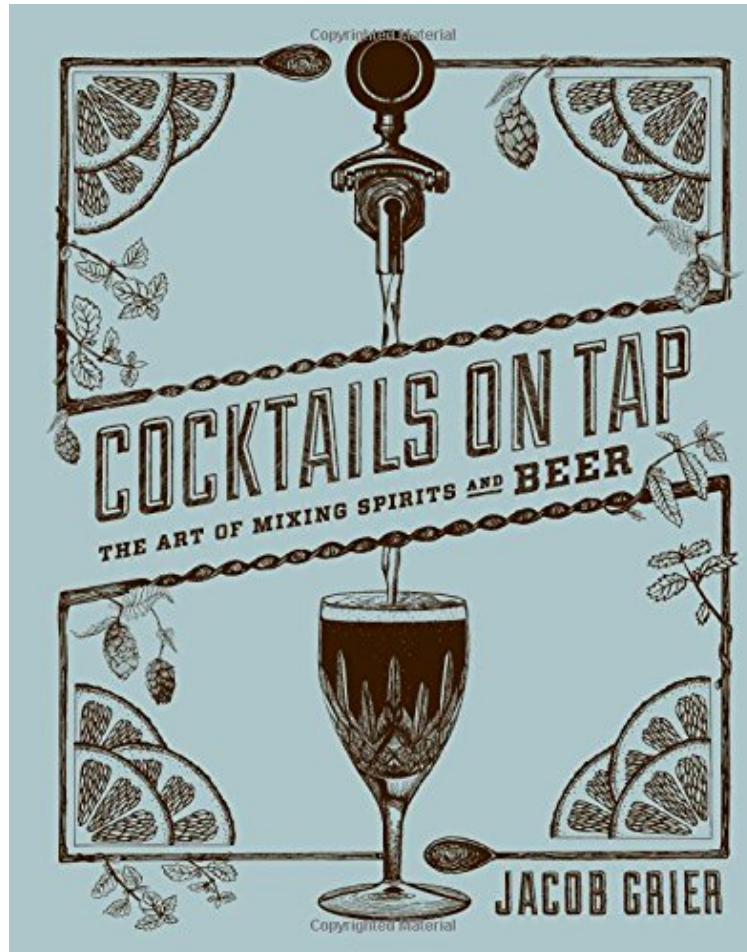


Cocktails on Tap: The Art of Mixing Spirits and Beer

Jacob Grier

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Jacob Grier : Cocktails on Tap: The Art of Mixing Spirits and Beer before purchasing it in order to gage whether or not it would be worth my time, and all praised Cocktails on Tap: The Art of Mixing Spirits and Beer:

1 of 1 people found the following review helpful. This book is a beautiful resource on using beer in cocktailsBy CustomerThis book is a beautiful resource on using beer in cocktails. The photos are lovely and the primer on equipment and mixing techniques are spot on. The writing is good and actually full of interesting information. My boyfriend and I are avid home cooks and bartenders, both of us work in hospitality but just take our stab at cocktails at home. I am a beer lover, and work in the industry and love to play around with beer as an ingredient. I made two of the drinks tonight and they were wonderful!! Fun collection of recipes. Definitely some obscure ingredients in the book. We have a pretty stocked bar and would have to pick up a couple ingredients to make the majority of the drinks. I'm very happy with the collection and can't wait to keep drinking my way through!0 of 0 people found the following review helpful. It was the perfect birthday giftBy ksI bought this book as a gift for my partner who likes beer, cocktails, and recipes--it combines three of his loves! It was the perfect birthday gift. Very well written and beautifully

presented book providing background and history of beer cocktails. Each cocktail has a story that goes with it, and I really appreciate the organization of the recipes relative to time. 0 of 0 people found the following review helpful. interesting read, very informative By J. Kazibought this as a gift, but not before flipping through it myself. I like the elements of history seen through these recipes. it has a narrative read to it and it quite enjoy the style

Cocktails on Tap brings together two major trends—craft cocktails and craft beer—with more than 50 recipes for mixed drinks that feature beer. Beer has become a favorite ingredient for top bartenders around the world, and this book features the best of these contemporary creations alongside vintage classics. Drinks such as the Mai Tai IPA put a hoppy twist on a favorite tiki cocktail with the addition of India Pale Ale. The Green Devil boosts the powerful Belgian beer Duvel with juniper-forward London Dry gin and a rinse of aromatic absinthe. In Cocktails on Tap, the vast range

"Beer cocktails are refreshing and ideal for summer, and they're also super-trendy lately, which makes this new book doubly useful. Portland bartender Jacob Grier tracked down dozens of recipes, including vintage and old-timey sudsy concoctions as well as contemporary creations from a range of top modern mixologists around the country. It's an astoundingly deep collection of great recipes." -- Playboy "As affable and inquisitive as its creator, the book pings from arcane, centuries-old recipes like eggnoggy curdled-cream-and-ale possets to contemporary beer cocktails gathered from bar pros around the country. The takeaway is clear: it's time to liberate beer from its bottle." -- Portland Monthly "Alongside stunning photography from David L. Reamer, captured in a bevy of Portland locales, these recipes stand as bastions of a long-forgotten history as well as pillars of innovation in the realms of both beer and cocktails." -- The New School "Portland bartender Jacob Grier shines a light on beer cocktails in this attractive guide. Sure, there's a great Michelada recipe, but what makes the book outstanding is how Grier digs so much deeper into the subject, revealing historic recipes for simple concoctions from the 1800s like Ale Punch and the funny-named Shandygaff (a mixture of orange brandy, lemon juice, English ale, and ginger beer)." -- Serious Eats "Smartly written with both the novice and the more seasoned cocktail aficionado in mind, Cocktails on Tap is wonderfully accessible and more importantly fun." -- American Craft Beer About the Author Jacob Grier is a professional bartender based in Portland, Oregon, the host of a series of events called Brewing Up Cocktails, and a consultant for several spirit brands. His recipes have been featured in the Wall Street Journal, Imbibe, Los Angeles Times Magazine, and more. David L. Reamer is a food photographer whose work is featured in the cookbooks Le Pigeon and Toro Bravo. Stephen Beaumont is the co-author of The World Atlas of Beer and The Pocket Beer Guide.