the bluff

Fall / Winter 2018

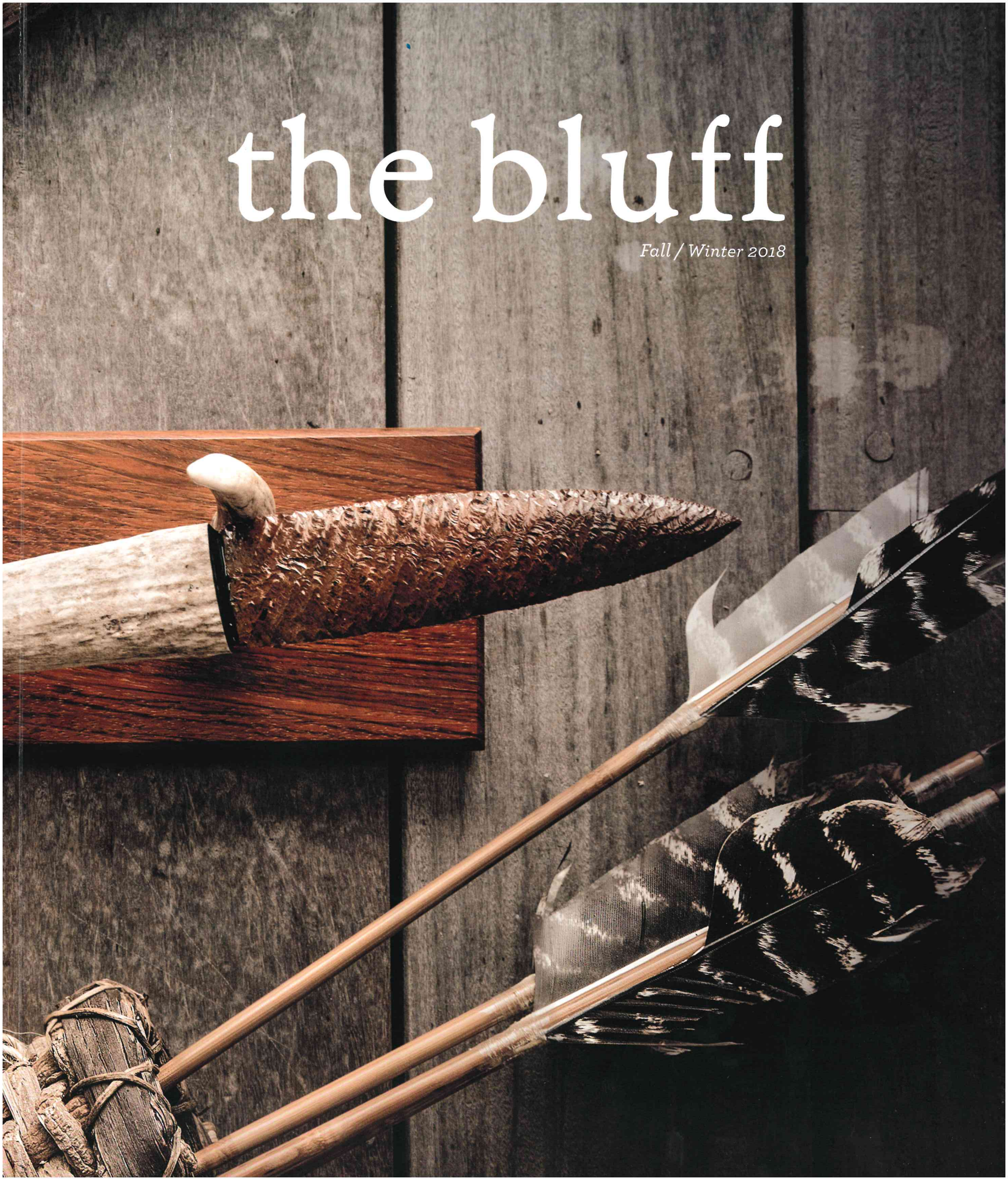

PHOTO: *Attic Fire Photography*

Artillery

Artillery offers the height of refined cocktail culture. The facade is columned and gilded. The bar space is backed in marble. And each table has a little button you can press to discretely call your server for your next drink. The tall ceilings and large windows at the front give an airy feel to the polished space, making it the perfect spot for both an early evening, predinner drink, or late nightcap.

The menu is large, but not overwhelmingly so. Their signature cocktail is The Doc made with rye, bitters, spearmint, and smoked pipe tobacco. Yes, tobacco. Named after the bar manager Cal Momyer's father-in-law, the tobacco used is the same brand he has smoked forever.

With my trusty drinking partner out of town for the weekend, I visited with a new colleague, Sarah, and her boyfriend, Joe. Stepping out of my bitter- and booze-heavy comfort zone, I ordered All the Pretty Horses, a pink champagne cocktail. It was a delight. Sweet, but not cloying. Citrusy, but not sour. It was well-balanced, bubbly, and fresh.

After loosening up a bit, we admitted that we are sharers, and the drinks got passed around. Joe's favorite was the General's Garden, a bourbon, blueberry, and ginger concoction, but he started with the Bit of a Pickle, which he noted was tangy with a not-so-subtle hint of pickle.

Sarah started with La Nina Fresa, a simple, three-ingredient cocktail, which she said was fresh, yet interesting for the warm-weather months. Joe then ordered the Chatham Artillery Punch in the name of tradition. It came in a cheeky gold pineapple-shaped goblet. A treasure to look at, but one that packs a mighty punch. After trying our respective selections, Joe stuck to his guns, claiming the General's Garden was still his drink of choice. There's something to be said for consistency. Sarah and I both agreed that All the Pretty Horses won the day.

BARTENDER

Q and A

WHAT IS YOUR FAVORITE COCKTAIL?

JASON OWENBY, Alley Cat, Wayward: A daiquiri because it's 102 degrees right now, an old-fashioned if I'm in air conditioning, but I'm really a beer and a shot guy.

CAL MOMYER, Artillery: The Doc. It's just a very tasty drink!

KAYLA BLACK, Congress Street Up: During the day, a French 75. At night, one of our punch bowls. They are so far removed from the jungle juice people might expect—very boozy, but delicious.

SIDNEY LANCE, Ghost Coast: Because it's so hot outside, a mezcal daiquiri—high citrus, light sugar, very refreshing.

MILES RAY, Prohibition: A plain daiquiri with Lemon Hart rum, take down the simple.

HOW IS THE COCKTAIL CULTURE EVOLVING IN SAVANNAH?

JASON OWENBY, Alley Cat, Wayward: It is expanding. Wayward is progressive for a hotel bar, and, with the other great cocktail bars in the city, it makes for a really diverse scene.

CAL MOMYER, Artillery: I think the culture has evolved from your neighborhood watering hole to people realizing they have to up their game a bit to stand out.

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