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Summer sudsin'

Don't waste the last few weeks of the season glugging down just any old brew. Stock up on these warm-weather beers before pumpkin ales invade. By **Rheanna O'Neil Bellomo**

1 UFO BIG SQUEEZE Lip-puckering grapefruit cuts Harpoon's unfiltered wheat in this sweet-tart shandy, which pours the color of a fresh Ruby Red and goes down easier than the juice itself. *Whole Foods Market Bowery, 95 E Houston St between Bowery and Chrystie Sts (212-420-1320). Six-pack for \$10.99.*

2 TUNNEL OF LOVE WATERMELON WHEAT Heartier than most fruit-fueled pints, Coney Island Brewing's golden amber ale opens with soft and sweet melon, then sharpens slightly as the hops slowly fade in. *New Beer Distributors, 167 Chrystie St between Delancey and Rivington Sts (212-260-4360). Six-pack for \$10.*

3 NARRAGANSETT DEL'S SHANDY Lemon lovers can guzzle

down this liquid Italian ice, a mash-up between two Rhode Island icons: New England's oldest lager and Del's family-recipe frozen lemonade. *Good Beer NYC, 422 E 9th St between First Ave and Ave A (212-677-4836). Six-pack for \$13.17.*

4 RAD Sixpoint's summer crush will catch you by surprise: The basic wheat base is easy on the palate, but notes of tantalizingly tart grapefruit and lemon only intensify the longer you sip. *Bierkraft, 191 Fifth Ave between Berkeley Pl and Union St, Park Slope, Brooklyn (718-230-7600). Four 16oz cans for \$12.95.*

5 DEAD RISE The savory, bitter bite of crab-boil staple Old Bay steps up to the fresh, grassy hops in this new number from Flying Dog. The ale, a collaboration to honor the seasoning's 75th anniversary, is a bold departure from summer's easy-drinking citrus beers. Get ready to crave some seafood. *Good Beer NYC, 422 E 9th St between First Ave and Ave A (212-677-4836). Six-pack for \$13.17.*

6 EN VERANO The jalapeño punch of this seasonal session isn't so much fiery wrath as it is ripe, vibrant green pepper; plus, any lingering heat is soothed by crisp citrus. *Finback Brewery, 78-01 77th Ave at 78th St, Glendale, Queens (718-628-8600). 32oz growler for \$9.*

7 W1 WIT In lieu of the traditional orange peel, Transmitter jolts its Belgian *witbier* with grapefruit peel, coriander and black pepper so it tingles along the tongue: sweet up front, spice in the center and tart at the back. *Transmitter Brewing, 53-02 111th St at 53rd St, Long Island City, Queens (347-528-0091). 750ml bottle for \$13.50.*

8 BEES IN THE TRAPPE Grimm's shimmering-gold, "biere de miel" douses toasted bread and ripe apricot in clover honey, lending it a delicate sweetness that will make you forget you're buzzed off an 8 percent ale, nearly twice that of your garden-variety bottle. *Hops & Hocks, 2 Morgan Ave at Flushing Ave, Bushwick, Brooklyn (718-456-4677). 22oz bottle for \$15.*

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