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Beer Cocktails

Something's Brewin' from Manhattan to Miami

By Megan Eileen McDonough

As more and more bartenders add malted ingredients to their mixology, the beer cocktail craze, or beer-ology, if you will, is deliciously brewing. Lagers, stouts, hard ciders and ales all add carbonation and tons of complex flavor to mixed drinks and offer that special culinary balance when pairing with beer-friendly dishes. Bars all along the coast are serving up beer-forward beverages. Hop onto this frothy trend.

As if Miami wasn't hot enough, Dena Marino has turned the temperature up a notch with the opening of her sizzling restaurant MC Kitchen. Located in the heart of Miami's super chic Design District on Northeast Second Avenue, the nationally-celebrated chef is making a major splash in the culinary world thanks to her restaurant's modern Italian cuisine and wonderfully creative beer cocktails.

Beyond the open-style kitchen and inviting oversized communal bar, Marcus Wade is hard at work creating concoctions with beer. He's been the mastermind behind the beverage program at MC Kitchen since its opening this past November. After experimenting with infused-beer cocktails made shaken-to-order and a wide selection of hops, wheat, fresh citrus, herbs and spices, the flavorful menu breaks down according to color - red, white, orange, pink and purple.

Certainly no stranger to the beer cocktail trend, Wade has been infusing beer since the year 2000. Owing much credit to Sam Calagione of Dogfish Head brewery, who created Randall The Enamel Animal, and Randall Jr., who incidentally Wade received his first dose of inspiration, "His innovation motivated me to create my own infusions for individual cocktails," Wade explains.

While the team at MC Kitchen finds a literal source of inspiration in the market, Wade's personal passion for his craft stems from his fascination for folklore and mythology. It's often these stories that spark an idea within Wade and sets his creative process in motion. This was exactly the case with "Loki's Quarrel," a Norse legend that struck a chord in MC Kitchen's talented mixologist. In the story, the rabble-rouser Loki transforms into a salmon to hide from Thor. Therefore, Wade's beer cocktail of the same name has salmon roe as a main ingredient.

Travel up the eastern seaboard to the big apple, where trendy bartenders are blending up brews with house-made syrups, spices, and fresh squeezed fruit juices. Beyond the traditional beer cocktail like the good old boilermaker and black and tan, many New York City bars are now serving up buzzed beer cocktails that include new and unique flavors and twists.

With what is soon to be some of the best traditional taps in Manhattan, Belgian Beer Café prides itself in serving world renowned and local-brewed Belgian Beers in a comfortable atmosphere that evokes the surroundings of a traditional Brussels café. Belgian Beer Café also has an in-house beer sommelier providing expert advice in pouring techniques, pairings and, you guessed it... beer cocktails. The BBC beer cocktail menu was created by Belgian IBA world champion mixologist Sergio Pezzoli and includes traditional Belgian specialty beers in freshly mixed-to-order cocktails. Favorites include the Ostend Summer mixed with Hoegaarden White, Monin Mojito and Caribbean and crushed lime and the On a White Cloud mixed with Hoegaarden White, Monin Elderflower and Angostura. Hoegaarden White is a cloudy wheat or white beer.

In many ways MC Kitchen and the Belgian Beer Café offer a home away from home; your typical bar for an afternoon escape where guests can walk in, sit back, relax and enjoy a delicious beer without feeling rushed. A place where worries are left at the door and a perfect setting where every palate can experience this new trend and savor fresh and carefully prepared beer cocktails to the fullest.

Dos-Arita

INGREDIENTS

- 12 oz. Dos Equis Lager Especial
- 1/2 oz. 1800 Silver Tequila
- 1/4 oz. Triple Sec
- 2 oz. Sour Mix

PREPARATION

Combine tequila, triple sec and sour mix with ice in a mixing glass. Shake and pour over ice in a 16 oz. salt-rimmed glass. Garnish with a lime wedge. For frozen Dos-Arita, mix ingredients in a blender with ice.



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