

BOSTON COMMON



JOHN SLATTERY

MAD MEN'S SILVER FOX HEADS TO THE BIG SCREEN

VA-VA-VROOM! Boston's Glamorous Garages

**PLUS: LAUREN BECKHAM FALCONE EXPLORES
OUR INFAMOUS ACCENT**

fire on ice

THINK YOU CAN TAKE THE HEAT? TRY ONE OF THESE BLISTERING COCKTAILS FROM BOSTON'S HOTTEST MIXOLOGISTS. BY BRANDY RAND



The Hell's Manhattan at Zocalo

American Seasons

The American Fire is a fresh-squeezed citrus trifecta with a kick, made from jalapeño-infused Tequila Chamucos with a splash of lime and orange juices, topped with homemade lemonade and garnished with a house-pickled bell pepper. **80 Centre St., Nantucket, 508-228-7111; americaseasons.com**

Area Four

In addition to legendary lattes and an eco-friendly bottleless wine program, the staff behind the bar serves innovative drinks like the tropical Concubine—Bully Boy Distillers vodka, pineapple, lime, mint, and sriracha hot chili sauce. **500 Technology Square, Cambridge, 617-758-4444; areafour.com**

Aquitaine Boston

Mixologist Matt Coughlin heads to Japan with the Last Samurai, an on-the-rocks mix of Milagro tequila, shishito pepper cordial, grapefruit bitters, and lime. One in every 10 shishitos is spicy, so the drink makes for a fun gamble. **569 Tremont St., 617-424-8577; aquitaineboston.com**

Blue Inc.

Leave it to the ingenious folks at Blue Inc. to kick up the Bloody Mary with their version, the Angry Tomato. Based on a secret Creole Bloody recipe and made with house-made gazpacho vodka and pickled green beans, the classic cocktail is elevated to new sensory heights. **131 Broad St., 617-261-5353; blueincboston.com**

Deuxave

The Blue Heat uses a 28-day house-made cayenne tincture along with Lunazul Blanco Tequila, simple syrup, lime, and cucumber. The first sip is cool, with a subtle heat on the finish. **371 Commonwealth Ave., 617-517-5915; deuxave.com**

Poe's Kitchen at the Rattlesnake

Get ready to sign a waiver in order to imbibe the "glass of fire," one of the hottest margaritas in the world. Made with a scorching combination of ghost chilies, CaJohns Hot Sauce, habanero powder, and red pepper flakes, the Ghost Chili Margarita sings with every sip. **384 Boylston St., 617-859-8555; rattlesnakebar.com**

Stella

Using green Thai chili pepper-infused reposado tequila, house-made Thai basil simple syrup, Original Combier, lime juice, and muddled blood orange peels, the Sambal puts a stamp on your passport with one swig. **1525 Washington St., 617-247-7747; bostonstella.com**

Still & Stir

The complex yet quaffable tiki-inspired Tim's Cup combines jalapeño-infused Double Cross vodka, Yellow Chartreuse, fresh ginger, Velvet Falernum, and fresh lime and pineapple juices. **1 Exchange Place, Worcester, 508-459-9090; tnicexchange.com/still-stir**

Temple Bar

The smart and sassy An Englishman in Thailand cocktail pairs Bombay Sapphire gin with its British cousin, Pimm's No. 1, plus lime juice, honey syrup, crème de framboise, and a dash of sriracha. **1688 Massachusetts Ave., Cambridge, 617-547-5055; templebarcambridge.com**

Zocalo

The Hell's Manhattan is a three-ingredient inferno: Jim Beam Devil's Cut bourbon whiskey, chipotle-infused sweet vermouth, and Bittermen's Hellfire Habanero Shrub. **35 Stanhope St., 617-456-7849; olerestaurantgroup.com/zocalo BC**

BLOODY GOOD

Trish LaCount, bar manager at Blue Inc., puts a twist on a classic cocktail.



What makes a Bloody Mary so appealing? It is a "comfort cocktail." As soon as I have one after a late night out, I know that I'll instantly feel better.

What is unique about the Blue Inc. Angry Tomato? The Creole spiced rim, the amazing house-made gazpacho vodka, the house-pickled green beans, and the herbs that are incorporated into the mix.

Do you do other infusions in addition to the gazpacho vodka? We do all of our infusions in-house, including banana-infused Jameson, berry vodka, Red Zen tea bourbon, and butter-popcorn rum.

