



FLASH'S



COCKTAILS

www.flashscocktails.com

310 Stuart Street, Boston, MA 02116

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Last Call 2am Nightly!

Flash Backs!

CLASSIC MARTINI

10.00

Post prohibition years saw the martini become a symbol of the American Dream. Our true martini is made with Bombay Sapphire, Martini and Rossi Dry Vermouth and three olives.

CLASSIC MANHATTAN

10.00

The origins of the name "Manhattan" are unclear, but some say the drink was created in 1874 at the Manhattan Club for Lady Rudolph Churchill. Made with Marker's Mark Bourbon, Martini and Rossi Sweet Vermouth, Angostura bitters and a cherry.

CLASSIC COSMO

10.00

The Cosmo first appeared in American bars between 1970 and 1975. Reports list the "first" in several cities including Provincetown, MA, Minneapolis, MN, and South Beach, FL. Although we can't say where it began, we think our classic combo of Absolut Citron, Triple Sec, fresh lime and cranberry juice is where it's at!

SINGAPORE SLING

9.00

This cocktail was created by Ngiam Tong Boon, a bartender at Raffles Hotel, Singapore, in 1915. A mixture of gin, cherry brandy, Cointreau, Benedictine, lime juice, orange and pineapple juice. Shaken and poured over crushed ice.

GRASSHOPPER

8.00

Made first at Tujague's in New Orleans' French Quarter and gaining popularity during the 1950's and 1960's throughout the American south, this classic is made with Green Crème de Menthe, White Crème de Cocoa and milk topped with chocolate shavings.

SIDE CAR

9.50

It is believed that this cocktail was created by Harry at Harry's New York Bar in Paris after World War I. Equal parts Korbel Brandy and Cointreau blended with fresh lemon shaken and served straight up with a sugar rim.

DARK AND STORMY

8.00

This cocktail is considered to be the national drink of Bermuda. It is created by floating Gosling's Black Seal Rum over Ginger Beer and crushed ice, giving it an intriguing "Stormy" look.

FRENCH 75

9.00

Named after the French 75-Millimeter Howitzer, this classic champagne cocktail was created during World War I by American army officers. Served straight up, it is made with New Amsterdam Gin, sugar, fresh lemon and topped with Cava.

MOSCOW MULE

8.00

Created in 1941 at the Cock 'n Bull Saloon in Los Angeles, this refreshing drink is a combination of Smirnoff Vodka, a squeeze of fresh lime and Ginger Beer.

SANGRIA

9.00

Sangria takes its name from the Spanish word "Sangre" which means blood and refers to the color of the drink. Wine, brandy, port, apples, oranges, honey, cinnamon, star anise and cloves combine to make a spicy version of this summer favorite.

OLD FASHIONED

10.50

A term first used for the whiskey cocktail in the 1880's at the Pendennis Club in Louisville, Kentucky. We follow the classic recipe of Bulleit Bourbon, Angostura Bitters, sugar, orange and a Maraschino Cherry.

SAZERAC 9.00

A New Orleans classic, said to be invented by Antoine Amadie Peychaud, is carefully constructed with Old Overholt Rye and Peychaud's bitters and is served in a Pernod rinsed glass with a twist.

Flash Forwards!

WHISKEY SMASH	9.00	THE CELEBRATION MARTINI	8.00
Lavender and Lemon muddled with Old Overholt Rye and served over crushed ice with a Lemon.		Sweet Absolut Wild Berry Acai Vodka, with Fresh Lemon, served in a martini glass and garnished with a candied Hibiscus Flower.	
ORANGE SMASH	10.00	THE J.P.	10.00
Fresh Orange, Lemon and Lime muddled with Ketel One Oranj Vodka and served over crushed ice with an Orange.		A Perfect Bulleit Manhattan is dressed up with a touch of Fernet Branca.	
ORANGE CINNAMON CAIPIRINHA	9.00	TREUSE'D ME	10.00
A twist on a classic. Orange, Cinnamon and Fresh Lime blended with Ypioca Cachaca and served on the rocks, with an Orange and Cinnamon Stick Garnish.		Farmers Organic Gin with St. Germain and Cava in a Green Chartreuse rinsed glass.	
HOT RYE-DER	8.00	THE BULL'S NUTS	9.00
Hot Apple Cider gets a facelift with Old Overholt Rye, Peychauds and Orange bitters and a Chinese 5 Spice Rim.		Bulldog Gin with Carpano Antica, Cointreau and Fresh Lime, served up with an Orange Twist.	
HOT PATTY	10.00	STITCH'S CANDIED APPLE	8.50
Ultimat Vodka infused with fresh ginger and mixed with tart Palinni Limoncello, Hot Water and Honey.		Absolut Orient Apple blends amazingly with St. Germain, Dry Vermouth, and Lavender. Served up with a Lemon Twist.	
BRANDY ALEXANDER FRAPPE	9.00	MAGIC CARPET	9.50
Korbel Brandy, White Crème de Cacao, Vanilla Ice Cream and Nutmet. Blended and served as a frozen drink and topped with Nutmeg.		Smirnoff Vodka, Pallini Peachcello, Chambord and Ginger Beer served up with a Cherry.	
THE BELLUCCI BELLINI	10.00	ORANGE COFFEE-TINI	10.00
Sweet and bubbly. Smirnoff Vodka mixed with Peachcello and Cinnamon and makes friend with bubbles when topped with Cava. Garnished with a Lemon Twist.		Patron XO Liqueur, Caravella Orangecello and Cinnamon served straight up with an Orange.	

