

COCKTAILS

- FAME** St. Germain elderflower spirit, Aperol Aperitif, & lemon juice. Shaken & poured over cava with a lemon twist. *Inspired by & created for New Year's Eve 2009 but destined to stay forever.* 11
- GINGER ROGERS** Gin, fresh mint, ginger syrup, & lime juice topped with ginger ale. Served on the rocks in a tall glass with a squeeze of lime. *An adaptation of the 'Favorite Cocktail' from Drinks (1914), by Jacques Straub.* 9
- FRENCH '75** Gin, lemon juice, & simple syrup. Served over ice in a pilsner glass, topped with Champagne, & garnished with brandied cherries & a lemon twist. *The name of this old favorite refers to a piece of artillery used in World War I. The recipe comes from Life in the Trenches (1919) by Harold Sanders* 10
- MARTINEZ** Ransom Old Tom gin, Carpano 'Antica Formula' sweet vermouth, a splash of maraschino liqueur, & a dash of orange bitters. Stirred & served up with a twist. *Professor Jerry Thomas's turn-of-the-century cocktail, which many argue is the forefather of the Martini* 10
- 21 HAYES** Damrak gin muddled with cucumber, a healthy splash of Pimm's No. 1, lemon juice, & simple syrup. Shaken & served up with a cucumber slice and a house-pickled onion. *Concocted by Dr. Schwartz to provide relief to those arriving at our door by way of San Francisco's Municipal Railway.* 11
- DARB COCKTAIL** Gin, apricot liqueur, dry vermouth, & a touch of lemon juice. Shaken & served up in a cocktail glass with a lemon twist. *A recipe adapted from The Savoy Cocktail Book (1930), by Harry Craddock.* 10
- MUJER VERDE** Hendrick's Gin, lime juice, simple syrup, & a dash each of green & yellow Chartreuse. Shaken & served up with a lime twist. *This recipe was resurrected by our bartender "D Mexican" from his hometown, Guadalajara.* 11
- CASINO** Gin, lemon juice, maraschino liqueur, & orange bitters. Shaken & served in a cocktail glass with a brandied cherry. *A recipe from The How and When (1938) by G. F. Marco.* 9
- WONDERLUST** Bols Genever, Small Hand Foods Pineapple Gum, Crème de Violette, lemon juice, & a dash of Absinthe. Shaken & served up with a twist of lemon. *A laundry list of once forgotten ingredients, this cocktail is testament that the classic cocktail revolution is at hand.* 11
- CITRON LEMONADE** Hangar One Buddha's-Hand vodka, ginger syrup, lemon juice, ginger ale, & a splash of cranberry juice. *This cocktail is a variation on our non-alcoholic beverage "Absinthe Lemonade" created by Marcovaldo Dionysos. A great drink made better when someone came up with the bright idea of putting a shot of booze in it.* 11
- PERFECT PEAR** Vodka, pear brandy, lemon juice, sugar, & a splash of orange juice. Shaken & served up in a cocktail glass with a sugared rim. 9
- WILL P. TAYLOR'S HOTEL NACIONAL SPECIAL** Rum, lime juice, apricot brandy, pineapple gum, & orange bitters. Shaken & served up with a lemon twist. *Adapted from Charles H. Baker's Gentleman's Companion, 1939. This cocktail was created by Will P Taylor, an American & onetime manager of Cuba's Hotel Nacional.* 10
- CHAUCA** Pisco, apricot liqueur, lime juice, & a float of black rum. Shaken & served up with a sunken cherry. *Inspired by one of our restaurant's more unfortunate personalities, our bar back Mr. Chauca.* 9
- SACRED HEART** La Pinta pomegranate-infused tequila, absinthe, limoncello, & a splash of lemon juice. Shaken & served up with a twist of lemon. *A modern elixir that harkens the strange & wonderful feelings that both tequila & the "green fairy" conjure.* 11
- GALAPAGOS** Pisco, kaffir-lime leaf & pepper syrup, lemon-lime juice, & a splash of grapefruit juice. Shaken & served up with sunken brandied cherries. *This is a Xanadoo creation, named in honor of Kurt Vonnegut's eponymous modern classic.* 9
- SAZERAC** Rye whisky, a dash of Peychaud's bitters, & a touch of sugar. Stirred & served in a coupe glass rinsed with Pernod absinthe, with a lemon twist. *A classic Absinthe cocktail from Famous New Orleans Drinks (1940), by Stanley Clisby Arthur.* 9
- 'UPTOWN' MANHATTAN** Russell's Reserve 6 yr. rye, Carpano 'Antica Formula' sweet vermouth, a dash each of orange bitters & Angostura bitters. Served up with brandied cherries & an orange twist. *This is our version of one of the all-time great cocktails.* 10
- INNER PEACE** Rye whiskey, Cynar apertif, amontillado sherry. Stirred & served up with an orange peel. *Peace is where you find it. We hope this will help your search.* 11
- DAEDALUS** Jameson Irish Whiskey, ginger syrup, & a touch of orange bitters. Stirred & served up with an orange twist. *A recipe created by Uncle Jack Kelleher of the Gravedigger's Bar, Dublin, after he got hit by an early morning Guinness truck & needed a healthful elixir for his pains. Brought to these shores by The Man.* 9
- BLINDSIDE** Absinthe select Bernheim wheated whiskey, North Shore Aquavit, Palo Cortado sherry, Benedictine, & a dash of Angostura bitters. Stirred & served up with an orange peel. *This cocktail is testament to the fact that being blindsided isn't always a bad thing. Thanks, Lish!* 11

