

Stookey's CLUB MODERNE



SAN FRANCISCO'S STREAMLINE MODERNE COCKTAIL LOUNGE



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Here's How!

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FAVORITES

100 REASONS RYE™

(T.A. Stookey, 2008)

Rye, Punt e Mes, Cointreau, Orange Bitters

100 Reasons Rye is our signature cocktail. It's a variation on a Manhattan - barrel aged in heavily charred, fresh white American oak. Watch for the flaming finish!

\$16

AGED NEGRONI

(2007)

Campari, Sweet Vermouth & Gin

A take on the classic Italian favorite from 1919, our version is aged in American white oak barrels.

\$15

NEW YORK SOUR

(1880s / 1930s)

Rye, Fresh Lemon, Egg White, Cabernet Sauvignon

A 1930's take on a classic from the 1880s, this cocktail (originally the Chicago Sour) was invented in Chicago but popularized in New York by the right people.

\$15

AVIATION

(Ensslin, 1915)

Gin, Maraschino, Crème de Violette, Fresh Lemon

Evoking the spirit of the skies with its blue coloration, this cocktail was a favorite before prohibition and made famous at the Hotel Wallack, NYC.

\$14

FRENCH 75

(1920s, France)

Gin, Fresh Lemon, Sparkling Wine

Created in the early art deco years of 1920s Paris, this swellegant drink was curiously named after an artillery piece from The Great War (1914-1918).

\$13

FAVORITES

CHAMPS-ÉLYSÉES

(Toye & Adair, 1925)

Brandy, Fresh Lemon, Green Chartreuse, Angostura Bitters

This is a cocktail worthy of this elegant Parisian boulevard.

\$16

20TH CENTURY

(Tuck, 1937)

Gin, Fresh Lemon, Kina, Crème de Cacao

When we first came across the recipe for this cocktail, it seemed like it would never work.

Boy were we wrong!

\$15

BONFIRE

(Blong, 2016)

Mezcal, Gran Classico, Sweet Vermouth, Chocolate Bitters

This cocktail is like sitting by a fire without the smoke, wind, or mosquitos.

\$17

MAI TAI

("Trader" Vic Bergeron, 1944)

Jamaica Rum, Fresh Lime, Orgeat, Curaçao

Our version is as close as we can get to Vic's original creation.

\$15

MODERNE MILLIONAIRE

(2018)

Jamaica Rum, Fresh Lime, Sloe Gin, Angostura Bitters

Our adaptation of a classic cocktail that tastes like a tiki drink.

\$16

A 20% SERVICE FEE WILL BE ADDED TO UNCLOSSED CREDIT CARD TABS.

BEER / WINE

BEER / CIDER

ANIMAL I.P.A.

Fort Point Brewery, San Francisco, CA \$9.5

BOONT AMBER ALE

Anderson Valley Brewing, Boonville, CA \$8.5

JUICY CIDER

Far West Cider, Richmond, CA \$9

KSA, KOLSCH STYLE ALE

Fort Point Brewery, San Francisco, CA \$8

SCRIMSHAW PILSNER

North Coast Brewing, Fort Bragg, CA \$8

WINE

ANGELINE

Sauvignon Blanc 2018
Russian River, CA - 13.6% \$11

CODORNIU

Sparkling Wine, Spain - 11.5% \$11

MARTIN RAY

Pinot Noir
Sonoma/Monterey Co. - 13.9% \$13

ROBERT HALL

Cabernet, Napa, CA - 14.5% \$13

SAINT FRANCIS

Chardonnay 2018,
Sonoma, CA -13.9% \$12

MERCHANDISE

DOUBLE OLD FASHIONED GLASSES with Frosted CM Logo, Set of 2
\$25

HIGHBALL GLASSES with Blue CM Logo, Set of 2
\$25

BOTTOMS UP GLASS with Matching Tray
\$45

GLASS DRINK MIXING PITCHER
\$50

LOW / NO ALCOHOL

LOW ABV

PIMM'S CUP

(Napolean House, 1940s, New Orleans)
Pimm's, Fresh Lemon, Ginger Ale
A light refreshing summertime sipper, this is
our version of the popular New Orleans libation.
\$14

