



## BEER COCKTAILS by Joey Williams

**Beers have been mixed and blended longer** than anyone has had notions of how beer should and should not be enjoyed. Put a twist in your next cocktail party with one of these refreshing, innovative concoctions. In the mid-19th century, a London bartender created the Black Velvet, a champagne glass filled half and half with Stout and Champagne, to memorialize the passing of Prince Albert. The drink was designed to resemble the dark colored armbands worn by the mourners.

Nowadays, Bartenders everywhere are finding ways to work their favorite craft beers into creative mixtures. Try some of these fresh, creative beer cocktails for your next party, because sit all adds up to one simple fact, it doesn't matter how you enjoy your beer as long as you enjoy it.

(Each recipe makes 2 servings)

### ROGUE SNICKERS BAR

Pour half of one 22oz bottle of Rogue Chocolate Stout into frosted glass, top with half of one 22oz bottle of Rogue Hazelnut Brown Nectar. Repeat for second serving.

### STOUT AND ICE CREAM FLOAT

Divide one 12oz bottle of Left Hand Milk Stout between two glasses. To each, add 1/2 cup coffee ice cream.

### GINGERY APPLE BEER

Pour two 12oz bottles of Harpoon Apple Cider into pitcher, add 1/2 teaspoon grated fresh ginger and stir. Pour into two glasses filled with ice.

### CHERRY STOUT FIZZ

Divide one 12oz bottle of Independence Convict Hill Stout between two glasses filled with ice. Top with 1/2 cup cherry cola.

### BEER SHANDY

Divide one 12oz bottle of Kona Longboard Lager and 1/2 cup sparkling lemon soda between 2 glasses. Garnish with lemon wheel.

### BEER BLOODY MARY

Divide one 12oz bottle of Brooklyn Lager and 1 cup tomato juice into pitcher. Add 1 teaspoon prepared horseradish, 1 teaspoon fresh lime juice, 1/2 teaspoon Worcestershire sauce, 1/2 teaspoon Tabasco and a pinch each of celery salt and black pepper. Stir and pour into two glasses filled with ice.

### PORTER ROYALE

Divide one 12oz bottle of Deschutes Black Butte Porter, 1 cup Alan Christopher French Sparkling wine and 1 tablespoon creme de cassis between two frosted glasses.



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