

EAST BAY EXPRESS

*Winner*

BEST OF THE EAST BAY

2009

BEST PISCO SOUR

Sidebar

### **Best Pisco Sour**

#### **Sidebar**

*The darling of East Bay drinking is suddenly the Pisco Sour, the national drink of Peru and Chile, over which the two countries feud. The frothy, egg-whitey, pisco-based cocktail is popping up on menus all over the Bay Area, from Piedmont Avenue's Adesso to Jack London's Miss Pearl's Jam House. But the best one going in the East Bay is the version whipped up by the mixologists at Sidebar. It's a perfect chilled combination of sweet, sour, and bitter with a consistency that lingers on the tongue, sending taste buds instantly on a side trip to South America. Sidebar's Classicist version (\$9) combines pisco (a brandy-like distilled spirit), lime juice, sugar, egg white, and Angostura bitters. But it's the locavore variety that really shines with distinct character: Marian Farms organic pisco, lime juice, Small Hands gum syrup, egg white, and house-made bitters applied with a teeny dropper more reminiscent of a science experiment than a tony libation topper. So sidle up to the coppercovered bar, say hi to your neighbor, and enjoy a treat from South America.*