LAZY SUZE

Suze, Fresh Lemon, Soda
\$12

HIBISCUS MIMOSA

Hibiscus Agua Fresca, Sparkling Wine
\$12

BARCELONA

Punt e Mes, Amaro Montenegro, Cider, Lemon
\$14

NO ABV

GEORGIA LEMONADE

Fresh Lemon Juice, Ginger Infused Honey,
Peach Bitters
\$12

JAMAICA AGUA FRESCA

Hibiscus Agua Fresca, Seltzer
\$12

ARPEGGIO

(Blong, 2024)
Pathfinder Non-Alcoholic Amaro, Fresh
Grapefruit Juice, Mint, Peach Bitters
A little bitter, a little tart, a little fruity. A mixological
broken chord. This one hits all the notes!
\$15

TEMPERANCE CLOVER CLUB

Ritual Gin (Non-Alcoholic), Fresh Lime,
Raspberry, Egg Whites
\$15

SOFT DRINKS

\$5

Coca-Cola, (cane sugar) (12oz)

Fever Tree Ginger Ale

Fever Tree Tonic Water

Sprite, (cane sugar) (12oz)

Fever Tree Ginger Beer

Fever Tree Pink Grapefruit Soda

GIN

BARR HILL
Vermont

\$13

BARR HILL "TOM CAT"
Vermont

\$14

BEEFEATER
England

\$13

BOL'S GENEVER
Holland

\$12

BROKER'S
England

\$10

DISTILLERY 209
San Francisco, CA

\$13

EDINBURGH SEASIDE
Scotland

\$13

MARTINEZ

(1880s)

Old Tom Gin, Sweet Vermouth, Maraschino, Orange Bitters
This cocktail is the predecessor to the classic Martini.

\$16

CLOVER CLUB

(1890)

Gin, Lime Juice, House-Made Raspberry Syrup, Egg White
This one was invented and served at the Clover Club
of Philadelphia.

\$16

BEE'S KNEES

(Meier, 1921)

Gin, Fresh Lemon, Honey

This one's a classic from the 1920s. We think that our mix
of gin, lemon and two different honeys is the Cat's
Pajamas, but really it's The Bee's Knees!

\$15

BULLSHOT

(Caucus Club, Detroit, 1952)

Gin, Seasoned House-Made Beef Broth, Vermouth-Soaked
Onion Garnish

Our version of this savory concoction is enhanced by a
proprietary recipe of spices and bone broth. And no,
it's NOT vegan.

\$17

GIN

CORPSE REVIVER #2

(Before 1927)

Gin, Kina, Fresh Lemon, Triple Sec, Absinthe Rinse

This is best served first thing in the morning after a 'latenight', but since we don't open until the afternoon we suggest you order one as soon as you can.

\$14

GIN BLOSSOM

(Reiner, 2007)

Gin, Vermouth Blanc, Apricot Eau-de-Vie, Orange Bitters

With the hint of fruit, this cocktail is an interesting take on the classic Martini.

\$16

WILHELMINA

(Blong, 2023)

Genever, Fresh Lemon, Elderflower Liqueur, Absinthe, Habanero Tincture, Tonic

Named in honor of Queen Wilhelmina of the Netherlands who donated the Dutch windmill and the surrounding tulip garden in Golden Gate Park to the City of San Francisco in 1902.

\$16

DUSK 'TIL DAWN

(Plihal, 2024)

Empress 1908 Indigo Gin, Elderflower, Fresh Lime Juice, Mint

This is a refreshing floral take on a South Side Cocktail.

Take a close look at this drink and tell us, "Is the sun setting or rising?"

\$16

EMPRESS 1908

Victoria, Canada

\$12

FREELAND

Portland, OR

\$14

HAYMAN'S OLD TOM

London, England

\$12

JUNIPERO

San Francisco, CA

\$13

NIKKA COFFEY

Japan

\$15

PLYMOUTH

England

\$13

SIPSMITH

England

\$14

ST. GEORGE, TERROIR

Alameda, CA

\$14

TEQUILA/MEZCAL

EL TESORO REPOSADO TEQUILA

Jalisco \$15

LA GRITONA REPOSADO TEQUILA

Jalisco \$13

REY CAMPERO JABALI MEZCAL

Oaxaca \$19

SIETE LEGUAS BLANCO TEQUILA

Jalisco \$15

TROMBA AÑEJO TEQUILA

Jalisco \$15

YUU BAAL MEZCAL

Oaxaca \$13

ZAPOPAN BLANCO TEQUILA

Jalisco \$11

PALOMA

(Time Immemorial)

Tequila, Fresh Grapefruit & Lime, Pink Grapefruit Soda

This one is our version of a Mexico City Classic.

