-4027; Nevadasunsetwinery.com; Find Nevada Sunset Winery on Facebook.

The Bar at The Jesse Inside a historic building that houses stylish hotel The Jesse, in Downtown Reno's Fourth Street District, you'll find this warm, inviting, comfortable bar. Choose from seasonal craft cocktails, beer, and wine, or stop by in the morning for a coffee or espresso drink from Forged Coffee Roasting Co., or pie from Sugar Pie. 306 E. Fourth St.; Thejessereno.com; Find The Jesse Reno on Facebook.

The Depot Nestled inside a beautifully restored historic property (the former Nevada-California-Oregon railroad depot designed in 1910 by Frederic DeLongchamps), the state's first brewery-distillery also offers a great restaurant and bar. The owners have paid special attention to local sourcing, quality, and the creation of traditional and innovative products in all four entities (the brewery, distillery, restaurant, and bar). Menu items range from rotisserie chicken, scallops with cauliflower purée, and flat iron steak to burgers, fish and chips, and hearty appetizers. Come in to taste the cocktails, beers, snacks, or dinner, and take in Reno's history, which surrounds you. A big events space is available as well. 325 E. Fourth St.; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

MIDTOWN RENO

Arario This Korean cuisine and Asian-fusion-inspired restaurant in Midtown offers bite-sized delights such as pot stickers, kimchee fries, and shrimp tempura, as well as entrées that fuse Korean dishes with international cuisine in interesting ways — take, for example, the bulgogi pasta, poke bowl, and Seoul cheesesteak sandwich. Stop in for lunch, dinner, or drinks. 777 S. Center St., Ste. 200; 775-870-8202; Arariomidtown.com; Find Arario MidTown on Facebook.

Batch Cupcakery The world is changing, and people are becoming more health conscious. Batch provides the perfect baked goods for your dietary needs. You'll find organic, gluten-free, vegan, and paleo cupcakes, brownies, cookies, and scones. 555 S. Virginia St., Ste. 104; 775-336-1622; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

Beefy's This industry-favorite restaurant serves up great hot dogs, shakes, and the best little burger in Reno, made with local beef from Ponderosa Meat Co. in Reno. Beefy's offers a selection of 40 craft beers as well! 1300 S. Virginia St.; 775-870-1333; Beefysreno.com; Find Beefy's Reno on Facebook.

Beloved's Bread What first began as a locals'-favorite farmers' market stand is now a bakery and café located near Reno Public Market. Stop in and savor a wide variety of freshly baked artisan breads and pastries, as well as an assortment of breakfast

and lunch dishes, all prepared with 100 percent organic produce, eggs, yogurt, milk, flour, and pasture-raised, high-quality meats. 299 E. Plumb Lane, Ste. 129; 775-357-8140; Belovedsbread.com; Find Beloved's Bread on Facebook.

Bricks Restaurant This fine-dining establishment is an unwavering pillar of Reno's gastronomic scene, serving timeless American cuisine in a sophisticated space with impeccable service and an exceptional wine program. Dishes include grilled wagyu New York steak, risotto with diver scallops and prawns, and enticing wild game specials. The restaurant's cozy bar offers an enchanting ambience to enjoy an exquisite cocktail. 1695 S. Virginia St.; 775-786-2277; Bricksrestaurant.com; Find Bricks Restaurant on Facebook.

Brothers Barbecue This Texas-style, dry-rubbed, and wood-smoked barbecue is pulled from two generations of family recipes. Enjoy beer and wine on the premises. Brothers Barbecue's mobile barbecue-smoking trailer serves lunch and dinner for events and catering around Northern Nevada as well. 618 S. Center St.; 775-384-3547; Bbqreno.com; Find Brothers Barbecue LLC on Facebook.

Calafuria The restaurant is open for Italian popup dinners from 4:30 p.m. Wed. – Sat. unless booked for private events. Reservations recommended. Available to book entire property for special events and micro-weddings. 725 S. Center St.; 775-360-5175; Calafuriareno.com; Find Calafuria Reno on Facebook.

Centro This contemporary small-plates/tapas restaurant features a menu that changes seasonally. Ingredients are sourced locally when possible, and the team always is focused on bringing new flavors and preparations to customers. Centro offers an extraordinary, high-quality dining experience. Sharing plates with friends in its eclectic ambience is truly an adventure. Pair Centro's foods with wine, one of a selection of beers on tap, or an original, expertly handcrafted cocktail from the ever-changing drinks list. Enjoy them inside or on the shady, brick back patio. 236 California Ave.; 775-357-8540; Centroreno.com; Find Centro Midtown on Facebook and Centro_midtown on Instagram.

Cluckers The locally owned, independent fried chicken shack specializes in hand-breaded fried chicken sandwiches, whole wings, and freshly cut fries, all made with only the best ingredients, with the goal of creating one of the best fried chicken sandwiches in Reno-Tahoe. 600 S. Center St., Ste. 200; 775-800-1997; Cluckersreno.com; Find Cluckers MidTown on Facebook.

DOPO Pizza & Pasta As the wild child of Coffeebar, DOPO serves up an exciting menu of mouthwatering appetizers, house-made pasta dishes, delectable craft pizzas, and iconic desserts. Pair your meal with a glass of wine, a refreshing Italian-inspired cocktail, or a cold craft beer. With a local reputation as a favorite spot, DOPO Pizza & Pasta is a must-try destination for Italian cuisine in Midtown! 18 St. Lawrence Ave.; 775-848-8180; Reno Public Market, 299 E. Plumb Lane; 775-313-4130; Dopopizzapasta.com; Find Dopo Pizza + Pasta on Instagram.

Elixir Superfood & Juice It's all in the name. Elixir is defined as "a preparation supposedly able to prolong life indefinitely." While we may not live forever, Elixir wants its customers to live happy and healthy lives. Its owners want to change the way people look at food. They believe the choices people make about what they eat has a direct and powerful impact on the well-being of individuals, the community, and environment. They believe in eating clean. They use organic, whole-food ingredients; no GMOs, no preservatives, no refined oils, and no refined sugars. The kitchen is 100 percent naturally gluten-free. The mission is to provide the community with convenient access to healthy superfood energy for life in the mountains. 24 California Ave.; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook.

Full Belly Deli Enjoy gourmet sandwiches, homemade soups and breads, and catering services for your office meetings and more. You can also enjoy a tasty, homemade breakfast with a cup of joe. 517 Forest St.; 775-657-8448; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

Great Full Gardens Café & Eatery Enjoy menu items from mostly organic and local sources as well as all-natural meats at this café. Indulge in the greatest-tasting vegan and gluten-free selections as well. Gino the Soup Man soups available on site. Breakfast, lunch, and dinner served. 555 S. Virginia St.; 775-324-2013; Greatfullgardens.com; Find Great Full Gardens Midtown on Facebook.



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Mexcal This taco- and tequila-focused restaurant in Midtown serves an array of distinctive dishes featuring braised chicken, quesabirria, lamb, carnitas, octopus, shrimp, mahi mahi, or mushroom. Savor them with a handcrafted cocktail, including one of six innovative margaritas, on Mexcal's covered, comfy patio. 516 S. Virginia St.; 775-433-1080; Mexcalreno.com; Find Mexcal Reno on Facebook.

Moo Dang Nestled in the heart of Midtown, Moo Dang serves a wide selection of Thai fare and a selection of more than 20 craft beers. Every dish is made to order, so you will find it easy to request vegan and gluten-free options as well as the level of spice. Come down and see for yourself today why Moo Dang was voted one of the best Thai restaurants in Reno in 2019! Online orders for takeout available. 1565 S. Virginia St.; 775-420-4267; Thaimoodang.com; Find Moo Dang on Facebook.

