

Ask a Bartender

The Best Beer Cocktails for Your Summer Drinking Needs



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Bartenders tell us how to do it right.

Beer. Cocktails. They're great separately, sure, but just imagine...*if they were put together?* Drinking magic happening right here, people. In all seriousness, though, beer is a great cocktail ingredient that can add carbonation, savory flavors, and great texture—plus, it's less alcoholic than a straight-up spirit. We asked bartenders across the country how they deploy beer in mixed drinks. Time to get some inspiration for your next **summer hang-out**.

Micheladas

The most obvious choice here is North America's **most popular beer cocktail**. “The best beer cocktail of all time is the michelada,” says Lucien Conner of **Puesto** in San Diego, “as versatile as it is delicious.” Dustin Durrenberger of **Doc B's** calls it “a perfect Sunday brunch cocktail,” and Sarah LM Mengoni of **Double Take** in Los Angeles adds that it’s “the all-day-drinking-when-its-ninety-degrees-out answer to the Bloody Mary.” As for riff's on the classic, Kevin Felker of **King's Seafood Company** in Costa Mesa, California likes it with “a smoky chipotle adobo sauce,” while Sam Carlton of **Dove's Luncheonette** in Chicago makes a version with “poblano chili liqueur, house-made green tabasco and hellfire bitters.”

Shandies

“I like a simple and stupid shandy,” says Adam Marans of **Claro** in Brooklyn, which to him includes a “bitter hoppy beer with a bit of fruit juice (cantaloupe is the good stuff). Pinch of salt.” Jefferson Oatts of **Monkitail’s** in Hollywood, Florida likes his with fresh-squeezed lemonade and notes “if you want to kick it up a notch you can add spirits and liqueurs as [you] see fit.” And Jon Griffiths of **Dr. BBQ** in St. Peterburg, Florida adds that his current favorite riff includes smoked rum, guava nectar, agave, lime juice, and pilsner beer.

Beer + Booze

Some pairings for a simple shot with beer: Brice Peressini of the **Victor** in Vancouver recommends “a shot of Luxardo Maraschino liqueur in a strawberry wheat beer. It adds a touch of sweetness to a delicious fruit beer. I may have a sweet tooth.” And Tim Sandoz of **Juvia’s** in Miami Beach likes “the Picon Biere, which is typically 5-6 ounces of a crisp beer, an ounce of Picon, and a handful of ice topped with an orange peel.” It’s a French classic.