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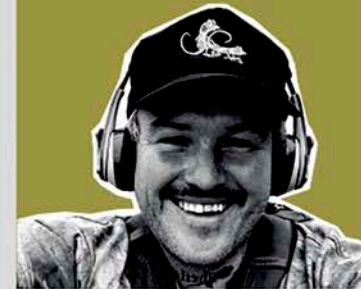
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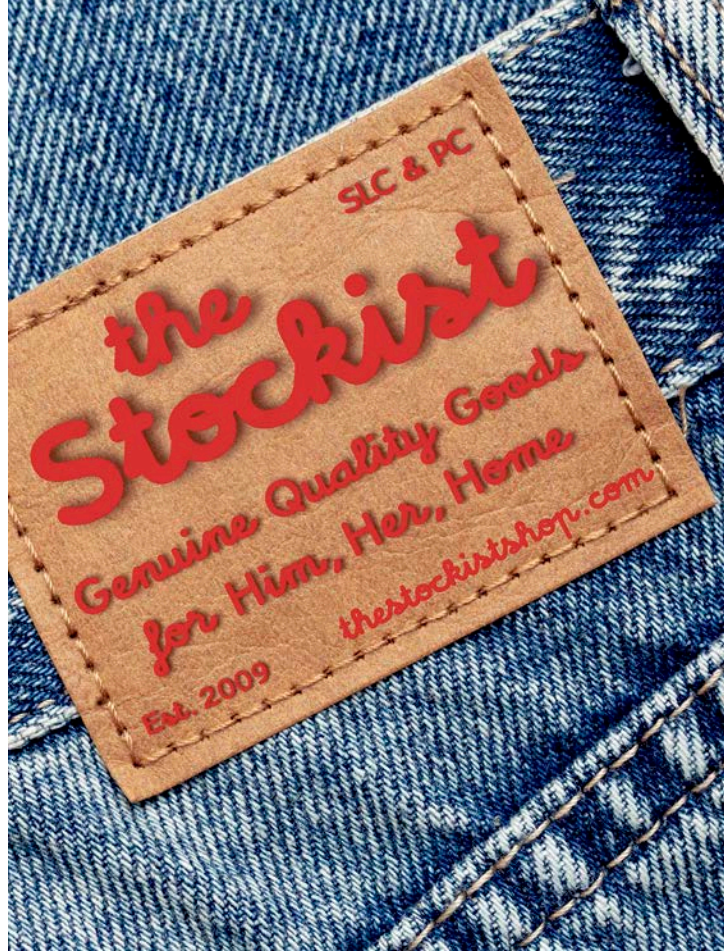
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Victoria Hills

Contributor Limelight Photographer



A picture is worth a thousand words, and the moments that photographer Victoria Hills captures are worth a million! From off-the-rail concerts to other dimensions, Hills' eye for detail makes any event picture perfect. Check out her phenomenal work snapshooting *Dreamscapes* on page 14.

Ginny Cunningham

Contributor Limelight Illustrator



For illustrator Ginny Cunningham, art has become a lifestyle. Her breezy pen strokes and nature-focused color palette breathes life into every work of art Cunningham creates. So when it came to picking an artist for April's cover, we only chose the best! Thanks for all your hardwork, Ginny!



April's Beer & Spirits Issue: The Great Salt Lake is rich with ales of amber! *SLUG's* Beer and Spirits Issue makes a toast to all the alcohol-infused features that Utah has to offer. Inspired by Sandy's very-own *Wolfdog Brewing*, *SLUG* illustrator **Ginny Cunningham** (@ginski.creative) mans the head of the pack with this amazing cover that leaves us howling for more. Read the full feature about *Wolfdog Brewing* on page 10.

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Believe it or not, drinkers, gin is on the rise in the United States.

The liquor has seen a steady growth in popularity over the past decade, with a stark 187% rise from 2019 to 2024 in super-premium gin consumption. It's part of what many gin enthusiasts are calling a "ginaissance," and Park City's own *Alpine Distilling* isn't just riding the wave – it's defining it. Opening its doors in 2016, *Alpine* focuses on crafting premium liquors using high-level distilling processes with a major focus on botanical gin. "Gin is great because there are so many possibilities," says *Alpine's* Master Distiller and CEO **Sara Sergent**. "You can enjoy it over crushed ice or with some tonic or soda. It's a great low-calorie offering."

Sergent is recognized as the first woman in the United States to specialize in vapor extraction distilling, a complicated process that involves heating alcohol until it vaporizes and is then channeled through botanicals suspended in a basket. This results in a gentler extraction of flavors and aromas, and because the botanicals never come into direct contact with liquid, the process allows for more precision and control over the final flavor profile. "It's a beautiful way to pull exactly what I want from the botanicals," Sergent explains. "Instead of focusing on getting the most that we can, I like to focus on getting the best that we can." *Alpine's* dedication to this process is the reason they were able to win London's prestigious Gin of the Year award in 2021.

The winning gin itself is their *Alpine Elevated Gin*, a London dry style gin crafted from botanicals that include juniper, coriander, angelica root, cardamom, ginger root and citrus peels. It's crafted to work well with cocktails or by itself, neat or on the rocks. "When people try our gin for the first time, neat or in a cocktail, they are like, 'Oh! I do taste ginger. Oh! I do taste cardamom,'" Sergent says. "Instead of a blend, we actually have very accentuated aromas and flavors, which I'm very proud of."

ALPINE DISTILLING

— THRIVING IN THE —

GINAISSANCE

By Austin Doty | rdotytwo@gmail.com



Photos: John Barkiple



Alpine Distilling's CEO Sara Sergent in revolutionizing the "ginaissance" with handcrafted liquors and fresh botanicals.

While *Alpine* is proud of their award-winning botanical gin, that doesn't mean they don't put the same time and detail into crafting other botanical liquors. *Alpine* offers darker drinks, like their aged Triple Oak whiskey and their Straight Bourbon, each crafted with carefully measured water amounts and attenuation rates. "We distill like it's 1870," Sergent says. "Our whiskeys are very tried and true." They also offer several liqueurs, including their Preserve, a blood orange liqueur inspired by a sunset Sergent watched over the *Swaner Preserve & EcoCenter*.

Even with its prestige recognized at an international level, *Alpine* still takes time to participate in and engage with their hometown, Park City. They offer distilling courses at the lounge in their Social Aid & Pleasure Club, host a number of book and knitting clubs and make sustainable efforts in the community, whether it's recycling, reusing botanicals for farming efforts or donating their spent grains to *Wasatch Resource Recovery* for methane fuel.

With the success *Alpine* has found in the last decade, a lot of it comes down to being open to experimenting and not being afraid to fail. "Every time we do fail, it gets us that much closer to being great," Sergent says. This attitude plays a big part in the unique, curated liquors they offer and why they are able to stand out at an international level. "It's special because there are so many possibilities," Sergent says. "Anything that has a carbohydrate can be distilled. We can go through a lot of fun exploration."

In the spirit of experimentation and exploration, *Alpine* plans to continue to roll out new craft liquors and more offerings at their lounge. They have a single-malt whiskey they plan to release soon and are offering opportunities to create your own unique gin, giving you the chance to join the ginaissance!



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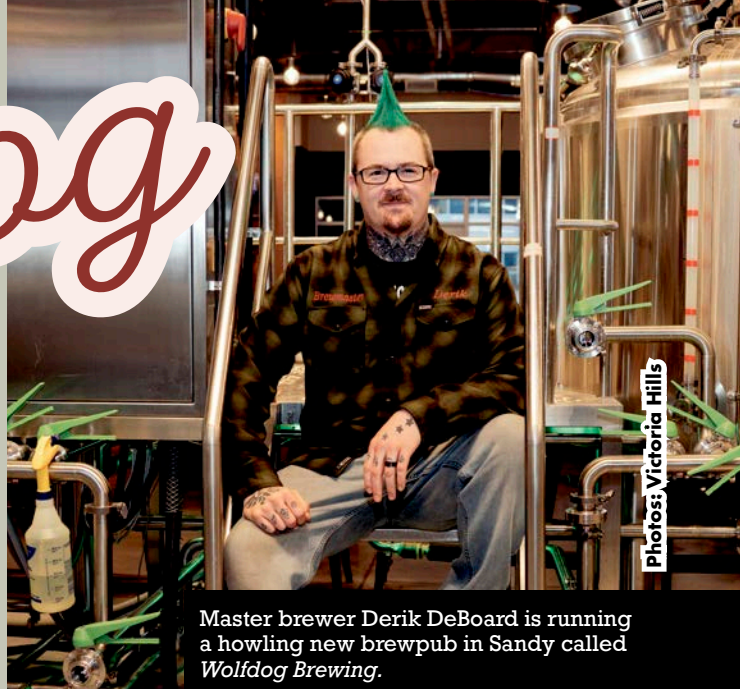
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Wolfdog



Local Veteran Shares Hops from Around the World at Sandy's First Brewpub

By Dillon Ely • dillon.b.ely@gmail.com



Master brewer Derik DeBoard is running a howling new brewpub in Sandy called *Wolfdog Brewing*.

