



LIQUID DIET

# Sips of Summer

Sun's out, rum's out. The warm weather has finally arrived, and along with it, a fresh crop of must-try boozy beverages. Ahead, our exclusive guide to what to drink right now.

By JENNA PELLETIER | Photograph by TOAN TRINH

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## Cocktail

### Draft Drinks

**Pictured at left:** The quickest way to dole out a well-made libation to a crowd? Put it on tap. The new cocktail bar within **Bully Boy's** expanded distilling facility in Roxbury offers two refreshing draft options—a planter's punch and this gin-lime rickey—to sate visitors who just can't wait for the more labor-intensive flips and daiquiris.

## Beer

### Lager

Good news for those suffering from hops burnout: Easy-drinking lagers are on the rise. **Brewer's Fork** co-owner Michael Cooney predicts that Notch's Zwickel Bier, an unfiltered German-style pale lager, will be flowing fast at his beer-focused restaurant this summer.

## Wine

### Lambrusco

One of the few bubbly wines Americans have yet to fully embrace, fruit-forward sparkling reds from the Emilia-Romagna region of Italy are starting to inch onto the scene. Rethink the grape's sickly sweet reputation with a dry, complex lambrusco, such as Lini 910's "Labrusca," available by the glass at Cambridge's **UpperWest**.

## Spirit

### Overproof Rum

Expect to see the letters O.F.T.D.—as in Plantation's Old Fashioned Traditional Dark rum—on more than a few cocktail menus this season. Try the new tiki-specific blend in high-octane concoctions such as **Backbar's** "Tropical Remedy," with cinnamony Becherovka, Giffard's banana liqueur, and a smoky Laphroaig rinse.

## Frozen Drink

### Frosé

Frozen rosé—poised to hit peak popularity this year—has actually been a thing in France for a while, says **Frenchie** owner Sandrine Rossi. At her South End wine bar, a slushy machine churns out Cinsault rosé with grapefruit juice, and (the next big thing?) sauvignon blanc spiked with lime.