

Sparkling The Senses

At The Fed in Boston, Paige McGroarty amazes with whimsical cocktails

Paige McGroarty has been part of Boston's thriving cocktail scene since 2014. She served as lead bartender at the modern supper club Yvonne's in the city's Downtown Crossing neighborhood after bartending at Pearl & Lime in Quincy, Massachusetts and Alchemy Bistro & Bar in Edgartown on Martha's Vineyard. Last April, McGroarty joined the team at The Langham Boston hotel as assistant food and beverage manager, and she also serves as head bartender of the hotel's luxe cocktail pub The Fed, which debuted last July. She got the job thanks to her connections within the local industry. "Someone in my circle who knows The Langham's food and beverage director, Kyung Lee, recommended my name," she says. "After interviewing and learning about the projected concept, I couldn't say no to the offer."



Paige McGroarty creates a welcoming atmosphere with playful and delicious cocktails at The Fed in Boston.

The Langham is located in a 100-year-old building in Boston's Financial District that first opened in 1922 as the original Federal Reserve Bank of Boston. The Fed's décor pays homage to the property's history, including safety-deposit-box-style millwork on the shelving unit separating the bar from the lobby. "The Fed is the perfect mix of a classic 1920s cocktail bar and the relaxed European tavern," McGroarty says. "My

focus is to give The Fed a comfortable and welcoming atmosphere using both beverage and hospitality. With whimsical cocktails and local beers and spirits, I believe we're doing just that."

McGroarty is responsible for overseeing The Fed's daily operations and its beverage program, including creating signature cocktails, such as her Geri Halliwell (\$16), featuring Bribón Blanco Tequila, lime and pomegranate juices, house-made ginger syrup and cinnamon Demerara syrup, and Fee Brothers Plum bitters, garnished with mint leaves, a dusting of ground cinnamon, and a used lime half filled with flaming Wray & Nephew White Overproof rum. Her Fun Guy (\$18), meanwhile, comprises The Langham's own barrel of Knob Creek Single Barrel rye, plus Martell

Blue Swift, Lustau Palo Cortado Sherry, house-made candy cap mushroom syrup, and Fee Brothers Black Walnut bitters, garnished with a gold-dusted waffle cookie. "I like to make cocktails that not only look beautiful but also spark all the senses," McGroarty adds. "I don't believe in making drinks that don't taste as good as they look."

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Sally Kral

Paige McGroarty's Recipes



GERI HALLIWELL

INGREDIENTS:

- 1½ ounces Bribón Blanco Tequila;
- ¾ ounce lime juice from half a lime (conserve lime half for garnish);
- ½ ounce pomegranate juice;
- ½ ounce ginger syrup¹;
- ¼ ounce cinnamon Demerara syrup²;
- 2 dashes Fee Brothers Plum bitters;
- Mint leaves;
- Ground cinnamon;
- Splash Wray & Nephew White Overproof rum for the flaming garnish.

RECIPE:

In a double rocks glass, build Tequila, juices, syrups, and bitters. Top with crushed ice and garnish with mint leaves, a dusting of ground cinnamon, and the used lime half filled with rum and lit aflame.



FUN GUY

INGREDIENTS:

- 1 ounce Knob Creek Single Barrel rye;
- 1 ounce Martell Blue Swift;
- 1 ounce Lustau Palo Cortado Sherry;
- ½ ounce candy cap mushroom syrup³;
- 4 dashes Fee Brothers Black Walnut bitters;
- Gold-dusted waffle cookie.

RECIPE:

In a Kold Draft ice-filled mixing glass, combine rye, Martell, Sherry, syrup, and bitters. Stir and strain into a double rocks glass over a large ice cube. Garnish with a gold-dusted waffle cookie.

¹ Blend together 1 quart fresh chopped ginger and 1 quart simple syrup, then strain.

² Steep 6 cinnamon sticks in 1 quart Demerara simple syrup for 30 minutes, then strain.

³ Steep 18 dehydrated candy cap mushrooms in 1 quart simple syrup for at least 10 minutes, then strain.