WINES BY THE GLASS

	GLASS	BOTTLE
SPARKLING/CHAMPAGNE		
CAVA Avinyó, Brut, Penedès, Spain n.v.	9	36
BRUT ROSÉ OF PINOT NOIR Domaine Allimant Laugner, Cremant d' Alsace, France n.v.	12	44
BRUT Ployez-Jacquemart, Ludes, Champagne, France n.v.	19	74
WHITES		
MELON DE BOURGOGNE Pepière, Sur lie, Sèvre et Maine, Muscadet, Loire Valley, France 2010	8	32
SAUVIGNON BLANC Daulny, Sancerre, Loire Valley, France 2010	11	42
VERDEJO Rey Santo, Rueda, Spain 2010	8	32
GRÜNER VELTLINER Kalmuck, Wachau, Austria 2009	11	42
MUSCAT Jean Gardiès, Mas las Cabes, Côtes Catalanes, France 2010	9	36
CHARDONNAY Ojai, Bien Nacido, Santa Maria Valley, CA 2008	13.5	52
RIESLING Dr. Fischer, Spätlese, Ockfener Bockstein, Saar, Germany 2003	9.5	36
ROSE		
CINSAULT, GRENACHE & SYRAH Lascaux, Coteaux du Languedoc, France 2010	8	30
REDS		
PINOT NOIR Skewis, North Coast Cuvée, CA 2008	14.5	58
GRENACHE, SYRAH & MOURVEDRE D'aéria, Cairanne, Rhone Valley, France 2007	10	38
AGLIANICO Grifalco, "Gricos," Aglianico del Vulture, Basilicata, Italy 2008	9.5	38
TEMPRANILLO Betrand Soudrais, "Antidoto," Ribera del Duero, Spain 2009	12.5	50
MOURVÈRE La Roque, Vieilles Vignes, Pic Saint Loup, Coteaux du Languedoc, France, 2009	11	42
ZINFANDEL Dashe, Dry Creek Valley, CA 2009	12.5	50
CABERNET SAUVIGNON Domaine Eden, Santa Cruz Mountains., CA 2007	13.5	54
FROM THE CELLAR		
CHARDONNAY Gagnard-Delagrange, 1er Cru, Morgeot, Chassagne-Montrachet, Burgundy, France 2006	25	100
PINOT NOIR Bernard Morey et Fils, 1er Cru, Clos Saint Jean, Chassagne-Montrachet, Burgundy, France 2006	21	84
CABERNET SAUVIGNON Kathryn Kennedy, Estate, Santa Cruz Mtns., CA 2000	28	140