

Stookey's



CLUB  
MODERNE

HERE'S HOW!



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SAN FRANCISCO'S STREAMLINE MODERNE COCKTAIL LOUNGE

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# FAVORITES

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## 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, Italian 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

## PENDENNIS CLUB

(1908)

Gin, Apricot Brandy, Fresh Lime, Peychaud's Bitters

This drink was named after the historic Pendennis Club in Louisville, Kentucky. While the cocktail hails from the heart of bourbon country, there is nary a drop of bourbon in it.

\$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

# FAVORITES

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## FRENCH 75

(1920s Paris)

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

## 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.

\$16

## 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

A classic cocktail that feels like a tiki drink.

\$15

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

# BOURBON

## ELIJAH CRAIG

Kentucky \$13

## FIGHTING COCK

Kentucky \$11

## FOUR ROSES SMALL BATCH

Kentucky \$13

## MELLOW CORN

Kentucky \$11

## MICHTER'S SMALL BATCH

Kentucky \$15

## NOAH'S MILL

Kentucky \$17

## NULU

Indiana \$22

## OLD GRAND DAD, BONDED

Kentucky \$13

## WILDERNESS TRAIL

Single Barrel / Kentucky \$20

## WILDERNESS TRAIL

Small Batch / Kentucky \$25

## WILLET WHEATED 8 YEAR

Kentucky \$35

## 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.

\$14

## MAN O' WAR

(1940s)

Bourbon, Sweet Vermouth, Triple Sec, Fresh Lemon

This drink was named after the famous racehorse of 1920.

\$14

## 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.

\$15

## HAYSTACK

(Barracough, 2017)

Bourbon, Fresh Lemon, Suze, Apricot Liqueur

This is a dry cocktail and perfect before dinner.

\$15

SALES TAX NOT INCLUDED.

PLEASE PLACE ALL ORDERS AT THE BAR.

# 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.

\$15

## OOM PAUL

(1905)

Calvados, Capertif, Angostura Bitters

This cocktail is finally able to be made after more than 50 years because of the return of Caperitif, the unique South African aperitif that features regional herbs and spices.

\$14

## SIDECAR

(1920)

Cognac, Fresh Lemon, Triple Sec

If you've never had a classic sidecar then now is the perfect time to do so!

\$14

## CHAMPS-ÉLYSÉES

(Toye & Adair, 1925)

Cognac, Fresh Lemon, Green Chartreuse, Angostura Bitters

This is a cocktail worthy of this elegant Parisian boulevard.

\$15

### BAR SOL QUEBRANTA PISCO

Peru

\$12

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

France

\$16

### CHRISTIAN DROUIN SELECTION, CALVADOS

France

\$13

### LAIRD'S APPLE BRANDY

New Jersey

\$13

### LECARREE' V.S. BRANDY

France

\$12

### PARK BOUDERIES COGNAC V.S.O.P.

France

\$16

### REMY MARTIN 1738 COGNAC

France

\$17

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

# GIN

**BARR HILL GIN**  
Vermont

\$13

**BARR HILL TOM CAT  
OLD TOM**, Vermont

\$14

**BEEFEATER**  
England

\$13

**BOL'S GENEVER**  
Holland

\$12

**BROKER'S**  
England

\$11

**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.

\$15

## BEE'S KNEES

(Meier, 1921)

Gin, Fresh Lemon, Honey Syrup

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.

\$16

SALES TAX NOT INCLUDED.

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# GIN

## SMITH COCKTAIL

(Kappler, 1893)

Genever, Dry Vermouth, Angostura Bitters  
We found this in our library of cocktail books and  
we were pleasantly surprised.  
\$14

## HANKY PANKY

(Coleman, 1921)

Gin, Sweet Vermouth, Fernet  
Our version of Ada Coleman's classic. We feel 'Coley'  
would approve.  
\$14

## CORPSE REVIVER #2

(Before 1927)

Gin, Kina, Fresh Lemon, Triple Sec  
This is best served first thing in the morning after a 'late  
night', 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.  
\$15

### EMPRESS 1908

Victoria, Canada \$12

### FREELAND

Portland, OR \$14

### HAYMAN'S OLD TOM

London, England \$12

### JUNIPERO

San Francisco, CA \$13

### LEOPOLD'S NAVY STRENGTH

Colorado \$14

### NIKKA COFFEY

Japan \$15

### PLYMOUTH

England \$13

### ST. GEORGE, TERROIR

Alameda, CA \$14

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

# RUM

## APPLETON ESTATE

Jamaica \$13

## BARBANCOURT 5 STAR

Haiti \$14

## CALLISTO

California \$14

## CORUBA DARK

Jamaica \$12

## EL DORADO 5 YEAR

Guyana \$12

## PLANTATION 5 YEAR RUM

Barbados \$14

## PLANTATION THREE STAR

Barbados, Jamaica, Trinidad \$11

## PLANTATION PINEAPPLE

Trinidad & Tobago \$13

## RHUM J.M.

Martinique \$13

## VELHO BARREIRO CACHAÇA

Brazil \$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 Carribean's answer to the Old Fashioned.

