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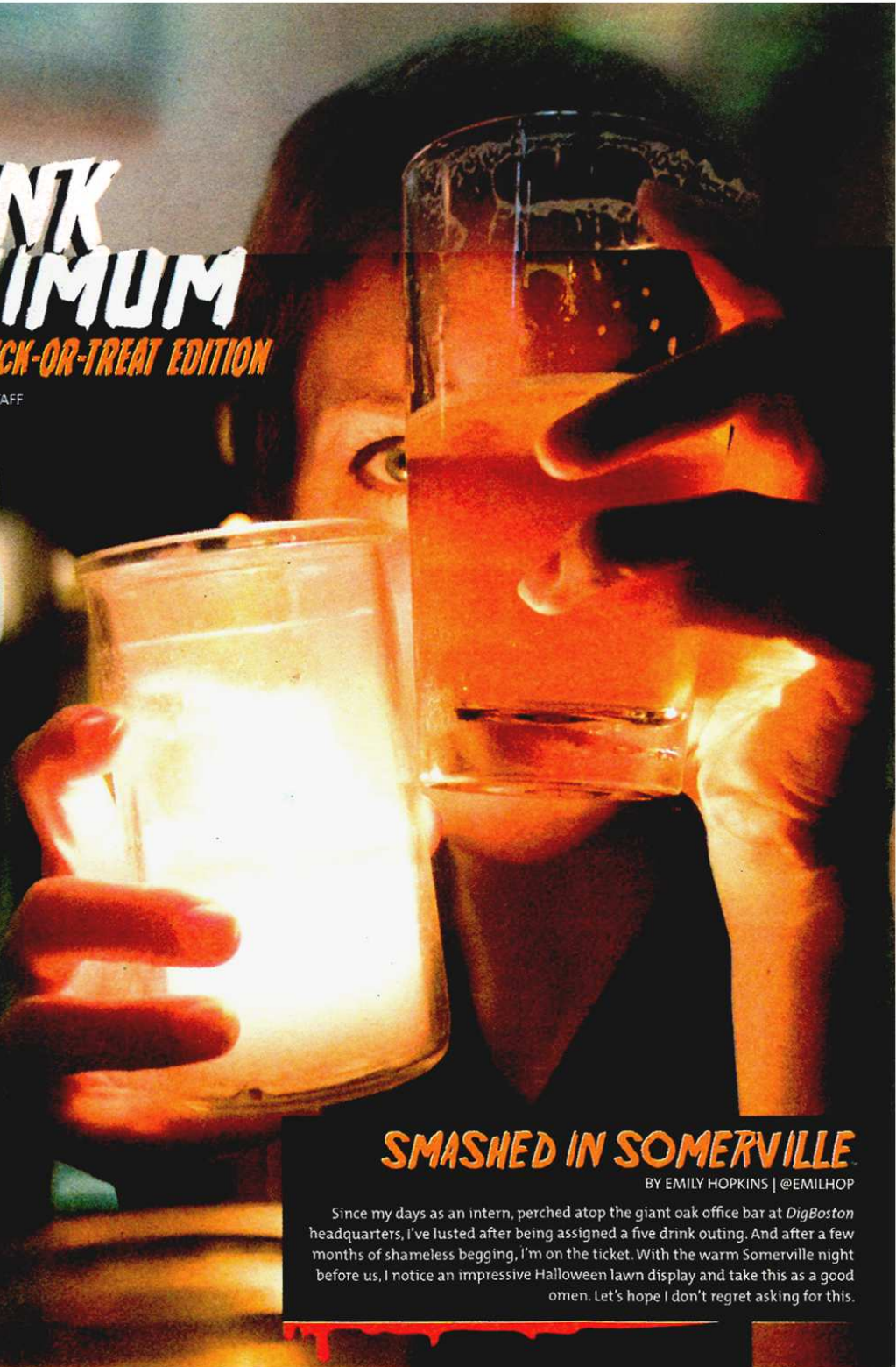



DRINK MINIMUM

TRICK-OR-TREAT EDITION

BY DIG STAFF

There's barely an October night in which we don't hit a five drinks. Perhaps it's the relaxing ease of autumn, or the excitement of having friends return from summer jaunts with stories to share over pints of sugar-rimmed pumpkin hooch. Whatever the lure, in your hands is *DigBoston's* biannual pub crawl, with an added trick-or-treat twist. We asked five of our own to map out ideal stretches for costumed outings, from Davis Square to Dorchester to Jamaica Plain, for indulging in creations befitting five or more of the following categories: "Trick," "Treat," "Twitter Request," "Bartender's Choice," and, of course, "Seasonal." We recommend you do the same. Or not. It's your life.



