



## SIPS APPEAL

### The Prisoner Wine Company's Thorn Merlot

A fruit-forward wine that, upon first sip, leaves the palate with a burst of flavors like blackberry and dark cherries, Thorn wine—blending Merlot, Syrah, and Petite Sirah grapes—also boasts flavors like chocolate and vanilla, making this wine the perfect companion to meaty dishes like short ribs, says Chrissy Wittmann, The Prisoner Wine Company's director of wine-making.

**RUTHERFORD**  
CALIFORNIA

and opinion is needed, check with staff before serving anything to guests. Another easily avoidable mistake is the use of old or out-of-date wines, according to Pulsinelli. Wines should always be tasted before being added to a sangria pitcher.

#### Getting creative

When it's time to get bold with sangrias, try differing types of wines, liquors, and fruit combinations. "Mix it up and have fun! Sangria is all about bringing people together," Han says. "We have a Strawberry Basil Summer Fling Sangria that does just that, along with our Chef's Whim that includes watermelon and aloe."

Pulsinelli agrees that it's important to have fun and experiment to see what fits a restaurant's concept. "I've seen some restaurants that offer a daily sangria, where they use different wines and fruits every day," he says.

#### Storing leftovers

"Keeping sangrias refrigerated, you can hold them for three to five days, depending on which ingredients you've selected," Han says. "We like to keep it fresh, tasting them every day to make sure we are only serving the best quality product."

#### Pairing with the menu

Traditionally, sangria is paired with Spanish tapas, but Han says that sangria also pairs well with grilled or fried dishes such as fried calamari and grilled fish. Pulsinelli likes pairing sangria with shareable appetizers such as Firebirds' Fired Up Shrimp and Wood Grilled Shrimp shareables, as well as the restaurant's Colorado Chicken Salad.

#### Marketing for more sales

To draw more attention to sangria on a menu, feature enticing specials and bottomless beverage options. "Happy hour, in addition to brunch and lunch pairings, have always been the biggest sellers for sangria," Jones says. "Guests look for the 'all-you-can-drink' or bottomless deals, which provide the best value. At Delmonico, we currently offer a bottomless sangria option paired with our weekend lunch trio menu for \$55. Or, guests can enjoy bottomless sangria for \$17 with the purchase of an entree." ■



"We like fresh, lively, fruit-forward wines."

—GERALD PULSINELLI  
VP OF DEVELOPMENT, Firebirds



SANGRIA AT  
ALEXXA'S BAR



BELL'S BREWERY  
OBERON ALE IS  
AN AMERICAN  
WHEAT ALE THAT  
OUR EXPERTS SAY  
SCREAMS SUMMER.

## The Brews of Summer

BY BETH DEMMON

Quench guests' thirst this season with these on-trend summer styles.

**IT CAN BE OVERWHELMING** to put together a warm-weather tap list that stays on-trend while satisfying every palate, especially with more than 5,000 national, regional craft, and micro breweries—according to the Brewers Association's 2016 data—producing new and seasonal brews. Here's what beer experts across the country are loving for summer 2018.

#### Goses

"Summer beer choices need to be light and refreshing but certainly shouldn't be boring," says Craig Torres, founder of Hop City Craft Beer & Wine in Atlanta and Birmingham, Alabama and Barley Garden Kitchen & Craft Bar in Alpharetta, Georgia. He recommends the gose from Westbrook Brewing Co. in South Carolina. "[It] is simply a great choice on a steamy Georgia afternoon ... [and] is a fantastic pairing with almost any green, leafy summer food like a watermelon salad or arugula with sliced sirloin. The past two years they have released a

key-lime version that is, well, just like a key lime pie. Fingers crossed we see it again this summer." Sierra Nevada's Otrá Vez gose-style ale and Anderson Valley Brewing Company's Briny Melon Gose are also top picks of the lightly sour, slightly salty brew from beer buyers.

#### Ciders

"There's a palate trend forming—people are gravitating towards cider and cider-type flavors," says Andrew Edmondson, tech adviser at Pour My Beer, a self-serving drink system company. After reviewing statistics compiled by the company's self-pour software in a number of locations, Edmondson found that ciders were quickly rising in popularity. "Even in places where there were more beer options than cider, it was all the ciders and sours that are killing the rest of the beers."

A good option is Boston Beer Company's Angry Orchard Rosé cider, says Cindy Busi, beverage director at national brand Yard House. "Subtle notes of raspberries and a hint of sweetness complement the clean cider profile," she says of the brew recently added to the restaurant's national menu.

#### Blonde and white ales

Blonde and white ales are the ideal alternatives for beer lovers who seek balanced brews. Allagash Brewing Company's white ale is considered one of the icons of the style, but the Fat Tire Belgian white ale from New Belgium is a nationally available choice that is sure to impress. "This hazy, cloudy, coriander-and-citrus concoction is perfect for summer months and offers a new, fresh choice in the witbier/wheat beer category that is dominated by Blue Moon," says Jesse Claeys, public relations coordinator at New Belgium. Nick Pizzimento, co-owner of Horseshoe Pub & Restaurant in Hudson, Massachusetts, also recommends Brewery Ommegang's Witte beer and Dogfish Head's Namaste White ale in the category.