\$15

## 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.

\$15

## OLD CUBAN

(Saunders, 2007)

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

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

\$14

## STEINBECK DAIQUIRI

(Blong, 2021)

Callisto Rum, Fresh Grapefruit & Lime, Triple Sec, Maraschino

This is our west coast answer to the Hemingway Daiquiri. Ours is made with a Barbados rum that has been infused with California herbs & spices. It is named after our native son John Steinbeck, author of Grapes of Wrath and Cannery Row.

\$14

SALES TAX NOT INCLUDED.

PLEASE PLACE ALL ORDERS AT THE BAR.



# RYE

## SAZERAC

(1880s)

Rye, Sugar, Peychaud's Bitters, Absinthe

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

\$14

## VIEUX CARRE'

(W. Bergeron, 1930s)

Rye, Cognac, 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, Creme 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.

\$14

### MICHTER'S STRAIGHT RYE

Kentucky

\$16

### PEERLESS

Kentucky

\$20

### PIKESVILLE

Kentucky

\$15

### RITTENHOUSE

Kentucky

\$12

### THE SENATOR, BARREL PROOF, 6 YEAR

Kentucky

\$20

### WILLET

Kentucky

\$18

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

# SCOTCH/IRISH/WELSH

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**GLEN ALLACHIE** 12 year  
Scotland, Speyside \$16

**GLENGOYNE** 10 year  
Scotland, Highland \$17

**ISLE OF SKYE**  
Scotland, Blended \$12

**JAMESON BLACK BARREL**  
Ireland \$14

**KILKERREN** 12 year  
Scotland, Campbeltown \$20

**PENDERYN** Rhianon  
Wales \$17

**PORT ASKAIG**  
Scotland, Islay \$16

**POWERS**  
Ireland \$12

**WEST CORK** Single Malt  
Ireland \$17

**WOLFBURN** Northland  
Scotland, Highland \$21

## MODERN

(Haas, 1904)

Scotch, Fresh Lemon, Sloe Gin, Absinthe, Orange Bitters

While as strange and unlikely as this combination of ingredients may seem, we can assure you that this could become your favorite new cocktail.

\$14

## 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!

\$14

## 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!

\$14

## EMERALD ISLANDER

(Blong, 2021)

Irish Whisky, 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!

\$16

SALES TAX NOT INCLUDED.

PLEASE PLACE ALL ORDERS AT THE BAR.

# TEQUILA/MEZCAL

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## PALOMA

(Time Immemorial)

Tequila, Fresh Grapefruit & Lime, Pink Grapefruit Soda

This one is our version of a Mexico City Classic.

\$14

## ODIN'S WHISKERS

(2018)

Mezcal, Aquavit, Fresh Lemon, Cane Syrup, Bruto Americano

This drink is named after a heroic dog named Odin who saved the goats on his ranch during the great Sonoma wildfire of 2018.

\$16

## FOLDEROL

(Blong, 2022)

Tequila, Mulberry Gin, Fresh Lemon, Aperol, Egg Whites

If you're looking for a cocktail that gives you a soft embrace rather than a hearty slap on the back, then we have the drink for you!

\$15

## FRIDA KAHLO

(Veneigas, 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.

\$16

### EL TESORO REPOSADO

Tequila \$15

### LA GRITONA REPOSADO

Tequila \$13

### MESCALES DE LEYENDA

Oxaca \$16

### SIETE LEGUAS BLANCO

Tequila \$15

### TROMBA AÑEJO

Tequila \$15

### YUU BAAL MEZCAL

Oxaca \$13

### ZAPOCAN BLANCO

Tequila \$11

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

# VODKA

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**BAK'S ŻUBRÓWKA VODKA**  
(BISON GRASS INFUSED)  
Poland \$13