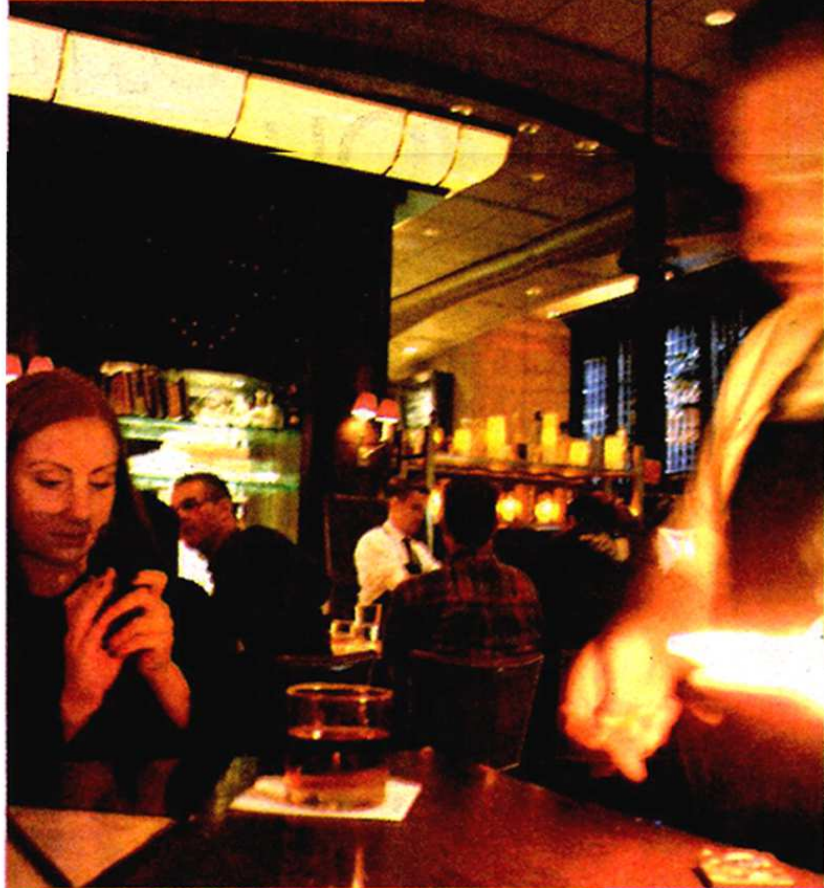
SMASHED IN SOMERVILLE

BY EMILY HOPKINS | @EMILHOP

Since my days as an intern, perched atop the giant oak office bar at *DigBoston* headquarters, I've lusted after being assigned a five drink outing. And after a few months of shameless begging, I'm on the ticket. With the warm Somerville night before us, I notice an impressive Halloween lawn display and take this as a good omen. Let's hope I don't regret asking for this.

FAIRLY FUCKED IN FENWAY

BY LYSSA GOLDBERG | @DISCOLYSSA



I spent a large chunk of 2008-2012 at Boston University's COM building. In that time, I hardly ventured two blocks west of Kenmore Square, save for catching the 57 bus or over-spending on college textbooks. Yet these days there is no shortage of swanky oyster bars, subterranean beer bordellos, and cocktail bars of the highest aesthetic order. Grounds for debauchery. So, making up for missed opportunities, I return to see what the place has to offer me these days...



PHOTOS BY SCOTT MAURRY

LOWER DEPTHS TAP ROOM

[476 COMM. AVE.]

DRINK 1:

BARTENDER'S CHOICE

Victory Double IPA Dirt Wolf, 14oz. (\$7.50)

It could be the large yellow legal pad I'm scribbling on, or just my natural ginger abrasiveness, but at first our bartender tries to pull a fast one and dole out false personal information. Once we scare the truth out of him, we call for his favorite beer on draft: the Dirt Wolf Double IPA by Victory Brewing. Excellent name. Excellent-er beer. In spite of the rocky start, we're on good beer-infused terms now with our suds man. Beer does that.

THE HAWTHORNE

[500 COMM. AVE.]

DRINK 2: WRITER'S CHOICE

Wildest Redhead (\$13)

The Hawthorne. Brainchild of Boston bar-god Jackson Cannon. Polished and presentable, like the living room of an Anthropologie designer on a second marriage to a WASP. The extensive drink menu provides the Wildest Redhead. And if there's one thing redheads appreciate more than SPF 50, it's a reference to our red follicle'd brethren. Renowned bartender Meaghan Dorman's brazen blend of lemon, honey, allspice, and cherry herring is complicated and delicious, but I decide I'm too cocktail-naïve to fully understand it. The night is still young.

EASTERN STANDARD

[528 COMM. AVE.]

DRINK 3: TRICK

Ponce De León (\$12)

There's a standing maxim in life that says a drink is good when it's named after a dead conquistador. Not really, but after we take our

seats and my friends order Whiskey Smashes, I explain I need a "trick" drink. Boom: The Ponce De León comes our way, packing aged rum, sherry, Licor 43, and an orange peel that sparks a flash of fire right at our table. Has a whole "watch me pull this rabbit out of my belly button" thing to it. Abracadabra.

ISLAND CREEK OYSTER BAR

[500 COMM. AVE.]

DRINK 4: SEASONAL

Spiced Maple Daiquiri (\$10)

With Barbancourt, Bully Boy white rum, and fall spices, this thing tickles the nostrils with aplomb (and comes dangerously close to Yankee Candle-level aroma intensity). Pleasant on the tongue, like Pumpkin Pie and Apple Pie got high and threw an all-night bake-a-thon. I then realize there's 20 minutes before my comrades-at-arms have to catch the 57 bus. If that wasn't enough to push on to the next stop (and a palate refresh) a group of obnoxious bratty blondes enter. Exit stage left.

CORNWALL'S PUB

[654 BEACON ST.]

DRINK 5: TREAT

Paradise (\$8)

The pub that prides itself on being what happens "when old fashioned British charm meets Downtown Boston." Well, I decide to see their British charm by challenging them to devise something befitting our "treat" concept, whatever that is. Knowing England's culinary reputation, I expect something resembling stale Cocoa Puffs in liquid form, but what I'm handed back is bright and tropical, tiny umbrella kind of stuff. I'm not positive if the drink has a real name, but with Captain Morgan, DonQ Coconut, Midori, and pineapple, let's just call it "not at all like Britain's weather".