#### Pale ales and IPAs

Every summer, pale ales and their big



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## New Belgium's Raspberry Lime Ale

Following the tart beer trend, this seasonal Tartastic Fruit Series hits all the high notes to please drinkers. "Each one features a playful mix of natural fruit purees blended with a kettle sour beer," New Belgium's Jesse Claeys says. "The result is always fruit sweetness up front with a quick snap of tartness on the back end. Added cool factor that they pour amazing colors."

**4.2% ABV**  
FORT COLLINS, COLORADO  
& ASHEVILLE,  
NORTH CAROLINA

brother India Pale Ales (IPAs) surge in demand. A huge variety of flavors are available—from piney and dank to tropical and juicy—but two quintessential summer brews are the Two Hearted Ale from Bell's Brewery and Founders Brewing Company's All Day IPA, which plays off the IPA craze and the trend toward low-ABV offerings. "So often we hear from fans that hate IPAs or other hoppy beers but love Two Hearted," says Josh Smith, communications manager at Bell's. "Two Hearted is our best-selling beer."

Samuel Adams' new hybrid Sam '76 is also "sure to be a great addition to any tap wall this summer," says James Meadours, restaurant and bar manager of Krause's Biergarten & Cafe in New Braunfels, Texas.

## Tart beers

Move aside, hops. Beer drinkers are demanding funky fermentations, and Allagash's Little Brett ale is a fantastic first for anyone unfamiliar with tart beers. "It's a light, relatively low-ABV beer [4.8 percent ABV] that doesn't sacrifice anything in taste," says Brett Willis, marketing specialist at Allagash. "The Brettanomyces yeast adds a huge depth of flavor that spans from bright notes of pineapple to really subtle hints of tartness and funk ... [and] has enough flavor and depth to match the robust flavors you'd find in a classic ceviche."

## Session beers and light lagers

"Lagers are often forgotten in the mix as a less sexy beer," says Dave Delaplaine, general manager and beer director of Washington, D.C. taphouse Roofers Union. But beer drinkers are slowly gravitating away from high-ABV brews in favor of lighter, lower alcohol options like session beers, which are generally 5 percent ABV or less.

"Solid Gold [lager] is the latest release to our year-round lineup," says Francesca Jasinski, communications manager at Founders. With an approachable flavor profile and 4.4 percent ABV, it's a great beer to pair with sushi, a variety of soft, pungent cheeses, or summery desserts like lemon meringue pie.

## Hefeweizens and wheat beers

Bell's Oberon Ale, an American wheat ale, is widely available during summer, but remains as in-demand as many rarer releases. "It literally is summer," Smith says.

Tucker Beglin of Blatt Beer & Table in Omaha, Nebraska and Dallas agrees with Smith's sentiment. "You'd be hard-pressed to find a better American-style wheat beer for hot summer days than Oberon."

In this category, Pizzimento of Horseshoe Pub & Restaurant also recommends Harpoon Brewery's UFO White ale and Paulaner's Hacker-Pschorr Hefe Weisse as solid picks. ■



FOUNDERS BREWING COMPANY'S ALL DAY IPA IS A LOW-ABV OFFERING THAT PLAYS WELL DURING THE SUMMER MONTHS.

FOUNDERS BREWING COMPANY



THE 24 CARAT MAGIC AT KIMPTON'S GERALDINE'S RESTAURANT IN AUSTIN IS COMPOSED OF VODKA, CARROT JUICE, GINGER, TAMARIND, LEMON, AND MOLE BITTERS.

## Drink Your Veggies

BY BARNEY WOLF

Mixologists are leaning into the flavors of vegetables in cocktails as more than just a shot of good health.

**IN RESPONSE** to an increasing number of guests adopting plant-forward diets, the nation's chefs and mixologists are adding more vegetable-centric options to menus. Even beverage menus are on trend: The National Restaurant Association's What's Hot list—culled from a survey of chefs—found culinary cocktails containing fresh, savory, herb-infused ingredients as one of the top alcoholic beverage trends for 2018.

Vegetables aren't totally new to cocktails. Tomato juice—though technically from a fruit—is a key ingredient of bloody marys, while greens like celery have traditionally served as a garnish. Beyond this brunch staple, however, today's restaurants and bars are using an array of vegetables as major ingredients in alcoholic creations.

"It's the perception of healthiness," says Mike Ryan, director of bars for Kimpton Hotels & Res-

taurants. "Guests feel it's a way to get their antioxidants. It also tastes good."

The trend of fresh, local ingredients also plays a role, says Yoranis Garcia, senior service manager of Terra Mare in Fort Lauderdale, Florida. "Our fruit and vegetables are local if we can get them. It's all about bringing freshness to our restaurant."

And then there's the flavor. "I really like that savory aspect vegetables bring," says Jeff Williams, executive chef of Chicago's The Press Room. "It adds a layer of complexity to the cocktail."

All of these trends combine with the growing popularity of cocktails, Williams adds. "The next cool thing is using new or atypical ingredients you don't use