



Pickled Pop-Up at Absinthe

Tonight in Hayes Valley, get **Pickled** in private. [Absinthe](#) is opening up its private dining room for the pop-up event with eight special signature cocktails from bar manager **Carlos Yturria**. Typically Absinthe is dark on Mondays, making this something of a no-reservation-needed pop-up experiment that will run monthly.

Select your pickled poison from spirits including mezcal, rye, and absinthe and watch Yturria create a drink not normally seen on Absinthe's regular menu. The slinging starts at 5:30 p.m. and runs till 10; drinks cost \$10-\$12.

Check out the full [imbibe menu](#). Our money is on the summery-sounding Rye Cocktail, made with Blenheim spicy ginger ale and lemon peel.

Bar snacks (\$4) will also be offered to keep your personal liver pickling in check. Eats include salt and vinegar chips and cheese and prosciutto biscuits, from sous chef *Allison Harvey* and pastry whiz **>Luiz Villavelazquez**.