

New Outlook on a nightlife hot spot

Outlook Kitchen and Bar is boutique hotel bar where everybody knows your name.



LUKE O'NEIL
 @lukeoneil47
 letters@metro.us

It seems a shame to be delivering this news to you midway through October, just as it's about to taper off for the season, but if you haven't been to the Lookout Rooftop Bar at the Envoy Hotel in the Seaport, you've been missing out on the best bar view in the city. But fear not, because the hotel's second drinking destination has launched. Here's what you need to know.

The look

Outlook Kitchen and Bar's views may not be quite as captivating, but it's an interesting space on its own, with salvaged



Derek Kouyoumjian METRO

If you go

Outlook Kitchen and Bar
 70 Sleeper St., Boston
 617-530-1559
www.theenvoyhotel.com

ship wood, dangling rope accents and large glass panels overlooking the dock and the iconic Barking Crab next door.

The shelves of spirits inside the 28-seat bar is an abstract view of the swing bridge outside, says manager Michael Ray. If you look hard enough

you'll see it — though a couple cocktails might help.

"When we opened up upstairs on the roof, the whole vision was going to be cocktail lounge, a great view of the city — the best view of the city, actually. There was no vision of it being a crazy

hot spot, [with] nightclub-esque kind of activity," he says.

The drinks

Ray's quick to admit they're not trying to compete on the same conceptual level as Drink or Tavern Road or other

friends around the neighborhood, "but just trying to complement them."

The results on the cocktail side "are less spirit-forward, but not too generic that someone's like, 'They don't care about the program here.'"

Part of the unique touch comes in using

almost all locally-based spirits on their cocktail menu — Wire Works gin, Bully Boy vodka, South Boston Irish whiskey, Berkshire Mountain Ethereal gin and Privateer Amber rum, for example. Outlook's also been working with the Harpoon Brewery down the street on its own brew.

Must try

The cocktail menu is divided by spirits to make it more "user-friendly," Ray says. The best I tried was The Common Habits, made with Wire Works gin, Carpano Antica, Campari, orange bitters and Green Chartreuse — from whose famed monk-distilled tradition it takes its name.

Elsewhere the Juliet and Romeo — so named because "it's always ladies first here," Ray says — is another fine gin cocktail, using the Wire Works Gin with mint, cucumber and rose water.