Noble Pie Parlor This friendly gourmet pizzeria offers great pie utilizing fresh, local ingredients, craft beers, and a handpicked wine selection. Try the Resa special (sun-dried tomato, roasted garlic, jalapeño, red onion, pine nuts, spinach, and goat cheese) or the backyard chicken (house-recipe-barbecue-sauce rotisserie chicken, pepperoni, red onion, scallions, and red peppers). Also enjoy award-winning hot wings, unique strombolis, an innovative brunch menu with a build-your-own bloody mary bar on Saturday and Sunday, as well as gluten-free, vegetarian, and vegan options. Delivery is available downtown and to nearby residential areas. 777 S. Center St., Ste. 100; 775-451-2329; Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

Piñon Bottle Co. For the premier authority on beer in Reno, you have to check out Piñon Bottle Co. Its offerings include a beer bar with 36 taps and hundreds of bottles and cans. So what are you waiting for? Bring your growler to fill up to go or hang out on the patio any time of the year. 777 S. Center St., Ste. 101; 775-376-1211; Pinonbottlennv.com; Find Piñon Bottle on Facebook.

PJ & Co. A friendly staff, a full bar, and homemade freshness keep locals loving PJ's for breakfast, lunch, and dinner. Famous for classics such as eggs Benedict, huevos rancheros, juicy burgers, giant salads, and ribs so tender the meat falls off the bone, PJ's also offers special palate pleasers such as vegetarian sausage and black-bean burgers with tasty, gluten-free buns! Enjoy complimentary homemade chips and salsa after 4:30 p.m. daily with the additional TexMex dinner menu. When possible, PJ's sources from organic, natural, and local farms and serves flavor that will keep you coming back for more to hang with your old and new best friends. 1590 S. Wells Ave.; 775-323-6366; Pjandco.net; Find PJ & Co. on Facebook.

The Cheese Board A locals' favorite since 1981, The Cheese Board has been serving amazing soups, grilled sandwiches, and the freshest salads as well as drop-off and pickup catering, for 40 years! Now with online ordering and local delivery options to make your life easier. Vegan and vegetarian items are available. Dine in the relaxed dining room, or sit outside and watch the world go by while enjoying the signature cheese board and hand-selected wine or a house-made dessert paired with locals' favorite Hub Coffee. 247 California Ave.; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board American Bistro & Catering Company on Facebook.

The Par by Parlay 6 Brewing Co. Parlay 6 Brewing Co. offers a meticulously crafted selection of 24 beers on tap, including guest offerings. The Par, the bar and restaurant within Parlay 6, offers a full bar experience, inviting guests to explore a wide selection of cocktails and liquors as well as a variety of packaged beverages and non-alcoholic options. Crafted beers and beverages are complemented by elevated pub fare, with a seasonally rotating selection of house-made favorites such as burgers, sandwiches, salads, appetizers, entrées, signature pretzels, and nostalgic treats Like Bagel Bites, Hot Pockets, and Pop Tarts, each with a unique flair. Patio seating available. 1041 S. Virginia St.; 775-420-4256; Parlay6brewing.com; Find Parlay 6 Brewing Company on Facebook.

The Wheyfarer Cheese and Specialty Foods In the heart of Midtown Reno is The Wheyfarer, a cut-and-wrap cheese store specializing in high-quality, hard-to-find cheeses, as well as sandwiches, salads, and wines. Eat inside at the counter or in the shared patio space outdoors, or take items to go. Shop our retail store for an assortment of specialty foods, including gourmet crackers, jams, and more. 24 California Ave., Ste. B; 775-622-8320; Thewheyfarer.com; Find The Wheyfarer Cheese and Specialty Foods on Facebook and The Wheyfarer Cheese Reno on Instagram.

Too Soul Tea Co. You'll find a comfortable, friendly environment in this Midtown teahouse café. Choose from more than 100 fine teas and herbal blends, as well as Too Soul blend coffees. Too Soul also offers popular chai drinks, hot chocolates, smoothies, and bottled drinks, as well as monthly and holiday specials. Locally made baked goods, prepared sandwiches, wraps, and other snack choices are available with vegan and gluten-free options. Grab them to go or stay and relax (sit indoors and out, and Wi-Fi is available). Come in for tea tastings any day or create your own blend. Choose from black, green, herbal, hibiscus, rooibos, chai, white, and oolong teas. Discover extraordinary blends, such as Four Horsemen Black Tea, Blackberry Sage, 7 Seas, and Pomegranate Mojito Green. Pots, presses, and accessories also are available. 542½ Plumas St. (near California Avenue); 775-322-2001; Toosoultea.com; Find Too Soul Tea Co. on Facebook and Instagram.

NORTHWEST RENO

Bighorn Tavern This neighborhood tavern offers a menu of made-from-scratch dishes, from wings and Scotch eggs to tacos, burgers, salads, fish and chips, steaks, and more. They're perfectly complemented by a wide variety of wines, spirits, and beers, with a focus on local micro-brews. Breakfast and brunch menus available. Enjoy your meal on the spacious patio! 1325 W. Seventh St.; 775-787-1177; Bighorntavernreno.com; Find Bighorn Tavern on Facebook.

OLD SOUTHWEST RENO

Buenos Grill This colorful, family-friendly, Baja-themed restaurant is Reno's best place for fish tacos, patio dining, and quick service. Enjoy a fresh and unique take on classic Mexican dishes such as fish tacos with mango salsa, steak ranchero taquitos, and coconut-fried shrimp. There's a great margarita, wine, beer, and tequila selection as well. Mayberry Landing, 3892 Mayberry Drive; 775-787-8226; Buenosgrill.com; Find Buenos Grill on Facebook.

Champagne & Chocolate The artisanal chocolate shop selects only the finest cocoa beans and blends them with cocoa butter to craft the finest chocolates by hand, in small batches, to make every bite a joyful experience. Plus, order a flight of Champagnes, beer, wine, or a cocktail from the full bar, choose from a delightful candy selection, or even create your own candy bar, with more than 30 ingredients to choose from. Brunch options available every weekend. Plumgate, 550 W. Plumb Lane, Ste. E; 775-264-4922; Champagnechoco.com; Find Champagne & Chocolate on Facebook.

Dolce Caffé This family-owned, Italian bakery opened in the Mayberry Landing shopping center in June 2022, serving breakfast and lunch. It specializes in Sicilian pastries, including bombas and graffas, which are Italian doughnut varieties, as well as raviola, filled with delicious ricotta cheese and chocolate chips. Browse the pastry case, which features specialty cakes. Savory delights also are available, including quiches, soups, sciaciatto, sandwiches, and pasta dishes. Follow the website for details on intimate, four-course, patio dinners on select weekends. Mayberry Landing, 3886 Mayberry Drive; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé – Reno on Facebook.

House of Bread Breakfast and lunch dishes are available for dine-in, pickup, and catering at this bakery, where you can enjoy the aroma and taste of all-natural, preservative-free breads made from the heart. Choose from more than 30 varieties of sweet and savory breads, including garlic cheese twists, challah, jalapeño cheese bread, pumpkin bread, zucchini bread, squaw bread, honey whole wheat bread, and cinnamon twists. The establishment also offers beer, wine, coffee, and wholesale service to restaurants. 1185 California Ave., Ste. B; 775-322-0773; Reno.houseofbread.com; Find House of Bread, Reno on Facebook.

Josef's Vienna Bakery & Café Since 1980, this family-owned establishment has served up deliciously authentic European baked goods, from handmade breads to a rotating selection of exquisitely designed pastries, cookies, macarons, cakes and mini-cakes, and more, all freshly baked daily and in accordance with the seasons. Open for breakfast and lunch, the café offers a full menu of items such as benedicts, omelets, waffles, crêpes, sandwiches, salads, soups, and quiches. Pair them with a coffee, smoothie, tea, juice, wine, or beer. Old Southwest: Arlington Gardens, 606 W. Plumb Lane; 775-800-1912; South Reno: 933 W. Moana Lane; 775-825-0451; Josefsbakery.com; Find Josef's Vienna Bakery & Café on Facebook.

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Madein This food-and-drink collective offers a community-focused restaurant, full bar, and coffee experience. The chef-driven menu led by Shawn Giordano features Italian comfort food, including homemade jumbo raviolis, Roman-inspired sandwiches and classic salads, all while incorporating products sourced from the owners' favorite local farmers. The bar program is curated by the good folks at Black Rabbit Mead Co. in Reno and highlights locally sourced, craft drinks. Find weekly specials and updates on Madein's social media platforms. Mayberry Shopping Center, 3882 Mayberry Drive, Ste. C1; 775-484-6785; Madeincollective.co; Find Madein Food & Drink Collective on Facebook and Instagram.

