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LOCAL DISTILLERIES & SPIRITS

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ABOUT THE COVER: Our Local Distilleries and Spirits issue features a digital collage from Vivian Arthus, a stained glass-style assemblage that plays up the surreal and chilling connotations of “spirits.” Find more of Arthus’ work @thishereticflesh on Instagram.

Chay Mosqueda

Contributor Limelight
Photographer



Chay Mosqueda has been shooting for SLUG since October of 2021, contributing to various sections such as our *Skate Photo Feature*, community event coverage and more. Whether he’s at a concert or the skate park, Mosqueda approaches his work with vibrancy and control, always centering the human stories at the heart of a photo. Find Mosqueda’s *Skate Photo Feature* with Matt Bergmann on p. 26.

Vella Price

Contributor Limelight
Issue Designer



Vella Price has been creating unique and eye-catching layouts for SLUG issue articles since November of 2021, adding an indispensable amount of panache, color and personality to our visual style. This month, find a wash of intriguing block colors in Price’s layout for an article featuring *Proverbial Spirits* on p. 8, and revisit some of her greatest hits in our archive PDFs at slugmag.com/issues.

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MODERN DRINKERS REQUIRE MODERN SPIRITS

PROVERBIAL SPIRITS' LOCALLY SOURCED LIQUORS

By Sage Holt | sage@slugmag.com

Photos by Justin Lagman



Proverbial Spirits currently has two spirits available—Loose Lips Sink Ships Rum and No Rest for the Wicked Gin.

(L-R) Michael Kunde, Steven Currie and Rudy Lehfeldt-Ehlinger make up the small and mighty team behind Proverbial Spirits.

Rome wasn't built in a day, and neither was *Proverbial Spirits*. In fact, it's taken about three years through many stages of branding, production and engineering to launch Park City's latest addition to its growing distillery scene. The efforts of three Park City musketeers—Michael Kunde, Rudy Lehfeldt-Ehlinger and Steven Currie—have led to a colorful, fun and welcoming distillery.

Proverbial Spirits is not your average distillery; they're not here to take themselves too seriously or gain only from profit. Instead, these three grain wranglers embrace their active role in the community. "We're the regulars at your neighborhood bar, the friends who are down for whatever at the drop of a hat. The shoulder you cry on, the life of the party and your partner in crime," says their website. Currie adds, "Most brands take themselves very seriously. It's all leather-bound books, cigars and leather chairs."

Full of bright hues and subtle undertones, *Proverbial Spirits* uses its vivid and flashy color palette to catch viewers' eyes along with its high attention to detail in its designs, using both a proverbial phrase for a name and a body part for each of their compositional components. With lips as the background for their Loose Lips Sink Ships rum and an orange-irised eye as the background for their No Rest For The Wicked gin, each

bottle flaunts a lively display to match its delightful flavor profile. "We're using fun colors and proverbial phrases. Nobody's ever taken this approach to branding in the spirit industry. You see it in wine and beer [where] people are playful, but we want to take that and implement it into the spirit world," says Currie.

Their design isn't the only thing that separates *Proverbial Spirits* from other Utah distilleries—it's what goes into their spirits that really sets them apart. "The fact that we're making product from scratch makes us unique," says Currie. Unlike many large distilleries that use big manufacturing companies like MGP to provide products like specialty wheat starches and proteins, *Proverbial* generates all of its spirits from scratch with mainly locally sourced ingredients (barring exceptions such as sugar cane and molasses, which are difficult to find in Utah due to our lack of humidity). "We get our malted rye from Idaho, and our rum we're making from sugar cane and molasses that we've sourced out of Louisiana," says Currie.

After sourcing the ingredients, then comes the long process of ... well, processing the ingredients. "Using our local mashed grains, we convert the starches into sugars," says Currie, which then allows them to begin the distilling phase which, depending on the spirit, can happen multiple times. "With our rum, it's just one distillation, but

our gin ends up being three distillations by the time we're done," says Currie.

Starting off with only two spirits—rum and gin—*Proverbial Spirits* still have many surprises on the horizon. Their tried, tested and truly loved spirits are gaining a twist in the upcoming year, slowly aging in wine barrels for an enhanced new flavor. "Aged in Kunde wine barrels is our rum, while our gin will be aged in vermouth barrels," says Currie. If that doesn't already get you spirit lovers riled up, their canned Negronis will—trust me when I say they're the bee's knees.

A journey of a thousand miles starts with a single step, and although *Proverbial Spirits* has only taken its first few steps, it's clear that for these three distillers, all their roads will lead to Rome and eventually allow *Proverbial* to become a household name in the eyes of all spirit lovers.

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- 11/5 Sat. DJ: James Beard Esq.
- 11/10 Thurs. DJ: Spaz
- 11/11 Fri. DJ: Bo York
- 11/12 Sat. DJ: Flash & Flare
- 11/17 Thurs. DJ: Key 1
- 11/18 Fri. DJ: Bo York
- 11/19 Sat. DJ: Rahkeem
- 11/20 Sun. DJ Spaz' R&B Nite
- 11/23 Wed. DJ: Bo York's Pre-Thxgung Soiree
- 11/25 Fri. DJ: Spaz
- 11/26 Sat. DJ: Matty Mo



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SIDE BAR

where drinks & stories are on the menu

By Carlyse Price | carlysep@gmail.com | Photos by John Barkiple



The Lei It On Me and Basil Dreams are two of Side Bar's many cocktails that connect patrons and bartenders through their unique look and storied design.



