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Pickled, Absinthe's Monthly Cocktail Pop-Up, Rolls Out Monday

By [John Birdsall, SFoodie Editor](#), Thursday, Jun. 24 2010 @ 11:52AM

You know pop-ups have reached some critical mass of sexy when brick-and-mortars tap into the meme. On Monday, [Absinthe](#) bar manager Carlos Yturria trots out the concept for Pickled, the first in a series of monthly cocktail pop-ups at the Hayes Valley brasserie.

Pickled is an experiment for Absinthe, which is normally closed on Mondays. Yturria will work solo behind the bar in the restaurant's private dining room, shaking up eight special cocktails (that is, not on Absinthe's regular menu), each built around a different spirit (pisco, tequila, rye, etc.), and priced at \$10-\$12. Complete menu after the jump.

And, though the kitchen is technically closed, you'll be able to soak up the liquors with a handful of bar snacks whipped up by sous chef Allison Harvey and pastry wunderkind [Luis Villavelazquez](#): pickled asparagus, house-made salt and vinegar chips — stuff like that (\$4 each).

No reservations, just show up starting at 5:30 p.m. Successive Pickled pop-ups will happen on the last Monday of the month, each with a new cocktail menu.

Pickled at Absinthe Private Dining 388 Hayes (at Gough); last Monday of the month, 5:30-10:30 p.m.

Cocktail menu for June 28:

- SPARKLING (\$10): prosecco, Calvados, Velvet Falernum, lemon bitters
- GIN (\$12): Cap Rock gin, yellow Chartreuse, and Dolin Blanc vermouth
- TEQUILA (\$11): Partida silver tequila, cherries, basil, lemon juice
- MEZCAL (\$11): Vida mezcal, cucumber, cilantro, lemon juice
- PISCO (\$12): pisco, figs, sage, lemon juice
- RUM (\$12): Appleton Reserve rum, Lustau moscatel sherry, Dolin dry vermouth
- RYE (\$10): Russles' Reserve six-year rye, Blenheim spicy ginger ale
- ARMAGNAC (\$12): Castrede Armagnac, Obsello absinthe, pineapple, lemon juice