\$14

FRIDA KAHLO

(Veniegas, 2022)

Mezcal, Peach Liqueur, Suze, Fresh Lemon, Orange Bitters

Named in honor of the Mexican painter who visited San Francisco in 1930 & 1940. This cocktail starts out bitter and bold and finishes with notes of mellow fruit.

\$17

MADAM SATAN

(Blong, 2023)

Tequila, Raspberry, Fresh Lime Juice, Ancho Verde Liqueur, Habanero Tincture, Peach Bitters

This drink was inspired by the 1930 Cecil B. De Mille motion picture.

\$16

CACHIVACHE

Pronounced (cachi bachi) Definition: Leftover, Useless Item

(Blong, 2024)

Miso-Butter-Washed Tequila, Aperol, Kina Bonal, Fresh Lemon Juice, Egg White, Sesame Seeds

Savory and complex, this cocktail tastes a little bit like a lot of things.

\$17

VODKA

TOVARICH

(1944)

Vodka, Kümmel, Fresh Lime

This is a bright and savory cocktail with the unique flavoring of caraway seeds.

\$15

SEA BREEZE

(1970)

Vodka, Cranberry, Grapefruit

This drink is reminiscent of summertime in New England on the Cape.

\$14

THE BOARDING HOUSE GIMLET

(Blong, 2021)

Żubrówka Vodka, Fresh Lime,

Ancho Verde (Poblano Pepper Liqueur)

This cocktail is named in honor of the famous San Francisco Boarding House Nightclub that was located up the street from Stookey's at 960 Bush Street.

\$16

FRIEND OF DOROTHY

(Blong/Veniegas, 2023)

Rose Petal Infused Vodka, Fresh Lemon, Lo-Fi Gentian
Amaro, Honey, Peychaud's Bitters

A rose by any other name...

\$17

ZU ŻUBRÓWKA

(BISON GRASS INFUSED)

Poland \$11

BARR HILL

Vermont \$14

CHOPIN

Poland \$13

HANGAR ONE

Alameda, California \$12

SNOW LEOPARD

Poland \$13

SOBIESKI

Poland \$10

STOLICHNAYA

Latvia \$11

TITO'S

Texas \$11

BOURBON

ELIJAH CRAIG

Kentucky \$13

FOUR ROSES SMALL BATCH

Kentucky \$13

MELLOW CORN

Kentucky \$10

MICHTER'S SMALL BATCH

Kentucky \$14

NOAH'S MILL

Kentucky \$16

NULU

Indiana \$17

OLD GRAND DAD, BONDED

Kentucky \$11

THE REPRESENTATIVE BARREL PROOF, 4 YEAR

Indiana \$16

BROWN DERBY

(Vendome Club, 1930)

Bourbon, Fresh Grapefruit & Lemon, Honey

This drink was named to honor the famous Hollywood restaurant but was never served there.

\$15

NINTH WARD

(Toomey, 2008)

Bourbon, Falernum, Fresh Lime, Elderflower Liqueur,
Peychaud's Bitters

This one is a Tales of the Cocktail conference creation,
named in honor of the Ninth Ward of New Orleans
devastated by hurricane Katrina.

\$16

CHAI MASALA OLD FASHIONED

(Blong, 2023)

Old Grandad Bonded Bourbon, Chai Masala Syrup,
Angostura & Orange Bitters

East meets West.

\$17

WINCHESTER'S MYSTERY

(Winchester, 2023)

Bourbon, Raspberry, Fresh Lemon, Fresh Orange

The mystery, "Where are my keys?"

\$16

RYE

SAZERAC

(1880s)

Rye, Sugar, Peychaud's Bitters, Absinthe

This drink embodies the spirit of New Orleans in a glass.

