

The 5 best beers for taco night

No need to grab the same old six-pack of Dos Equis, says Joe Tucker, owner of ratebeer.com. These beers also have the cojones to work with authentic Mexican.



Bear Republic Hop Rod Rye Ale

Match this citrusy, hoppy beer with carne asada. The robustness of the rye can handle the hearty complexity of marinated steak.



Brasserie Dupont Saison Dupont

Wash down your carnitas with this creamy ale. The brew's fruity aromas meld well with the sweetness of the pork.



Jolly Pumpkin Bam Bière

This barrel aged beer with lemony and light barnyard aromas pairs well with fresh salsas and roasted red chilies, says Tucker.



Stone Pale Ale

This California ale has an aggressively hoppy flavor balanced by lightly toasted malts, which bring out the caramelized flavors of grilled meats.



Hoegaarden Belgian White

This Belgian brew has a sweet undertone of orange and coriander, which enhances the spices in chorizo.

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