Chill Out

Our stacked list of the city’s coolest sweet treats*

*Like Cafe ArtScience’s late-night sammies

Metro Boston’s Ice-Cold Guide to Entertainment, Culture and All Kinds of Scoops

A Cookbook Fest, Your Cold-Brew Coffee Fix and a Peek Inside the Greenhouse of the Future

Zaya 12-year rum ice cream dipped in chocolate fudge sauce

Raspberry ice cream

Cookies ’n’ cream ice cream

Strawberry-vanilla swirl ice cream

Tangerine sorbet

Graham and double chocolate chip cookies
THE BIG CHILL

GET YOUR FROZEN FIX WITH OUR GUIDE TO THE SWEETEST TREATS IN TOWN RIGHT NOW.

BY THE IMPROPER STAFF / PHOTOGRAPHED BY HOLLY RIKE / FOOD STYLING BY MONICA MARIANO/ENNIS INC.
BRING ON THE BRAIN FREEZE

...With one of these boozy milkshakes and frozen cocktails. / Sarah Hagman

Eat your ice cream—and drink it too—at Boston Chops. The steakhouse expanded its dessert and late-night offerings with this new mint julep milkshake, which has the bar team and pastry chef Olivier Mathurin cold-steeping cream and milk with loads of the herb to churn out a pure white mint ice cream. That base mixes bourbon and mint bitters before getting garnished with a giant chocolate-chip cookie ice cream sandwich. 1375 Washington St., Boston (617-227-5011) bostonchops.com

Recent Inman Square addition WUBurger plays it cool with a selection of boozy milkshakes that burger heads won’t mind at all. The flagship Woburn location. Try the Orange Alexander, which general manager and beverage director Greg Coote says is an homage to cognac and crème de cacao classic the Brandy Alexander. This take on the treat is spiked with orange liqueur and Lairds Applejack, blended with honey milk and chocolate ice cream and topped with some freshly grated nutmeg. 1128 Cambridge St., Cambridge (617-945-1703) wuburger.com

On Mondays and Wednesdays from 5:30 to 8 pm, The Liberty Hotel offers a little bit of the dog—with freshly pureed fruit to boot. Held in the 2,400-square-foot courtyard, Yappy Hour (pets welcome, but not required) features rotating frozen cocktail options like cucumber and melon or grapefruit and lime with St. Germain and citrus vodka. As the season goes on, lead bartender Dave Miller is dreaming up other additions, think mango, strawberry and basil, and raspberry with hibiscus. 215 Charles St., Boston (617-224-4000) libertyhotel.com

Last summer was the last hurrah for Newport mainstay the Atlantic Beach Club, the nearly 90-year-old bar known for its popular, patriotic popsicle-inspired Astro Bomb drink. But now the folks at Charlestown’s Pier 6 are nodding to the bygone red-white-and-blue treat—and their Bunker Hill locale—with the Revolution an icy blend of wild berry-flavored Belvedere, housemade grenadine, blue curaçao and lemonade served with a cherry on top. 18th St., Boston (617-337-0054) pier6boston.com