

Acabār

RESTAURANT / LOUNGE / BAR

COCKTAIL MENU

ARCHAIC ERA (1798-1830)

TI PUNCH \$10

Rhum Agricole, Cane Syrup, Lime

National drink of Martinique

Choice of white or gold



-ON TAP-

ACABAR SAZERAC \$10

Cognac, Rye, Peychaud's Bitters, Absinthe Rinse

Acabar's twist on Antoine Amedee Peychaud's drink, 1830



BAROQUE ERA (1830-1885)

BIJOU \$14

Gin, Sweet Vermouth, Green Chartreuse, Orange Bitters

Harry Johnson's New & Improved Bartender's Manual, 1882



CLASSIC ERA (1885-1920)

SCOFFLAW \$12

Bonded Rye, Dry Vermouth, Lemon, Grenadine, Orange Bitters

Harry Craddock's Savoy Cocktail Book, 1930



POST-PROHIBITION & TIKI ERA (1933-1990)

EL DIABLO \$10

Blanco Tequila, Ginger, Lime, Cassis, Soda Water

Trader Vic's Bartenders Guide, 1972



-ON TAP-

ZOMBIE (LIMIT 2 PER PERSON) \$12

Jamaican Rum, Puerto Rican Rum,

Lemon-Heart 151, Lime, Don's Mix, Falernum

Don the Beachcomber, 1934



MODERN ERA (2000-PRESENT)

-ON TAP-

CHARTREUSE SWIZZLE \$12

Green Chartreuse, Lime, Pineapple Juice, Falernum

Marco Dionysus, Harry Denton's Starlight Room, San Francisco



PAPER PLANE \$14

Bourbon, Amaro Nonino, Aperol, Lemon

Samuel Ross, Milk and Honey, NYC, 2008



PUNCHES (1632-PRESENT)

CHATHAM ARTILLERY PUNCH

Bourbon, Jamaican Rum, Cognac, Lemon, Sparkling Wine

In 1791 George Washington went to Savannah,

Georgia to thank the Chatham Artillery Militia

for their service in the Oconee Wars between 1789 and 1793.

This is the punch that was created for the ball that was held

in George Washington's honor during that visit.

4 PEOPLE \$36 / 6 PEOPLE \$56 / 8 PEOPLE \$78



BARTENDERS CHOICE \$12

Let our bartenders choose a cocktail for you