\$14

VIEUX CARRE'

(Bergeron, 1930s)

Rye, Brandy, Sweet Vermouth, Benedictine,

Peychaud's Bitters, Angostura Bitters

A more complex version of the Sazerac, this drink was created and remains a staple at the Carousel bar,

Hotel Monteleone, New Orleans.

\$14

SAM SPADE

(Blong, 2021)

Rye, Blanc Vermouth, Averna, Bogart's Bitters

This cocktail is a tribute to author Dashiell Hammett's iconic character, Sam Spade (The Maltese Falcon, 1929).

If Stookey's was around when Mr. Hammett lived in this neighborhood, we're certain he would have enjoyed this drink.

\$15

BLACK TIE COCKTAIL

(Blong, 2022)

Rye, Riga Black Balsam, Crème de Cassis,

Fresh Lemon Juice

This cocktail's name refers to the Riga Black Balsam that is a key ingredient. This traditional herbal liqueur is considered to be the national spirit of Latvia.

\$17

MICHTER'S STRAIGHT

Kentucky

\$14

PEERLESS

Kentucky

\$18

PIKESVILLE

Kentucky

\$14

RITTENHOUSE

Kentucky

\$11

ROULETTE

Kentucky

\$13

THE SENATOR, BARREL PROOF, 6 YEAR

Kentucky

\$17

WILLET

Kentucky

\$15

PREMIUM WHISKEYS

Priced per 1 oz.

Rye

BARREL SEAGRASS

Finished in Martinique Rum, Madeira & Apricot Brandy Casks
Kentucky, Indiana, Tennessee, Canada

59.74% \$12.5
66.67% 16 year \$33

CORBIN CASH

Single Barrel, 100% Merced Rye
Atwater, California

7 Year 10 Month - 64.35% \$22

A MIDWINTER'S NIGHT DRAM

Straight Rye Blend, Port Barrel Finish
Colorado

49.20% \$23

NEW RIFF

Single Barrel Strength - Kentucky
4.25 Year - 54.60%

\$14.5

NULU

Apple Brandy Finished - Indiana
7 Year - 63.90%

\$25

ROSSVILLE UNION

Straight Rye, Cask Strength, Single Barrel
Indiana

6 Year - 54.10% \$15

SAGAMORE SPIRITS

Barrel Select - Indiana
7 Year - 55%

\$18

WHISTLEPIG

Alberta, Canada
10 Year - 57.9%

\$25

Bourbon

BOURBON BARREL

Kentucky, Tennessee, Indiana

8 Year - 56.32% \$21

COPPER SKY WHEATED

Single Barrel - Colorado

60.64% \$15

DANCING GOAT HIGH RYE

Single Barrel, Barrel Proof

Indiana, Wisconsin
6 Year - 55.30% \$13

ELIJAH CRAIG

Kentucky

Barrel Proof Batch A 122
12 Year Straight - 60.40% \$10

Barrel Proof Batch B 522
12 Year Straight - 60.50% \$10

Barrel Proof Batch C 922
12 Year Straight - 62.42% \$10

NULU

Apple Brandy Finished - Indiana
8 Year - 63.90% \$30

TUMBLIN' DICE

Single Barrel - Indiana

6 Year - 58.88% \$14.5



**DISTILLED
DEEP DIVE**

SCOTCH/IRISH

BLOOD & SAND

(1920s?)

Scotch, Fresh Orange Juice, Sweet Vermouth,
Cherry Heering

No one seems to know for certain when this was invented.

We're pretty certain it was the 1920s. It might have been named after the 1922 movie of the same name. Who knows? In any event, it's a wonderful source of vitamin C and scotch!

\$15

FOX MOVIE TONE NEWS

(Sloppy Joe's Bar, 1930s)

Scotch, Carpano Antica, Triple Sec, Lime, Curaçao
This drink honors the Fox Movietone crew that traveled to Cuba to film a number of their famous newsreels.

\$16

PENICILLIN

(Ross, 2005)

Scotch, Ginger Infused Honey, Fresh Lemon

Although technically not a cure for illness or infection, this libation's effect will definitely make you feel better!