Mix Bakeshop For a sweet treat, enjoy cupcakes, handcrafted pies, and beautiful cookies, made from scratch with the finest ingredients on site daily. Mix's menu features a broad selection of delicious flavors, including triple chocolate and classic red velvet cupcakes, salted caramel apple and banana cream pies, and freshly baked cookies like chocolate chip and frosted pumpkin, as well as decorated sugar cookies — perfect for any occasion. Mix's staff members are happy to work with you on custom orders. Gluten-free and vegan options available. 1117 California Ave.; 775-329-1748; Mixreno.com; Find Mix Bakeshop Reno on Facebook.

The Kitchen Table This neighborhood eatery features country-style Italian food for the entire family. Enjoy homemade pastas, pizzas, fresh seafood, and more, prepared with fresh, seasonal ingredients sourced from local purveyors. Best of all, watch the chef prepare your meal in the open-concept kitchen, which invites guests to interact with each other and the kitchen staff, like family gathering around the kitchen table. Enjoy outdoor dining when the weather's nice. Plumgate, 530 W. Plumb Lane, Ste. A; 775-384-3959; Thekitchentablere.no.com; Find The Kitchen Table on Facebook.

SOUTH RENO

Armando & Sons This specialty, full-service butcher shop serves fresh meats and seafood as well as fine foods and pantry items to take home. Or enjoy any of its craft burgers, house-made sausages, or weekly grill specials for dining in. Just choose your style, meat, bun, and add-ons! The Village at Rancharra, 7600 Rancharra Pkwy., Ste. 110; 775-800-1911; Armandoandsons.com; Find Armando & Sons Butcher Shop on Facebook.

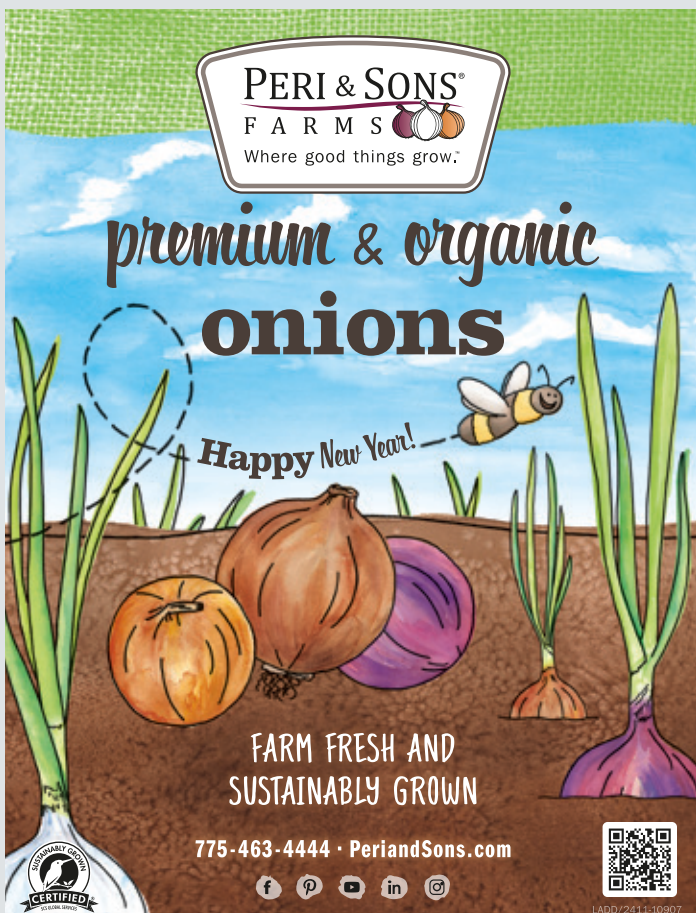
Batch Cupcakery The world is changing, and people are becoming more health conscious. Batch provides the perfect baked goods for your dietary needs. You'll find organic, gluten-free, vegan, and paleo cupcakes, brownies, cookies, and scones. 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

Bighorn Tavern This neighborhood tavern added a second location in the Shops at Bartley Ranch. It offers a menu of made-from-scratch dishes, from wings and Scotch eggs to tacos, burgers, salads, fish and chips, steaks, and more. They're perfectly complemented by a wide variety of wines, spirits, and beers, with a focus on local micro-brews. Breakfast and brunch menus available. 6135 Lakeside Drive, Ste. 113; 775-737-9067; Bighorntavernreno.com; Find Bighorn Tavern on Facebook.

Great Basin Brewing Co. Nevada's most award-winning brewery has been creating imaginative craft beers since 1993, including such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as hand-tossed pizzas, burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. 5525 S. Virginia St., 775-284-7711; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook.

Great Full Gardens Café & Eatery Enjoy menu items from mostly organic and local sources as well as all-natural meats at this café. Indulge in the greatest-tasting vegan and gluten-free selections as well. Gino the Soup Man soups available on site. Breakfast, lunch, and dinner served. 748 South Meadows Pkwy., Ste. A-14; 775-324-2016; Greatfullgardens.com; Find Great Full Gardens South Meadows Reno on Facebook.

High Mark Distillery & Barrel House Head distiller Felicia Keith-Jones, a former teacher and bush pilot, was trained in Ireland on Old World distilling methods before founding High Mark Distillery in Sterling, Alaska, in 2010. She has brought her award-winning operation to Reno, which utilizes Nevada-grown, organic grains and fruits in her



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distinctive line of spirits. Stop in at the Tasting Room and Sipping Parlor to glimpse the distillation process and enjoy a sip or two. 4690 Longley Lane, Ste. 28; 775-622-9188; Highmarkdistillery.com; Find High Mark Distillery on Facebook.

Land Ocean Another original concept by Mark and Karoline Platt, Land Ocean is a modern steakhouse with a swanky vibe. Enjoy a substantial menu including hand-cut steaks, fresh seafood, kobe burgers, and tempting sandwiches. Whether your appetite calls for something light, such as an ahi salad, or The Land Ocean that features a filet mignon and lobster tail, there's a delicious meal for every mood. The Summit mall, 13967 S. Virginia St., Ste. 914; 775-993-2499; Landoceanrestaurants.com/reno; Find Land Ocean New American Grill on Facebook.

Nothing Bundt Cakes Step inside this sweet bakery and order from four different sizes and 10 different flavors of Bundt cake. Perfect for every occasion, Nothing Bundt Cakes make great gifts or treats for anniversaries, birthdays, baby showers, office parties, and more. Ten flavors (including luscious chocolate-chocolate chip, red velvet, white chocolate raspberry, carrot, lemon, marble, and pecan praline, white-white chocolate, and cinnamon swirl) with 40 unique decorations perfect the experience. 5051 S. McCarran Blvd.; 775-827-5151; Nothingbundtcakes.com; Find Nothing Bundt Cakes (Reno, NV) on Facebook.

Nothing To It! Culinary Center and Deli This outstanding facility features hands-on and demonstration classes taught by master chefs. You'll also find a gourmet Napa Valley-inspired deli, as well as a fabulous kitchen store for all your cooking needs. Owners/operators Jay Bushman and Lara Ritchie have a passion for giving people the tools to be great chefs in their own homes. Catering is available. 225 Crummer Lane; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

Piñon Bottle Co. For the premier authority on beer, you have to check out Piñon Bottle Co. Its offerings include a beer bar with 36 taps and hundreds of bottles and cans. So what are you waiting for? 15415 Wedge Pkwy., Ste. 100; 775-376-1211; Pinonbottlenv.com; Find Piñon Bottle on Facebook.

R Town Pizza This locally beloved pizzeria has won numerous accolades, including *Reno Gazette-Journal's* Best of Reno and *Reno News & Review's* Best of Northern Nevada. R Town serves up rectangular, Detroit-style pizzas that feature thick, airy crusts, crisp edges, and toppings nestled inside delicious tomato sauce, and ingredients are responsibly and sustainably sourced when possible. Plus, you can also enjoy unique snacks, salads, grinders, and even desserts. 180 W. Peckham Lane, Ste. 1100; 775-622-8838; Rtownpizza.com; Find R Town Pizza on Facebook.

