

Where to nab an after-work drink

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By [Yvonne Zusel](#) - The Atlanta Journal-Constitution

The saying goes that it's always 5 o'clock somewhere, but when it's actually 5 o'clock in Atlanta, there are plenty of places to shake off the work day with a cocktail or two (or three — we won't judge). Here are a few places that deliver creative drinks and atmosphere that'll make you forget all about the office.

The Pinewood (254 W. Ponce de Leon Ave., Decatur. 11:30 a.m.-11 p.m. Mondays-Thursdays, 11:30 a.m.-midnight Fridays, 5 p.m.-midnight Saturdays, 11:30 a.m.-2:30 p.m. Sundays. 404-373-5507, [pinewoodtr.com](#)). The laid-back cool of this downtown Decatur joint is perfect for those who want a hip place to enjoy their well-made cocktail without feeling like they have to pull up on a penny-farthing with a full, artisanally groomed beard to fit in. Try the Goonies Never Say Die, made with Old Forester bourbon, ginger, lime and velvet falemum and sprinkled with grains of paradise, which has enough oomph for bourbon lovers, but is balanced enough by the ginger that even those new to the liquor won't balk. A bonus? The drink is half-off on the bar's Whiskey Wednesdays. Try the grit tots — mini Logan Turnpike cheese grit cakes with sweet chili aioli — to keep you satisfied until dinner.



Edgar's Proof & Provision offers the Firm Handshake — Redemption rye whiskey, Demerara syrup, Boker's bitters and Leopold fernet. (BECKY STEIN ... [Read More](#))

Edgar's Proof & Provision (659 Peachtree St. N.E., Atlanta. 5 p.m.-midnight Tuesdays-Thursdays, 5 p.m.-2 a.m. Fridays-Saturdays. 404-897-5045, [proofandprovision.com](#)). If a speakeasy feel sans the cheesiness is your thing, this bar in the basement of the Georgian Terrace hotel, with its exposed brick, high-backed leather booths and barrel-aged drinks, should fit the bill. The perfectly named Firm Handshake — Redemption rye whiskey, Demerara syrup, Boker's

bitters and Leopold fernet — is given a kick by the mintiness of the fernet, an herbal digestif. For a snack, order the chipotle and soy marinated flank steak jerky. For something more substantial, the grilled cheese gets foodie points for using fontina, pecorino spread and truffle butter.

Made Kitchen and Cocktails (45 Roswell St., Alpharetta. 11 a.m.-11 p.m. Mondays-Saturdays, 5-10 p.m. Sundays. 770-452-6233, [madekc.com](#)). Hewing to its Spanish-inspired menu, Made creates a European, chic vibe using cotton mill beams, steel and polished concrete on the interior, and plank tables on the covered patio. The Vine Flower, made with Sparkle Donkey Tequila Blanco, chamomile pisco, fresh lime and agave, gives the cocktail list a South of the Border punch, and the short rib croquettes and goat cheese-stuffed piquillo peppers make for tasty, shareable plates. If you have 30 minutes to spare, spring for the paella mixta for two while you swig your cocktails.

Common Quarter (1205 Johnson Ferry Road, Marietta. 10:30 a.m.-2:30 p.m. Sundays, 5-9 p.m. Sundays-Thursdays, 5-10 p.m. Fridays-Saturdays. 678-809-4040, [commonquarter.com](#)). Fostering a rustic, come-as-you-are atmosphere, this east Cobb spot from the guys behind Muss & Turner's and Local Three features high-end comfort food, including spaghetti squash carbonara and garlic roasted cauliflower, paired with sophisticated cocktails such as the Axl Rose, made with Four Roses Single Barrel, Pur blood orange and balsamic-brown sugar syrup.