Wolfdog Brewing is a brewpub in Sandy and is led by **Derik DeBoard**, a master brewer with 12+ years of experience in all aspects of the beer brewing process. The business he started with **Eric Brooks** and a private financial supporter is in the final steps of acquiring a manufacturer's license. *Wolfdog* has been producing great suds for the Sandy community since November 2025, utilizing other breweries to make a mark on the trade as they've earned their tavern license, liquor license and now manufacturing license.

Wolfdog operates with five steel barrels producing around 155 gallons of beer a piece and six fermenters with a timeline of 10-75 days to produce the proper beer, depending on style and flavor. DeBoard's influences are a beautiful mix

of flavors and experiences. The primary influence he acquired in life was during a trip home from his third deployment as a Navy Corpsman (medic), after supporting combat with the United States Marine Corps in a Scout Sniper Platoon. Transition time spent in Kyrgyzstan introduced him to Czech pilsner. This, combined with tastes for Shiner Bach and Sierra Nevada, led to a passion for brewing during DeBoard's transition into the 'civilian' life outside of service.

DeBoard started by gathering experience with *Uinta*, working in packaging and then taking a greater position of responsibility working with *Squatters* and their complete brewing process. *Squatters*, in particular, spoke to DeBoard because their system for brewing was not fully automated at all levels, which still allowed for a brewer's touch, sense and creative manipulation. DeBoard then elevated to Master Brewer at *Strap Tank Brewing*, coming full circle on his brewing knowledge and application experience. At this location, he helped them rise from 800 to 2,000 barrels a year and truly refined his skills.

At this time DeBoard reconnected with Brooks, a sniper he worked and deployed with for combat operations in Afghanistan. From this, they have been able to adapt combat skills, discipline, attention to detail and medical support to brewing. This combination, with the addition of a silent financial partner, led to *Wolfdog Brewing*, crafting unique and flavorful brews. Customers have often

put idea requests in for new beers and with DeBoard's brewing process, it has been simple to take requests and put them into reality. "Take anything and turn it into something fun," DeBoard says.

Future movement for *Wolfdog Brewery* includes adding more to their flavors and hosting outdoor, closed street events. A lot of their flavors are more on the fringe compared to standard breweries and many of the *Wolfdog Brewing* hops originate from small areas in New Zealand. "I'm trying to produce beers with great hops that no one really knows about," DeBoard states. Included with his innovative flavor choices are the restaurants within walking distance and a pet friendly eating and drinking patio space. Two of the local restaurants that offer food orders for *Wolfdog* customers are *Mooyah Burgers* and *Thai Land*, providing food 10 to 15 minutes within order placement from *Wolfdog*. There is also current work with the health department being done so that an outdoor smoker can be added to the *Wolfdog* patio to include smoked pulled pork and similar slow-cooked barbeque tastes.

Utah patrons are invited to try the brews and flavors of *Wolfdog*, with an added chance of meeting **Comet**, a husky-malamute-German shepherd-Timberwolf mix that can sometimes be greeted on-site, named after some of DeBoard's favorite hops. *Wolfdog* can be visited at 9680 S State St in Sandy, and can be found at wolfdogbrewing.com and on Instagram @[wolfdog_brewing](https://www.instagram.com/wolfdog_brewing).



Wolfdog's flavors are more on the fringe compared to standard breweries, many originating from New Zealand.



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wine fuels the storytelling @ Books Take Flight

By Kyle Forbush • IG: @kisle_writes

Photos by Derek Brad



Books Take Flight is the sole boozy book club in Salt Lake City.

Natalie Hamilton draws upon her professional sommelier training to pair a flight of three wines with the month's chosen novel.

The group's chosen book for April is *The Only Good Indians* by Stephen Graham Jones.

In every glass of wine is a story waiting to be told. Combine that fable of fermentation with literature itself, and there exists a complex interplay of previously untapped narrative connections that go beyond the simple, isolated acts of having a drink or reading a book.

For **Natalie Hamilton**, co-owner, wine director and sommelier at *Melancholy*, these stories matter deeply. They comprise the thematic backbone in her work pairing wine with books for Books Take Flight, the monthly book club hosted at *Melancholy*. "You can tell people a lot of scientific facts about wine, and that's not necessarily what makes them connect with why a bottle is special, or why a wine is unique," Hamilton says. "It's the stories behind the wine, the history, or the unique little ins and outs of the varietal."

Hamilton draws upon her background and professional sommelier training to pair a flight of three wines with the month's chosen novel. She says that because the books are usually fiction, and recently often lean in a feminist and even dystopian direction, the connections she draws are highly literary. "When you pair wines, you're typically pairing to an occasion or food, or to specific flavor markings," Hamilton explains. "But this very much has a storytelling-meets-storytelling component."

The club's recent read was *Tomorrow, and Tomorrow, and Tomorrow* by **Gabrielle Zevin**. In it, Hamilton says, the protagonist experiences a few self-imposed obstacles. For this reason she paired it with a zinfandel, a dark red wine varietal that has a hard time ripening evenly. "It has some grapes that get ripe and some grapes that don't ripen on time," Hamilton explains. "It can be an interesting challenge to make wine from it because there's growth and then there's setbacks."

The book club attendees positively drank it up — both the facts about the wine, as well as the parallels and metaphors she helps to draw between the wine and the characters and themes in the books. It helps to have a pro sommelier at the helm of the monthly events, someone who literally travels the world in search of new and distinctive varietals. "I try to procure wine that is intentionally different from the Utah market," Hamilton says. "We have a really unique global selection that isn't just the day-to-day wines you find all the time."

Attendees get to peruse facts about the three wines and why they were chosen, using that as a launching pad for discussion at each meeting. They also have an appointed discussion leader, **Becca Rettenberger**, who was once one of the club's first attendees. Now, she comes each time equipped with notes and questions to grease the wheels of conversation

(the wine helps with greasing the social wheels).

"We do have regulars," Hamilton says, "and what I've noticed from book clubs in my life is it's often hard to get you and all your friends on the same page, or it falls apart and someone doesn't read. But this is an opportunity to have a club there for you, and there will always be other people there who want to discuss the books." With Rettenberger's leadership and Hamilton's wine curation, Books Take Flight is not only the sole public, "boozy" book club in Salt Lake City, but also probably one of the highest functioning book clubs in existence. It's even taken a life of its own, with members often suggesting the books they read.

The group's chosen book for April is *The Only Good Indians* by **Stephen Graham Jones**. Sign-up is available at melancholyslc.com. It sells out every month, so Hamilton recommends watching for the "book drops" on their Instagram @melancholyslc near the beginning of the month and signing up as soon as you can.

With national reading levels in decline, there seems to be no better motivator to read books and make new friends than Books Take Flight.

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dreamscapes



Let Artistic Director Derek Dyer and his team of crafty artists take you on a journey of pure imagination in Dreamscapes.

Ladies and gentlemen, a metaphysical force has slipped through the cracks of the dream world and taken root at *The Gateway* in the heart of downtown. *Dreamscapes* has a new location, new events and new quests to help you reignite your creative passion. Artistic Director and Executive Director of the Utah Arts Alliance (UAA), **Derek Dyer** and his team of dreamers have spent the last seven years curating an immersive experience highlighting local artists. This exhibit is perfect for those looking to inject some whimsy into their life young and old alike! Cozy spaces, secret corridors and mystical creatures may just have you lost in a dream for hours.

You've likely heard of *Dreamscapes* — they've taken on several iterations over the years in various locations. The idea was born in 2017 as a short term project until Dyer learned this could be beneficial to keep as a permanent installation. *Dreamscapes'* most recent location was in *The Shops at South Town*, but they now have the opportunity for a homecoming right where it all began as *Dreamscapes at The Gateway*. The current location grants more creative freedom to the team, allowing more connection to the exhibit. "This space feels more expansive because you feel more immersed," Dyer says.

With over 68,000 lbs of repurposed and upcycled materials that contribute to 90%+ of the space, every corner is packed with attention-grabbing art that is sustainably sourced and care-

fully placed to transport you into an other-worldly sci-fi/fantasy encounter. While you lose yourself in art scattered through the space, keep your eyes peeled for their new addition of seasonal side quests! This season, Bellua (one of *Dreamscapes'* "Dreamies") has placed over a dozen QR codes throughout the exhibit, each of which with a corresponding sonnet which when put together in the right way unlock a final secret that adds to the overall story written by the narrative designer and house poet, **RJ Walker**.

