

Stookey's



CLUB
MODERNE

HERE'S HOW!



SAN FRANCISCO'S STREAMLINE MODERNE COCKTAIL LOUNGE

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, 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.

\$14

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

PLEASE PLACE ALL ORDERS AT THE BAR

FAVORITES

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!

\$14

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

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

MODERNE MILLIONAIRE

(2018)

Jamaica Rum, Fresh Lime, Sloe Gin, Angostura Bitters

This is our variation on an earlier variation.

It's our secret tiki cocktail. Shh! Don't tell!.

\$15

SALES TAX NOT INCLUDED

BOURBON

BRECKENRIDGE

Colorado \$14

ELIJAH CRAIG

Kentucky \$13

FIGHTING COCK

Kentucky \$11

FOUR ROSES SMALL BATCH

Kentucky \$13

MICHTER'S SMALL BATCH

Kentucky \$15

NOAH'S MILL

Kentucky \$17

OLD GRAND DAD, BONDED

Kentucky \$13

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

A variation on the classic "Ward 8", a Tales of the Cocktail conference creation, was named in honor of the Ninth Ward of New Orleans devastated by hurricane Katrina.

\$15

HAYSTACK

(Barraclough, 2017)

Bourbon, Fresh Lemon, Suze, Apricot Liqueur

This is a dry cocktail and perfect before dinner.

\$14

SAVANNAH SOUR

(Blong, Stookey, 2022)

Bourbon, Peach Brandy, Fresh Lemon, Egg Whites

Our salute to the Peach State, this drink gives you the fieriness of whisky with the mellowness of ripe peach.

\$15

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.

\$14

JACK ROSE

(May, 1905)

Apple Jack, Fresh Lime, House Made Grenadine

This one evokes Autumn, crisp apples & college football.

\$14

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.

\$13

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.

\$14

BAR SOL QUEBRANTA PISCO

Peru

\$12

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

France

\$16

LAIRD'S BONDED APPLE JACK

New Jersey

\$13

LECARREE' V.S. BRANDY

France

\$12

LE COMPTE ORIGENEL CALVADOS

France

\$13

PARK BOUDERIES COGNAC V.S.O.P.

France

\$16

SALES TAX NOT INCLUDED

GIN

BARR HILL GIN

Vermont

\$13

BARR HILL TOM CAT

OLD TOM, Vermont

\$14

BEEFEATER

England

\$13

BOL'S GENEVER

Holland

\$12

BOODLES GIN

England

\$12

BROKER'S

England

\$11

DISTILLERY 209

San Francisco, CA

\$13

EDINBURGH SEASIDE

Scotland

\$13

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

MARTINEZ

(1880s)

Old Tom Gin, Sweet Vermouth, Maraschino, Orange Bitters

This cocktail is the predecessor to the classic Martini.

\$15

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

vegan.

\$16

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.

\$14

PLEASE PLACE ALL ORDERS AT THE BAR

GIN & TONICS

If you aren't in the mood for a cocktail may we suggest these options? In addition to our standard tonic we also offer a 'Mediterranean' tonic with hints of Thyme and Rosemary as well as Bitter Lemon, that is tonic with a splash of lemon.

	Tonic /	Mediterranean Tonic /	Bitter Lemon
BARR HILL Vermont	\$14	\$15	\$15
BEEFEATER England	\$14	\$15	\$15
BOODLES England	\$13	\$14	\$14
EDINBURGH SEASIDE Scotland	\$14	\$15	\$15
FREELAND Portland, OR	\$15	\$16	\$16
JUNIPERO San Francisco, CA	\$14	\$15	\$15
LEOPOLD'S NAVY STRENGTH Colorado	\$15	\$16	\$16
NIKKA COFFEY Japan	\$14	\$15	\$15
PLYMOUTH England	\$13	\$14	\$14
ST. GEORGE, TERROIR Alameda, CA	\$15	\$16	\$16

PEGU CLUB

(Pegu Club, Yangon, Myanmar, 1899-1927)

Gin, Fresh Lime, Triple Sec, Angostura Bitters

Bright, spicy & citrusy.

