

ninefourfour

Get Pickled with Absinthe Brasserie and Bar

Signature Cocktails and Bar Snacks the Last Monday of Every Month

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Finally a pop-up concept we can really get behind! Bar Manager Carlos Yturria, of Absinthe Brasserie & Bar, will launch Pickled, a pop-up bar in the restaurant's private dining room. The event kicks off next Monday, June 28 and will repeat every last Monday of the month.

The cocktail menu will rotate monthly, with each event featuring seven to eight cocktails, all priced between \$10.00 and \$12.00 with a variety of spirits. The first event, on June 28 will include Pisco with figs, sage, lemon juice and a candied fig chip; Gin, with yellow Chartreuse, Dolin Blanc Vermouth and a lime peel; and Rye, with Blenheim spicy ginger ale and a lemon peel.

After whetting their whistles, patrons will munch on \$4 bar snacks from Absinthe's Sous Chef Allison Harvey and Pastry Chef Luis Villavelazquez. Designed to compliment featured cocktails, munchies will include Homemade Salt & Vinegar Chips, Pickled Asparagus, American Cheese & Prosciutto Biscuits, and more.

5:30pm – 10:00pm; no reservations required

Pickled @ Absinthe Private Dining | 388 Hayes Street | San Francisco