Dreamscapes isn't just an opportunity to spice up your Instagram (though it probably will with its photogenic nature), it's a chance to explore the concept of the hero's journey. Dyer, Walker and the entire creative team put countless hours into laying out the exhibit in the proper order to take you on an explorative adventure. They've recently started bringing a handful of DJs in to run silent disco style soundtracks for you while you explore the exhibit, allowing you the chance to switch between different music styles to personalize your experience. If you're look-

ing for an adults only exploration, *Dreamscapes* will also be hosting 21+ (non-alcoholic, leave the booze at home folks) times for people to experience the space in a more mature fashion.

Countless hours are spent building new pieces for the experience, and *Dreamscapes* would not be what it is today without the assistance of the community. Donations from local theatre companies, *Habitat for Humanity* and volunteer work from creative individuals like **Izzy Beauchesne** have been imperative to reaching its current form. Beauchesne began as a volunteer for *Dreamscapes* at 14 years old and has become one of their primary artists, as well as their current volunteer director. Dyer says, "We have utilized hundreds of volunteers over the years; everything with UAA uses a lot of volunteers." You can feel the love and attention that the community has built around *Dreamscapes*.

"The dreams we're hoping people walk away with aren't 'I hope I have a Ferrari one day' but what we are contributing to the community and the world," Dyer says. This exhibit is built to unite the community through art, and if you want to immerse yourself in the world of dreams and support the local art community, you can purchase tickets or sign up to volunteer at DreamscapesSLC.org, and be sure to follow @DreamscapesSLC on Instagram to keep up with their new events! This is a dream you'll want to have again and again.

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THE SECRETS OF *La Caille*

By James Orme | greaserjames@gmail.com | Photos by Talyn Behzad

As a lifelong Utahn, the name *La Caille* meant luxury. It meant elegance. And maybe to some, it meant extravagance. But honestly because of these preconceived notions I had never ventured to the grounds of the now 50+ year old restaurant. But after receiving the invitation to come and visit the estate, I realized that those ill-informed notions were both correct and incorrect. Located at the mouth of Little Cottonwood Canyon, *La Caille* is one of the best manicured locations in the state where you might spot a peacock running around or a swan going for a swim. Yes, it's modeled to appear as a French countryside estate. Yes, it is an extravagance. But there's an unexpected warmth to the place. You can easily imagine how many marriage proposals and anniversaries have been celebrated here. There's a relaxed inviting spirit that beckons future memories to fruition.

La Caille has been an institution of fine dining for decades, but what I didn't realize is the varied experiences they are capable of. Besides the world class restaurant and gorgeous landscaping, there's a myriad of different amenities like event planning, overnight stays on the property and a vineyard on the grounds that produces small batches of wine that are only available at *La Caille*.

With the new bar, *Les Secrets*, the *La Caille* team has expanded their offerings to include a more informal experience, but still every bit as indulgent. A glass of Enchante wine, made from grapes grown on the property vineyard, is a balance of dry and sweet with delicate floral flavors, and fruit notes were a delight. The Raspberry Lemon Soleil is a delectably smooth and oh-so-dangerous concoction of Tequila and Amaretto with just enough sharpness from the raspberry and lemon to keep you on your toes. The hors d'oeuvres menu is deceptively simple, but make no mistake — there is unexpected depth here. The Oxtail Hummus is creamy and decadent, but the oxtail becomes the star of the show with its explosion of savory flavor. The Chutney Bruschetta was fresh, light and delicious while also finding a way to be both sweet and tart and unique from any other bruschetta I've had. *Les Secrets* is a great way to dip a toe into the world of *La Caille*.

Weekly events like wine tastings and "wine and paint nights" are another way to try out *La Caille's* hospitality. Having gotten to enjoy a wine and paint night personally, I was again pleasantly surprised by how



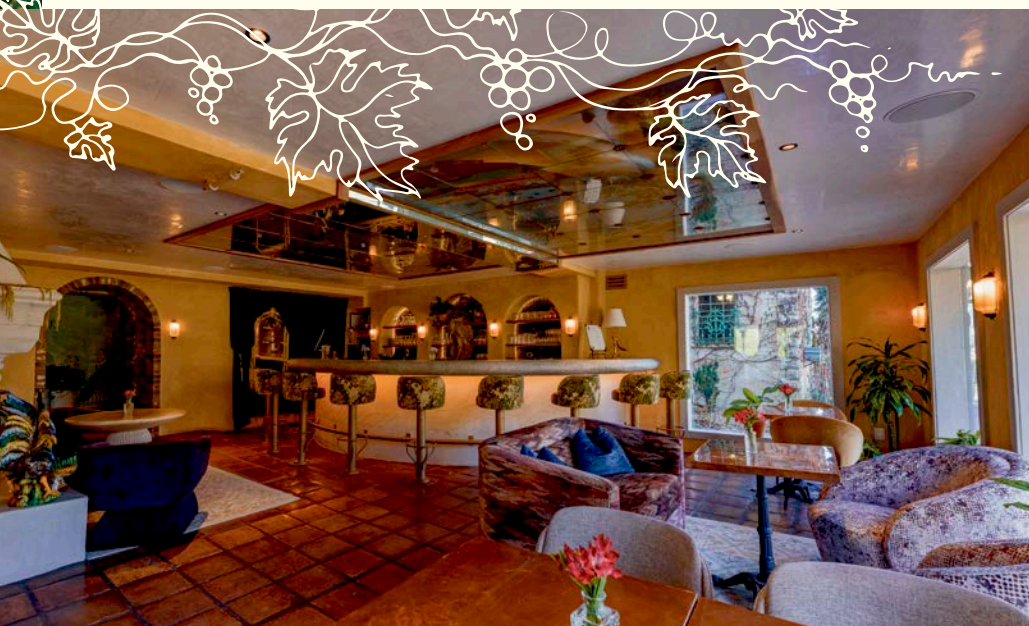
Les Secrets brings elegance and enchantment to any fine-dining experience.

relaxed the atmosphere was and how loose the experience was. My wife and I painted, drank and laughed our way through the night, enjoying the instruction but also never feeling overwhelmed by it.

Ultimately, *La Caille* is an escape from the mundane. I can't point to any practicality about the place, but if you're looking for a whimsical adventure — where you have food and drinks that are a bit lavish, but best enjoyed in a serene setting, and especially with someone to appreciate it with — then this may be the escape for you.

Something I've learned, especially in my recent years, is not to assume that if something is expensive that it isn't necessarily not worth it. That's where the experiences *La Caille* offers are special — unlike anything else in Utah.

The secrets of *La Caille* are yours to discover. To book your dinner reservation or for any additional questions, visit their website www.lacaille.com or follow them on Instagram @lacailleutah. While you're there, enjoy your time (and even a drink or two) at the new *Les Secrets* bar for "elegant indulgence." 🍷



Hidden in near the base of the Cottonwood Canyons, *La Caille* is serving up some magic with *Les Secrets*.

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COTTONWOOD CRAWL

two dudes with a few brew reviews



Contributing Writer Jacob Kay, Associate Editor Alton Barnhart and their colleagues brave the elements to conquer the Cottonwood Crawl.

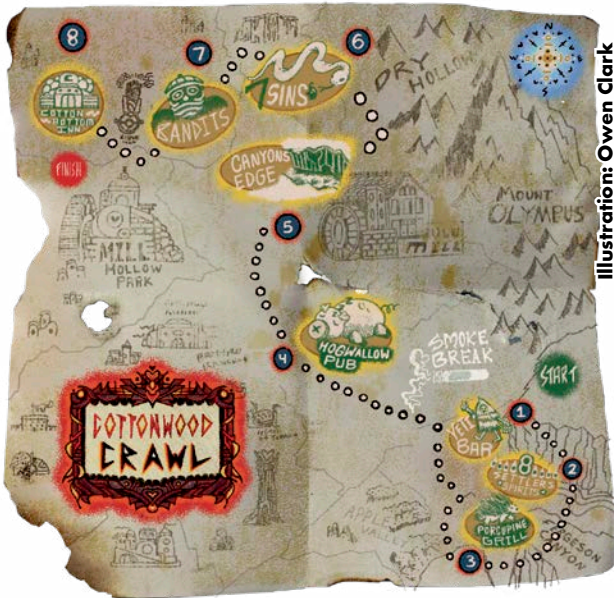


Illustration: Owen Clark

The mangled, weathered map of the legendary Cottonwood Crawl.

Aye, ye olde bar crawl! When inebriated bodies go toe-to-toe in a trek, the outcome is endless. The night life of downtown SLC yearns for such tendencies, but on Wasatch Boulevard, a new crawl beckons any soul that tempts a bit of amber. The newly-discovered Cottonwood Crawl: eight bars, three miles and a sip from each stop. So pocket a traveling flash for one boozy adventure! Read four more reviews at SLUGMag.com!

