

Beer Today, Better Tomorrow: Restaurants See the Benefit to Aging Beer

BY SHELBY VITTEK



GETTY

At a growing number of restaurants, a request for the bottle list may summon a vintage beer menu in addition to, or even instead of, the expected directory of wines.

According to **Certified Cicerone** **Anne Becerra**, the overwhelming majority of today's popular beers are pasteurized pale lagers or India pale ales (IPAs), generally meant to be consumed as fresh as possible.

"Neither are great candidates for cellaring, so the idea of aging beer might not seem like a natural thing to do," she says.

At **Treadwell Park** in New York City, where Becerra oversees the beverage program, however, guests are offered a reserve list of aged brews "to show off the benefits of patience."

She's not the only one to embrace the idea. This is something beer collectors have done for years, seeking rare bottles to add to their stockpiles. Beverage directors and Cicerones like Becerra are finally showing how to enjoy such cellared brews in a restaurant setting.