

# Support the Draft

*With temperatures already soaring well into the hundreds, it's time to start tossing back beers that are made for serious refreshment. Seasonal summer brews give drinkers what they crave when they're roasting in the sun: a light body, citrus flavors and thirst-quenching power. We scoured every bar in town (tough job, we know) to put together this agenda of must-try beers and best places to buy them.*

*Written by Laura Mier*

## Freakin' Frog

To find a new favorite beer the summer, there is no better place than Freakin' Frog. With more than 700 beers and 15 on tap, this obscurely located gem carries the most extensive brew selection on the West Coast. Owner Adam Carmer opened Freakin' Frog five years ago and has expanded the bar area as well as the beer selection many times over since its inception. With so many menu options, expect great choices for the sweltering summer months. "Wittekerke is a Belgian beer," Carmer says. "It's unbelievably refreshing and lightly fruity."

Wheat beers like Blue Moon and Hefeweizen have gained popularity and fans often throw in a slice of orange or lemon before taking a swig. Carmer, however, discourages adding anything. "[In Belgium] they wouldn't dream of putting any fruit in their beer," he says. "Their theory is, 'If you have to put something in your beer, we probably didn't do it right.' The fruit's already in there." That is especially the case with a beer like **Lindemans Framboise**, which delivers a power punch of raspberry flavor. "The Framboise is fruit," he says. "It's literally a fruit beer."

Trish Martin, director of operations for Freakin' Frog, also had some recommendations to make this a stellar summer. "There's nothing worse than going to someone's house for a barbecue and they have a cooler full of Corona," Martin says. For poolside parties, she recommends **Pyramid Apricot Weizen Ale**, an unfiltered wheat beer with a pleasant apricot aroma and fresh, fruity flavor. Or try **Cinder Cone Red**, a red ale from Deschutes Brewery, with toffee-like flavors and an unmistakable citrus aroma. Another way to mix it up is by trying a vegetable ale, which takes on the flavor of the dominant spice, herb or vegetable. "**Rogue's Morimoto Soba** — developed by Iron Chef Masaharu Morimoto — is a vegetable ale that just hits the spot in summer, especially with food," Martin says. The soba (or buckwheat, as we know it) is roasted before brewing, lending the beer a toasty, nutty flavor along with essences of grass and wheat-like flavors.

4700 Maryland Pkwy | 702.597.9702 | [www.freakinfrog.com](http://www.freakinfrog.com)

## Steiner's

With more than 75 beers and a hefty food menu that puts other pubs to shame, Steiner's has established itself as the neighborhood bar worth frequenting. So pull up a bar stool and try its new additions for the summer. Recently added to the roster, **Leinenkugel's Summer Shandy** packs a tangy punch of lemon. The malted beverage is like mom's lemonade, except it gets imbibers drunk. Another gem by Leinenkugel's is the **Sunset Wheat**, which uses wheat and pale malt along with citrus and coriander. For plenty of fruit flavor, go for **Samuel Adams Summer Ale**, made with wheat malt and lemon zest and a blend of mild spices — perfect after chowing down one of the pub's huge, flavorful burgers.

3168 Las Vegas Blvd. | 702.214.6700 | [www.stainerspub.com](http://www.stainerspub.com)

## Pour 24

Located inside New York New York Hotel and Casino, this mecca for 24-hour beer guzzling offers only American crafted beer. For Blue Moon lovers, try the summer version, **Honey Moon Summer Ale**, a smooth ale brewed with pale malt, malted white wheat, Madhava Honey and orange peel. Throw in a slice of orange to really bring out the citrus flavors. For a drink with more bite, go with Sierra Nevada's **Summerfest**, a pilsner-style lager with plenty of hop flavor.

3790 S. Las Vegas Blvd. | [www.nynyhotelcasino.com](http://www.nynyhotelcasino.com)





Rosemary's Restaurant features beer pairings with their menu items.