PORCUPINE PUB & GRILLE

I've been going to *Porcupine Grille* for years, so I've seen the staff shift and the times change, but like the ship of Theseus, it's still somehow the same place underneath it all. The nachos are my favorite, and the crowd is a perfect blend of ski bums, nine-to-fivers, rosy-cheeked families and locals hunched over the bar. Somewhere among them are my friends

and me, enjoying the Wasatch views and, for whatever reason, the best Guinness in SLC. *Porcupine* is a staple in my restaurant rotation. It's hard to find a place so consistent that you can take out your stress on a heaping pile of nachos (try them with Philly steak added) and still invite your grandma to bear witness to the carnage. —*Jacob Kay*

EIGHT SETTLERS DISTILLERY

With a scorched scent of hickory and powerfully warm atmosphere, *Eight Settlers Distillery* was the high society folk. Its leather chairs and bricked-dining room felt out of our league, especially when their crystallized chandeliers illuminating the bar top. This is reflected best in its crafted spirit menu. While discussing the complexities of Benjamin Button, our waitress brought us some signature sips. There was my friend's cocktail,

Bourbon and Bonefire, that tingles the tongue like your grandmother's liquor cabinet set on fire in an attempt to break it open. I, on the other hand, ordered the seven-year Cabernet Rye served in a glass-blown shot glass (complete with micro bubbles of imperfections). Although it was velvety like baby seal slippers, its octane makes me steal the Model A out front. —*Alton Barnhart*

THE YETI BAR & LOUNGE

Utah adores its rogues gallery of cryptids. Your classic skinwalkers or the newly-discovered White Salamander will always stand as royalty. However, a boarish skunk ape has staked its claim at the mouth of Big Cottonwood Canyon. Darkly lit and shrouded in mystery, *The Yeti Bar & Lounge* stands dominant in its winter, snow-top endowment. Once those glass doors opened, the lounge felt sphinx-like with a smell of exotic edibles and

a trophy wall of Malaysian artifacts taken from the Expedition Everest queue. While swirling in my head from intermittent sips and wildlife footage of baby sea turtles being devoured playing on the flat screen, we finally ordered the drinks. Mine was the Stolen Goods; a bourbon-based cocktail with buckwheat, lemon and the slight tang of trench foot. —*Alton Barnhart*

THE HOG WALLOW PUB

There's no naked mud-wrestling here, despite what the name suggests. *Hog Wallow* is likely labeled a bar on every search engine, but it more appropriately should be called a tavern. It has a certain old-world flair. One of my personal tastes that leads me back to a given watering hole is this mysterious "it" factor I call "pub energy." That is to say: not pretentious, filled with a wide array of folk all chatting together, with a well-picked live band

and a hint of tobacco smoke wafting in. It's not a perfect science, but *Hog Wallow* has it. It is the people's tavern, powered by a wellspring of ale and apparently good ribs, with a high chance of sharing a laugh with a stranger. For all you Tolkien geeks, it's the closest thing we have to the Green Dragon. (Check out the garden-esque patio area for more Shire goodness.) —*Jacob Kay*

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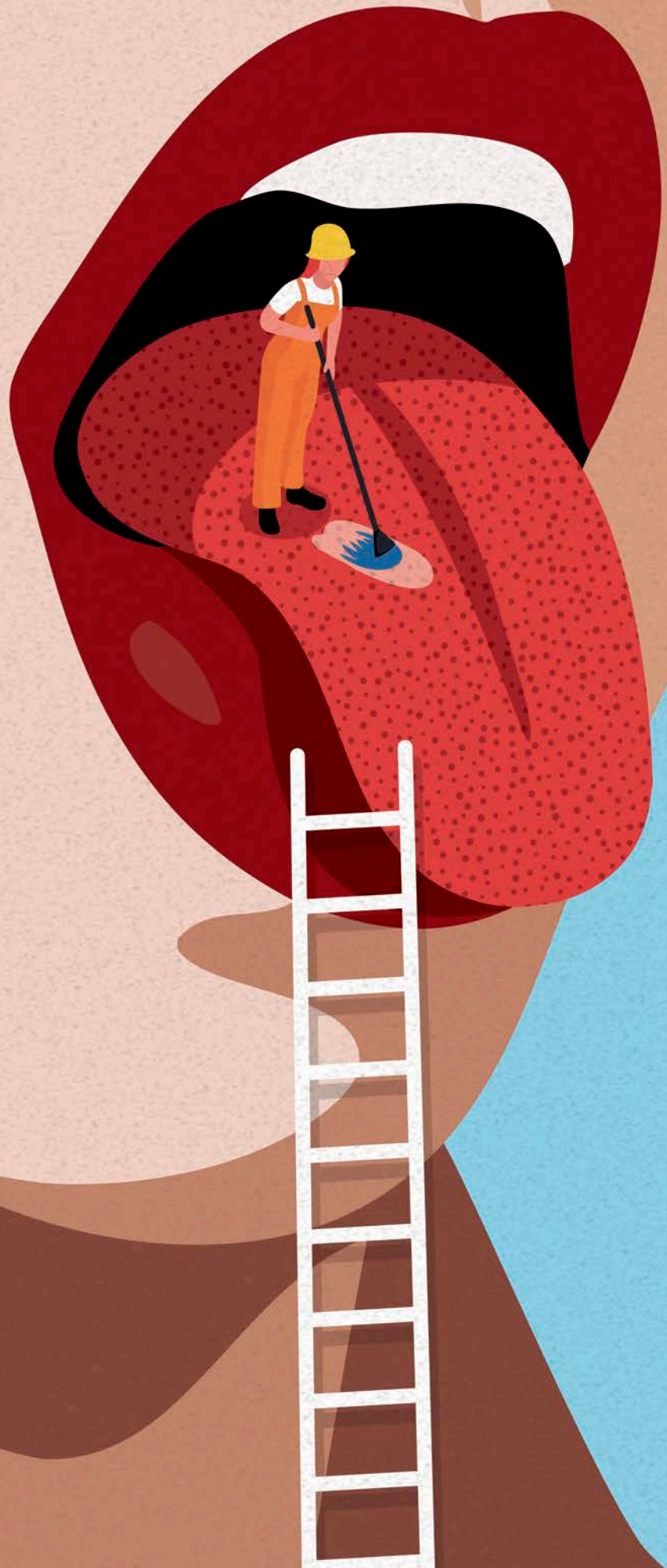
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CATHODE

By Connor Kraus • krausconnorj@gmail.com



Photo: Logan Sorenson

Through analog technology and heavy synths, musician Lars Shurilla creates a whole new atmosphere as Cathode.

Come get electrified at this month's *SLUG Localized!* Dive into the digital cyberpunk world of synthwaves, as you indulge the 16-bit vibes of **Cathode**, the Tron-like experience of **Runestomper** and the futuristic club sound of **Jandro**. Come to *Kilby Court* on Thursday, April 23 for a night of sensory overload!

"It's one of the harder shows; it gets so cold. This is probably the second coldest *Illuminate* I've been to," **Lars Shurilla**, better known as one half of **Cathode**, says while we huddled around a fire stand. It was 30 degrees that night at *Illuminate*, Salt Lake's yearly public festival filled with strobing LED lights, art exhibits and music from synth artists and DJs. But the low temps and breeze did not stop people from showing up. Everyone was bundled head to toe as they perused the exhibits and jammed out to Shurilla as he showed off his synthwave and video skills. "This is my fifth year playing," he says. "I play it no matter what if I can."

Shurilla got his start long ago in Madison, Wisconsin. He cites his parents' love of **Elton John** and musicals as getting him into music and his brother for showing him the basics of chiptunes, which got him into electronic sounds. "I asked my brother to teach me, so he pulled out a Super Nintendo, put in a cartridge and taught me how," he says. Shurilla tinkered with old video game console soundchips before getting his first analog synth, the *Moog Slim Phatty*. It

wasn't until he saw **Ben Folds** at *Summerfest* after wisdom tooth surgery earlier that day that he got the desire to play live. He credits his first show under the name **Immortan** while opening for the band **Magic Sword**: "I reached out to the venue like, 'Hey, do you have anyone opening for Magic Sword?' They said, 'No, do you know somebody?' and I said, 'Yes, me!'"

After meeting **Drew Caster**, who is currently based in Seattle, they formed **Man-Made Men**. After errors made by Spotify with their artist page, they renamed themselves to **Cathode** in honor of their TVs. It didn't take long for Shurilla to find his way to the **SLC Synth Alliance**, a group of synth musicians who help each other in any way possible. It was at a show for **Conquer Monster**, a chiptune group, where other Synth Alliance members referred him to **Chris Nielsen**. Shurilla found a community who supported him and his music, showing him new techniques using the *Little Sounds DJ* tool for his music and how to alter his videos live on stage, including at the recent *SLUG 37th Anniversary Party*.

