

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!

\$14

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.

\$14

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.

\$13

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.

\$12

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.

\$12

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).

\$11

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!

\$12

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.

\$13

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.

\$13

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!.

\$13

SALES TAX NOT INCLUDED

BOURBON

BRECKENRIDGE

Colorado \$13

ELIJAH CRAIG

Kentucky \$12

FIGHTING COCK

Kentucky \$10

FOUR ROSES SMALL BATCH

Kentucky \$13

A.D. LAW'S

Kentucky \$14

MICHTER'S SMALL BATCH

Kentucky \$13

NOAH'S MILL

Kentucky \$14

OLD GRAND DAD 114 PROOF

Kentucky \$13

BOULEVARDIER

(Gwinn, 1927)

Bourbon, Sweet Vermouth, Campari

This libation is the love child of a Manhattan and a Negroni.

\$12

BROWN DERBY

(Vendome Club, 1930)

Bourbon, Fresh Grapefruit and

Lemon, Honey

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

\$13

MAN O' WAR

(1940s)

Bourbon, Sweet Vermouth, Triple Sec, Fresh Lemon

This drink was named after the famous racehorse of 1920.

\$12

HAYSTACK

(Barracough, 2017)

Bourbon, Fresh Lemon, Suze, Apricot Liqueur

This is a dry cocktail and perfect before dinner.

\$13

SAN FRANCISCO SUMMER

(Blong, 2020)

Bourbon, Fresh Lemon, Blueberry-Chamomile Grenadine

This libation was designed to be enjoyed
in chilly fog or the hot sun.

\$13

PLEASE PLACE ALL ORDERS AT THE BAR

BRANDY

PISCO PUNCH

(1870)

Pisco, Fresh Lemon & Lime, Pineapple Juice
and Pineapple Gum Syrup

This drink is one of the most iconic of San Francisco's historic
cocktails. Don't confuse it with the Pisco Sour!

\$12

PISCO SOUR

(1900)

Pisco, Fresh Lime, Egg White, Angostura Bitters

Enjoy a whiskey sour made with Pisco!

This is the national drink of Peru.

\$13

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.

\$12

SIDECAR

(1920)

Cognac, Fresh Lemon, Triple Sec

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

\$12

CHAMPS-ÉLYSÉES

(Toye & Adair, 1925)

Cognac, Fresh Lemon, Green Chartreuse, Angostura Bitters

This is a cocktail worthy of this elegant Parisian boulevard.

\$13

ARKANSAS BLACK APPLEJACK

California

\$13

CAMUS COGNAC V.S.

France

\$11

PARK BOUDERIES COGNAC V.S.O.P.

France

\$14

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

France

\$14

LE COMPTE ORIGENEL CALVADOS

France

\$12

BAR SOL QUEBRANTA PISCO

Peru

\$11

SALES TAX NOT INCLUDED

GIN

BARR HILL
Vermont \$12

BEEFEATER
England \$12

BROKER'S
England \$10

DISTILLERY 209
San Francisco, CA \$12

DISTILLERY 209
CHARDONNAY BARREL
San Francisco, CA \$14

DISTILLERY 209
SAUVIGNON BLANC
San Francisco, CA \$14

EDINBURGH SEASIDE
Scotland \$12

FREELAND
Portland, OR \$12

JUNIPERO
San Francisco, CA \$12

LEOPOLD'S
NAVY STRENGTH
Colorado \$13

NIKKA COFFEY
Japan \$13

PLYMOUTH
England \$12

ST. GEORGE, TERROIR
Alameda, CA \$12

MARTINEZ

(1880s)

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

\$14

CLOVER CLUB

(1890)

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

\$13

EASTSIDE

(Delgado, 2004)

Gin, Mint, Cucumber

It takes longer to make this drink than to consume it!

\$13

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.

\$12

IT'LL DO

(2018)

Gin, Swedish Punsch, Bruto Americano, Fresh Lemon
The name says it all.

\$12

PLEASE PLACE ALL ORDERS AT THE BAR

RUM

CAIPIRINHA

(1900)

Cachaça, Fresh Lime, Sugar

The Caipirinha, (pronounced Cai-per-in-ya) is the national drink of Brazil. It's made with Cachaça, (pronounced Ca-sha-sa) a style of rum that is made from sugar pressings rather than molasses.

\$12

LA FLORIDA

(Ribailagua, 1930s)

Rum, Sweet Vermouth, Crème de Cacao, Fresh Lime, Curaçao, Grenadine

One of the hundreds of drinks Constantino Ribailagua concocted for his famous Havana bar, El Floridita.