Smiling with Hope Pizza The beloved pizza parlor serves award-winning New York-style pizza that locals crave! Enjoy fresh salads and house-made desserts, including cannoli, in this friendly, family-style pizzeria that owner Andrew Silvaroli remodeled and expanded, with dine-in seating and lunch options now available. Shops at Bartley Ranch, 6135 Lakeside Drive, Ste. 101; 775-825-1070; Smilingwithhopepizza.com; Find Smiling with Hope Pizza-NY style with a Social Cause on Facebook.

SouthCreek Pizza Co. Experience this welcoming, family-owned neighborhood restaurant that serves handcrafted, wood-fired, brick-oven pizza cooked in an imported Italian oven. Also enjoy chef Ian Madan's fresh salads, house-made meatballs, garlic shrimp, wood-roasted vegetables in a house-made chili oil, and pork spareribs. The charcuterie and cheese plates are terrific additions to the menu and change periodically. Another treat is the mozzarella, which is made daily in house. Choose from a carefully selected wine and beer list that includes four beers and two wines on tap. Be sure to check out the daily lunch and dinner specials. Enjoy the patio. Download the mobile app to order online. South Creek Shopping Center, 45 Foothill Road; 775-622-1620; Southcreekpizza.com; Find Southcreek Pizza Co. on Facebook.

The Cheese Board This is the brand-new second location for a locals' favorite since 1981. You'll enjoy amazing soups, grilled sandwiches, and the freshest salads as well as drop-off and pickup catering. Online ordering and local delivery options make your life easier. Vegan and vegetarian items are available. Dine in the relaxed dining room, or sit outside and watch the world go by while enjoying a signature cheese board and hand-selected wine or a house-made dessert paired with locals' favorite Hub Coffee. 15435 Wedge Pkwy., Ste. 100; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board American Bistro & Catering Company on Facebook.



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The Kitchen by Great Full Gardens Serving up the same quality you've come to expect from Great Full Gardens, this South Reno location is a self-serve, organic salad, soup, and hot bar featuring Gino the Soup Man soups, rotating specials including lasagna and grab-and-go wraps, often made with locally sourced ingredients. Vegan and gluten-free options available. 5220 Longley Lane, Ste. 100; 775-384-6420. Greatfullgardens.com; Find The Kitchen by Great Full Gardens on Facebook.

SOUTH LAKE TAHOE

Champagne & Chocolate This artisanal chocolate shop selects only the finest cocoa beans and blends them with cocoa butter to craft the finest chocolates by hand, in small batches, to make every bite a joyful experience. Plus, order a flight of Champagnes, beer, or wine, and choose from a delightful selection of unique candy bars. 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champagnechoco.com; Find Champagne & Chocolate on Facebook.

SPARKS

Anthony's Chophouse This steakhouse offers a refined dining experience. Enjoy expertly sourced fresh seafood, prime cut filets, rib eyes, and New York strip steaks against a backdrop of old-school steakhouse vibes with a modern lodge feel. Nugget Casino Resort, 1100 Nugget Ave.; 775-356-3300; Cnty.com/nugget/dining/anthony-s-chophouse; Find Anthony's Chophouse on Facebook.

BJ's Nevada Barbecue Co. Family owned and operated since 1986, BJ's has been dishing up its unique style of barbecue with true Nevada flair. Enjoy custom meats, slowly smoked over a variety of hardwoods, including award-winning ribs. Also experience rustic, country-inspired breakfast. Catering is available as well. 80 E. Victorian Ave.; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

Great Basin Brewing Co. Nevada's original craft brewery first opened its doors in 1993. After 28 years, it remains Nevada's most award-winning brewery, with imaginative craft beers including such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. 846 Victorian Ave., 775-355-7711; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook.

Great Full Gardens Café & Eatery Enjoy menu items from mostly organic and local sources as well as all-natural meats at this café. Indulge in the greatest-tasting vegan and gluten-free selections as well. Gino the Soup Man soups available on site. Breakfast, lunch, and dinner served. Outlets at Legends, 1330 Scheels Drive, Ste. F102; 775-440-1663; Greatfullgardens.com; Find Great Full Gardens at Sparks-Legends on Facebook.

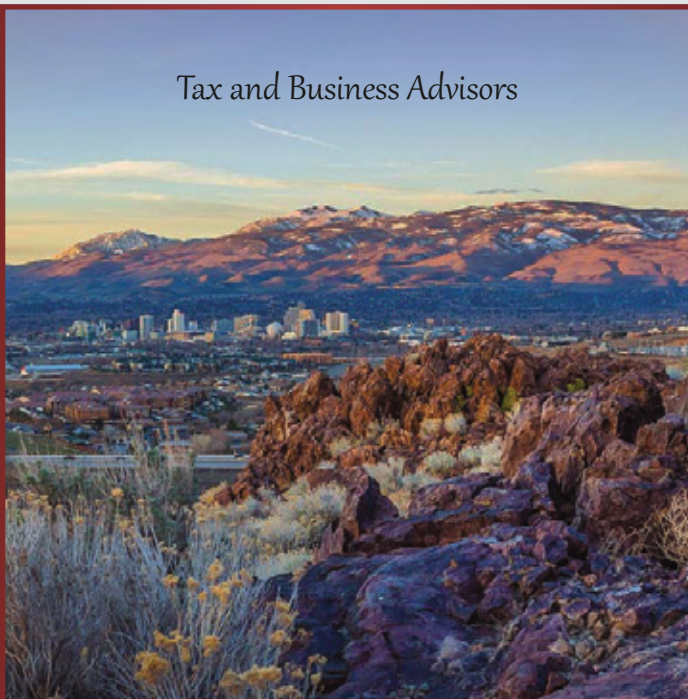
IMBIB Custom Brews Imbibe in this Sparks taproom in The Outlets at Legends next to Cantina Los Tres Hombres, across from Galaxy Theatres. Choose from more than 20 craft beers, and enjoy them with a small bite from the snack menu, either inside or on the patio. The Outlets at Legends, 1180 Scheels Drive, Ste. B-113; 775-470-5996; Imbibreno.com; Find IMBIB Custom Brews on Facebook.

TRUCKEE

Full Belly Deli Enjoy gourmet sandwiches, homemade soups and breads, catering services, and patio dining (weather permitting). 10825 Pioneer Trail Road, Ste. 103; 530-550-9516; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

For details on listing your restaurant in *edible Reno-Tahoe's Eat Local Guide* in print and online, email Jaci@ediblerenotahoe.com.

Tax and Business Advisors



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advertiser directory

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ACCOUNTING SERVICES

J.A. Solari & Partners

310 Kietzke Lane, Ste. 101, Reno; 775-827-3550; Jasolariandpartners.com; Find J.A. Solari&Partners LLC on Facebook.

AGRICULTURAL ORGANIZATIONS

The Greenhouse Project

Carsoncitygreenhouse.org; Find The Greenhouse Project on Facebook.

ARTS ORGANIZATIONS/EXHIBITS

Nevada Museum of Art

160 W. Liberty St., Reno; 775-329-3333; Nevadaart.org; Find Nevada Museum of Art on Facebook.

AUTOMOTIVE REPAIR

Automotion

225 Telegraph St., Reno; 775-284-9444; Automotionreno.com; Find Automotion on Facebook.

BAKERIES

Batch Cupcakery

Midtown Reno: 555 S. Virginia St., Ste. 104; 775-336-1622; South Reno: 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

Beloved's Bread

299 E. Plumb Lane, Ste. 129, Reno; 775-357-8140; Belovedsbread.com; Find Beloved's Bread on Facebook.

Dolce Caffé

3882 Mayberry Drive, Reno; 775-624-2921; Dolcecaffere.com; Find Dolce Caffé - Reno on Facebook.

House of Bread

1185 California Ave., Ste. B, Reno; 775-322-0773; Reno.houseofbread.com; Find House of Bread, Reno on Facebook.

Josef's Vienna Bakery & Café

Old Southwest: Arlington Gardens, 606 W. Plumb Lane; 775-800-1912; South Reno: 933 W. Moana Lane; 775-825-0451; Josefsbakery.com; Find Josef's Vienna Bakery & Café on Facebook.