"I had so much fun, a lot more fun than I was expecting," Shurilla says. "It was just one song, and I didn't feel rushed at all, and the crowd really got into it. It was really freeing, liberating in a way to not do my whole setup because I usually have the projector and multiple TVs, and it's a lot of work. I just had the one TV, a very simple setup. I did the one song, banger, and got out! It was a happy time, I loved it." Shurilla is getting ready to release the song "Neon Above," and after that is a collaborative song with fellow SLC synth artists **Runestomper** and his incredible cover of **Peter Gabriel's** "Sledgehammer."

Shurilla hopes that he can get more people inspired to check out the Synth Alliance and give music-making a shot. "Go for it," he says. "If you want to and you like it, go for it. I have fun with them and know enough to get out of it what I like, and a lot of it is happy accidents. Get into it if you like, and if you wanna learn more, the Synth Alliance is a wealth of knowledge and has lots of people who know what they are doing. There are so many different types, so you can find something that is good for you that you enjoy. So go for it."

RUNESTOMPER

By Connor Kraus • krausconnorj@gmail.com

Photo: Logan Sorenson



(L-R) Synthwave musicians Lizz Blount and Chris Herrera send you to the future as the duo Runestomper.

I stepped away from the gorgeous, sunny day outside and into the dark, neon-tinged *Quarters Arcade Bar* in Sugarhouse to find **Chris Herrera** and **Lizz Blount**, the duo behind Runestomper. Clad in matching black bomber jackets and looking like they stepped out of a cyberpunk movie, it was they who actually asked the first question: "What kind of music do you like?" I said I've been listening to a lot of **The Killers'** *Hot Fuss* lately, and they immediately nodded in agreement and started talking about how much they love that album before listing off their favorites that go from **Periphery** and **Kendrick Lamar** to **Ozzy Osbourne** to **HIM** to **Elvis Presley**. It was clear the two loved music deeply, and that came through as well with how they got their starts in music.

"I've been playing guitar since I was 10, then I found electronic music back in 2015," Herrera says. "I didn't have a band. I was going to college and needed something to work on. I had my laptop, I knew **Ableton**, and I decided electronic music was dope. So I got into **Carpenter Brut** and wanted to make music like this, where it then snowballed into all of this."

Blount's path was a bit different. "I started making music when I was 11 and 12 years old on CDs on the old desktop with dial-up. It was a challenge, but I still did it! I never stopped writing, and I sang in choirs and musicals. I became a DJ in North Dakota, and I never stopped writing lyrics. Chris reignited that passion for making music, and then being able to write my own lyrics with the music is the ultimate healing."

Runestomper fully came to be when the two first met and became a couple, with Herrera initially shy to show Blount the music. She really enjoyed it and began to encourage him to make more. Blount took on a managerial role, posting to social media, handling shows and doing more backend work while Herrera focused on the music and performing side. It wasn't until their song "Spectral Webs" that Blount was on a track with her own lyrics. "One day she told me, 'I want to be up on stage with you.' I was like, 'Hell yeah, but once you do this, there is no turning back. Once in, you won't want to quit.'"

At this point, the arcade truly buzzes to life, with all different people playing the pinball machines, the Pac-Man cabinet whirring and a couple furiously and loudly throwing basketballs into hoops.

It's enough to make us all laugh as they talk about their setbacks and how they overcome them. "We just love each other's company, and I will get frustrated with him sometimes but only musically 'cause we have both been doing our own things for so long," Herrera replied. "All arguments are not against each other; they are just petty arguments and disagreements."

"My setback is when I record vocals. I get very nitpicky to the point of being a perfectionist," Blount says, to which Herrera responds, "I make her take a break, and I produce the vocals a bit in order to show her how amazing her voice is."

When it came to the local scene, both of them lit up and began to rattle off like winning prize machines. Herrera especially talked about his time with the people from the **SLC Synth Alliance**. Among their local loves were **Advent Horizon**, **Arsenic Addiction**, **Judicator**, **Proxy Wars** and **Cathode**, the last of whom they've collaborated with for a new song dropping soon. They also talked about a new album they have planned for early fall that is going to take a more fantasy and epic approach to their synth sounds as opposed to their usual industrial and cyberpunk scene.

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Sometimes the best ideas start thousands of miles from home. For **Lizzie Jacobs**, owner of *Spritz!* in downtown Salt Lake, a trip through Europe planted the seed for what would become one of the city's most exciting, up-and-coming cocktail bars.

While traveling through Italy, Spain and France, Jacobs discovered something simple but memorable: sitting at small neighborhood bars, sipping spritz cocktails and chatting with friends. That experience stuck with her. "I had my first Aperol Spritz over there, and it was so yummy," Jacobs says. When she returned home to Salt Lake, she realized something was missing. "Nowhere really has this downtown. There are certain bars that have a rendition of it, but it didn't taste the same. And the atmosphere wasn't the same either."

That realization sparked an idea that would soon become reality. While sitting at a bar in Barcelona, Jacobs remembers thinking that Salt Lake could use a place like the ones she had been experiencing abroad. When she returned from her trip, she didn't waste time. Jacobs contacted a realtor and began the process of turning the idea into a real space. *Spritz!* officially opened in May 2024, introducing a cocktail concept that stands apart from much of Salt Lake's bar scene.

Rather than trying to replicate a high-energy nightlife environment, Jacobs envisioned something more relaxed and social. "I wanted to bring in a super fun, funky, girly, more intimate space where you can have conversations with your friends," she explains. In many parts of Europe, drinking culture revolves around connection rather than chaos, and *Spritz!* was designed to reflect that same laid-back approach.

As the name suggests, spritz cocktails are the centerpiece of the menu. Classic drinks like the Aperol Spritz, Hugo Spritz and Limoncello Spritz anchor the lineup, offering crisp, sparkling flavors that have long been staples of European aperitivo culture.

While beer tends to dominate much of Utah's bar landscape, *Spritz!* focuses on lighter, effervescent cocktails that encourage

Funky, Fun & Girly SPRITZ! Brings the Sparkle to Salt Lake's Queer Nightlife

By Olivia Watts • oj.watts5@gmail.com



Photo: Ashley Christenon

Rather than high-energy nightlife, Lizzie Jacobs envisioned something more relaxed and social for *Spritz!*

slow sipping and conversation. The menu also includes espresso martinis, matcha martinis and rotating seasonal offerings. Jacobs introduces holiday-themed drink menus throughout the year and even rotates a monthly "espresso of the month" to keep things fresh.

But while the drinks draw people in, it's the atmosphere that has helped *Spritz!* carve out its identity. Jacobs, who is part of the LGBTQ+ community, didn't originally set out to create a queer-centered bar. Instead, that aspect of the space developed naturally after opening. "I never intentionally made it to be that way," she says. "But then I started getting a bunch of inquiries about events, and it's grown into such a space for that, which is awesome."

Today, *Spritz!* has become a popular gathering place for women and members of Salt Lake's queer community. The bar regularly hosts drag events, themed watch parties and community gatherings that encourage people to connect. One of the most popular weekly events is a *RuPaul's Drag Race* viewing party, hosted by drag performers. The events bring fans together to watch the show while enjoying drinks and commentary from the hosts, creating an energetic but welcoming environment.

Beyond drag nights, *Spritz!* also hosts movie nights featuring queer films and gatherings organized by local women's groups. Jacobs says seeing these communities come together in the space has been one of the most rewarding parts of opening the bar. "It's really fun to see women wanting to get together, meeting each other and having fun," she says.

Jacobs continues to reinforce that inclusive atmosphere, openly identifying *Spritz!* as a queer-owned and woman-owned business. In a city where bar culture often leans toward beer and louder nightlife scenes, *Spritz!* offers something a little different: sparkling cocktails, comfortable conversation and a space where people can gather, relax and connect. Much like the European bars that inspired it, *Spritz!* proves that sometimes the best nights out don't need flashing lights or booming music — just a yummy drink and good company.

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UNDERGROUND AT THE SOCIAL: MOCKTAILS, MEALS, MUSIC AND MORE

By Rebekah Bowman • Gormsgian@gmail.com || Photos by Gilbert Cisneros

If you wander down University Avenue in Provo Town Square, you might catch sight of a sign pointing you through a door. Go down a flight of stairs and along a straight hallway, then turn left. You'll find yourself at The Social, an underground mocktail bar full of cozy nooks to relax in with a drink and a meal. Art by local artists hangs on the wall over a grand piano while people cluster around tables and sofas. When you walk in, there's a good chance you'll earn yourself a warm welcome from the owner of The Social, Patrick Walmsley.