Side Bar, a prohibition-style cocktail bar within Ogden's Own Distillery, features over 40 cocktails that combine the familiar with the unique.

Founder of *Ogden's Own Distillery*, **Tim Smith**, laughs while sharing some of the stories behind the cocktails featured at *Side Bar*, a new, art deco and prohibition-style cocktail bar within *Ogden's Own* that opened in Oct. 2021. Since then, *Side Bar* has been a place of entertainment and storytelling. With around 40 different cocktails and over 20 different vessels that drinks are served in, *Side Bar's* specialty cocktails connect patrons and bartenders through their stories, selection and designs.

"It really is a reflection of Ogden being the crossroads of the West," says Smith. "You just see people from all around the world hanging out in Ogden because it was where they got off the train." He likes how *Side Bar* gives all kinds of people a place of refuge to come together. Patrons can choose from four categories: sweet and fruity, sour and refreshing, spicy, or spirit forward. These categories allow people to find a new drink while sticking to the flavor profile that sounds desirable to them.

Along with classic cocktails, *Side Bar* has many unique choices that the staff has created. "All the rules are off. Our mixologists, or 'liquid chefs' as we call them, have full freedom to experiment and make wonderful creations," Smith says. These specialty cocktails, served in unique vessels, have stories that are eager to be shared. One fa-

vorite is Madam's Hidden Cucumber. The drink was named after Brigham Young's 35th son, who crossdressed in the 1880s and would go to bars or nightclubs to sing opera in drag. The sour cocktail contains cucumber juice and gives the bartenders a chance to share a story and a laugh with whoever orders it.

While some cocktails stand out purely for their visual design—such as a drink served in a small porcelain bathtub with a rubber ducky—stories of the prohibition, childhood lunches and drink-building techniques are standard fare at *Side Bar*. "It literally goes back to the compound gins that were made back during the Prohibition era, where a base spirit like moonshine was not well distilled or well cleaned," says Smith, "but other ingredients would be compounded into the product and literally, sometimes the available container to mix it would be a bathtub." This was how the idea for Bath-tub Gin was created and added to *Side Bar's* menu. Guests can choose to add pink or blue cotton candy flavoring to their porcelain bathtub to add color and sweetness.

Cocktails at *Side Bar* incorporate spirits made by *Ogden's Own Distillery*. These include Five Wives vodka, Five Husbands vodka, Porter's whiskeys, Madam Pattirini gin and Underground Herbal Spirit. "Our goal is to highlight the spirits themselves,

as well as using as many products that we can get locally to use in the spirits. We're very much a small family business, and we want to incorporate as many other businesses in the community with our cocktail ingredients," says Smith.

Each drink is exciting to taste and equally exciting to look at. Many guests try a new drink each time they come in, with the goal to eventually try every drink on the menu. Classic cocktails stay year round, but other drinks change seasonally. Along with seasonal drinks, *Side Bar* hosts holiday events either indoors or at the distillery's amphitheater or patio. Guests look forward to *Wonderful Wednesdays*, which offer special entertainment ranging from drag performances to magicians and burlesque. Staff wonders what guests will drink, who they'll meet and what stories will be shared.

Aside from all of the fun, Smith highlights that the most important thing *Ogden's Own Distillery* wanted to create was a place where everyone can feel welcome and enjoy themselves. No matter where else guests have had cocktails, they are sure to be pleased with the unique drinks and experiences offered at *Side Bar*. *Side Bar* is a place to try and to learn new things—and you might even get a rubber duck out of it. Learn more at ogdensown.com/sidebar.

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Wandering around the Central Ninth neighborhood of Salt Lake City, you can easily spot the crisp, white, symmetrical building sporting a bright pink door frame and the whimsically painted name *Curiosity*, inducing a barrage of inquiries in the minds of pedestrians. *Curiosity* stands as a premiere zero-proof drinking establishment, providing delectable drinks to daring tastebuds. Just as Alice was curious enough to crawl down the rabbit hole and James into the Giant Peach, *Curiosity* inspires a sense of childlike wonder in all those who enter, with intoxicating interiors akin to a retro-chic Jetsonian flat occupied by a surrealist Strawberry Shortcake. Straying from tradition in the sense of what a bar is supposed to feel like isn't the only thing *Curiosity* excels in, proudly serving cocktails that contain adaptogens, nootropics and essence infusions—proving that being adventurous doesn't have to include alcohol.

A commonality among bar-goers is seeking a space to loosen up, with bars offering a sanctuary for people to convene and unravel the tightly wound pressures of adulthood. *Curiosity's* slogan, "Same Habits, Different Ingredients," aims to retain the connectivity that drinking culture cultivates by substituting natural mood boosters where whiskey would usually be. "We want to create an alternative space to connect and socialize that doesn't revolve around alcohol," says Co-owner **Raegan Plewe**. "We're

Breaking Cocktail Convention at Curiosity SLC

By Ashton Ellis | ashton@slugmag.com
Photos by Bonneville Jones

trying to make it open to every type of person from every walk of life; whether you're a bartender or completely sober, it doesn't really matter, we're just creating an environment where you can explore intimate connection and flavors."

Plewe and her business partner, **Erica Bruin**, fronted *Curiosity* upon realizing alcohol wasn't serving their lives in the same way that it used to. "We're not 100% sober, but we realized that so much of drinking is the habit of it, the ritual of it," Plewe says. The "curious" movement of sobriety prompted them to dig further into getting creative with recipes, prompting reflection on the degree and purposes to which we alter our consciousness. "I love the word 'curiosity' because it's expansive instead of limiting," Plewe says. "People think of sobriety or not drinking as a negative thing, like you're limited, [like] it's reduced. We wanted to do the opposite of that, to expand people's worlds. There's so many incredible products, so many incredible conversations that could be had when drinking isn't involved."

