



Commune Lounge for absinthe cocktails

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Commune Lounge

[Bastone](#) in Royal Oak is home to Commune Lounge, formerly Sanque, which in turn is home to the largest area collection of European absinthe varieties and absinthe cocktails.

Absinthe is described in Wikipedia as an anise-flavored spirit which is highly alcoholic. It has a fascinating history, having been, until recently, outlawed in most countries including the United States.

Bronwen, Commune Lounge's absinthe specialist, assures me that, despite the spirit's bad rap, absinthe is not hallucinogenic; that was merely a rumor used by prohibitionists to get the stuff off the American market. Absinthe was reintroduced here about a year ago, although it has been available in Canada for several years. Bronwen and her husband have been enjoying the drink for a while now with no bad effect.



A selection of absinthe available at Commune Lounge



A European pub feeling

Commune Lounge serves a menu of absinthe-inspired cocktails, featuring seven varieties of European Absinthe. Among these: the Morning Glory made with Absente, Remy Martin, Tuaca, sugar, lemon and water. Bohemian Revolution made with Absinthe Ordinaire, blue curacao, orange juice and lemon. And Bronwen's favorite: Colonial Rot made with Le Torment Vert, citrus vodka, mint and lime, topped with soda water and lemonade. Of course, you can also order absinthe served the traditional way: chilled with water, poured over a sugar cube.

Thursdays at Commune Lounge are "Absinthursday" with specials on all absinthe cocktails. Bastone's hand crafted beers are also available, as well as other cocktails. Commune Lounge is open from 6 p.m. to midnight Monday-Wednesday, 6 p.m. to 1 a.m. Thursday and 6 p.m. to 2 a.m. Friday and Saturday. It is located downstairs from Bastone at 419 Main Street, Royal Oak.