"Our niche is a little bit unique in terms of the space, the types of food, the pricing and just trying to offer an interesting environment for locals and visitors," Walmsley says. The space itself is both welcoming

and open, with stone walls and natural wood from the building's 1880s foundation. "The rock and the wood and the natural elements — you just can't replicate that," Walmsley says. "When people get down there, they love it. Downstairs creates a good vibe, but it's hard because you're just not visible." As a result, people tend to find *The Social* by word of mouth rather than by wandering in. Now you're in on the word of mouth. Congratulations!

Situated near BYU and UVU, *The Social* gets a lot of student business, so one of Walmsley's main goals is to make sure it's an affordable place for food. A majority of the students don't drink, so the bar is mocktail-focused. The drink menu is one of *The Social's* main attractions — there's even a secret menu where customers can roll dice for a drink. The mocktails themselves are a collaborative and creative effort among the staff. "I think everyone who's working there now or has worked there has a drink that they created that's on the menu," Walmsley says.

The Social added alcohol options to its mix at the start of 2025, and now the mocktails are easily converted to cocktails (and vice versa). The alcohol stays in the back so the bar can be open to those under 21. "The hotels refer people over because there's not a lot of places you can get a drink in Provo," Walmsley says. "Visitors really enjoy the unique atmosphere, and the fact that they can grab a drink with their food is a big deal."

The Social's food has as much variety and creativity as its mocktails, and most of it is made from scratch in the kitchen. Walmsley says customers keep returning for specific dishes — the signature *Social* burger, the ratatouille and the pavlova are all rather popular. The menu is made up of five different food concepts, creating a diverse assortment of options with something for everyone.



The Social recently added alcohol options to its mix, and now mocktails like Mint Julio are easily converted to cocktails and vice versa.

The Social also hosts a variety of events. Open mic comedy nights, hosted by local comedian **Oz Morris**, happen every Thursday evening. Local poet **Marianne Hales Harding** hosts monthly spoken word poetry nights. And of course, live music from local musicians happens on Friday and Saturday evenings, with a more casual round on Wednesdays. But according to Walmsley, you never know what impromptu jam sessions might sprout up around the piano.

"Yeah, we're a little bit of everything," Walmsley says. "It's about the experience. You come in here, and we should have some new food item, a new drink. We're trying to keep it so there's always something new to check out."

Find your way down the stairs and have a look (and a sip) for yourself! Follow *The Social* on Instagram @thesocialprovo to stay in the loop on new menu items, upcoming events and more.



When you walk into *The Social*, there's a good chance you'll earn yourself a warm welcome from the owner, Patrick Walmsley.

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How I Found a Third Space to Love the Dog

By Hans Magleby • hemagleby@gmail.com

"A welcoming place for welcoming people" was the answer that *SLC Pub's* owner **Scott Hanna** shared with me when I asked what the bar was. **Tyler Reese**, *SLC Pub's* bar manager, echoed Hanna's sentiment, saying that the goal behind *SLC Pub* was to create somewhere new, exciting and most importantly, welcoming for the community. "We wanted to create a space where people can both look forward to coming in after work and enjoy themselves with a cheap beer," Hanna says. "Too many places are price gouging these days, so we were always going to have a friendly place for people to come and feel welcome being themselves."

SLC Pub is one of Salt Lake City's latest additions to its diverse and popular bar scene. Opening last September, *SLC Pub* is a movie bar, complete with a projector screen, almost 20 televisions placed throughout the bar with surround sound throughout the building. The bar features multiple movies each night in addition to live bands, DJs, and an open mic night. Reese expressed that he'd love to see the bar hosting local skate or snowboarding tapes as well as local short films if a space was needed to host a premiere. As a movie bar, I had to see what the bar's Letterboxd four favorites would be if it had any — Hanna, Reese and General Manager **Jimmy Alcover** picked *SLC Punk*, *The Royal Tenenbaums*, *Three Amigos* and *The Matrix* and shouted out one of the pub's bartenders, **Jake**, for starting the

Letterboxd and putting together the featured movie lists. You can expect to see a Western playing on Wednesdays, a horror movie on Fridays and something sci-fi on Saturdays. Any other day (besides Sundays since the bar is closed) it's a free game. You can find *SLC Pub* on Letterboxd: @SLCPub.

You would be remiss if you thought *SLC Pub* to be a punk-rock bar, though. At a glance its graffiti-covered walls, paintpen-laden bathrooms, signs and wall art complete with anarchy symbols might indicate a punk-rock bar, but look deeper; you'll find a collection of movie posters donated by the staff that have been customized by Reese, couches that are broken in with the same kinda comfort as those staples from the family living room growing up and a community art wall that hosts art from a new local artist each month. Hanna, Reese and the rest of the staff agree — *SLC Pub* is a movie bar through and through. The punk aesthetic comes from the mentality and intention behind punk and other counterculture movements — making and maintaining spaces for those who otherwise wouldn't have them. Hanna says, "I care about this place. I want Salt Lake to get better and better, and if we have a spot where we can help people make it better and better by sharing their art, then fuck yeah."

SLC Pub's team has learned from their past and ensured that their menu

features a wide selection of staple drinks, local favorites and staff picks across an array of beers and spirits and have a commitment to simple but effective available foods, beginning with one of Hanna's childhood favorites — the Cincinnati chili dog. The bar also has the necessary theater staple of popcorn and build-your-own nachos coming soon!

SLC Pub was recommended to me by friends of mine before I ended up visiting, and when I did, I was greeted with warm welcomes, genuine hospitality and excellent service. In the words of Hanna and Reese, "This is the fucking place."

Writer's Note: a Cincinnati chili dog is different from a Coney Island Dog. The chili on the Cincinnati dog is thin, almost sauce-like, and is made with cinnamon and cocoa instead of being more savory and dense like on the Coney. Don't knock it before you try it!

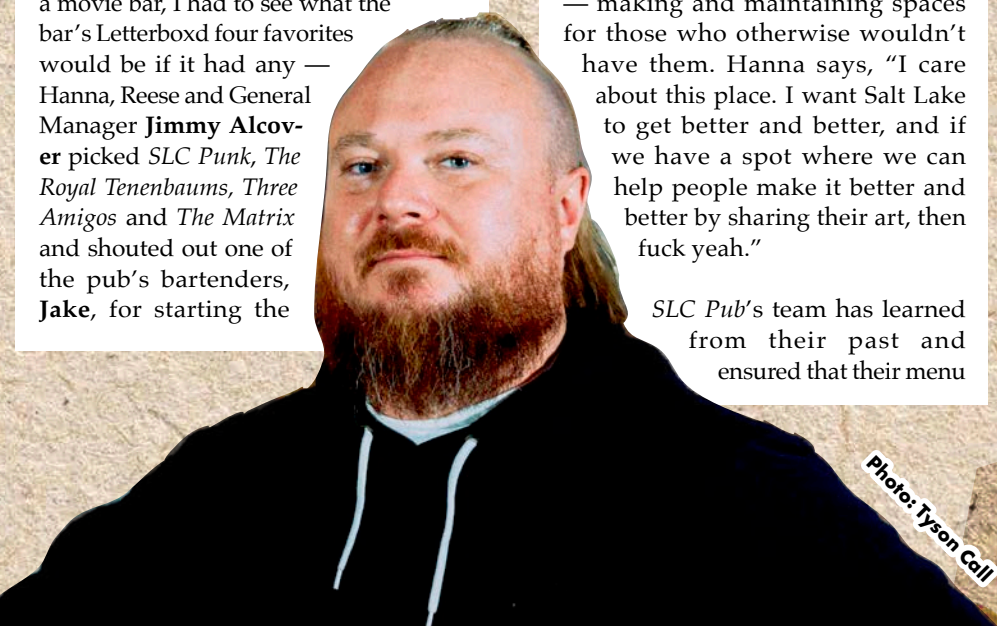
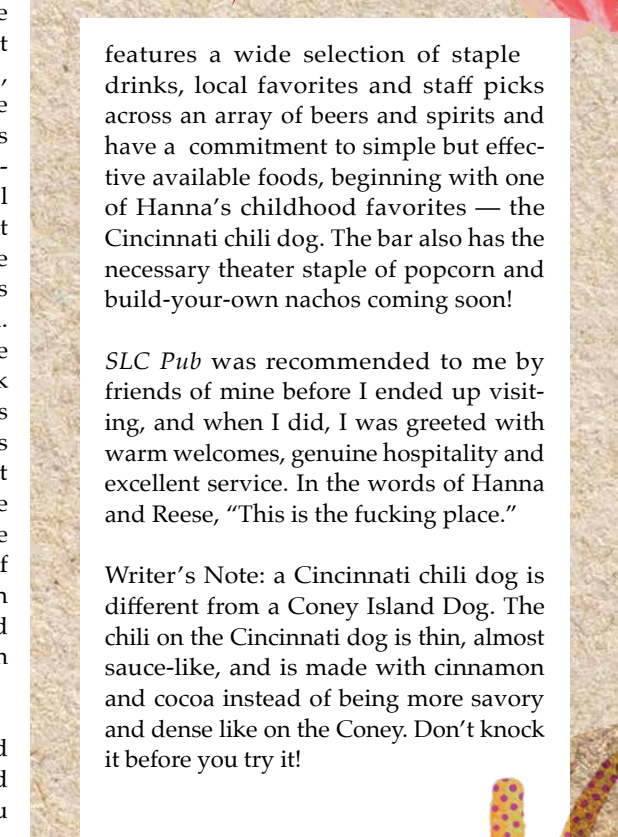


Photo: Tyson Call

SLC Pub's owner Scott Hanna is keeping the dive aesthetics and edginess alive.