\$13

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.

\$13

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.

\$12

JASPER'S JAMAICA RUM PUNCH

(La Franc)

Jamaica Rum, Fresh Lime, Sugar, Angostura Bitters, Nutmeg

This refreshing and spicy drink was created at the Bay Roc Hotel in Montego Bay.

\$13

APPLETON ESTATE

Jamaica

\$12

BARBANCOURT 5 STAR

Haiti

\$12

CALLISTO

California

\$12

EL DORADO 5 YEAR

Guyana

\$11

PLANTATION THREE STAR

Barbados, Jamaica, Trinidad

\$10

PLANTATION PINEAPPLE

Trinidad & Tobago

\$12

RUM FIRE

Jamaica

\$12

VELHO BARREIRO CACHAÇA

Brazil

\$11

SALES TAX NOT INCLUDED

RYE

A.D. LAWS

Kentucky

\$14

MICHTER'S STRAIGHT RYE

Kentucky

\$13

PEERLESS

Kentucky

\$20

PIKESVILLE

Kentucky

\$13

RITTENHOUSE

Kentucky

\$10

WILLET

Kentucky

\$17

SAZERAC

(1880s)

Rye, Sugar, Peychaud's Bitters, Absinthe

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

\$12

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.

\$13

PREAKNESS

(Backert, 1936)

Rye, Benedictine, Sweet Vermouth, Orange Bitters

This drink won a contest for the official cocktail of the
Preakness Ball on the second leg of the
Triple Crown racing circuit.

\$12

FRISCO SOUR

(Bebe, 1946)

Rye, Benedictine, Fresh Lemon, Egg White

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

\$13

SOUTHERN BAPTIST

(Teague, 2014)

Rye, Ginger Syrup, Fresh Lime Juice

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

\$13

PLEASE PLACE ALL ORDERS AT THE BAR

SCOTCH/IRISH

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.

\$13

THISTLE

(Vermiere, 1922)

Scotch, Sweet Vermouth, Orange Bitters

Another variation on the Manhattan, this version with Scotch offers a different flavor experience.

\$12

FOX MOVIEZONE 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.

\$13

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!

\$12

BANKNOTE BLENDED

Scotland \$10

GLENGOYNE 10 YEAR HIGHLAND

Scotland \$15

KILKERREN 12 YEAR CAMPBELTOWN

Scotland \$17

STRONACHIE HIGHLAND

Scotland \$14

WOLFBURN, MORVEN HIGHLAND

Scotland \$18

WOLFBURN, NORTHLAND HIGHLAND

Scotland \$18

JAMESON BLACK BARREL

Ireland \$13

POWERS

Ireland \$12

WEST CORK SINGLE MALT

Ireland \$13

SALES TAX NOT INCLUDED

TEQUILA/MEZCAL

SIETE LEGUAS BLANCO

Tequila \$14

ZAPOCAN BLANCO

Tequila \$10

EL TESORO REPOSADO

Tequila \$12

LA GRITONA REPOSADO

Tequila \$12

TROMBA AÑEJO

Tequila \$13

MESCALES DE LEYENDA

Oxaca \$14

YUU BAAL MEZCAL

Oxaca \$13

LA PALOMA

(Time Immemorial)

Tequila, Fresh Grapefruit & Lime, Pink Grapefruit Soda

This one is our version of a Mexico City Classic.

\$13

TEQUILA SUNRISE

(1930s)

Tequila, Fresh Lime, Crème de Cassis, Club Soda

This cocktail was invented at the famed

Biltmore Hotel, Phoenix, AZ.

\$13

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.

\$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.

\$14

PLEASE PLACE ALL ORDERS AT THE BAR

VODKA

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.

\$12

TOVARICH

(1944)

Vodka, Kümmel, Fresh Lime

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

\$12

SEA BREEZE

(1970)

Vodka, Cranberry, Grapefruit

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

\$12

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.

\$13

BARR HILL

Vermont

\$13

CHOPIN

Poland

\$13

SNOW LEOPARD

Poland

\$12

SOBIESKI

Poland

\$10

STOLICHNAYA

Russia

\$11

ŻU, ŻUBRÓWKA VODKA (BUFFALO GRASS INFUSED)

Poland

\$11

SALES TAX NOT INCLUDED

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 methods of making Scotch.

