

3 Quirky Beer Cocktails to Impress Your Guests

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The best time of the year is here! Festivities are upon us as we gear up to celebrate the end of a great year and look forward to new beginnings. It's the time to get together with friends and families for weekend parties or intimate dinners. While food and laughter are central to these gathering, those who love playing hosts are always looking for something innovative to entertain their guests. Allow us to inspire you.

This time when you treat people at home, give a new twist to your [cocktails](#) by trying an age-old favourite as the base – beer! Beer is very versatile, easy to handle and has slowly evolved into the go-to drink – be it for casual sittings or even formal set ups. Beer cocktails can thus be a fantastic way to surprise your friends with your creativity. So tipping our hat to the drink of the season, here are some simple, light yet quirky cocktails to try out in your next gathering.

1. Tebaldi

Tebaldi is an exotic mixture of [Pink Martini](#), Campari & Orange Bitters. The quirky trio comes together to give you a cocktail that forms a perfect partner for your favourite [snacks](#).

Time to prepare: 10 minutes

You will need:

20 ml of Martini Rosato

40 ml of Campari

100 ml of Beer (preferably lager with floral notes)

Orange Bitters – to taste

2 slices of [Sweet Lime](#)

Lime twists to garnish

Instructions:

Half fill a cocktail shaker with ice. Add the martini, Campari and finally the orange bitters into the cocktail shaker. Stir gently, do not shake. Strain the mixture and pour it into a cocktail glass. Add the chilled pint of beer and stir gently. Add the slices of orange to garnish and serve. Quick tip: For a perfect beer cocktail, beer should always be added at the end after mixing other ingredients else it might lose its fizz and spoil the taste.



2. Sparkling Coffee

Though this cocktail has been around for ages, this new age twist makes it very different. You will simply love the wonderful combination of espresso and beer.

Time to prepare: 10 minutes

You will need:

2 large [lemon](#) slices

30 ml of espresso

45 ml of [kahlua](#) (coffee liqueur)

100 ml of beer (lager)

Instructions:

Put ice cubes in a tall glass and carefully squeeze the lemons into the glass. Pour the hot espresso shot (black [coffee](#)) on top of the ice and then add the kahlua to create a rich coffee flavour. Shake this mixture well and then pour the beer carefully till you top up the glass. Stir gently, add a star anise as a garnish and enjoy!



3. Michelada

A Michelada (pronounced mee-che-LAH-dah), is a classic beer cocktail made with beer and lime juice along with an assortment of sauces, spices and peppers. It is served in a chilled and salt-rimmed glass.

Time to prepare: 15 minutes

You will need:

2 Tbsp of lime juice

1 Tbsp of sea salt

A splash of tequila

1 bottle of beer

Some ice cubes

Instructions:

Pour the juice of one lime into a small bowl and brush a little of the lime juice around the rim of your glass. Put some sea salt onto a plate and dip the wet rims into the salt so that you get a rim of sea salt on your glass. Add one tablespoon of tequila and the remaining lime juice into the glass. Stir gently and add some ice cubes. Slowly pour the beer into the glass so that the cream develops. Top with a dash of Worcestershire sauce, garnish with a slice of lime and your glass of Michelada is ready to be served!



You can experiment with a variety of mixes and spices. So this festive season, celebrate with

your favorite beer, but with a twist!

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