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The Music is Hoppin' at Hopkins

By Cam Elliott

cameronchelliott@gmail.com

Photos by Brent Landes

Anyone who has spent a good deal of time around their local music scene knows that good music can come from anywhere. So it should come as little surprise to you when I say that the best improvised jazz in Salt Lake City happens every Wednesday night at Hopkins Brewing Company.

Chad Hopkins, owner of Hopkins and avid jazz-cat himself, credits Gracie's as his predecessor for the last big jam spot, but says it largely tapered off after COVID, and he wanted to bring it back. "David Halliday, who has been the jazz jam organizer here for 20 years, did a special show here one night and said, 'Do you want to start hosting the jazz jam?' and I said, 'Absolutely.' I was honored because jazz to me is just so important."

Hopkins told me the inspiration for starting this jam actually harkens back to the history of music in Salt Lake. "Utah has a rich jazz history, and it's been really limited for the past 20 years; there's only been like one or two places that are really doing jazz that have stuck around,

and this past year I feel like it's finally taking off again to where it was decades ago [in the] 50s and 60s when it was really huge out here."

The core of the jam can of course be credited to Hopkins and the house band, but the secret sauce of what makes these jams special is the variety of jammers. "You get professors, students, traveling musicians and just random people. Sometimes it can get really awkward," Hopkins concedes, "and then sometimes it's like, 'Whoa, who is playing bass right now?' You never know what you're gonna get, it's very much jazz and that's what I love about it."

Halliday is a local jazz fixture and the man who shares much of the credit in creating the jazz jam, though if you ask him, he will insist it was all Hopkins. "It's really hard to believe it's been five years," Halliday says, "but it's not up to me, it was

always up to Chad Hopkins... musicians, we play music, if you give us a place to play and take care of us the way we need, we're gonna show up and play. It's really more about Chad's decision to devote Wednesdays to live jazz," Halliday finishes.

When it comes to new players, Halliday says it's not only encouraged, but necessary for the music community. "It's a valuable thing for the community, jazz is an aural tradition... where you learn to play it by immersing yourself in it, like a foreign language," he says. "There is a tradition of seasoned musicians taking less seasoned musicians under their wing, coaching them up, letting the young ones get inspired by the older ones and vice versa; the young ones bring a fire and energy to the old ones. It's part of a healthy community to have that jam-type environment."

Both Halliday and Hopkins agree that once you get a musician through the door, it's almost an inevitability that you will get them up there. "People come in, they watch for a bit, they're like 'Oh, I don't know, these guys are really good,' so they might be a little hesitant, but eventually they do play," Hopkins says.

So, dear reader, if you are in Sugarhouse on a Wednesday night and you want to hear some seriously good music, or you are a musician looking to strut your stuff and hone your skills, come to the weekly jazz jam from 8-11 p.m. And if you see a guy sitting in the corner eating a massive pretzel, drinking one of Hopkins' many fine beers and wearing a floral shirt you probably shouldn't leave the house in, come say hello to me.

Chad Hopkins is the owner of Hopkins Brewing Co. and an avid jazz-cat.



Once you get a musician through the door at Hopkins, it's almost an inevitability that you will get them up on stage.

The secret sauce of what makes these jams special is the variety of jammers.

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SLUG MAG ASTROLOGY



FORECAST

Self-Organizing
Principle of Nature

April 2026

By Nichole Huntsman • nicholehuntsman@gmail.com

Have no fear. All that is ready to be born already exists and is nowhere at all. All are patterns written in cipher by an intelligence beyond our time. Be the one who asks the right questions, so you can also be the one who finds the right answer. Patience is also a form of action.

ARIES:



Serenity in the Present

This is where you've decided to be. Perhaps not entirely a place of your own. Changes in your domestic scene, your family role. You'll be giving directions to those who are being disagreeable. It may seem like there are two sets of rules, but are you playing fair?

TAURUS:



Fire in the Belly

You have a gift, and now you must do the work. Worlds within and without beckon for attention. Sitting at home will not do. The restlessness will pull you out. Allow yourself diversions this month, but be sure to return to the quiet, still center at sunset. Meditate and sublimate that creative flow.

GEMINI:



Give Context to Contest

You will retell the story, answering their questions and pointing out illuminated details. With time, the unimportant points have been forgotten. You're being invited into a truth-telling arrangement. Being bent toward honest appraisals and fair assessments. Right words. Right ideas. Right actions.

CANCER:



Hold Fast to Holy Words

A watcher stood by as the door blasted open, holy words whispered from the Other. Flying pages of an unwritten manuscript, found in the regretted in-between. By divine hand over hand, the words will find the paper and the message.

LEO:



Unexpected Gifts

Your heart holds an ancient pulse. One that is meant to orient you, as a sunstone or a lodestar. In the blinding brightness, when all is hidden in white, your heart counts the pulse to the horizon. Bathed in the electrical light.

VIRGO:



As You Wish

Order is found in the invocation of life. What gifts have you pulled back from the edge when the overheard words roughly squared off against your heart? This moment is currently suspended in between a memento of tenderness and sudden prayer.

LIBRA:



From the Mouths of Babes

Do not discount that which is

freely given, coming from the innocent and curious. Listen to all they have to teach. From the ancient future comes the same story told in a new form. Glean directly from the field and enjoy life through the eyes of the uninitiated and pure. Write it down.

SCORPIO:



Prioritize the Future

You're sitting somewhere in a different time, smiling as your present is being shaped and formed without effort. Friends with differing gifts are offering assistance. Don't be vexed when things go sideways. There is a special way to the mathematics of time, especially where the soul is involved.

SAGITTARIUS:



Gather Your People

We're on the hunt for acolytes

and wizards, those seeking a primeval school of thought. Join with those willing to enter the dark portal. What you've felt, they've felt. Wandering through the loneliness, laying down stones. Building the path further into the unknown. There is meaning found in the mundane.

CAPRICORN:



Renature Thyself

Sometimes, you need to take a walk in the woods with no agenda. Leave a token. I was here, a human who created this art. And to the next who passes, who sees your creation, they were there as well. These simple human attempts will be most profound this month.

AQUARIUS:



Listen to Hear

The words come through as familiar as your own. The phone rings, and you answer. A wrong number, but a name you've heard before. Seems as though someone is trying to reach you. Perhaps God is on the other line. Remember, you are now where they were before. Not so different after all.

PISCES:



Due Diligence

We must analyze the signal for errors. The language emerges as a hum, but there's a pattern beneath the noise. You sense the source code is old and that this is an instrument of triplicity. Look for coherence between heart and mind, the space between the symbol and the sound.

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Daily Calendar

Spring into these hopping shows! Scan the QR code for more events and to add your own to our daily calendar!