\$15

EMERALD ISLANDER

(Blong, 2021)

Irish Whiskey, Fresh Lime, Banana Liqueur, Jamaica Rum,
Curaçao, Allspice Dram

If you've ever wondered what a Tiki drink would taste like if made with Irish Whisky... try this one!

\$17

GLEN ALLACHIE 12 year

Cask Strength

Scotland, Speyside

\$16

GLENGOYNE 10 year

Scotland, Highland

\$17

FAMOUS GROUSE

Scotland, Blended

\$10

JAMESON BLACK BARREL

Ireland

\$13

PORT ASKAIG

Scotland, Islay

\$16

POWERS

Ireland

\$12

WRITER'S TEARS

Carlow, Ireland

\$14

WOLFBURN Northland

Scotland, Highland

\$21

RUM

APPLETON ESTATE

Jamaica \$13

CALLISTO BOTANICAL

California \$14

DIPLOMATICO RESERVA

Venezuela \$15

KOLOA SPICED RUM

Kaua'i \$12

PLANTATION 5 YEAR

Barbados \$14

PLANTATION THREE STAR

Barbados, Jamaica, Trinidad \$10

PLANTATION PINEAPPLE

Trinidad & Tobago \$13

RHUM J.M.

Martinique \$13

VELHO BARREIRO CACHAÇA

Brazil \$12

WORTHY PARK

Jamaica \$12

CORN & OIL

(Barbados, before 1911)

Barbadian Rum, Falernum, Fresh Lime, Angostura Bitters, Jamaica Rum Float

No it doesn't contain oil. What it does contain is a delightful mix of rums, lime juice, bitters and falernum. The Caribbean's answer to the Old Fashioned.

\$16

HOTEL NACIONAL

(Woelke, 1930)

Rum, Fresh Lime, Pineapple Juice, Apricot Eau-de-Vie, Angostura Bitters

This special drink was created for the bar at the famous Hotel Nacional in Havana, Cuba.

\$17

OLD CUBAN

(Saunders, 2007)

Jamaica Rum, Fresh Lime, Fresh Mint, Angostura Bitters, Sparkling Wine

Although this recipe isn't old, it feels like a well thought-out classic.

\$15

HIBISCUS BANANA PUNCH

(Blong, 2024)

Jamaica Rum, Creme de Banane, Hibiscus Concentrate, Fresh Lime Juice

Tart and tropical. Ruby red and goes to your head. Just a hint of fizz.

\$17

BRANDY

PISCO SOUR

(1900)

Pisco, Fresh Lime, Egg White, Angostura Bitters

Enjoy a whiskey sour made with Pisco!

This is the national drink of Peru.

\$16

LE JAKES EN ROSE

(Blong, 2017)

Calvados, Blueberry-Chamomile-Grenadine Syrup,

Fresh Lemon Juice, Egg Whites

This elevated, French-ified Jack Rose variation was first served at the restaurant La Folie on Russian Hill.

\$16.5

SIDECAR

(1920)

Brandy, Fresh Lemon, Triple Sec

If you've never had a classic sidecar then

now is the perfect time to do so!

\$13.5

ISH KA BIBBLE

(1934)

Slivowitz, Fresh Lemon, Peach Liqueur, Kummel, Cane Syrup

The name probably comes from a made up yiddish expression meaning "I should worry" The comedian

Merwyn Bogue used it as the name of a character he played with the Kay Kyser orchestra in the 1930-40's

\$16

BAR SOL QUEBRANTA PISCO

Peru

\$12

CHATEAU DE LAUBADE ARMAGNAC V.S.O.P.

France

\$17

CHRISTIAN DROUIN SELECTION, CALVADOS

France

\$13

LAIRD'S APPLE BRANDY

New Jersey

\$13

LECARRE' V.S. BRANDY

France

\$12

REMY MARTIN 1738 COGNAC

France

\$18

BEYOND CATEGORY

There are some spirits and some drinks that don't fit neatly into any particular slot or style but should be given their due.

SCOTCH-STYLE WHISKY

Scotch style whiskies are made outside of Scotland but use the traditional methods of making Scotch.

