

Summer Cocktails
with

BEARA BITTERS



Spring into Summer
with the perfect
cocktail

Soon be Stout

Ingredients:

- 3 Dashes Aromatic Bitters
- 1 330ml bottle Stout or Porter, or an IPA

Method:

Add bitters to the glass,
then top with Stout



Wil Wheat'on

Ingredients:

- 3 Dashes Beara Bitters Orange
- 1 330ml bottle Wheat Beer

Method:

Add orange bitters to the glass
Top with beer
Optional garnish with an orange slice

Beerly There*

*makes a pitcher

Ingredients:

- 3 330ml bottles IPA
- 3 330ml bottles Ginger Beer
- 1/2 tsp Beara Bitters Aromatic
- Slices of lemon and lime

Method:

Chill a pitcher and the beer
for an hour
Slowly add the IPA and
Ginger Beer
Add bitters and sliced
lemons and limes



Arogrita

Ingredients Bittered Mixer:

- 60ml lime juice
- 60ml orange juice
- 120ml grapefruit juice
- 25ml Beara Bitters Aromatic
- 1-2 Dashes hot sauce
- Pinch salt

Ingredients for cocktail:

120ml Light beer
120ml Bittered Mixer

Method:

Build in a chilled glass

Garnish with a squeeze of lime
and spicy salt mix*

*(equal parts salt, black pepper,
and chilli powder)



Gunners

Ingredients:

- 50ml Ginger Ale
- 50ml Ginger Beer
- Wedge Fresh Lime, squeezed
- Beara Bitters Aromatic

Method:

Build in a chilled glass, finish
with the Aromatic bitters

Garnish with a lime wedge

Brass Monkey

Ingredients:

- 60ml Pulp free Orange Juice
- 2 Dashes Beara Bitters Aromatic
- 1/2 tsp Beara Bitters Aromatic
- 1 330ml light Wheat beer

Method:

Add the orange and bitters to a glass and top with beer