Westland, Scotch style whisky U.S.A. \$16

Nikka, Scotch style whisky, Japan \$20

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. \$12

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. \$10

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 \$13

ABSINTHE FRAPPE'

(Ferrer, 1874)

Absinthe, Anisette, Mint, Soda

Let the Green Fairy touch your soul.

\$15

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.

\$10

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.

\$12

LEATHERNECK COCKTAIL

(Farrell, 1951)

American Whiskey, Fresh Lime, Blue Curaçao

Named after the slang-term for a Marine (military), this blue-green cocktail was created by New York newspaper columnist and ex-Marine, Frank Farrell.

\$13

CHARTREUSE SWIZZLE

(Dionysius, 2002)

Chartreuse, Pineapple Juice, Fresh Lime, Falernum Liqueur

Created by legendary San Francisco mixologist Marcovaldo Dionysius, this drink has it all - sweet, spice, tang and floral notes.

\$13

PLEASE PLACE ALL ORDERS AT THE BAR

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.

\$13

HOT TODDY

(1786, England)

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

We are sorry we can't provide a roaring fire but we do have heaters in our parklet.

\$13

IRISH COFFEE

(Sheridan, 1943)

Irish Whisky, Coffee, Sugar, Whipped Cream

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

\$13

FERNET FLIGHT

(Choice of Three, 1/2 ounce each)

\$13

FERNET-BRANCA

FERNET LEOPOLD

FERNET CANNELLA

LAZZARONI FERNET

FERNET JELÍNEK

FERNET FRANCISCO

SALES TAX NOT INCLUDED

BEER/WINE/ETC.

BEER / CIDER

KSA FORT POINT KOLSCH STYLE ALE San Francisco, CA	\$7
ANCHOR STEAM San Francisco, CA	\$7
SCRIMSHAW PILSNER North Coast Brewing, Fort Bragg, CA	\$7
ANIMAL INDIA PALE ALE Fort Point Brewery, San Francisco, CA	\$8
PROPER DRY, 10 OZ. FAR WEST CIDER Richmond, CA	\$8

WINE

ANGELINE SAUVIGNON BLANC 2018 Russian River, CA	\$9
SAINT FRANCIS CHARDONNAY 2018 Sonoma, CA	\$9
LINE 39 PINOT NOIR 2019 California	\$11
SAINT FRANCIS CABERNET SAUVIGNON 2018 Sonoma, CA	\$12
CODORNIU SPARKLING WINE Spain	\$10

MOCKTAILS

Sparkling Blueberry-Pomegranate Sour Lemon, Blueberry-Pomegranate Syrup, Soda	\$8
Sparkling Raspberry Sour Lemon, Raspberry Syrup, Soda	\$8
Sparkling Pomegranate Sour Lemon, Pomegranate Syrup, Soda	\$8

SOFT DRINKS

Coca-Cola, (cane sugar) (12oz)	\$4
Sprite, (cane sugar) (12oz)	\$4
Fever Tree Ginger Ale	\$3
Fever Tree Ginger Beer	\$3
Fever Tree Club Soda	\$3
Fever Tree Tonic Water	\$3
Fever Tree Bitter Lemon	\$3
Fever Tree Pink Grapefruit Soda	\$3

PLEASE PLACE ALL ORDERS AT THE BAR

BOTTLED COCKTAILS TO GO!

100 REASONS RYE

Rye, Punt e Mes, Cointreau, Orange Bitters
Barrel Aged
(2 servings) \$28

20TH CENTURY

Gin, Fresh Lemon Juice, Kina, Crème de Cacao
(2 servings) \$24

AVIATION

Gin, Fresh Lemon Juice, Crème de Violette,
Maraschino
(2 servings) \$24

BARREL AGED NEGRONI

Gin, Campari, Sweet Vermouth
(2 servings) \$26

CORPSE REVIVER #2

Gin, Cocchi Americano, Lemon Juice, Curaçao
(2 servings) \$24

ODIN'S WHISKERS

Mezcal, Aquavit, Fresh Lemon Juice,
Bruto Americano, Cane Syrup
(2 servings) \$28

PENDENNIS CLUB

Gin, Apricot Liqueur, Fresh Lime Juice, Peychaud's Bitters
(2 servings) \$26

FOR YOUR PRIVATE EVENTS:



Stookey's

AT YOUR SERVICE

COCKTAIL CATERING

WE BRING THE BAR TO YOU
stookeysatyourservice.com

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES

OUR STORY



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!