Westland, Single Malt, U.S.A. \$19
Nikka, Coffey Grain, Japan \$20

AMARI

Amaro Nonino, Italy \$15
Amaro Montenegro, Italy \$13
Amaro Averna, Italy \$13
Riga Black Balsam, Latvia \$13

ABSINTHE

Absinthe is a high proof spirit containing wormwood, anise seed and other botanicals. From 1912 to 2007 it was banned in the U.S., due to unscientific studies that claimed it had hallucinogenic effects.

Vieux Pontarlier Absinthe, France \$16
St. George Absinthe, Alameda, CA \$15

For French Style Service add \$1

ABSINTHE FRAPPE'

(Ferrer, 1874)

Absinthe, Anisette, Mint, Soda
Let the Green Fairy touch your soul.
\$16

MRS. CHADWICK'S MILK PUNCH

(Chadwick, 1895, San Francisco)

Spirits, Lemon Juice, Sugar, Tea & Spices, Clarified Milk
This one is inspired by Mrs. Chadwick who ran a Milk Punch parlor and roadhouse/brothel at the corner of Irving Street and 7th Ave in San Francisco's Inner Sunset district.
\$13

TRIDENT

(Hess, 2000)

Sherry, Aquavit, Cynar, Peach Bitters
This drink is elegant, nutty and dry, with a hint of fruit.
\$14.5

BONAL OF CONTENTION

(Bozin, 2023)

Fernet Branca, Kina Bonal, Fresh Lemon,
Mint, Ginger Beer
A refreshing, gingery cocktail with just a hint of bitter.
\$16

FERNET / HOT DRINKS

HOT BUTTERED RUM

(1700s, England)

Jamaica Rum, Butter, Spices

Our classic version will warm your senses on a cool, foggy, San Francisco evening.

\$15

HOT TODDY

(1786, England)

Scotch or Cognac (your choice), Fresh Lemon, Clove

We are sorry we don't have a roaring fire but this one should warm you from the inside.

\$14

IRISH COFFEE

(Sheridan, 1943)

Irish Whiskey, Coffee, Sugar, Whipped Cream

This classic was invented in Limerick, Ireland and popularized in San Francisco.

\$15

MEXICAN COFFEE

(Blong, 2022)

Your choice of Mezcal or Tequila, Ancho Verde,

Fresh Whipped Cream, Cinnamon, Coffee

Our take on the Spanish/Latin American classic drink Carajillo.

\$15

FERNET FLIGHTS

\$15

(Choice of Three, 1/2 ounce each)

FERNET-BRANCA

Italy

\$12

CALIFORNIA FERNET

United States

\$14

FERNET JELÍNEK

Czech Republic

\$13

LAZZARONI FERNET

Italy

\$13

FERNET LEOPOLD

United States

\$13

LUXARDO FERNET

Italy

\$13

FOR YOUR PRIVATE EVENTS:



Stookey's
AT YOUR SERVICE

COCKTAIL CATERING

WE BRING THE BAR TO YOU
stookeysatyourservice.com

THE ORIGINS OF STOOKEY'S CLUB MODERNE 895 BUSH STREET, SAN FRANCISCO

"In an all-night drugstore on the corner of Bush and Taylor Streets, [Sam] Spade used a telephone. 'Precious' he said...Miles [Archer] has been shot...Yes, He's dead..."
—Dashiell Hammett, *The Maltese Falcon* (1929)

Stookey's Club Moderne is the site of the all-night drugstore in Hammett's novel detailing the events that took place in San Francisco - on Bush Street - on a cold and foggy night in 1928.

For nearly 100 years, the sale of alcohol at the corner of Bush and Taylor, San Francisco has been a success (from drugstore to liquor store to bars/cocktail lounges). When the Stookey's team took over this space at 895 Bush Street in 2014, we learned that this mixed-use building was developed as apartments and commercial spaces in 1923. 895 Bush street housed an all-night pharmacy with 24 hour delivery service. In the midst of prohibition (1920-1933), the only way to "legally" buy alcohol was with a doctor's prescription and having access to the right drugstore.

When Stookey's Club Moderne opened its doors in 2015, the goal was to create an experience for patrons of what it would have been like to be in a sophisticated Post-Prohibition cocktail lounge in San Francisco. We researched classic cocktail recipes, design elements, glassware, music and San Francisco history to provide our patrons with a magical, delicious, step back in time...

HERE'S HOW!

