

Beer Cocktails

A cocktail that is made by mixing two or more alcoholic beverages, beer being the primary ingredient, is a beer cocktail. Like other cocktails, they can go from light and fruity to something you might consider a “meal replacement.” As I write this column, I can imagine all the beer purists out there rolling their eyes and scoffing at the idea of tainting their beloved brew with any additives. I understand this, but I urge them and you not to be too quick to dismiss the concept. As people become more open minded and long for variety in their menu of summer cocktails, the popularity of beer cocktails is on the rise. With a wide variety of beer styles and flavors to choose from there is no creative limit, which means we have an opportunity to try something we’ve never tasted before.

Another good reason for the rise in popularity of beer cocktails is the number of brews available on tap. To be clear; if a bartender only needs 2oz of beer for a cocktail, they can simply draw it from the tap rather than opening a full bottle or can. Inspired, creative bartenders are coming up with delicious beer cocktails which are being well received by their customers.

The Garrison Ale House on Queen St. in Fredericton is a great place to whet your whistle and dine on some upscale but unpretentious pub fare. They have a huge selection of beer by the bottle and on tap that you won’t find anywhere else in town. Shane Fraser, part owner of the Garrison came up with the *Yippie Kicker*.

3oz tequila
½ oz fresh lime juice
½ oz simple syrup

Shake all ingredients with ice, strain into a 16oz glass and top it up with Picaroons India Pale Ale.

When I’m in Moncton I never pass up the opportunity to visit the St. James Gate on Church St. They have an old-world atmosphere that is comfortable and stimulating. The menu is top notch and so is the service. Bartender Jason Cox created the *Big Daddy Classy*.

2oz Gin
3oz Keith’s India Pale Ale
½ oz Lime Juice

Combine all ingredients in a pint glass with ice and sip away!

The next time you’re in the port city of Saint John, pop by the Saint John Alehouse in Market Square where you’ll enjoy truly creative pub food, great service, a comfortable atmosphere and huge selection of beer. The Alehouse has a knack for imaginative food

and drinks so you're sure to find something you've never had before. General Manager Todd Delaney and Chef de Partie Cliff Morrison created the simple and delicious *Grand Poobha*:

One bottle of Moose Light Ginger
One shot of Grand Marnier

Simply pour the beer into a pint glass, pour the Gran Marnier into a shot glass, drop the shot glass into the center of the beer and enjoy!

With the summer upon us, it's a great time to check out what's new with the beer and create your own signature beer cocktail.

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