The extensive variety centers *Curiosity* as one of the only spots in our city to engage with these



Curiosity Co-owner Raegan Plewe mixes zero-proof cocktails and coffee drinks with a philosophy of unconstrained creativity.

funky, flavorful concoctions while still maintaining a degree of community and locality. There is an intricate shelving structure that Plewe and Bruin installed themselves, accompanied by a cold fridge adorned with bottles of euphorics and herbal tonics sourced from all over the world. The duo didn't want to limit the non-alcoholic element exclusively to the *Curiosity* brick and mortar, offering a "bottle shop" where patrons can pick up bottles of the zero-proof spirits to take home or to purchase as samples in addition to the in-house menu.

Plewe incorporates her background in specialty coffee at *Curiosity* in an unprecedented way. "I felt like that was a market that wasn't being reached in Salt Lake: beautiful, delicious, specialty coffee that you can consume late at night. We have our coffee nerds, our cocktail nerds—the common ground is just exploring interesting tastes," Plewe says. The bar offers renditions of classic cocktails, such as Man in a Hat, which is a strong, decadent and spicy rendition of a Manhattan with an uplifting effect. *Curiosity's* coffee drinks, such as the off-menu Nick and Nori (coffee, yuzu sour, with nori garnish and salt) are complex, multi-dimensional and robust.

As **Dorothy Parker** once wrote, "The cure for boredom is curiosity." With poetry nights, conversation nights, book clubs and late-night DJs in the near future, the cure for boredom in your palate is at *Curiosity*. Check out their mesmerizing Instagram @curiosityslcl and website for rotating menus and events.

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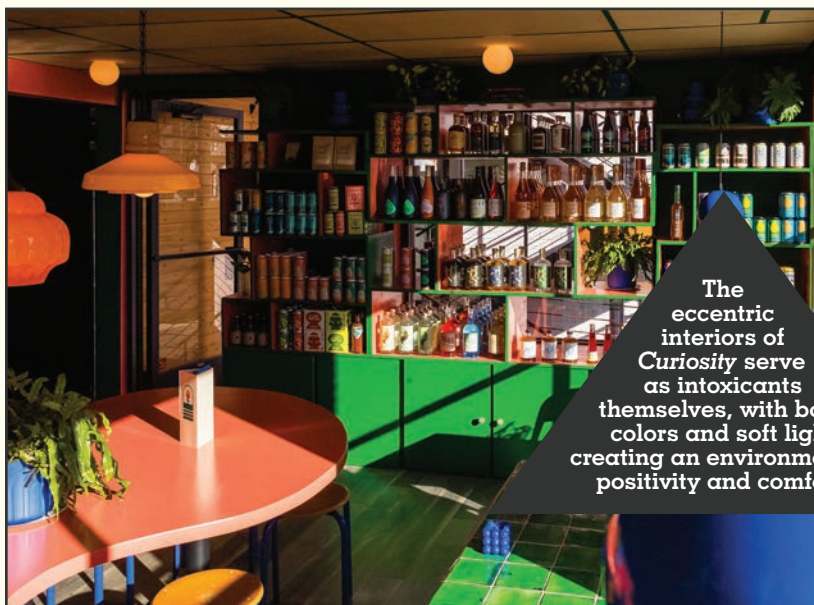
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The eccentric interiors of *Curiosity* serve as intoxicants themselves, with bold colors and soft light creating an environment of positivity and comfort.

Crème de la Cocktail

Four SLC Bartenders Hit Us With Their Best Shots

By SLUG Staff • info@slugmag.com Photos by John Taylor

Hail to thee our faithful bartenders—they know us at our best and (more often than not) our worst, act as far too many people's over-the-counter therapists and, most importantly, blend spirits, juices, bitters and more into mouth-watering libations that can feel like chemists' concoctions. Here are four highly skilled bartenders from the city's hottest cocktail bars on their approach to the art of mixology, their favorite drinks to make with locally distilled booze and more.

SLUG: What are some of your favorite local spirits to utilize in your drinks?

Dylan McGinnis: There are a lot of great local distilleries, but two of my favorites are *Waterpocket Distillery* and *Beehive Distilling*. The Jackrabbit gin from *Beehive* has become a staple at pretty much every bar I've worked at, and any amari that comes out of *Waterpocket* is a must try. I especially like the Pennellen. *chefs' kiss*

SLUG: What is your signature cocktail to create using local ingredients?

DM: Shit—I almost always just wing it. I have a tendency for forgetting my own recipes, so I like the challenge of a roulette. With that said, I try to focus

on seasonal flavors and ask the customer some basic questions so I can get a feel for what they want. As long as it tastes good and the customer is pleased, so am I. Cheesy, I know, but I like to make money.

SLUG: What is your approach to mixology? How did you refine your techniques?

DM: When I first started bartending, I read a lot of books about techniques, specs, etc., and that definitely helped me get started. But most importantly, I spent too much money creeping around bars, staring at the workers and asking annoying questions. I'm sure everyone hated me, but in hindsight I'm glad I did it. I've learned a lot from my fellow bartenders, and I still continue to do so. Efficiency, practicality and quality are the standards I look for when learning new techniques.



Dylan McGinnis

The RUIN - 59 S. Main Street, Salt Lake City

SLUG: What are some of your favorite local spirits to utilize in your drinks?