• Bottled Beer •

Amstel Light.....	5.50	Kaliber (Non-Alcoholic).....	4.50
Anchorsteam	5.75	Lagunitas IPA	5.75
Blue Moon	5.75	Angry Orchard.....	5.50
Coors Light.....	4.00	Pabst's Blue Ribbon.....	4.00
Heineken	5.50	Sam Adams Lager.....	5.75
High Life	4.00	Sam Adams Light	5.75
Hacker-Pschorr	8.50	Sol	5.00

– Please Ask About Our Rotating Bottled Beer Specials –

• White Wine •

		<i>glass</i>	<i>bottle</i>
2009	Anterra, Pinot Grigio <i>Delle Venezie, Italy</i>	\$6.50	\$24.00
2009	Di Leonardo, Pinot Grigio <i>Friuli, Italy</i>	7.00	26.00
2008	Tiefenbrunner, Pinot Grigio <i>Delle Venezie, Italy</i>		½ bottle 20.00
2009	Urban, Riesling <i>Mosel River, Germany</i>	8.00	30.00
2008	Redcliffe, Sauvignon Blanc <i>Marlborough, New Zealand</i>	6.75	25.00
2008	Conundrum, White Varietal blend <i>California</i>		42.00
2009	Parés Baltà "Blanc de Pacs" White Varietal blend <i>Penedes, Spain</i>	8.00	30.00
2009	Tohu, Unoaked Chardonnay <i>Marlborough, New Zealand</i>	9.00	34.00
2009	Spellbound, Chardonnay <i>Sonoma, California</i>	9.00	34.00
2009	Clos du Bois, Chardonnay <i>Sonoma, California</i>		½ bottle 20.00
2009	Frei Brothers, Chardonnay <i>Russian River, California</i>	10.00	38.00

• Red Wine •

2009	Angeline, Pinot Noir <i>California</i>	7.75	29.00
2008	Martin Ray, Pinot Noir <i>Santa Barbara, California</i>		½ bottle 20.00
2008	Bishop's Peak, Pinot Noir <i>Central Coast, California</i>		42.00
2009	Sensi Vini, Montepulciano d'Abruzzo <i>Italy</i>	6.75	25.00
2008	Château Coupe Rosés, Minervois Carignon/Grenache <i>Languedoc, France</i>	8.50	32.00
2010	Bodini, Malbec <i>Mendoza, Argentina</i>	7.00	26.00
2008	Las Rocas, Garnacha <i>Spain</i>	8.00	30.00
2009	Raw Power, Shiraz <i>South Australia</i>	8.00	30.00
2009	Hahn Estates, Merlot <i>Monterey, California</i>	7.00	26.00
2008	Huntington Wine Cellars, Cabernet Sauvignon <i>Napa Valley, California</i>	7.25	27.00
2006	Sagelands, Cabernet Sauvignon <i>Columbia Valley, Washington</i>		45.00
2008	7 Deadly Zins, Zinfandel <i>Lodi, California</i>		½ bottle 18.00

• Champagne and Sparkling •

NV	Segura Viudas, Cava Brut Reserva <i>Spain</i>	7.00	26.00
NV	Mumm, Napa Brut <i>California</i>		<i>split</i> 15.00
NV	Mumm, Napa Brut <i>California</i>		45.00
NV	Heidsieck-Monopole Brut Chamapage		<i>split</i> 18.00
NV	Taittinger, Champagne		100.00
NV	Charles Heidsieck "Millenaires" Brut Champagne		175.00

• Port •

Croft Ruby	7.50
Fonseca 10-year Tawny	9.00
Ferriera 20-year Tawny	14.00