## Rosemary's Restaurant

Sure, we all know about wine pairings (yawn), but for something a little different, opt for a beer pairing with that three-course meal. Rosemary's Restaurant, a locals' destination with a loyal following and raving word-of-mouth reviews, elevates beer drinking to a sophisticated level that dive bars just can't beat. Director of Operations and Beverage Director (and certified beer judge) Michael Shetler has been with Rosemary's since it opened in May 1999 and is responsible for the impeccable selection of crafted beer.

One of his recommendations for the sweltering summer months ahead is the straw-colored **Saison Dupont** from Belgium. "It's got a very dry, herbal character," Shetler says. "It's got a great body, but it's not too strong, so it's very thirst quenching. That beer is ideally suited for the types of food we serve in the summer, as well as the climate here in Las Vegas."

Before dinner, try a glass of intense, fruit-infused lambic like **Lindemans Pêche**, or **Lindemans Kriek**. "Those are also great summer beers because they have a high level of carbonation," Shetler says. "The effervescence is almost like champagne, which can make it very refreshing, particularly as an aperitif." Lambics are also perfect for people who aren't huge fans of beer, since aged hops are used during the fermentation process, cutting down on the typical bitterness found in most brews.

"Another thing that's great for the summer is pilsners," Shetler says. "**Pilsner Urquell** from Czechoslovakia has a very floral, crisp hop finish and is very cleansing on the palate." Try it with the crisp, fresh arugula, endive and radicchio salad, which bursts with flavors from Maytag blue cheese, Riesling-poached pear, toasted hazelnuts and port wine syrup. Pilsner Urquell also matches well with the parmesan-tossed angel hair pasta, a light Italian dish with basil pesto and parmesan cream sauce.

8125 W. Sahara Ave. | 702.869.2251 | [www.rosemarysrestaurant.com](http://www.rosemarysrestaurant.com)

**FREAKIN' FROG** OFFERS MORE THAN 700 BEERS, FROM \$3 TO \$45; AT **YARD HOUSE**, BEER ON TAP RUNS ONLY \$4 TO \$8 PER GLASS.

## Crown & Anchor

This place is great for catching British "football" games and ordering up some shepherd's pie, but with 30 beers on tap and a 24-7 outdoor patio, Crown & Anchor is best for letting loose and throwing back pints during the hot months. Go for a clean, cold lager like **Kronenbourg 1664** or **Stella Artois**. In need of some serious refreshment? After a day in the sun, opt for a pint that's lighter on the alcohol: a **Shandy**, which is a mix of Foster's and Sprite.

**1350 E. Tropicana Ave. | 702.739.8676**

**www.crownandanchorlv.com**

Yard House has dozens of beer varieties on tap.

## Yard House

This Town Square staple has been slinging pints to a packed house since its opening weekend, and for good reason. Yard House boasts the world's largest draft selection and its patio is the perfect place for friends to meet up for refreshing brew. Beverage Director Kip Snider chooses the selection of beers.

For the summer, Snider recommends light brews with refreshing qualities, such as **Ephemere** by Unibroue. "It's a combination of apple cider with white ale," he says. The aroma is reminiscent of apple Jolly Ranchers, but the flavor is light and yeast-y with traces of apple and pear. Belgian-style beers also balance spices with flavors of citrus — perfect for dishes with a little kick of spice.

Order up a **Blanche de Bruxelles** or **Hoegaarden White** with an appetizer like Hawaiian Poke Stack, a tower of sprouts and carrots sandwiched between crispy wontons and fresh tuna. Follow with the Thai Chicken Salad in a spicy peanut vinaigrette. "A lot of these dishes have a little spice to them, and that goes well with the coriander [in the beer]," Snider says. "The citrus mellows it out."

In the mood for something sweeter? Yard House can accommodate. Dig in to a Summer Salad, a crisp medley of hearts of romaine, strawberries, oranges, candied walnuts, avocado and leeks, all tossed with a balsamic vinaigrette. Pair with a pint of **Wyder's Raspberry Cider**. This delicately sweet and fruity beverage is created from fermented apple juice and has about the same amount of alcohol as beer.

**6593 Las Vegas Blvd. South | 702.734.9273**

**www.yardhouse.com**