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

Mix Bakeshop

1117 California Ave., Reno; 775-329-1748; Mixreno.com; Find Mix Bakeshop on Facebook.

Nothing Bundt Cakes

5051 S. McCarran Blvd., Reno; 775-827-5151; Nothingbundtcakes.com; Find Nothing Bundt Cakes (Reno, NV) on Facebook.

BUTCHERS

Armando & Sons

The Village at Rancharrah, 7600 Rancharrah Pkwy., Ste. 100, Reno; 775-800-1911; Armandoandsons.com; Find Armando & Sons Butcher Shop on Facebook

CANNABIS DISPENSARIES/CBD PRODUCTS

Deep Roots Harvest

12240 Old Virginia Road, Reno; 775-245-2540; Deeprootsharvest.com; Find Deep Roots Harvest on Facebook.

CASINOS

Grand Sierra Resort and Casino

2500 E. Second St., Reno; 775-789-2000; Grandsierraresort.com; Find Grand Sierra Resort and Casino on Facebook.

Nugget Casino Resort

1100 Nugget Ave., Sparks; 888-868-4438; Cnty.com/nugget; Find Nugget Casino Resort on Facebook.

CATERERS

Batch Cupcakery

Midtown Reno: 555 S. Virginia St., Ste. 104; 775-336-1622; South Reno: 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

BJ's Nevada Barbecue Co.

80 E. Victorian Ave., Sparks; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

Marcolino's Italia

254 W. First St., Reno; 775-800-1693; Marcolinositalia.com; Find Marcolino's Italia on Facebook.

Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

Sierra Chef

2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

The Cheese Board

Midtown Reno: 247 California Ave.; South Reno: 15435 Wedge Pkwy., Ste. 100; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board Catering Co. on Facebook.

CHEESE SHOPS

The Wheyfarer Cheese and Specialty Foods

24 California Ave., Ste. B, Reno; 775-622-8320; Thewheyfarer.com; Find The Wheyfarer Cheese and Specialty Foods on Facebook.

CHOCOLATIERS

Champagne & Chocolate

Reno: Plumbgate, 550 W. Plumb Lane, Ste. E; South Lake Tahoe: 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champagnechocolate.shop; Find Champagne & Chocolate on Facebook.

Sweets Handmade Candies

Reno: 4991 S. Virginia St., Ste. C; 775-827-8270; Truckee: 10118 Donner Pass Road, Ste. 1; 530-587-6556; Sweetshandmadecandies.com; Find Sweets Handmade Candies on Facebook.

Tandem Chocolates

7111 S. Virginia St., Ste. A15, Reno; 775-227-8735; Tandemchocolates.com; Find Tandem Chocolates on Facebook.

COOKING SCHOOLS

Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

Sierra Chef

2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

CSA PROGRAMS

Mountain Bounty Farm

11438 Birchville Road, Nevada City, Calif.; 530-292-3776; Mountainbountyfarm.com; Find Mountain Bounty Farm on Facebook.

DRINKS PRODUCERS/ ESTABLISHMENTS

Abby's Highway 40

424 E. Fourth St., Reno; 775-440-1211; Abbyshighway40.com; Find Abby's Highway 40 on Facebook.

Bank Saloon

418 S. Carson St., Carson City; 775-301-6710; Banksaloonnv.com; Find Bank Saloon NV on Facebook.

Belleville Wine Bar

400 W. Fifth St., Ste. 101, Reno; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

C&C Social Club

143 S. Maine St., Fallon; 775-427-5079; Find Cranberry Cottage on Facebook.

Cooper Wines

21365 Shenandoah School Road, Plymouth, Calif.; 209-245-6181; Cooperwines.com; Find Cooper Wines on Facebook.

Drams & Smoke

1400 E. Peckham Lane, Reno; 775-444-9240; Dramsandsmoke.com; Find Drams & Smoke Reno on Facebook and Instagram.

Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook and Instagram.

Great Basin Brewing Co.

Reno: 5525 S. Virginia St.; 775-284-7711; Sparks: 846 Victorian Ave.; 775-355-7711; Carson City: 302 N. Carson St.; 775-885-7307; Minden: 1573 Hwy. 395; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook.

IMBIB Custom Brews

Reno: 785 E. Second St.; 775-470-5996; Sparks: 1180 Scheels Drive, Ste. B-113; Imbibreno.com; Find IMBIB Custom Brews on Facebook.

Nevada Sunset Winery

415 E. Fourth St., Ste. B, Reno; Nevadasunsetwinery.com; Find Nevada Sunset Winery on Facebook.

Parlay 6 Brewing Co.

1041 S. Virginia St., Reno; 775-420-4256; Parlay6brewing.com; Find Parlay 6 Brewing Company on Facebook.

Piñon Bottle Co.

Midtown Reno: 777 S. Center St.; South Reno: 15415 Wedge Pkwy., Ste. 100; Pinonbottlennv.com; Find Pinon Bottle on Facebook.

Royce

115 Ridge St., Reno; 775-440-1095; Roycereno.com; Find Royce on Facebook.

The Bar at The Jesse

306 E. Fourth St., Reno; Thejessereno.com; Find The Jesse Reno on Facebook.

The Depot

325 E. Fourth St., Reno; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

EVENTS/EVENT VENUE/SERVICES

Calafuria (Event Venue, Pop-up Restaurant, and Cooking Classes)

725 S. Center St., Reno; 775-360-5175; Calafuriareno.com; Find Calafuria Reno on Facebook.

Epics Photo Booth

316 California Ave., Ste. 1965, Reno; 530-536-0455; Epicsphotobooth.com; Find Epics Photo Booth on Facebook.

Grand Sierra Resort and Casino (Event Venue)

2500 E. Second St., Reno; 775-789-2000; Grandsierraresort.com; Find Grand Sierra Resort and Casino on Facebook.

Hyatt Regency Lake Tahoe Resort, Spa & Casino (Event Venue)

111 Country Club Drive, Incline Village; 775-886-6899; Laketahoe.hyatt.com; Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

Nevada State Beekeepers Conference

Learn all about beekeeping and honey at this annual conference, Feb. 20 – 22 in Yerington. For details, visit Nevadastatebeekeepers.org.

Quick Space (Event Restrooms)

820 Marietta Way, Sparks; 775-359-4688; Quickspacenevada.com; Find Quick Space on Facebook.

River School Farm (Event Venue)

7777 White Fir St., Reno; 775-747-2222; Riverschoolfarm.org; Find River School Farm on Facebook.

Riverside Farmers Market

Sundays year-round. Idlewild Park, Reno; Renofarmersmarket.com; Find Riverside Farmers Market on Facebook.

The Corner Barn (Event Venue)

8929 CA-89, Graeagle; 530-836-2523; Graeaglebarn.com; Find Graeagle Corner Barn on Facebook.

The Depot (Event Venue)

325 E. Fourth St., Reno; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

The Overlook at Graeagle Meadows (Event Venue)

6934 Hwy. 89, Graeagle; 530-836-2523; Venues@playgraeagle.com.

The Virgil (Event Venue)

301 Vassar St., Reno; 775-686-6130; Thevirgil.co; Find The Virgil on Facebook.

Whitney Peak Hotel (Event Venue)

255 N. Virginia St., Reno; 775-398-5400; Whitneypeakhotel.com; Find Whitney Peak Hotel on Facebook.

Woollystar Festival

Enjoy music, camping, and good vibes at this intimate, family-friendly music and film festival held along the Carson River, June 12 – 15. For details, visit Woollystar.com.

FARMERS

Peri & Sons Farms

430 State Route 339, Yerington; 775-463-4444; Periandsons.com; Find Peri & Sons Farms on Facebook.

FINANCIAL ADVISERS

Carroll Wealth Management

775-902-2952; Carrollwealth.com.

FLORISTS

Reno Wholesale Flowers

1440 Hymer Ave., Sparks; 775-284-3338; Renowholesaleflowers.com; Find Reno Wholesale Flowers on Facebook.

Sparks Florist

Reno: 5000 Smithridge Drive; Sparks: 1001 Pyramid Way; 775-358-8500; Sparksflorist.com; Find Sparks Florist on Facebook.

FOOD DISTRIBUTORS/ PRODUCERS

Flocchini Family Provisions (Sausage)

259 Sage St., Carson City; 775-882-8110; 800-854-7877; Flocchinisausage.com; Find Flocchini Sausage on Facebook.

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775-866-8286; Horneytoadmeats.online; Find Horney Toad Meats on Facebook.