Mikey Edwards: Nothing beats the work than **Alan [Scott]** does over at *Waterpocket*—a true mad scientist. The **Fowlers** have some wonderfully delightful expressions using Utah-sourced grains over at *Sugar House Distilling*. What's more is that both have been making great rums, a category that lacks variety here in Utah.

SLUG: What is your signature cocktail to create using local ingredients?

ME: The partnership of *Temple of the Moon Gin* and the subtle creaminess of the orgeat made by **Ryan Manning** of *Bardaddy* is my go to for whipping up the Saturn, a '70s trop-classic by the mysterious **Popo Galsini**.

SLUG: What is your approach to mixology? How did you refine your techniques?

ME: I get better by surrounding myself with people who know more than me. As for specific individuals, Sam has helped me grow immensely as a bartender, and out of our friendship we've been frequently surprised about how much better our recipes and expressions of tiki classics have become. I gotta mention that the knowledge behind the bar at *Water Witch* (where you can find me tending occasionally) is on par with the best bars in the country, dare I even say, the galaxy. No one is an island, and we have to rely on and support each other to grow and succeed as a culture.



Sam Miller & Mikey Edwards

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SLUG: How long have you been mixing and shaking it up in the local bar scene?

Kat Grebe: Only a year. I'm still very new to this and am always still learning, but I have fallen in love with the people and creativity that the Salt Lake bar scene has to offer. The bartenders here are the true gem of the city.

SLUG: What is your approach to mixology? How did you refine your techniques?

KG: The best way to learn for me is to find something that I love and to change one or two things about it. When I first started drinking whiskey and scotch, I felt like they were very aggressive spirits, so I tried to find things that I wanted to actually drink and swapped the main

spirit to something that I'm hesitant toward. That has led to a lot of fun creations!

SLUG: What is a cocktail or cocktail "easter egg" that visitors of *Back Door* should know about, and why?

KG: Lady Like, made with *Holystone's* Cerulea gin, was made in honor of one of the owner's mother and best friend who both passed away [from] breast cancer. Part of the proceeds for every bottle they sell go to breast cancer warriors to help them with groceries, utilities and other expenses. (Recipe below).



Kat Grebe

1.5 oz Holystone Cerulea gin
.5 oz crème de violette
.5 oz lime juice

.5 oz coconut cream
1.0 oz raspberry rose simple syrup
10 drops lavender bitters

Back Door - 152 E. 200 South, Salt Lake City

SLUG: What are some of your favorite local spirits to utilize in your drinks?

Kelley Howell: I find my self reaching for *Alpine* American Whiskey and *Holystone's* Bosuns Navy Strength Gin quite frequently as the base for many cocktails. I also use a lot of *Waterpocket's* Toadstool Notom Amaro when I want to add a stronger, more complex, herby amaro element to my drinks.

SLUG: What is your signature cocktail to create using local ingredients?

KH: A signature of mine is a cocktail I have coined the Fig 75 includes a

couple local components, and one of which I find quite stellar. (Recipe below).

SLUG: What is your approach to mixology? How did you refine your techniques?

KH: My approach and experience is really founded upon having a deep understanding of the classics and tried and true practices. After becoming proficient in the classics (or at least the well-known majority), I then began to mess around with other ingredients and liquors to learn how to sub out certain elements and balance my cocktails well. We serve a lot of roulettes at *Seabird*, so ultimately just a lot of practice and experimentation has helped me grow as a bartender exponentially.

.75 oz High West Double Rye
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WB'S EATERY CHANGES THE NARRATIVE Surrounding Alcohol-Free Drinks

By: McCall Mash • Mccallmash@gmail.com | Photos by Em Behringer

It's no longer uncommon to see an Impossible Burger or other vegetarian options on many restaurants' menus.

Vivi Wanderley-Britt, WB's Eatery's co-owner with wife Amy Wanderley-Britt, says they're trying to create a similar type of inclusivity for those who don't drink alcohol with their boutique dry bottle shop and cocktail bar. "We want to make sure for people when they walk through the doors—whether they eat meat or not, whether they drink or not—[they are] welcome because there is something for everybody," she says.

Vivi says non-alcoholic spirits, beer and wine are currently experiencing a trend similar to how vegetarianism began gaining widespread popularity 10 years ago. She adds that the market for zero-proof beverages is already here: Customers are willing to pay for high-quality, non-alcoholic beverages just as vegetarians are willing to pay for good, meat-free food. The problem is that there are rarely non-alcoholic options beyond soda or water, and people who choose not to drink can face social stigma. "In a lot of cases, if you don't drink and you go to a party or you go to a bar, you feel left out and you feel like you are an alien because everybody is questioning whether you drink or not—why you're not

drinking," says Vivi, who became familiar with this feeling after she stopped drinking.

However, Vivi says WB's is trying to change this narrative by normalizing not drinking in a social setting and helping people have more access to alcohol-free beverages through events that serve alcohol-free drinks, providing all beverages in the same glasses and having a diverse array of zero-proof options. Name a drink, and you can probably find the non-alcoholic version at the dry bottle shop or on the cocktail menu at WB's Eatery—whether you're looking for classic drinks like wine, beer, tequila, whiskey and rum or specialties such as absinthe and mezcal. They also sell these drinks on their online bottle shop and at their other restaurants, *Pig & a Jelly Jar* in Salt Lake and Ogden and *Pig Kitchen Venue* in Holladay, as well as wholesale to bars and restaurants in Utah.