\$14

LAST WORD

(Fogerty, 1916)

Gin, Fresh Lime, Maraschino, Green Chartreuse

Just because you order this you aren't obliged to end with just one. Have another!

\$14

SOUTHSIDE

(Southside Sportsman's Club, Long Island, approx. 1910)

Gin, Fresh Lemon, Mint, Soda

We decided to go back to the original recipe for this drink.

We hope you'll find this as refreshing as we did.

\$13

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

SALES TAX NOT INCLUDED

RUM

APPLETON ESTATE

Jamaica \$13

BACARDI 8 YEAR RUM

Cuba \$12

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

VELHO BARREIRO CACHAÇA

Brazil \$12

CORN & OIL

(Bermuda, before 1911)

Bermudan Rum, Falernum, Fresh Lime, Angostura Bitters, Jamaica Rum

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

HITLER'S JITTERS

(1940s)

Rum, Crème de Cacao, Fresh Lime

This cocktail is a variation on the classic Daiquiri named to amuse Americans doing business in Venezuela during WWII.

\$13

FLYING DOWN TO RIO

(Blong, 2021)

Cachaça, Fresh Lime, Crème de Violette, Maraschino

This cocktail is inspired by the first film pairing of Fred Astaire and Ginger Rodgers. By combining the ingredients of a Caipirinha with an Aviation, our in-house mixologist came up with a cocktail that did them both justice.

\$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, famous author of The Grapes of Wrath, Cannery Row, Tortilla Flat, The Red Pony and many others.

\$14

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

FRISCO SOUR

(Bebe, 1946)

Rye, Benedictine, Fresh Lemon, Egg White

Don't call it Frisco? We beg to differ!

\$14

SOUTHERN BAPTIST

(Teague, 2014)

Rye, Ginger Syrup, Fresh Lime Juice

Generally Southern Baptists don't drink, however this one drinks very well.

\$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.

\$14

MICHTER'S STRAIGHT RYE

Kentucky

\$16

PEERLESS

Kentucky

\$22

PIKESVILLE

Kentucky

\$15

RITTENHOUSE

Kentucky

\$12

THE SENATOR, BARREL PROOF, 6 YEAR

Kentucky

\$20

WILLET

Kentucky

\$18

SALES TAX NOT INCLUDED

SCOTCH/IRISH/WELSH

GLEN ALLACHIE 12 YEAR

Speyside \$16

GLENGOYNE 10 YEAR HIGHLAND

Scotland \$17

ISLE OF SKYE, BLENDED

Scotland \$12

JAMESON BLACK BARREL

Ireland \$14

KILKERREN 12 YEAR CAMPBELTOWN

Scotland \$20

PENDERYN

Rhihanan, Wales \$17

PORT ASKAIG 8 YEAR

Islay \$16

POWERS

Ireland \$13

STRONACHIE HIGHLAND

Scotland \$12

WEST CORK SINGLE MALT

Ireland \$17

WOLFBURN, NORTHLAND HIGHLAND

Scotland \$21

MORNING GLORY FIZZ

(Winter & Byron, 1884)

Scotch, Fresh Lemon & Lime, Egg White

This late 19th century "pick me up" doesn't have to be consumed first thing in the morning.

\$14

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.

\$13

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 Syrup, 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!

\$15

PLEASE PLACE ALL ORDERS AT THE BAR

TEQUILA/MEZCAL

PALOMA

(Time Immemorial)

Tequila, Fresh Grapefruit & Lime, Pink Grapefruit Soda

This one is our version of a Mexico City Classic.

\$13

TEQUILA SUNRISE

(Agua Caliente, Tijuana, 1930)

Tequila, Fresh Lime, Crème de Cassis, Club Soda

This cocktail was invented at the Agua Caliente resort in Tijuana.