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Nevada Brining Co. (Pickles)

775-501-4001; Nevadabrining.com; Find Nevada Brining Co. on Facebook.

Sierra Gold Seafood

1335 Greg St., Ste. 105, Sparks; 775-352-9595; Sierragoldseafood.com; Find Sgs Nevada on Facebook.

Sierra Meat & Seafood

1330 Capital Blvd., Ste. A, Reno; 775-322-4073; 800-444-5687; Sierrameat.com; Find Sierra Meat & Seafood on Facebook.

GROCERY STORES

Great Basin Community Food Co-op

240 Court St., Reno; 775-324-6133; Greatbasinfood.coop; Find Great Basin Community Food Coop on Facebook.

HEALTH/WELLNESS PROVIDERS

Beam

Alex Nevis, aesthetic laser specialist; 5414 Longley Lane, Ste. B, Reno; 775-503-7979; Beamlasers.com; Find Beam Cosmetic Lasers on Instagram.

Coolsculpting by Marci

1351 Corporate Blvd., Reno; 775-825-6450; Bodysculptingbymarci.com; Find Coolsculpting by Marci on Facebook.

Deep Roots Harvest

12240 Old Virginia Road, Reno; 775-245-2540; Deeprootsharvest.com; Find Deep Roots Harvest on Facebook.

Evoke Fitness

9744 S. Virginia St., Ste. A, Reno; 775-827-1995; Evokefit.com; Find Evoke Fitness on Facebook.

Northern Nevada Health Systems

Nnhs.com/faster.

NVision Optix

3715 Lakeside Drive, Reno; 775-900-2015; Nvisionoptix.com; Find Nvisionoptix on Instagram.

Renown Health

775-982-4100; Renown.org; Find Renown Health on Facebook.

Sierra Smiles, Dentistry by John Bocchi, DDS

Reno: 5465 Kietzke Lane; 775-786-1911; South Reno: 10595 Double R Blvd.; 775-443-4305; Zephyr Cove: 308 Dorla Court, Ste. 202; 775-515-8930; Sierrasmls.com; Sierrasleepwell.com; Find Sierra Smiles on Facebook.

Silver Sage Center for Family Medicine (Dr. Andrew Pasternak and Dr. Teresa Angermann)

10467 Double R Blvd., Reno; 775-853-9394; Silversagecenter.com; Find Silver Sage Center for Family Medicine on Facebook.

The Club at Todd's Body Shop

1351 Corporate Blvd., Reno; 775-825-6450; Toddsbodyshoppt.com/pickleball; Find The Club at Todd's Body Shop and Todd's Body Shop Physical Therapy and Rehab on Facebook.

WestSide Dental Studio, Dentistry by Chelsea Dean, DMD

620 Humboldt St., Reno; 775-686-6029; Westsidedentalstudiovn.com; Find WestSide Dental Studio on Facebook.

HOME/COMMERCIAL SERVICES/AMENITIES

Czyz's Appliance (Appliances, Cabinets, and Design Services)

Reno: 9738 S. Virginia St.; 775-322-3451; Truckee: 10960 W. River St., 530-582-4400; Incline Village: 774 Mays Blvd., No. 11; 775-831-1300; Czyzbrandsources.com; Find Czyz's Appliance on Facebook.

LCDmodern

907 W. Moana Lane, Reno; 775-420-5201; Lcdmodern.com; Find LCDmodern on Facebook.

Nova Tile & Stone

Reno: 12835 Old Virginia Road, 775-331-6682; Minden: 2548 Business Pkwy., 775-783-4970; Find Nova Tile & Stone Nevada Inc. on Facebook; Fernley: 1855 Hwy. 95A, 775-575-6682; Find Nova Tile & Stone Fernley on Facebook; Novatileandstone.com.

Sargent's Appliance Sales and Repair Service

1190 Rock Blvd., Sparks; 775-358-4246; Sargentsoutlet.com; Find Sargent's Appliance Sales and Repair Service on Facebook.

INSURANCE SERVICES

Eric Olivas (Farmers Insurance Group Agent)

592 California Ave., Reno; 775-348-4700; Northernnevadainsurance.com; Find Farmers Insurance Eric Olivas' Northern Nevada Insurance Agency on Facebook.

Hometown Health

10315 Professional Circle, Reno; 775-982-3232; Hometownhealth.com; Find Hometown Health on Facebook.

LIVE MUSIC

Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

Noble Pie Parlor

777 S. Center St., Ste. 100, Reno; 775-323-1494; Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

PET RESCUE SERVICES

Nevada Humane Society

Carson City: 549 Airport Road; 775-887-2171; Reno: 2825 Longley Lane, Ste. B; 775-856-2000; Nevadahumanesociety.org; Find Nevada Humane Society on Facebook.

REALTORS/ HOMEBUILDERS

Betsy Caron (Realtor with Chase International)

2848 Vista Blvd., Sparks; 775-848-6285; 775-737-5900; Bcaron@chaseinternational.com; Find Betsy Caron RED# S.0189575 on Facebook.

Meredith Martin (Realtor with COMPASS)

110 Country Club Drive, Ste. 1, Incline Village; 415-312-1616; Compass.com; Find Compass on Facebook.

Karen Walker Hill (Realtor with Ferrari-Lund Real Estate)

3770 Lakeside Drive, Reno; 775-688-4000 (work); 775-830-1770 (cell); Walkerhill@saturnnet.com.

Sierra Sotheby's International Realty

Eight locations in the Reno-Tahoe region. Sierrasothebysrealty.com/sierrasir/eng; Find Sierra Sotheby's International Realty on Facebook and Instagram.

The Olson Group of RE/MAX Professionals

1401 S. Virginia St., Ste. 100, Reno; 775-327-9935; Olsonrealestategroup.com; Find The Olson Group of RE/MAX Professionals on Facebook.

Toll Brothers

775-851-9200; Tollbrothers.com; Find Toll Brothers on Facebook.

Valerie Forte (Realtor with COMPASS)

530-305-1220; Valerie.forte@compass.com.

RESORTS (LODGING)/SPAS

Grand Sierra Resort and Casino

2500 E. Second St., Reno; 775-789-2000; Grandsierraresort.com; Find Grand Sierra Resort and Casino on Facebook.

Hyatt Regency Lake Tahoe Resort, Spa & Casino

111 Country Club Drive, Incline Village; 775-886-6899; Laketahoe.hyatt.com; Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

Nugget Casino Resort

1100 Nugget Ave., Sparks; 888-868-4438; Cnty.com/nugget; Find Nugget Casino Resort on Facebook.

The Jesse

306 E. Fourth St., Reno; Thejesserenoreno.com; Find The Jesse Reno on Facebook.

Whitney Peak Hotel

255 N. Virginia St., Reno; 775-398-5400; Whitneypeakhotel.com; Find Whitney Peak Hotel on Facebook.

RESTAURANTS

Anthony's Chophouse

Nugget Casino Resort, 1100 Nugget Ave., Sparks; 775-356-3300; Cnty.com/nugget/dining/anthony-s-chophouse; Find Anthony's Chophouse on Facebook.

Arario

777 S. Center St., Ste. 200, Reno; 775-870-8202; Arariomidtown.com; Find Arario MidTown on Facebook.

Armando & Sons

The Village at Rancharrah, 7600 Rancharrah Pkwy., Ste. 100, Reno; 775-800-1911; Armandoandsons.com; Find Armando & Sons Butcher Shop on Facebook.

Beefy's Reno

1300 S. Virginia St., Reno; 775-870-1333; Beefysreno.com; Find Beefy's Reno on Facebook.

Belleville Wine Bar

400 W. Fifth St., Ste. 101, Reno; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

Beloved's Bread

299 E. Plumb Lane, Ste. 129, Reno; 775-357-8140; Belovedsbread.com; Find Beloved's Bread on Facebook.

Bighorn Tavern

Northwest Reno: 1325 W. Seventh St.; 775-787-1177; South Reno: 6135 Lakeside Drive, Ste. 113; 775-737-9067; Bighorntavernreno.com; Find Bighorn Tavern on Facebook.

BJ's Nevada Barbecue Co.

