



Elite Elixir

Meet Beija cachaça—a Brazilian rum made with 100 percent virgin cane juice. Beija makes a killer cocktail, and is served at the finest establishments in Boston. Here, our guide to some of its delicious incarnations. *By Jamie Haddad*



BEIJA STRAWBERRY KIWI MARTINI

Created by Al Cordeiro
Take a seat and relax with this intoxicating sorbet, which tastes almost like an Italian ice. Combining flavors of kiwi and strawberry with a splash of triple sec, this delicious libation is an Indian-summer treat.

- 2½ ounces Beija
- 1 ounce Stolichnaya strawberry vodka
- ½ ounce triple sec
- 1 ounce kiwi purée
- Strawberry sorbet

Combine Beija, Stoli, triple sec, and kiwi purée in a shaker with ice. Shake and strain into a chilled martini glass. Add a small scoop of strawberry sorbet.
Served at Vintage Lounge, 72 Broad Street, 617-482-1900; vlboston.com.

BEIJA CEREJA

Created by Jackson Cannon
Zesty orange and a hint of sweet cherry combine for a cool concoction that's perfectly paired to the crisp weather. Served in a sleek martini glass, this rum cocktail is ideal for the early fall season.

- 2 ounces Beija
- ½ ounce Punt e Mes
- ½ ounce Luxardo maraschino liqueur
- ¼ teaspoon orange zest, optional

Pour Beija, Punt e Mes, and Luxardo into a shaker filled with ice. Zest orange on top and shake. Shave additional zest into chilled martini glass and pour in the mixture. Enjoy!
Served at Eastern Standard, Hotel Commonwealth, 528 Commonwealth Avenue, 617-532-9100; hotelcommonwealth.com.

CLARO TEMPESTADE

Created by Ben Sandrof
Double the cocktail, double the fun. As fall approaches, we found a great way to stay energized well into the ninth inning of our favorite game! Spicy ginger beer adds zing to the rich flavor of dark rum.

- 2 ounces Beija
- Ginger beer (Barrill's is highly recommended)
- ½ ounce Gosling's dark rum
- Ginger for garnish

Fill a Collins glass with ice. Add Beija and fill nearly to top with ginger beer. Top with a thin layer of Gosling's dark rum. Garnish with ginger or ginger candy.
Served at No. 9 Park, 9 Park Street, 617-742-9991; theno9group.com.

BEIJA-VOUS

Created by Misty Kalkofen
A cocktail that reminds us that we'll always have Paris, the Beija-Vous features hints of sweet cherry liqueur and a dash of emerald absinthe, making it perfect for a romantic first dinner date.

- 2 ounces Beija
- ½ ounce French vermouth
- ½ ounce Stock maraschino liqueur
- ⅓ ounce Ricard absinthe
- 2 dashes Angostura bitters

Combine all ingredients in a shaker with ice; stir. Strain into a chilled martini glass.
Served at Green Street Grill, 280 Green Street, Cambridge, 617-876-1655; thegreenstreetgrill.com.

INDECENT ICED TEA

Created by Dimitra Tsourianis
Sugar and spice make a drink both naughty and nice. When pure rum is combined with the flavors of lemon and sage, a satisfying (and sinful) beverage is the result.

- 2 lemon wedges
- 1 teaspoon brown sugar
- 2 ounces Beija
- ½ ounce sage-infused simple syrup
- Ginger ale

Muddle lemon wedges and brown sugar in a shaker. Add Beija, sage simple syrup, and ice. Shake well. Pour into a Collins or pint glass and top with ginger ale. Garnish with lemon wedge and fresh sage.
Served at Alibi Lounge, the Liberty Hotel, 215 Charles Street, 857-241-1144; alibiboston.com.