

# The Boston Cocktail

+ Foodie Revolution of 2011

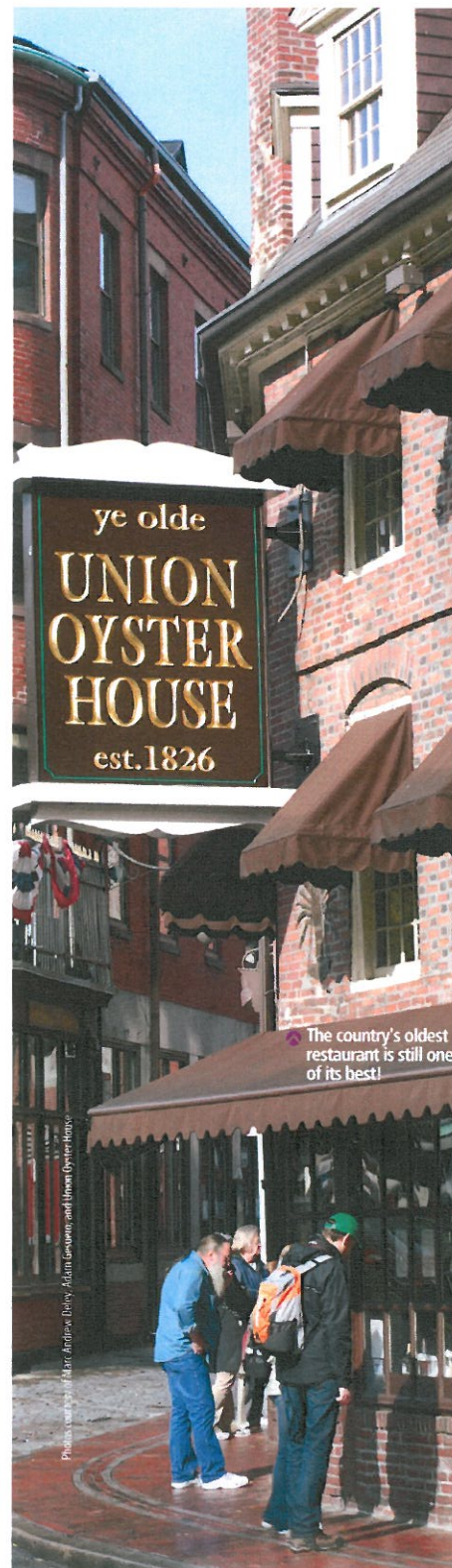
Part Two

By Paul Rubio

➤ With such a mammoth concentration of global brainpower, Boston is one place where it's socially acceptable to work or study 17 hours a day. Oddly enough, it's also the one city where it's not taboo to take a duck tour, date students 12 years your junior, and to elongate your "a's" in a harsh, deafening tone while dropping your "r's" (just like the saying, "Pahk the cah in Hahvahd Yahd"). Fortunately, it's also a city that relishes its work hard/play hard philosophy, with a surplus of options for pigging out, casual drinking, complete annihilation, and 2 a.m. "sidewalk sales." Continuing from last week's feature on Boston's Cocktail and Foodie Revolution of 2011, below are other favorites and irresistible classics for the true Boston experience.

**Eastern Standard Kitchen & Drinks** - Under the lights of the iconic CITGO sign, this Kenmore Square newbie resides as the chief commanding officer in Boston's raging cocktail revolution. Occupying the space of what was once the iconoclastic punk-rock, leather and chains, bondage bonanza bar, Rathskeller, the now upscale Eastern Standard unites the die-hard drinker vibe of its predecessor with the sophistication of modern Boston and an advanced conceptualization of mixology. Bartenders and patrons here view their alcoholic ingenuity as skillful works of art rather than vehicles for quick and easy inebriation (Truth is they're a bit of both). With hundreds of options, it's impossible to drink down the house in a single night, but you can sure as hell try! My favorites: the "Corio Coupe" with tart passion fruit and 888 Vodka from Nantucket; the "Pink Lady" with gin, lemon, apple brandy, and grenadine; and the pitcher of Late Rubus Harvest with raspberry, St. Germain, lime and ginger. The expansive food menu merits its own bragging rights, with modern takes on European and New England classics from a traditional "Bouillabaisse" over grilled flatbread to the "Moules Provencal" accented with fresh Fennel. Undoubtedly, it's a crime to leave Eastern Standard, or any trip to Boston for that matter, without indulging in one of the best desserts I have sampled in my global travels: the "Butterscotch Bread Pudding" accompanied by Praline Ice Cream and Salted Butter Caramel—to die for! 528 Comm Ave., Boston, (617) 532-9100, [www.easternstandardboston.com](http://www.easternstandardboston.com)

**The Fireplace** - Veteran travelers and resolute foodies looking for that true local experience, far off the beaten tourist path, seek refuge in the flavors and fantasia of The Fireplace - an intimate, romantic restaurant in Brookline that commingles New England recipes with culinary traditions from the Mother Land. A cozy neighborhood spot with a seductive menu that delivers on all levels of taste, presentation and originality, the Fireplace is the brainchild of chef and owner, Jim Solomon, a Boston native and staunch supporter of the GLBT community. This all-welcoming, eclectic eatery termed a "cosmopolitan New England grill and barbeque" prides itself on unwavering integrity and quality in the preparation of



Mixology at its best at Eastern Standard

every dish. Menu highlights include nine "New England Artisanal Cheeses" (Long live the Bonne Bouche!), "Butternut Squash Bisque with Great Hill Blue Cheese and Crispy Pumpkin Seeds," "Pear and Pomegranate Salad with Shaved Fennel, Arugula, Pine Nuts and Pomegranate Vinaigrette," and the "Lobster Mac & Cheese" (with four cheeses, caramelized cauliflower and lemony spinach). How better to spend your winter months than packing on the pounds in front of this restaurant's beautiful fireplace?! 1634 Beacon Street, Brookline, (617) 975-1900, [www.fireplacere.com](http://www.fireplacere.com).

**Union Oyster House** - F\*\*k all the 'New Kids on the Block,' the great, great, great grand daddy of American restaurants, the Union Oyster House, is still king of America's food empire. The country's first restaurant circa 1826, Union Oyster House is novelty, nostalgia, and superb seafood all wrapped up into one. The ever-expanding National Historic Landmark became an integral part of the Freedom Trail nearly two centuries ago, and hasn't looked back since. Nowadays, patrons shuck 'til they drop on New England's most famous oysters or feast on more contemporary lobster dishes, like the divine "Lobster Ravioli" in lobster cream with sherry and fresh herbs, or the mouth watering "Lazy Man's Lobster" baked with breadcrumbs and sherry wine. The classic fried "Ye Olde Seafood Platter" remains a best seller nearly 200 years strong. The dish boasts mountains of fresh clams, oysters, shrimp, fish, calamari, and scallops deep-fried and sprinkled with salt and lemon. Dining in each of Union's seven distinct rooms is its own experience, revealing an expansion or addition of a particular decade, and the patrons whose spirits still remain. Most notably, the Kennedy Booth draws visitors from far and away to photograph J.F.K.'s Sunday sanctuary, where John once delighted in his seafood favorites on a weekly basis. 41 Union St, Boston, (617) 227-2750, [www.unionoysterhouse.com](http://www.unionoysterhouse.com).

The country's oldest restaurant is still one of its best!

Whiskey Smash at Eastern Standard