80 E. Victorian Ave., Sparks; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

Bricks Restaurant

1695 S. Virginia St., Reno; 775-786-2277; Bricksrestaurant.com; Find Bricks Restaurant on Facebook.

Brothers Barbecue

618 S. Center St., Reno; 775-384-3547; Bbqreno.com; Find Brothers Barbecue LLC on Facebook.

Buenos Grill

Mayberry Landing, 3892 Mayberry Drive, Ste. A, Reno; 775-787-8226; Buenosgrill.com; Find Buenos Grill on Facebook.

Café Whitney

Whitney Peak Hotel, 255 N. Virginia St., Reno; 775-398-5400; Cafewhitney.com; Find Café Whitney on Facebook.

Calafuria

725 Center St., Reno; 775-360-5175; Calafuriareno.com; Find Calafuria Reno on Facebook.

Centro

236 California Ave., Reno; 775-357-8540; Centroreno.com; Find Centro Midtown on Facebook and Centro_midtown on Instagram.

Charlie Palmer Steak

Grand Sierra Resort, 2500 E. Second St., Reno; 775-789-2456; Grandsierraresort.com/restaurants/charlie-palmer-steak-reno; Find Charlie Palmer Steak Reno on Facebook.

Cluckers

600 S. Center St., Ste. 200, Reno; 775-800-1997; Cluckersreno.com; Find Cluckers MidTown on Facebook.

Cucina Lupo

308 N. Curry St., Carson City; 775-461-0441; Cucinalupo.com; Find Cucina Lupo on Facebook.

Dolce Caffé

Mayberry Landing, 3886 Mayberry Drive, Reno; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé - Reno on Facebook.

DOPO Pizza & Pasta

Midtown Reno: 18 St. Lawrence Ave.; 775-848-8180; Reno Public Market: 299 W. Plumb Lane; Dopopizzapasta.com; Find Dopo_pizzapasta on Instagram.

Dumpling Queen

424 E. Fourth St., Reno; 775-440-1211; Dumplingqueenreno.com; Find Dumplingqueenreno on Instagram.

Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook.

Estella Tacos y Mezcal

350 Evans Ave., Reno; 775-219-0220; Estellareno.com; Find Estella Reno on Facebook.



SPIRIT-MAKING CLASSES

Each Saturday at 1 p.m.

JAN. 4

Make: Juniper Gin

Sip: Gin & Tonic

Tasty Treat: Charcuterie Boards & Roasted Nuts & Fresh Berries

JAN. 11

Make: Habanero & Blood Orange Margarita

Sip: Brazilian Rum/Lime Caipirinha

Tasty Treat: Ultimate Orange Cake with a Light Citrus Glaze

JAN. 18

Make: Ginger Apple Moscow Mule

Sip: Cranberry Bourbon Sour

Tasty Treat: Apple Spice Cake

FEB. 1

Make: Cinnamon Schnapps

Sip: Spiked Apple Pie Martini

Tasty Treat: Snickerdoodle Cookies

FEB. 8

Make: Chocolate Liqueur

Sip: Chocolate Espresso Martinis

Tasty Treat: Mexican Wedding Cookie

FEB. 15

Make: Love Martini

Sip: Love Martini

Tasty Treat: Chocolate-Covered Strawberries & Chocolate Truffles

FEB. 22

Make: Root Beer Schnapps

Sip: Spiked Root Beer Floats

Tasty Treat: Perfectly Crisp Butter Cookies

Each class is taught by Master Distiller Felicia Keith-Jones

Tasty Treats are catered by local bakeries. **Included:** 1 bottle of spirits to take home, 1 cocktail to sip, tasty treat that pairs perfectly with your cocktail, all recipes, photos to remember the day, and lots of fun!

\$45 each

Sign up for classes at Highmarkdistillery.com

Class sizes are limited!

4690 Longley Lane, Unit 28, Reno



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Thekitchentablereno.com



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240 Court St., Reno; 775-296-8068;
Greatbasinfood.coop; Find Great Basin
Community Food Coop on Instagram.

Full Belly Deli

Truckee: 10825 Pioneer Trail Road, Ste. 103;
530-550-9516; East Reno: 3064 Mill St.;
Midtown Reno: 517 Forest St.; 775-657-8448;
Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

Great Basin Brewing Co.

Reno: 5525 S. Virginia St., 775-284-7711; Sparks:
846 Victorian Ave., 775-355-7711; Carson City:
302 N. Carson St.; 775-885-7307; Minden: 1573
Hwy. 395; 775-375-0486; Greatbasinbrewingco.
com; Find Great Basin Brewing Company on
Facebook and Instagram.

Great Basin Community Food Co-op

240 Court St.; 775-324-6133; Greatbasinfood.
coop; Find Great Basin Community Food Coop
on Facebook.

Great Full Gardens Café & Eatery

Midtown Reno: 555 S. Virginia St., 775-324-
2013; Find Great Full Gardens Midtown Reno on
Facebook; South Reno: 748 S. Meadows Blvd.,
Ste. A-14; 775-324-2016; Find Great Full Gardens
South Meadows Reno on Facebook; Sparks: 1330
Scheels Drive, Ste. F102; Find Great Full Gardens
at Sparks-Legends on Facebook; Greatfullgardens.com.

House of Bread

1185 California Ave., Ste. B, Reno; 775-322-0773;
Reno.houseofbread.com; Find House of Bread,
Reno on Facebook.

J.T. Basque Bar & Dining Room

1426 Hwy. 395, Gardnerville; 775-782-2074;
Jtbasquenv.com; Find JT Basque Bar & Dining
Room on Facebook.

Josef's Vienna Bakery & Café

Old Southwest: Arlington Gardens, 606 W. Plumb
Lane; 775-800-1912; South Reno: 933 W. Moana
Lane; 775-825-0451; Josefsbakery.com; Find
Josef's Vienna Bakery & Café on Facebook.

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253;
Labakerycafe.com; Find LA Bakery on Facebook.

Land Ocean

The Summit mall, 13967 S. Virginia St., Ste. 914, Reno;
775-993-2499; Landoceanrestaurants.com/reno;
Find Land Ocean New American Grill on Facebook.

Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091;
Libertyfoodandwine.com; Find Liberty Food &
Wine Exchange on Facebook.

Lone Eagle Grille

Hyatt Regency Lake Tahoe Resort, Spa & Casino,
111 Country Club Drive, Incline Village; 775-886-6899;
Loneeaglegrille.com; Find Lone Eagle Grille
on Facebook.

Louis' Basque Corner

301 E. Fourth St., Reno; 775-323-7203;
Louisbasquecorner.com; Find Louis Basque Corner
on Facebook.

Madein Food & Drink Collective

Mayberry Landing, 3882 Mayberry Drive, Ste.
C1, Reno; Madeincollective.co; Find Madein
on Instagram.

Marcolino's Italia

254 W. First St., Reno; 775-800-1693;
Marcolinositalia.com; Find Marcolino's Italia
on Facebook.

Mexcal

516 S. Virginia St., Reno; 775-433-1080;
Mexcalreno.com; Find Mexcal Reno on Facebook.

Moo Dang

1565 S. Virginia St., Reno; 775-420-4267;
Thaimoodang.com; Find Moo Dang on Facebook.

Noble Pie Parlor

777 S. Center St., Ste. 100, Reno; 775-323-1494;
Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

Noodle Box Kitchen/Rice Box Kitchen

490 S. Center St., Reno; 775-622-4379;
Riceboxkitchen.com; Find Rice Box Kitchen
on Facebook.

Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628;
Nothingtoit.com; Find Nothing To It! Cooking
School & Kitchen Store on Facebook.

Osteria Sierra

Hyatt Regency Lake Tahoe Resort, Spa & Casino,
111 Country Club Drive, Incline Village; 775-832-1234;
Laketahoe.hyatt.com; Find Hyatt Regency Lake
Tahoe Resort, Spa & Casino on Facebook.

Overland Restaurant & Pub

1451 Hwy. 395, Gardnerville; 775-392-1369;
Overland-restaurant.com; Find Overland
Restaurant & Pub on Facebook.

Papa What You Cooking

50 S. Virginia St., Reno; 775-258-
6862; Papawhatyoucookingnv.com; Find
Papawhatyoucooking on Facebook.

PJ & Co.