Wednesday, Apr 1

Obscura, Allegaeon,
Cognitive & Cryptosis
- Aces High Saloon

Thursday, Apr 2

Lacuna Coil
- The Complex
Onslaught, Warlord,
Haunter & Exclusionist
- Aces High Saloon

Friday, Apr 3

Marissa Nadler
- Kilby Court
Mindchatter
- The Complex
Nic Vans - Sky SLC
Skullcrusher
- Kilby Court
Voxtro
- The Urban Lounge

Saturday, Apr 4

BEAUZ - Sky SLC
Carly Cosgrove
- Kilby Court
Caroline Jones
- The State Room
GOALKEEPER
- The DLC at Quarters
RAVEN, Slackjaw &
Bonestorm
- Aces High Saloon

Sunday, Apr 5

Bunny Hop - TF
Brewing
Charlie Parr
- The State Room
Erra & Currents
- The Complex
Festival of Fools
- Velour
Orbit Culture
- The Complex

Monday, Apr 6

Ritt Momney
- Kilby Court
Together Pangea &
The Red Pears - The
Complex
Vanessa Collier
- The State Room

Tuesday, Apr 7

DEVO - The Complex
Girl in a Coma, Skating
Polly & Shecock
- Aces High Saloon
Health x Carpenter
Brut - The Union
We Three
- The State Room

Wednesday, Apr 8

Jesse James Rose
- Under the Umbrella
Lovingly Clad,
Social Cinema & The
Moonspinners
- Velour
Midnight Til Morning
- The Complex
The Garden
- The Complex

Thursday, Apr 9

Hinder - The Complex
Little Miss Nasty
- Metro Music Hall
Theoretical Blonde
- The Urban Lounge

Friday, Apr 10

The Mother Hips - The
State Room
**Fifth Annual Craft
Lake City LetterWest**
- Midvale Main Arts

Jesus Christ Taxi
Driver
- The DLC at Quarters
Supertask - Soundwell
Sweet Pill - Kilby Court
Tommy Emmanuel
- Kingsbury Hall

Saturday, Apr 11

**Night Market at
Letterwest**
- Midvale Main Arts
UTICA
- Second Summit Hard
Cider Co.

Monday, Apr 13

Courtney Marie
Andrews
- The State Room
Homeboy Sandman
- Shive Record Lounge

Tuesday, Apr 14

Eggy
- Commonwealth Room

Wednesday, Apr 15

Jon McLaughlin
- The State Room

Thursday, Apr 16

Maddox Batson
- The Complex

Friday, Apr 17

Among Wolves, Triune,
Leveler & Hated
- Aces High Saloon
Die Shiny - Kilby Court
Fur Foxen
- The Pearl on Main

Saturday, Apr 18

Slomosa - Kilby Court
Sugar Britches
- The State Room
The Bombshell Flowers
- Velour
Ty Segall
- Metro Music Hall

Sunday, Apr 19

Ben Harper & The
Innocent Criminals
- The Commonwealth
Room
Essenger
- The Pearl on Main

Monday, Apr 20

Ethel Cain
- The Great Salt Air

Tuesday, Apr 21

Josh Ritter
- The State Room
Teenage Bottle Rocket,
Tightwire & Restroyer
- Aces High Saloon

Thursday, Apr 23

Armchair Boogie
- Kilby Court
Broadway Blockbusters!
- The Grand America
Cultist - The Pearl on
Main
Marfa - The State Room

**SLUG Localized:
Jandro, Runestomper &
Cathode - Kilby Court**

Friday, Apr 24

Flyte - The State Room
Kameron Marlowe
- The Complex
The Pickpockets
- The Urban Lounge

Saturday, Apr 25

Adventure Club
- Sky SLC
Big Richard
- The State Room
Dirtwire - The Complex
Snow Tha Product
- The Complex

Sunday, Apr 26

Choir Boy
- The Urban Lounge

Monday, Apr 27

Skizzy Mars
- The Urban Lounge
Vincent Neil Emerson
- Commonwealth Room

Friday, May 1

Bush - Maverik Center
Graveyard Violet
- Quarters DLC

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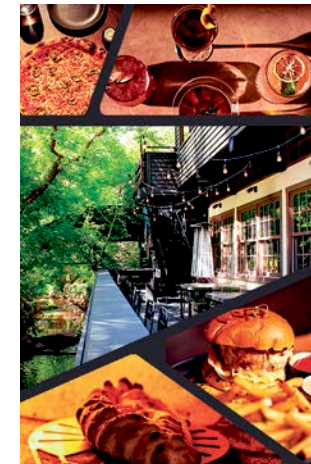
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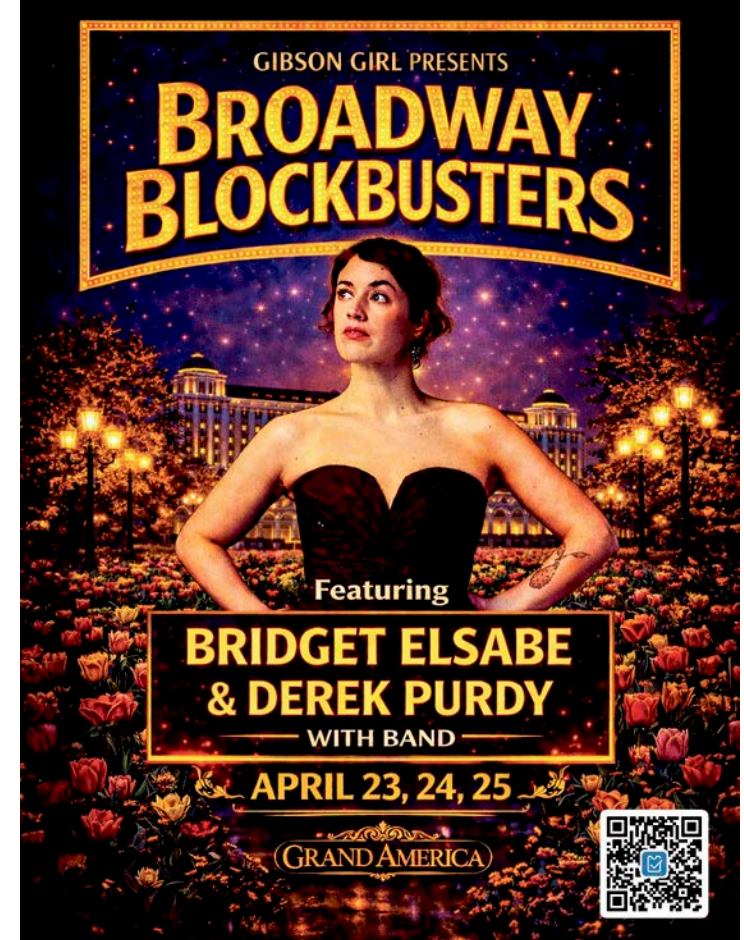
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| The Complex 4.8 Des Rocs | Soundwell 4.9 Cobrah | The Complex
4.13 ThxSoMch | Soundwell 4.17 Free Throw | Soundwell 4.19 Ethel Cain * The Saltair
4.21 Oklou | The Depot 4.27 Bob Moses x Cannons | The Union
4.28 Terror | Soundwell 4.30 Benjamin Tod | The Depot

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4.1 Moontower | 4.2 Marissa Nadler | 4.3 Skullcrusher * | 4.4 Carly Cosgrove | 4.5 Ritt
Momney * | 4.6 Meldrop | 4.7 Al Olender | 4.8 Rochelle Jordan * | 4.9 Sweet Pill * |
4.10 Winyah * | 4.11 KBP Local Highlight: Wilbere, Bad Luck Brigade, Bonneville | 4.12
Tampa Chess Club | 4.13 From Indian Lakes | 4.14 BLEACHER BABE | 4.15 Dylan Reese
+ Adam Yokum | 4.16 Die Shiny | 4.17 Sure Sure | 4.18 Slomosa * | 4.19 Letdown. | 4.20
Soul Blind | 4.21 American Moon + Mo Dotti | 4.22 Armchair Boogie | 4.24 Ashes To
Amber | 4.25 Blond | 4.26 Zero 9:36 | 4.27 Her Type | 4.28 Rec Hall | 4.29 Twen
4.30 femtanyl *



METRO MUSIC HALL

4.1 My Life With The Thrill Kill Kult | 4.2 Hot! Take Burlesque Presents: Rock-A-Burly |
4.4 Metalachi | 4.8 Little Miss Nasty | 4.9 Ultra Sunn | 4.10 Volver & Glitter - Iconic The-
atre Cabaret | 4.14 Dopethrone | 4.15 Die Krupps | 4.17 Ty Segall * | 4.18 Thursday * |
4.19 Ashes Remain | 4.22 Corrosion of Conformity | 4.24 Lebanon Hanover * |
4.25 Naomi Smalls & Jaida Essence Hall | 4.28 Taylor Austin Dye | 4.30 Yaotl Mictlan

URBAN LOUNGE



4.2 Voxtrot | 4.3 Koffin Kats | 4.4 Javi Celebration Of Life | 4.8 Theoretical Blonde |
4.9 Dance With The Dead + Magic Sword * | 4.10 Take A Dance On Me: ABBA Disco
Night! | 4.11 Ratboys * | 4.13 Pink Turns Blue | 4.14 99.9 KUAA Presents: Fishbone * |
4.15 Josh Doss & The Cancers | 4.16 William Basinski | 4.17 Rickshaw Billie's Burger
Patrol | 4.18 Emo Night Karaoke | 4.21 Colin James, Matt Andersen, & Terra Lightfoot
| 4.23 The Pickpockets | 4.24 Unprocessed * | 4.25 Choir Boy * | 4.26 Skizzy Mars |
4.28 Grace Ives | 4.29 Saxsquatch *

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