\$14

BONFIRE

(Blong, 2016)

Mezcal, Gran Classico, Sweet Vermouth, Chocolate Bitters

Created by one of our own talented bartenders, this cocktail is like sitting by a fire without the smoke, wind, or mosquitos.

\$15

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.

\$15

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!

\$14

EL TESORO REPOSADO SINGLE BARREL

Tequila \$16

LA GRITONA REPOSADO

Tequila \$14

MESCALES DE LEYENDA

Oxaca \$17

SIETE LEGUAS BLANCO

Tequila \$16

TROMBA AÑEJO

Tequila \$16

YUU BAAL MEZCAL

Oxaca \$16

ZAPOPAN BLANCO

Tequila \$11

SALES TAX NOT INCLUDED

VODKA

BARR HILL

Vermont

\$15

CHOPIN

Poland

\$14

HANGAR ONE

Alameda, California

\$13

SNOW LEOPARD

Poland

\$14

SOBIESKI

Poland

\$11

STOLICHNAYA

Made in Latvia by a company based
in Luxembourg

\$12

ŻU, ŻUBRÓWKA VODKA (BUFFALO GRASS INFUSED)

Poland

\$13

KANGAROO

(1940s)

Vodka, Dry Vermouth

When it was first introduced to the U.S. over 70 years ago,
this was one of the first Vodka forward drinks.

Does it sound familiar? We call it a Vodka Martini now.

\$13

TOVARICH

(1944)

Vodka, Kümmel, Fresh Lime

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

\$13

SEA BREEZE

(1970)

Vodka, Cranberry, Grapefruit

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

\$13

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. Tee-Yee! (The Male Goldfinch)

\$14

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.

\$14

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 \$22

AMERICAN WHISKEY

For a bourbon to be legally marketed as
bourbon, the whiskey must contain 51%
or more corn in the mash bill. This whiskey
has a mash bill that is 51% + wheat.

Bernheim Wheat Whiskey, U.S.A. \$14

Mellow Corn can't call itself bourbon
because it is aged in **used** American oak
barrels rather than fresh, unused barrels.

Mellow Corn Whiskey, U.S.A. \$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. The absinthe
brand we carry is based on a recipe created
before the ban.

Vieux Pontarlier Absinthe, France \$17

St. George Absinthe, Alameda, CA \$16

SALES TAX NOT INCLUDED

FERNET

FERNET-BRANCA

\$11

CALIFORNIA FERNET

\$13

FERNET JELÍNEK

\$12

LAZZARONI FERNET

\$12

FERNET LEOPOLD

\$12

LUXARDO FERNET

\$12

FERNET FLIGHTS

\$14

(Choice of Three, 1/2 ounce each)

PLEASE PLACE ALL ORDERS AT THE BAR

BEER/WINE/ETC.

NON ALCOHOLIC DRINKS

Sparkling Honey Ginger Sour
Lemon, Honey, Ginger Syrup, Soda
\$10

Sparkling Raspberry Sour
Lemon, Raspberry Syrup, Soda
\$10

Sparkling Pomegranate Sour
Lemon, Pomegranate Syrup, Soda
\$10

SOFT DRINKS

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

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

Fever Tree Ginger Ale \$4

Fever Tree Ginger Beer \$4

Fever Tree Club Soda \$4

Fever Tree Tonic Water \$4

Fever Tree Bitter Lemon \$4

Fever Tree Pink Grapefruit Soda \$4

BEER / CIDER

ANCHOR STEAM
San Francisco, CA \$7.5

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

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

**ALMANAC BEER CO.
LOVE HAZY IPA**
Alameda, CA \$9

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

WINE

**ANGELINE
SAUVIGNON BLANC 2018**
Russian River, CA \$10

**CODORNIU
SPARKLING WINE**
Spain \$11

**LINE 39 PINOT NOIR
2019**
California \$12

ROBERT HALL, CABERNET
Napa, CA \$13

**SAINT FRANCIS
CHARDONNAY 2018**
Sonoma, CA \$10

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES

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!