1590 S. Wells Ave., Reno; 775-323-6366;
Pjandco.net; Find PJ & Co. on Facebook.

Rim Asian Bistro

Grand Sierra Resort, 2500 E. Second St., Reno;
775-789-1661; Grandsierraresort.com/reno-
restaurants/rim-asian-bistro; Find The Rim Sushi
Restaurant At The Grand Sierra on Facebook.

Royce

115 Ridge St., Reno; 775-440-1095; Roycereno.com;
Find Royce on Facebook.

R Town Pizza

180 W. Peckham Lane, Ste. 1100, Reno;
775-622-8838; Rtownpizza.com; Find R Town
Pizza on Facebook.

Smiling with Hope Pizza

6135 Lakeside Drive, Ste. 101, Reno; 775-825-1070;
Smilingwithhopepizza.com; Find Smiling with Hope
Pizza-NY style with a Social Cause on Facebook.

Smith and River

50 N. Sierra St., Reno; 775-357-8019;
Smithandriver.com; Find Smithandriver on Instagram.

SouthCreek Pizza Co.

South Creek Shopping Center, 45 Foothill Road,
Reno; 775-622-1620; Southcreekpizza.com; Find
Southcreek Pizza Co. on Facebook.

The Bar at The Jesse

306 E. Fourth St., Reno; Thejessereno.com;
Find The Jesse Reno on Facebook.

The Cheese Board

Midtown Reno: 247 California Ave.; 775-323-3115; South Reno: 15435 Wedge Pkwy., Ste. 100; Cheeseboardcatering.com; Find The Cheese Board Catering Co. on Facebook.

The Depot

325 E. Fourth St., Reno; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

The Kitchen by Great Full Gardens

5220 Longley Lane, Ste. 100, Reno; 775-384-6420; Greatfullgardens.com; Find Great Full Gardens on Facebook.

The Kitchen Table

Plumgate, 530 W. Plumb Lane, Ste. A, Reno; 775-384-3959; Thekitchentablereno.com; Find The Kitchen Table on Facebook.

The Par by Parlay 6 Brewing Co.

1041 S. Virginia St., Reno; 775-420-4256; Parlay6brewing.com; Find Parlay 6 Brewing Company on Facebook.

Uno Más Street Tacos + Spirits

Grand Sierra Resort, 2500 E. Second St., Reno; 775-789-1168; Grandsierraresort.com/reno-restaurants/uno-mas-street-tacos-spirits; Find Uno Más at Grand Sierra Resort on Facebook.

Washoe Public House

275 Hill St., Reno; 775-322-2710; Washoepublichouse.com; Find Washoe Public House on Facebook.

RETAILERS

Bone-ito

The Village at Rancharrah, 7300 Rancharrah Pkwy., Ste. 100, Reno; 775-622-8612; Boneito.com; Find Boneito on Instagram.

Junkee Clothing Exchange

Reno Public Market, 299 E. Plumb Lane, Reno; Junkeeclothingexchange.com; Find Junkee on Facebook.

LCDmodern

907 W. Moana Lane, Reno; 775-420-5201; Lcdmodern.com; Find LCDmodern on Facebook.

Nevada Museum of Art Shop

Nevada Museum of Art, 160 W. Liberty St., Reno; 775-398-7207; Nevadaart.org/visit/plan-your-visit/shop; Find Nevada Museum of Art on Facebook.

Nothing To It! Culinary Center, Deli, and Kitchen Store

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

Red, White & Bees

775-636-4963; Redwhiteandbees.com.

Reno Yard Greetings

775-354-6504; Renoyardgreetings.com; Find Reno Yard Greetings on Facebook.

Sierra Water Gardens

2135 Dickerson Road, Reno; 775-345-5806; Sierrawatergardens.com, Find Sierrawatergardens on Instagram.

Uncle Junkee

101 N. Virginia St., Reno; 775-322-5865; Junkeeclothingexchange.com; Find Junkee on Facebook.

Waggish & Co.

243 California Ave., Ste. 1, Reno; 775-682-0477; Waggishco.com; Find Waggish_co on Instagram.

Way to Go (Travel Store)

Plumgate, 538 W. Plumb Lane, Ste. F, Reno; 775-824-0440; Waytogoreno.com; Find Way To Go on Facebook.

SOLAR CONTRACTORS

Sol-Up

131 E. Pueblo St., Reno; 775-210-5500; Solup.com; Find Sol-Up Reno on Facebook.

SALONS

Hammer & Nails (Men's Groomers)

13925 S. Virginia St., Ste. 248, Reno; 775-900-3435; Hammerandnailsgrooming.com/location/south-reno-nv; Find Hammer & Nails Grooming Shop for Guys - The Summit Reno on Facebook.

SPIRITS MAKERS

Frey Ranch Farmers + Distillers

1045 Dodge Lane, Fallon; 775-423-4000; Freyranch.com; Find Frey Ranch Distillery on Facebook.

High Mark Distillery & Barrel House

4690 Longley Lane, Ste. 28, Reno; 775-622-9188; Highmarkdistillery.com; Find High Mark Distillery on Facebook.

The Depot

325 E. Fourth St., Reno; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

TEA SHOPS

Too Soul Tea Co.

542½ Plumas St., Reno; 775-322-2001; Toosoultea.com; Find Too Soul Tea Co. on Facebook.

TELEVISION/RADIO BROADCASTERS

KUNR

1664 N. Virginia St., Reno; Office: 775-327-5867; Membership: 775-682-6056; Kunr.org; Find KUNR Public Radio on Facebook.

PBS Reno

1670 N. Virginia St., Reno; 775-600-0555; Pbsreno.org; Find KNPB Public Broadcasting on Facebook.

TOURISM AGENCIES

Travel Nevada

401 N. Carson St., Carson City; 775-687-4322; Travelnevada.com; Find Travel Nevada on Facebook.

Visit Carson Valley

1477 Hwy. 395, Ste. C, Gardnerville; 775-782-8145; Visitcarsonvalley.org; Find Visit Carson Valley Facebook.

TRANSPORTATION

Reno Tahoe Transportation

3200 Mill St., Ste. A, Reno; 775-348-0868; Renotahoelimo.com; Find Reno Tahoe Limousine on Facebook.

Nothing To It!

CULINARY CENTER



COOKING CLASSES

Jan. 2	Kids Winter Break Workshop
Jan. 3	Pan Roast & Cioppino
Jan. 4	Culinary Basics Workshop
Jan. 7	Knife Skills Workshop
Jan. 8	Cooking with Wine
Jan. 9	Weeknight Vegetarian
Jan. 10	Date Night- Italian
Jan. 14	Teens Cook
Jan. 15	Kids Cook
Jan. 17	Girls' Night Out - Tapas
Jan. 22	Techniques 1
Jan. 23	Cast Iron Cooking
Jan. 24	Tacos & Tequila
Jan. 25	Winter Chilis & Chowders
Jan. 29	Techniques 1
Jan. 30	Chinese Takeout Favorites
Jan. 31	Ramen & Asian Dumplings
Feb. 1	Artisan Bread Workshop
Feb. 5	Techniques 2
Feb. 6	Winter Slow Cooker
Feb. 7	Taste of Tuscany
Feb. 11	Kids Cook
Feb. 12	Kids Cook
Feb. 12	Techniques 3
Feb. 13	Date Night - Love Bites
Feb. 14	Date Night - Love Bites
Feb. 15	Date Night - Love Bites
Feb. 19	Techniques 4
Feb. 20	Weeknight Mediterranean Meals
Feb. 21	Taste of Thailand
Feb. 22	Baguette Workshop
Feb. 26	Techniques 5
Feb. 27	Taste of Portugal
Feb. 28	Izakaya Japanese Kitchen

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THE LAST SIP

ILLUSTRATION BY RONI SIMUNOVIC

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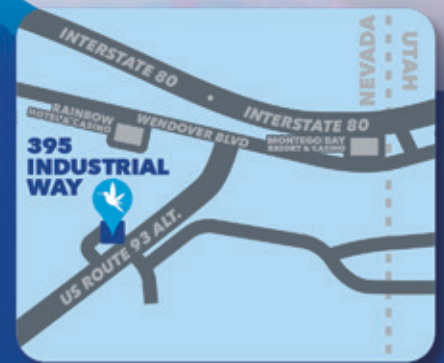


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