

IF YOU THINK
**KEG
 STANDS**
 ARE FURNITURE,
STAY HOME!



FRIDAYS AT

bar **WEST**

FOR THE 411 CALL
 619.704.1669

WASCALLY WABBIT



Antonio "Rabbit" Gonzales is the head bartender at the Ivy Hotel's subterranean hotspot, Envy Nightclub. When it comes to dazzling customers with tricky maneuvers, Gonzales is a flair extraordinaire, juggling shakers and flipping bottles with calculated magic. He also hosts cocktail mixing demonstrations every Friday in Envy's UltraLounge, teaching hotel guests and bar patrons to create their own signature drinks.

AGE:

How old do I look?

WHY "RABBIT"?

It's a flair name given to me some years back when I was working at Harrah's Rincon Casino.

DREAM JOB:

To own my own off-the-hook flair bar.

FAVORITE DRINK:

Mine, of course.

CHOICE HANGOUTS:

OB bars; they are a lot more chill.

BIGGEST WEAKNESS:

Cleavage!

RELATIONSHIP STATUS:

Who's asking?

I HAVE A CONFESSION TO MAKE:

I really am better than your ex and better than your next.

Open Thursday through Saturday, and featuring DJs and elaborate performances every weekend, Envy is a multi-level club with a gravitational pull that's hard to resist. Allow Envy to swallow you up in its hidden corners, where beds become tables and tables become dance floors. On Seduction Thursdays, guest-listers get in free till 10:30 p.m. Sign up at envysandiego.com

» ENVY NIGHTCLUB, AT THE IVY HOTEL
 600 F Street, Downtown » 619.814.1000 » ivyhotel.com

ABSINTHE MINDED

BY BART MENDOZA PHOTO BY ANDREW JORGENSEN



Banned in the U.S. since 1912 for its alleged hallucinogenic properties, absinthe (aka "the green fairy") is finally legal again. Prohibitionists had portrayed the anise-flavored and highly potent spirit (45%-75% alcohol) as being psychoactive and addictive. Lucky for us, prohibitionists are so 90 years ago.

Downtown's Currant Brasserie is the first San Diego establishment to serve the supposedly mind-altering libation this century. The restaurant offers five cocktails for the absinthe minded, each with names like *Hemingway's Death* and *French Madness*, titles custom-made to match the drink's celebrated European history.

Purists will appreciate that Currant also prepares absinthe in the fashion favored by yesteryear's poets and artists (including Picasso, Hemingway and Wilde), which involves diluting the bitter-tasting liquor with cold water dripped through a sugar cube resting on a slotted spoon.

» CURRANT BRASSERIE
 140 W. Broadway » 619.702.6309
currantrestaurant.com

Even if the absinthe doesn't make you hallucinate, Currant's chocolate soufflé will make your sweet tooth euphoric.