Vivi adds that they don't sell products "that [we would] not have at our house." Unless you're a connoisseur of drinks like whiskey or tequila, she says you would never be able to tell the difference between the alcoholic and non-alcoholic versions. In fact, many people's first response is, "Oh wow. The tequila has the burn, the rum has the burn," she says. This is because the non-alcoholic spirits are made with similar ingredients as regular alcoholic beverages. For example, the *Ritual Tequila Alternative* in their margarita box is made with agave flowers to help maintain the same flavor profile found in alcoholic tequila, whereas non-alcoholic beers and wines undergo a special process to remove the alcohol.

While people might think Utah is the perfect place for a zero-proof bottle shop because of *The Church of Jesus Christ and Latter-day Saints*, Vivi says it's not the specific community they are trying to reach. Instead, they're aiming to serve people who don't drink or want to drink less for myriad reasons—including pregnant people, people training for a marathon, people who don't drink for health reasons, etc. She emphasizes that they're not targeting those recovering from alcohol addiction because the realistic smell and taste of the drinks

could be triggering. However, they won't turn anyone away who wants to try them.

In the end, WB's is trying to normalize not drinking and create more inclusivity because—akin to how it doesn't matter if you eat meat or not, because who cares? Don't want to have a drink? Have a non-alcoholic margarita, have a non-alcoholic dark and stormy, have our 'newly' [old] fashioned," she says.

Visit wbseatery.com to find the online bottle shop and wholesale information or visit in person at 455 25th Street in Ogden.



The WB's zero-proof bottle shop offers a wide variety of cocktails, beers, wines and more absent of alcoholic content.



WB's Eatery Co-owner Vivi Wanderley-Britt wants "to make sure for people when they walk through the doors—whether they eat meat or not, whether they drink or not—[they are] welcome."



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Beehive Boilermakers and Bombs

By Steven Koonce • beard2010@gmail.com

Boilermakers and bombs are an unexpected surprise because it sounds like a terrible idea but almost always turns out to be a lot of fun. On one occasion, sitting in a bar in Chicago, I was watching *Northwestern* softball with the other patrons when the Wildcats scored a run. Without any warning, a half glass of Guinness and a full shot of whiskey appeared before me with the inclination that I was to “pound.” Before I knew it, I had found six or seven new best friends! Now you can, too, with these carefully curated bombs that we’ll call the Beehive Boilermakers & Bombs.



Flaming Dirty Dr. Swig

- 8 oz *Level Crossing Brewing Co. Jazz Loon Pilsner*
- .5 oz coconut flavoring (or coconut rum)
- 1.5 oz *Beehive Distilling Paradox Amaro*
- .25 oz *Simplicity Cocktails Bourbon*

Pour beer into a tall glass with coconut. Pour amaretto into a shot glass with a bourbon floater, light the bourbon on fire, say a prayer and dunk it in the beer while you hope that *Swig* someday goes adult. The first time you take this shot, you will be blown away. The whole combination tastes just like Dr. Pepper, and we’ve tailored this one just for us Utahns.

The Uinta Heater

- 3 oz *High West Distillery Campfire Whiskey*
- .75 oz Irish cream
- 8 oz *T.F. Brewing Delmar Imperial Stout*

You’re going to need a camp cup for this plus a tumbler. Pour the whiskey in the tumbler with an Irish cream floater, dunk into the beer and drink it down. For a true Uinta heater, get rid of the Irish cream and do 3.5 oz whiskey into a full 16 oz Delmar and sip. That should keep you warm, even in the godforsaken Uintas. If you’re feeling really cold, rank it up to a *Epic’s Big Bad Baptist* or another barrel-aged stout.

The Bitter Hipster

- 1.5 oz *Dented Brick Distillery Roofraiser Vodka*
- .5 oz *Aperol*
- .5 tablespoon local honey
- 12 oz *Uinta Brewing Co. Trader IPA*

Measure vodka, Aperol and honey into a shaker with one large cube of ice. Shake until cold. Pour beer into a shaker and strain into a large glass. The sweetness of the honey will balance the Aperol and beer, but the bitterness will remain. This is a great one to sip on, but could be done as a bomb if you’re feeling held down by the man (and your skinny jeans).

Sugarhouse Rum Runner

- 1 oz *Outlaw Distillery Vanilla Bean Rum*
- 1 oz *Outlaw Distillery Moonshine*
- .5 oz banana liqueur
- .5 oz simple syrup
- blackberries

- 12 oz *Shades Brewing Pina Colada*

Muddle the blackberries with the simple syrup in a shaker. Add ice, banana liqueur and both rums. Shake until cold then strain into a tall glass, add pina colada and stir. Garnish with pineapple wedge. The fruitiness and sourness of the beer mesh really well with the sweetness of the rum. Feel free to substitute any berry in there for the blackberries. This is a full-on, pinky-out pool beverage.

The M.A.V. Bomb

- 1.5 oz *Porter’s Whiskeys Rye*
- 2 dashes *Honest John Bitters Co. Orange Bitters*
- 8 oz *Wasatch Brewery Nitro Polygamy Porter*

Classic bomb. Pour rye into a shot glass, add bitters to the bottom of a glass, then pour the beer in and wait for it to do its thing. The roasty porter flavors along with nitro pour make for a great bomb combination. The bitters go well with the rye and create an amazing drink.



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DOWNTOWN'S NOT-SO-SECRET SECRET SPOT FRANKLIN AVE COCKTAILS & KITCHEN

By Kara Dempsey • karadempsey@karadwrites.com • Photos by Talyn Behzad



Franklin Avenue's cocktails are eclectic and classy. This Is Fine (pictured) features Wahaka Mezcal, Ancho Verde, passion fruit, lime and fire tincture.