**BARR HILL**  
Vermont \$15

**CHOPIN**  
Poland \$14

**HANGAR ONE**  
Alameda, California \$13

**SNOW LEOPARD**  
Poland \$14

**SOBIESKI**  
Poland \$11

**STOLICHNAYA**  
Latvia \$12

## **TOVARICH** (1944)

Vodka, Kümmel, Fresh Lime  
This is a bright and savory cocktail with the  
unique flavoring of caraway seeds.  
\$14

## **SEA BREEZE** (1970)

Vodka, Cranberry, Grapefruit  
This drink is reminiscent of summertime  
in New England on the Cape.  
\$14

## **GOLDFINCH** (Blong, 2017)

Earl Grey Infused Vodka, Fresh Lemon, Yellow Chartreuse  
A little bird says that you should try this cocktail. The tartness  
of the lemon is softened by the Yellow Chartreuse and the  
Earl Grey Vodka adds back citrus notes and finishes with a  
hint of tannin.  
\$15

## **THE BOARDING HOUSE GIMLET** (Blong, 2021)

Żubrówka Vodka, Fresh Lime,  
Ancho Reyes (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.  
\$15

SALES TAX NOT INCLUDED.

PLEASE PLACE ALL ORDERS AT THE BAR.

# 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.

## 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.

\$12

## 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.

\$13

## TRIDENT

(Hess, 2000)

Sherry, Aquavit, Cynar, Peach Bitters

This drink is elegant, nutty and dry, with a hint of fruit.

\$14

## SCOTCH-STYLE WHISKY

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

Westland, Scotch style whisky U.S.A. \$19

Nikka, Scotch style whisky, Japan \$20

## AMARI

Amaro Nonino \$13

Amaro Montenegro \$12

Amaro Averna \$12

Riga Black Balsam \$12

## 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 \$17

St. George Absinthe, Alameda, CA \$16

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

# FERNET / HOT DRINKS

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## FERNET FLIGHTS

\$14

(Choice of Three, 1/2 ounce each)

### FERNET-BRANCA

Italy

\$11

### CALIFORNIA FERNET

United States

\$13

### FERNET JELÍNEK

Czech Republic

\$12

### LAZZARONI FERNET

Italy

\$12

### FERNET LEOPOLD

United States

\$12

### LUXARDO FERNET

Italy

\$12

## HOT BUTTERED RUM

(1700s, England)

Jamaica Rum, Butter, Spices

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

\$14

## 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 Whisky, 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, Coffee, Ancho Verde, Fresh Whipped Cream, Cinnamon

Kelly's take on a Mexican classic.

\$15

SALES TAX NOT INCLUDED.

PLEASE PLACE ALL ORDERS AT THE BAR.

# BEER/WINE/ETC.

## NON ALCOHOLIC DRINKS

**Raspberry Fizz**  
Raspberry Syrup, Fresh Lemon & Orange Juice, Egg White  
\$12

**Southern Baptist Lemonade**  
Fresh Lemon Juice, Honey Ginger Syrup, Peach Bitters  
\$11

**Ironwood**  
Lime, Mint, Ginger Beer  
\$11

## SOFT DRINKS

Coca-Cola, (cane sugar) (12oz) \$5

Sprite, (cane sugar) (12oz) \$5

Fever Tree Ginger Ale \$5

Fever Tree Ginger Beer \$5

Fever Tree Club Soda \$5

Fever Tree Tonic Water \$5

Fever Tree Lemon Tonic \$5

Fever Tree Pink Grapefruit Soda \$5

## BEER / CIDER

**ANCHOR STEAM**  
San Francisco, CA \$7.5

**ANIMAL  
INDIA PALE ALE**  
Fort Point Brewery, San Francisco, CA \$9

**FAR WEST CIDER CO.  
NÜ DRY**  
Richmond, CA \$8.5

**KSA FORT POINT  
KOLSCH STYLE ALE**  
San Francisco, CA \$7.5

**NORTH COAST BREWING  
SCRIMSHAW PILSNER**  
Fort Bragg, CA \$9

## WINE

**ANGELINE  
SAUVIGNON BLANC 2018**  
Russian River, CA \$11

**CODORNIU  
SPARKLING WINE**  
Spain \$11

**LINE 39 PINOT NOIR  
2019**  
California \$14

**ROBERT HALL, CABERNET**  
Napa, CA \$14

**SAINT FRANCIS  
CHARDONNAY 2018**  
Sonoma, CA \$12

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES

# FOR YOUR PRIVATE EVENTS:

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Stookey's  
AT YOUR SERVICE

## COCKTAIL CATERING

WE BRING THE BAR TO YOU

[stookeysatyourservice.com](http://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!

