

A Basketball Bonanza | A Smith Center Challenge | A Look Back at EDC

VEGAS

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FREE | June 27–July 3, 2013

THIS WEEK IN YOUR CITY

DJ and Vegas
SIREATS co-founder
Alenze Valencia
swash in his collection
of foam fingers ▶

Our Collections, Ourselves

From hobo nickels to Elvis swag, how the odd art of "soulful materialism" shapes the lives that shape our city





[SCENE STIRS]

ACES & ALES TENAYA, ON DER WINE BUS, AND SAVE THE DATE

• I have seen the light. Actually, it was pitch-black when I entered the new **Aces & Ales** on June 22 at 2801 N. Tenaya Way, and they were still installing the sign. The neighborhood is part of that pocket of the northwest where everything is either a medical service or a service to medical services; I would classify this as the latter. Open 24 hours, the cavernous space trumps the Nellis Boulevard location by 28 taps. The kitchen wasn't serving yet, so I sampled a Ballast Point Brewing Co.'s Habanero Sculpin IPA (hott) and sipped a Rogue Ales Hazelnut Brown Nectar. The place still has that new bar smell! Better hurry before Tasting Tuesdays starts up, and the place takes on that "something just came out of the fryer" smell.

• The week started as it ended—that is, with me drinking beer in Summerlin—at the Big Dog's beer-tasting dinner at **Embers Grille & Spirits** (EmbersLasVegas.com). The collaborative affair paired five courses, including seared blackened tuna, a grilled filet and warm chocolate cake with Big Dog's brews, including my favorite, the Red Hydrant English brown ale. The next dinner is 6:30 p.m. July 15, with five courses paired with Firestone Walker beers, including Union Jack West Coast IPA, Wookay Jack Unfiltered Black Rye IPA, Parabola Barrel Aged Russian Imperial Stout and DBA Double Barrel British Pale Ale, for \$50 per person. Call 778-2160 to RSVP—the menu looks delish.

• Speaking of Big Dog's, save the date: 6 p.m. to midnight July 20 for **Big Dog's Summer Beer Fest** (BigDogsBrews.com/Festivals/Summerfest) at 4543 N. Rancho Drive. More than 50 brews will be on offer, as well as barbecue platters. Live reggae music and raffle prizes will keep you occupied, as if the 50-plus beers alone couldn't do that.

• Mid-week, I found myself drinking 42-year old riesling in the parking lot of Lotus of Starn. I'd better explain: Penny Chutima, daughter of the Lotus family, invited me to meet up with the **Wines of Germany Riesling & Co. Road Trip**, a group of die-hard riesling fans hell-bent on demonstrating this wine's versatility and variety. The 18-foot trailer set off from L.A. the night before, and stopped in Las Vegas June 20 on its way to New York. The pop-up wine bar featured stools, a bar top and a screen to help us spell words like *Stiefelsteimer*, *Urziger Würzgarten* and *Herrmannshöhle*. And they were diverse indeed, varying in vintage

'Merican Pie

► **PREPARING FOR A** blowout Fourth of July barbecue? You'll need some patriotic provisions, including a killer cocktail that is as American as apple pie. Light Group corporate mixologist Michael Monrreal's Apple Pie cocktail at Citizens Kitchen & Bar is all-American, right down to its American Harvest organic vodka (made from American winter wheat and water from beneath Idaho's Snake River Plain) and Denver-made Leopold Bros. New York Sour Apple liqueur (a small-batch blend

of sour and sweet Upstate New York apples, eau-de-vie and a sour mash of malted barley). Apple juice, lemon juice and agave syrup make up the balance, and all in proportions that have punch written all over them. Multiply the recipe to have enough to offer your over-21 guests, fill a punch bowl and toss in some thin apple slices and cinnamon sticks. Or, if you will be outdoors pour it all into a fancy drink dispenser and stand back—this one is bound to go off like Roman candles.

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Get the recipe for Michael Monrreal's Apple Pie cocktail at VegasSeven.com/Cocktail-Culture.