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The Wagyu Steak Sandwich is served on toasted bread with au poivre, Taleggio cheese, Calabrian chiles, bacon-date jam and fresh watercress.

Once a secret speakeasy above the *Franklin Avenue Variety Theater*, *Franklin Ave Cocktails and Kitchen* honors their namesake, from menu to ambiance. Jazzy music and convivial conversation fill the first floor to the brim, spilling into the dimly lit basement dining room. Artwork of various concepts and styles covers every available space and the overstuffed booths, combined with retro lighting fixtures, tell of a different time and place, where complex cocktails were perfected before served and meals were about quality not quantity.

My date and I made a reservation earlier in the week and nearly missed the opportunity to dine, as their Friday evening was almost booked solid several days in advance. We were squeezed in, and I'm glad to say that the hype was well earned. Seated in the intimate setting of the basement room, we started our evening with cocktails and appetizers: for her, the spicy This is Fine (\$16.00) with Wahaka Mezcal, Ancho Verde, passion fruit, lime, agave, and fire tincture; for me, a delightful blend of Haku vodka, *Beehive* Jackrabbit gin, Cocchi Americano, hopped grapefruit bitters and orange swath called the Vesper Americano (\$14.00).

Our waiter, Quincy Millward aka "Q," was more than happy to steward us through the menu describing the items we did not know.

I had my eyes on the Steak Tartare (\$18.00) but was outvoted. In its place, we ordered the Mushroom Beignets (\$14.00) and the Brussels Sprouts (\$14.00). The beignets were fluffy and fried to perfection. The addition of *Intermountain's* mushrooms and drizzle of green goddess dressing turned the typically sweet dish into a mouth-watering, savory one. With what is now hands down my favorite brussels sprouts dish in all of Salt Lake, *Franklin's* take on the ever-popular dish came with chopped Medjool dates, crispy chunks of bacon, Marcona almonds, Calabrian chiles and a Meyer lemon aioli.

Before we received our main courses, we ordered a pint of *Bohemian* Noble Hefeweizen (\$7.00) and a Mexican-style lager, Melvin Heyzeus (\$7.00), based on Q's recommendations. The Heyzeus paired perfectly with my Wagyu Steak Sandwich (\$18.00), which was served on lightly toasted bread with au poivre, Taleggio cheese, Calabrian chiles, bacon-date jam and fresh watercress. The jam and peppery au poivre balanced well against the gently melted soft cheese and Wagyu, while the chiles provided a not-too-spicy pop of flavor.

Based on the high praise and popularity, my date ordered the Roasted Chicken (\$24.00). A generous portion of crispy, bone-

in chicken flavored with Za'atar seasoning rested on top of potatoes and grilled broccolini with diced cucumber, whipped feta cheese and a drizzle of chermoula, a chimichurri-esque relish. Finally, we ordered the Peach Melba Panna Cotta (\$10.00) for the perfect end to a perfect meal. The compressed peaches and fresh berries added a tartness to the mellow vanilla panna cotta. Topped with a Meyer lemon cookie, this was a light, very satisfying dessert.

More dressy than casual, *Franklin* is a great spot to go for just drinks, dining or both. Located at the southeast corner of Edison Avenue, it is easily accessible for anyone in Downtown SLC. I, for one, appreciate their extended daily hours and will keep them in mind when I have a late night craving for their sprouts or Kimchi Pickles (\$5.00). *Franklin Ave Cocktails and Kitchen* is available for private events and has a VIP rewards program which is recommended to stay updated on exclusive events, secret menus and special offers/discounts. Visit their website for more information, to read the extensive reviews or to make a reservation. Support this local gem and make sure to follow them on Instagram and Facebook @franklinaveslc.

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By **Mekenna Malan**
mekenna.malan@gmail.com

The days may be getting shorter, but local bands **Fonteyn** and **Lane and the Chain** will add some sunny energy to your month at *SLUG's* November *Localized*. Catch them both with support from **Psychedelic Purple** for just \$5 at *Kilby Court* on Nov. 17 (doors at 7 p.m., music at 8 p.m.). *SLUG Localized* is sponsored by *Riso-Geist*.

When **Suzanne May** identifies a dream, she achieves it. Setting out to be an actress, May studied musical theater when she was young. When she decided she wanted to pursue film acting instead, she moved from the UK to the States and shaved her head for a role in *Gentleman Broncos* (2009) alongside a star-studded cast. Then, when May decided she wanted to create sunshine-drenched, '70s pop tunes reminiscent of the music she grew up with, she signed with **Born Losers Records** under the stage name **Fonteyn**. Within a month of her debut album release, *Trip the Light Fantastic*, she was slated to support **Kate Bollinger** on a sold-out West Coast tour.

"I've had lovely feedback, messages from people in other countries—it blows my mind," May says of the album, which contains eight golden tracks for fans of modern retro outfits like **Drugdealer** and **Tennis**. "That it's leading to things like a tour and other shows is more than I could have hoped for."

