



By: [Lesley Daunt](#) | AXS Contributor | Apr 23, 2015 |

7 of the best places in the Atlanta area for craft cocktails



This isn't your Grandma's cocktail
www.omaha.com

In this day and age where everyone is trading in their Budweiser for craft beer, the same can be said for cocktails. Certainly simplistic cocktails still have their place in the drinking world--people still drink vodka and OJ, rum and coke, gin and tonic--but many have become progressively facinated by craft cocktails. And why wouldn't they? They tend to be pretty darn delicious, they take you on a daring trip outside of the norm, and they're usually made using the freshest of ingredients.

Craft cocktails are cocktails that are typically seasonal served in unique glassware made using ingredients that are fresh, rare, local, or even homemade. Here are a few of the best places in Atlanta to enjoy a craft cocktail.

Grain

*Highlight Cocktail:

The Madam Esther - Four Roses Bourbon, cayenne, red wine, and lemon

From the serious cocktail lover to those simply looking to imbibe, [Grain](#) features an intimate atmosphere, thoughtful and inventive cocktail program, and eclectic bar bites menu. A collaborative concept among restaurateur and visionary **Bill Streck**, veteran culinary craftsman **Drew Van Leuvan**, celebrated barman **Kevin Bragg**, and restaurateur **Rob Caswick**. Grain's modern décor complimented with rustic wood elements and whimsy flatware, play to the casual nature of a local gathering hub, but with a mature twist.

Grain is open from 3 p.m. to 3 a.m. Monday through Saturday and 3 p.m. to midnight on Sunday. Oyster Happy Hour featuring \$1 oysters is every Monday through Friday from 3 p.m. to 6 p.m. The new bar and eatery is located in the heart of Midtown Atlanta on the corner of W. Peachtree and Abercrombie Road at the MidCity Lofts next to the Renaissance Atlanta Midtown at 845 Spring Street, Unit D1, Atlanta, GA 30344. The GPS Address: 670 W. Peachtree Street, Atlanta, GA.