

Memorial Day...Celebrating the Red, White and Blue



Memorial Day is the perfect time for simple, low ABV, thirst-quenching drinks. Since beer says summer and barbecues, nothing is better than celebrating the weekend with beer cocktails. The classic is the Shandy – equal parts lemon soda and beer. But you can get really creative by just combining your spirit of choice, fruit juice, simple syrup and beer.

One of our favorite beers, Highwheel Betty, is a Kölsch style brew from San Antonio. Mexican beers are a good alternative and also Dogfish Namaste. For spirits, we use gin, vodka, tequila, and Kinsman Rakia – an apricot eau de vie.

Here's a glass lifted to all those service men and women who gave their all!

For recipes, scroll down or clink the links.

Old Glory Kinsman Grog

Old Glory Gin or Vodka Grog

Old Glory Tequila Grog

Gin and Beer Tonic



Kinsman

This cocktail is refreshing and light. The taste is apricot, lemon and beer. To create this cocktail, I tried first lemon, then lime then grapefruit juices. I put a splash of Rakia in a shot glass along with each different juice and simply tasted them. After making the choice of lemon, I added the Rakia and lemon juice to a shaker without ice. To that I added 1/4 oz simple syrup and tasted the drink. I felt it needed more simple so I added another 1/4 oz. This taste was slightly sweet – which means the finished cocktail, after chilling, will be well balanced. You can use the same methods to create cocktails with the other spirits below.

Ingredients:

- 1 1/2 oz. Rakia
- 2 oz. Fresh lemon Juice

- 1/2 oz. Simple Syrup (1/4 oz – 1 1/2 oz per your taste)
- 6+ oz. Highwheel Betty or your favorite
- Lemon wheel for garnish (Optional)

Directions:

1. Add the Rakia, lemon and simple syrup to a shaker with ice. Shake to chill.
2. Strain into beer glass
3. Top with beer
4. Garnish with lemon wheel



Gin or Vodka

The flavor of your beer cocktail will be significantly different depending on your choice of Gin or Vodka. Going deeper, your choice of Gin will also effect the flavor. The use of a flavored vodka will add even more layers of flavor. Whichever of these spirits you choose, the ratios of ingredients are fairly constant: 1:1 Spirit to Juice

The beer you use will effect your choice of juice and the quantity of simple syrup. Which fresh juice is a personal preference but I suggest lemon, lime or grapefruit.

Ingredients:

- 1 1/2 – 2 oz. Gin or Vodka
- 1 1/2 – 2 oz Fresh citrus juice
- 1/4 – 2 oz. Simple syrup
- 6+ oz beer
- Garnish to match your choice of juice – optional

Directions:

1. Add spirit, juice and simple syrup to a shaker with ice. Shake to chill
2. Strain into beer glass, with or without fresh ice, and top with beer
3. Garnish



Tequila

For Tequila beer drinks, we like to use lime, pineapple or grapefruit. The ratios are similar to our Kinsman cocktail. The amount of simple syrup will primarily be determined by the tartness of the juice. Generally more simple with lime and grapefruit and less to none with pineapple. If your pineapple concoction is too sweet for your taste, try using equal amounts of pineapple and lime juice.

Ingredients:

- 1 1/2 oz. Plata tequila
- 1 1/2 – 2 oz. Fresh juice
- 1/4 – 1 1/2 oz. Simple syrup
- 6+ oz beer
- Garnish to match your choice of juice – optional

Directions:

1. Add Tequila, juice and simple syrup to a shaker with ice. Shake to chill
2. Strain into beer glass and top with beer

3. Garnish

Enjoy!

Gin and Beer Tonic



While perusing the beer cooler at my favorite liquor store I spotted a bottle of Dogfish Head Namaste Beer. What caught my eye was the label listing orange, lemongrass, coriander and peppercorns as ingredients. We were in the process of preparing a Tonic Bar for a gathering we were hosting. The ingredients listed on the Namaste label were also going to be on our Tonic Bar. So, I thought, why not try using beer in the Gin and Tonic? It works!

We used our homemade tonic syrup. It's easy and quick to make. However, you can purchase any of several brands of Tonic Syrup. We enjoy Jack Rudy's and Liber & Co. When making tonic water from tonic syrup, you combine the syrup with carbonated water. This recipe substitutes beer for the carbonated water. So, whatever tonic syrup you're using, just substitute the carbonated water with beer. Beer's better than water anyway!

I used Hendrick's Gin for this cocktail. The herbal qualities of their gin worked perfectly with the Namaste. Whichever gin you choose, when preparing this cocktail, try to pour slowly

and stir carefully to reduce foaming.



- 2 oz Hendrick's Gin
- 1 $\frac{1}{2}$ oz tonic syrup
- 4 $\frac{1}{2}$ oz Dogfish Head Namaste
- Orange peel for garnish – optional

1. Combine all ingredients in a mixing glass with ice and stir to chill
2. Strain into chilled glass over fresh ice

Cheers!