When she was living in LA and pursuing an acting career, May says she grew weary of trying to fit into a rigid box of expectations. "I was super down and depressed and didn't know where I fit," she says. "That's when I turned to music as a creative release." When she relocated to Salt Lake City, May found herself welcomed and embraced by the local music community. Now, she sings and plays keys and guitar along with the four (sometimes five) talented bandmates that accompany her during live shows. Drums, bass, additional keys and guitar, trumpets, saxophones and effervescent harmonies combine to create Fonteyn's spacious,

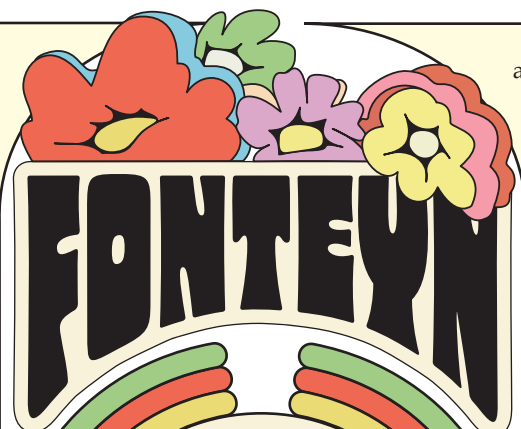


Photo: Katarina Duerr

In style, sound and substance, Suzanne May's Fonteyn project pays homage to the sun-drenched art of the '70s.



analog sound on stage and transport listeners to the days of corduroy and roller disco.

"There's something about the chord progressions and the melodies of the '70s that always made me stop in my tracks," May says, citing **Karen Carpenter**, **Carole King** and **Todd Rundgren** as songwriting inspirations. "My parents weren't super musical; they had maybe five vinyl records in their collection. But my dad did bring home a double CD of **The Carpenters**, and I was just spellbound by her voice and those melodies. When I'm out and about and hear that music, it's still bewitching. There's something about the way the music makes me feel. I go under a little bit of a trance." That spellbinding quality is present in Fonteyn, too, and May's penchant for musicals lends a theatrical element to her storytelling.

Likening the early stages of her songwriting process to "going fishing," May often incorporates elements in search of a specific feeling or vision. Take "Darlin (How Do I Let You Know?)," an unrequited love ballad inspired in part by the arpeggiated guitars in **Al Green's** "How Can You Mend a Broken Heart." "They had that feeling of being inside when it's raining outside to me," she says. "We added flange guitars because I wanted the song to feel like a '70s prom. And, there are little sparkle notes in the chorus because if she's slow dancing with this guy, there'd be stars—that's how she would feel."

From the listener's perspective, Fonteyn's songs do paint vivid pictures. There's a blue-sky gaze of longing from across the room infused into "My Heart" and a bouncing vase of flowers buckled into the passenger seat of a car in "Things To Make You Feel Better." There's a vision of **Marianne Faithfull** on a Harley Davidson Electra Glide in "Girl on a Motorcycle," a period-correct soundtrack for the 1968 film of the same name.

A wide-open western highway stretches through "Savannah," the last song on *Trip the Light Fantastic*—an expanse as welcoming and promising as Fonteyn's own horizons. Follow the artist on Instagram @fonteyn_ for more.



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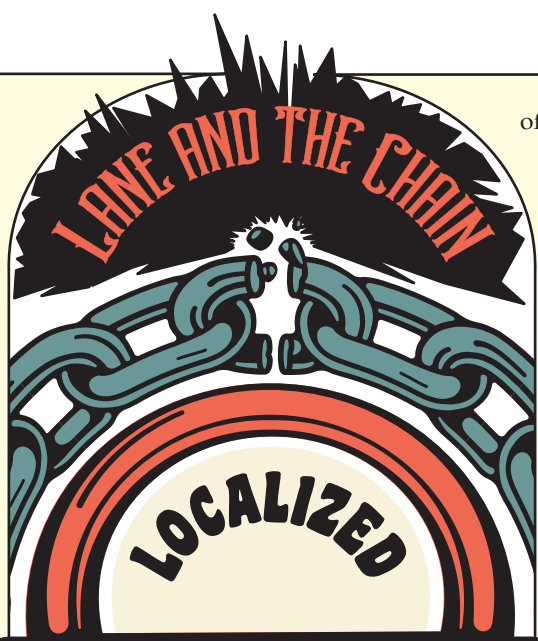
By Mekenna Malan
mekenna.malan@gmail.com

“Every time they look at me / They all got something else to say,” Courtney Lane sings emphatically on “Garbage Day,” the third track on Lane And The Chain’s self-titled EP. The song doesn’t mention that everyone has even more to say after hearing the three piece rip through soulful keys, punk basslines and progressive rock drumbeats. The gossip is good—and Lane knows it. “I do get satisfaction out of being on a bill with, you know, all straight white dudes, and them not expecting us to sound the way that we do,” they say. “Then they hear us and they’re like, ‘Whoa, you fucking shred.’”

The two founding members of Lane And The Chain—vocalist/keyboardist Lane and bassist Julie Boswell—met while teaching female, transgender and gender-expansive youth how to “take up space, be loud, be badass and play rock and roll” at *Rock Camp SLC*, Lane says. The two of them, along with drummer B Zitting, each bring a unique piece to Lane And The Chain’s sonic puzzle.

All three band members have a lot on their plate, as well, each performing with other local projects: Lane in *Sunfish*, Boswell in *Body Horror* and Zitting in *Beta Centauri*, among others (not to mention the fact that Lane is currently pursuing a doctorate in audiology). “It’s a ton of fun with my other band to get into the weird little niches I have, but it’s also really fulfilling to try and fit my weird edges into Courtney and B’s weird edges,” Boswell says. “Lane And The Chain is such a synthesized product. I can bring my weird punk and goth stuff to it, which makes us very unique. I don’t think any of us can predict how it’s going to end up, which is an exciting part of the creative process.”

Lane’s creative process is lifelong—they simply have music in their genes. Some of their earliest memories are



The power trio of Lane & The Chain comprises (L-R) bassist Julie Boswell, piano virtuoso Courtney Lane and drummer B Zitting.



