

Tom Holland & Robert Downey Jr. team up to launch unique beverages

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BERO, the premium non-alcoholic beer co-founded by Tom Holland, and happy Coffee, the thoughtfully sourced, slow roasted coffee co-founded by Robert Downey Jr., announce a unique, dual collaboration: BERO Coffee Draught & happy Eternal Hoptimist ground coffee. Born out of admiration, trust, and a shared pursuit of excellence, the partnership stems from the longtime friendship between the founders of these two unique brands. Today, Tom and Robert join forces to bring consumers two limited-edition beverages built on authentic connection, brewed with intention, and crafted for limitless enjoyment.

Holland and Downey's friendship, which has been brewing for over a decade, is marked by a mutual respect for craft both on and off screen. Whether Tom is pouring a pint or Robert is sipping a mug of freshly brewed coffee, each has channelled their passion into building brands that value quality, precision, and the belief that great drinks have the power to bring people together. BERO delivers on that promise through its gold standard approach, where non-alcoholic beer is the trophy, not a consolation prize, while Happy brings it to life through careful sourcing from growers across eight countries and a slower, lower-temperature roasting process that coaxes out rich, layered flavour. This collaboration is a celebration, with coffee and beer alike, of the skill, care, and camaraderie that have defined both their friendship and their brands from the start.

The collaboration will feature two limited edition products, BERO Coffee Draught, a smooth, full-bodied beverage that blends the roasted depth of a stout-style beer with the silky, satisfying character of happy's coffee. Balanced malt sweetness, cocoa notes, and roasted coffee undertones are carried by a creamy nitrogen-infused mouthfeel, finishing crisp and clean at under 0.5 per cent ABV. It's a beer that pairs perfectly with hearty dishes, shines alongside dessert, or can be enjoyed entirely on its own.