

Warm Cocktails for Cold Nights

By Scott Keaman
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Need to cut the chill outside? Take refuge in a bar and order up one of the warm winter cocktails that are now popping up on menus around town. From tweaks on hot toddies to a certain Punch King's crowning glory, here's how to wind down and heat up.

Cambridge Tea at Bergamot. While we're waiting on its sibling **BISQ** to open soon, Bergamot is the perfect place to get cozy with Cambridge Tea, a champagne flute filled with English breakfast tea, Benedictine and steamed milk, with a dollop of milk foam to finish. Not a bad way to bide some time.

Gluhwein at Bronwyn. Somerville's Bavarian hit is serving up this German take on mulled wine. Hot red wine is spiced with cinnamon, star anise, clove and cardamom, with sour cherries and Kirschwasser, a fruit brandy made from sour morello cherries. Gluhwein means "glowing wine," and a glass of this will certainly ruddy your cheeks.

Celtic Pride at Cask 'n Flagon. The famed Fenway-side sports bar has rolled out a roster of nine hot cocktails. Our favorite trades the Red Sox for the Green Team: the Celtic Pride features Bushmills whiskey, amaretto and coffee topped with whipped cream and a drizzle of dark crème de menthe. (Pictured above, center.) Slam dunk.

Warm & Fuzzy at Ester. This aptly named cocktail at the convivial neighborhood restaurant in Dorchester is not only a serious soul warmer — it'll cover your daily fruit intake. Warm mulled cider and whiskey is garnished with slices of green apple and cran-raisins. One down, three to five servings to go.

Honey Bourbon Hot Toddy at Red Bird. It's worth flying by this newcomer on Waltham's restaurant-lined Moody Street for this hot drink, made in a tabletop siphon, of Pennypacker bourbon, Bärenjäger (a German vodka-based honey liqueur), lemon, cinnamon and clove. So warm and cozy, you'll want to nest here.

The Dickens at Ribelle. Beverage director Sean Woods won the "Punch King" title at the Boston stop for Cochon 555, eventually competing at the nationals in Denver. And this is his signature punch, served warm: apple cider combined with whey-clarified rum, roasted kuri squash, and an absinthe- and amaro-spiked whipped cream.

Mind Glow at River Bar. The massive heated patio at just-opened River Bar offers a place to curl up by a fire pit with one of several hot drinks, including the Mind Glow: rye whiskey with lemon, honey and Hiver Amer, a strong cinnamon liqueur.

Roll Call Toddy at Russell House Tavern. This Harvard Square restaurant and cocktail den calls on all the flavors of winter for this hot drink. Boston-made Bully Boy white whiskey is infused with fig and vanilla, then combined with applejack, cinnamon syrup and cherry gastrique. The only thing missing is mistletoe.

Café con Leche at The Tip Tap Room. Chef Brian Poe's Beacon Hill bar brings its Southwestern sensibility to some newly debuted hot cocktails. This pick combines Reposada tequila with agave coffee and a housemade, "fall-spiced" liqueur, plus a dollop of whipped cream made with Mexican chocolate.