Photos: Katarina Duerr



of banging on their grandfather’s piano when they were growing up on the East Coast. When Lane was just six years old, they were the special prodigy student of **Dr. Genevieve Brings**, a professor of music at *Long Island University*. In one way or another, they’ve been performing ever since.

The discovery of Lane And The Chain’s signature sound, however, has been ever-evolving. “My whole adolescence, I was super into prog metal, hard rock and heavier experimental stuff. I never heard any keys [in those genres],” Lane says. “I was bummed out that I’d chosen the one instrument that wasn’t applicable to the type of music I wanted to play, so I stopped playing.” Years later, when they watched a video of **Mike Patton** playing double keys along to experimental rock during a **Mr. Bungle** set at the *Bonnaroo Music and Arts Festival*, a fire was lit. “I realized, holy shit, I can add so much to the rock that I want to play with keys and synths.”

From the instrumental first track “Petrichor” to the haunted house punk rock of “Frank,” Lane And The Chain is solidifying their place in the local music scene with the band’s first release. And it’s only upwards from here—despite any barriers to the contrary. “Salt Lake is in a musical renaissance right now. The scene here is thriving and there’s so much incredible music being made,” Lane says. “At the same time, it can be cliquy and strange to navigate as a trans person, queer person or woman ... Something very special to me is that all of us are queer and we’re doing quite well for ourselves in an industry that is not always super welcoming to queer and trans people. We don’t take shit, and we rip.”

Don’t miss Lane and the Chain at *SLUG*’s November *Localized* showcase with **Fonteyn** and **Psychedelic Purple**. You can find Lane and the Chain’s music on all streaming platforms, and follow @laneandthechain on Instagram for updates on new music, future shows and more.

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By Chay Mosqueda • @saltskatecity

Matt Bergmann called me to check out this rail he had been wanting to grind for awhile. The rail as seen in the picture is the opposite of short and quick—it's long and has an archway to go through at the end. I did not know he was going to grind the rail through the archway, but I shouldn't have expected anything less. There is no impossible for Berg. If he sees a spot he wants to get a trick on, he'll get it or he'll be back for more after his wounds are healed.



Matt Bergmann – Backside 50-50 grind down the rail through the archway – SLC, UT

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Echosmith - 11.09 Soundwell | **Surf Curse** - 11.09 The Complex | **Ella Jane** - 11.09 The Beehive | **Beach Goons** - 11.10 The Beehive
Militarie Gun - 11.11 The Beehive | **Bilmuri** - 11.11 Soundwell | **Blu DeTiger** - 11.12 Soundwell | **Men I Trust** - 11.15 The Complex
Arrows In Action - 11.19 The Beehive | **Loathe** - 11.20 Soundwell | **Sports / Hot Flash Heat Wave** - 11.21 The Beehive
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 Tyson Motsenbocker 11.10
 Madi Diaz 11.11
 Matt Watson ^{SOLD OUT} 11.12
 Great American Ghost (JRC) 11.14
 No Age 11.15
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 Lonely Heights 11.26
 Disq 11.29
 Wild Pink w/ Trace Mountains 12.02
 Sub-Radio 12.06
 Palm 12.07
 Forever Grey + HALLOWS (JRC) 12.09
 200 Stab Wounds / Undeath 12.10
 The Rare Occasions 12.13
 Azizi Gibson 12.15
 Dead Horses 12.16

URBAN LOUNGE

The Heavy Heavy 11.01
 Barns Courtney 11.02
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 True North (JRC) 11.04
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 Machine Head 11.06
 Langhorne Slim 11.08
 King Buffalo 11.09
 NEVERMIND 11.10
 Everything Everything 11.12
 Dead Boys 11.15
 Let's Eat Grandma 11.16
 Chegoya (JRC) 11.17
 Sorry For Party Rocking 11.18
 Seeking Tragedy (JRC) 11.23
 BLITZKID 11.25
 Sa-Roc (LNE) 11.26
 July Talk 11.29
 JRC Birthday Bash w/ Kim Chi 12.02
 The Soft Moon 12.03
 Oddisee & Good Compny 12.04
 Alejandro Aranda (Scarypoolparty) 12.05
 Captstan / In Her Own Words 12.07
 OFF! 12.10

METRO MUSIC HALL

Cop Kid 11.04
 G3 Ballin 11.05
 WANNABE: A SPICE GIRLS TRIBUTE 11.10
 Dirt Cheap (JRC) 11.11
 Holy Fawn 11.12
 Secrets (JRC) 11.15
 VIVA LA DIVA!: DECADES 11.18
 VIVA LA DIVA!: DECADES 11.19
 VIVA LA DIVA!: Jolly Holiday 12.02
 VIVA LA DIVA!: Jolly Holiday 12.03
 VIVA LA DIVA!: Jolly Holiday 12.04
 The Emo Night Tour 12.08
 VIVA LA DIVA!: Jolly Holiday 12.09
 VIVA LA DIVA!: Jolly Holiday 12.10
 VIVA LA DIVA!: Jolly Holiday 12.11
 VIVA LA DIVA!: Jolly Holiday 12.16
 VIVA LA DIVA!: Jolly Holiday 12.17
 VIVA LA DIVA!: Jolly Holiday 12.18
 VIVA LA DIVA!: New Years 12.31
 Sunn O))) 01.30
 Adore Delano (JRC) 02.07
 Reverend Horton Heat 04.30
 Clan Of Xymox 06.07
 EELS 06.16



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