

NOTHING BUT BREW SKIES

When dog day afternoons lead to firefly nights, it's time to box up the bock beers and honey porters and replace them with less stout, more refreshing brews that help beat the heat. Joshua Wesson, owner of Best Cellars (bestcellars.com) and the winner of the Best Sommelier title in America, reveals the most satisfying and sensational summer suds.

The brew Samuel Adams Summer Ale

The taste Marked by a refreshing touch of lemon, this ale effortlessly balances zesty acidity with a nice, malty finish that stops just shy of sweet.

The menu Great with grilled tuna.

The brew Hoegaarden Hefe-Weizen

The taste Cloudy, clove-scented, and insanely refreshing—even on the hottest of days.

The menu Fabulous with fried chicken.

The brew Magic Hat Circus Boy

The taste Front-loaded with lip-smacking hops, but almost ethereally light on the effervescence.

The menu Perfect with Pad Thai.

The brew Blue Moon Honeymoon Summer Ale

The taste Seductively sweet thanks to pure clover honey, orange peel and a mixture of malts. Resistance is futile!

The menu Works well with vinaigrette-dressed greens.

The brew Ommegang Witte

The taste This fluffy white wheat ale starts out as soft as a cloud, yet finishes with a mouthwatering tang of citrus and coriander.

The menu Really rocks at the raw bar.



The brew Dogfish Head Festina Peche

The taste A light, crisp wheat beer infused with the flavor of fresh peaches—nothing less than a seasonal salute to the joys of stone fruit.

The menu One fish, two fish, brilliant with bluefish.