

LINE ON LIVING > IMBIBE



By Laura Maniaci Photo by Brett Mountain
Commune Lounge is Royal Oak's rebel. The subterranean hangout under Bastone is gritty – in a contemporary, it's-safe-to-wear-stilettos-there way.

Cinder-block floors, exposed brick walls and dim lighting add to the ambiance of an undiscovered hideout, but the amenities of a popular lounge abound, including brews made by female brewer (a rarity) Kim Schneider, wines, cocktails and Belgian-inspired cuisine off the Bastone menu.

But among Commune's more interesting offerings are the absinthe mixes. Absinthe was associated with Bohemian culture in the 1800s and banned in 1912 for its perceived addictive, drug-like properties. The highly alcoholic spirit wasn't commercially distilled in the United States again until 2007. Get a taste of rebellion with this deliciously vibrant drink from Commune Lounge.

Bohemian Revolution

Ingredients

2 tablespoons Absinthe Ordinaire
1 tablespoon Hiram Walker Blue Curacao
1/4 cup orange juice
Squeeze of lemon
Lemon wedge, to garnish

Directions

Mix all ingredients in a 10-ounce highball glass with ice. Garnish with a lemon wedge.

Commune Lounge, 248.544.6250.

UNDERGROUND REVOLUTION