



COCKTAILS

- FAME** St. Germain elderflower spirit, Aperol Aperitif, & lemon juice. Shaken & poured over prosecco with a lemon twist. *Mr. Yturria's first addition to our list had its debut on New Year's Eve 2009 and is already on top.* 11.
- GINGER ROGERS** Broker's 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** Broker's gin, Dolin dry vermouth, a splash of maraschino liqueur, & a dash of orange bitters. Stirred & served up with an olive & a twist. *Our nod to the Professor Jerry Thomas' 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.
- FIONA SWIZZLE** Partida blanco tequila, fresh cherries, basil & lemon juice. Shaken & served on the rocks in a tall glass with a fresh cherry. *Tall, sweet, & beautiful like the gal it is named after.* 10.
- 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 a 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 of 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.
- OLD HAVANA** Goslings dark rum, lime juice, simple syrup, a splash of orange juice, & a dash of orange bitters. *Inspired by "The Havana Cocktail", taken from the The Savoy Cocktail Book (1930), by Harry Craddock.* 9.
- LA FLORIDA DAIQUIRI** Rum, maraschino liqueur, lime juice, simple syrup, & a splash of grapefruit juice. Shaken & served up in a cocktail glass with a lime squeeze. *A classic Hemingway-style Daiquiri. Our recipe is adapted from Trader Vic's Bartender's Guide (1947).* 10.
- EL SANCHO** Don Amado plata mezcal, cucumber, cilantro, & lemon juice. Shaken & strained over ice & served with a lemon twist. *Cool and strong, but don't worry this one won't steal your wife away.* 10.
- 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.
- GALÁPAGOS** Kaffir-lime leaf muddled in pepper syrup, Barsol Pisco, 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** Evan Williams "House Select" bourbon, 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.
- DRY-COUNTY COCKTAIL** George Dickel No. 12 Whiskey, Dolin Dry Vermouth, ginger syrup, & lemon bitters. Stirred & served up with a lemon twist. *The name of this cocktail is a reference to the fact that distilleries exist where laws prohibit the sale of such hooch.* 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 healthy elixir for his pains. Brought to these shores by The Man.* 9.

SWEENEY Jameson Irish Whiskey, nocino walnut liqueur, & quince saba. Shaken and served up with an orange peel. *A nod to our long time server, too many of these and you'll be singing Irish folk tunes.* 11.

SLEEPY HEAD Brandy, mint, orange, ginger syrup, & a splash of lemon juice. Shaken & served over ice, & topped with ginger beer. *We found this sleeper in The Standard Bartender's Guide (1938), by Patrick Gavin Duffy.* 9.



WINES BY THE GLASS

SPARKLING/CHAMPAGNE	½ GLASS	GLASS	BOTTLE
PROSECCO Drusian, Valdobbiadene, Veneto, Italy n.v.	4.25	8.5	34.
BRUT ROSÉ OF PINOT NOIR Domaine Allimant Laugner, Cremant d' Alsace, France n.v.	6.	12.	44.
BRUT Agravart & Fils, Les 7 Crus, Blanc de Blancs, Avize, Champagne, France n.v.	9.25	18.5	70.
WHITES			
MELON DE BOURGOGNE Domaine de la Pepière, Muscadet Sèvre et Maine, "Sur-lie" Loire Valley, France 2008	4.	8.	31.
SAUVIGNON BLANC Daulny, Sancerre, Loire Valley, France 2009	5.5	11.	42.
GRÜNER VELTLINER Neumayer, Engelberg, Traisental Austria 2008	5.25	10.5	42.
PINOT GRIGIO, SAUVIGNON, CHARDONNAY & FRIULANO Zuani, Collio, Italy 2008	6.	12.	48.
CHARDONNAY Vincent Girardin, 1er Cru, Les Cloux, Rully, Burgundy 2005	7.25	14.5	58.
CHARDONNAY Mt. Eden Vineyards, Saratoga Cuvée, Santa Cruz Mtns. CA 2007	6.5	13.	51.
CHENIN BLANC Clos de la Briderie, Clos de Volagré, Montlouis sur Loire, Loire Valley 2008	4.75	9.5	38.
ROSÉ			
GRENACHE, MOURVÈDRE & CLAIRETTE Trinquevedel, Tavel, France 2009	4.25	8.5	32.
REDS			
GAMAY Château Thivin, Côte de Brouilly, Beaujolais, France 2008	4.5	9.	35.
CARIGNAN Broc Cellars, Old Vines, Alexander Valley, CA 2009	5.5	11.	42.
PINOT NOIR Fort Ross, "Symposium," Sonoma Coast, CA 2007	6.	12.	48.
CABERNET FRANC Bernard Baudry, "Les Granges," Chinon, Loire Valley, France 2008	5.25	10.5	40.
GRENACHE Maxime Laurent, "Il fait soif," Côtes du Rhône, France 2009	5.	10.	38.
TEMPRANILLO Señorio de P. Peciña, Crianza, Rioja, Spain 2003	5.75	11.5	44.
CABERNET SAUVIGNON Broadside, Margarita Vineyard, Paso Robles, CA 2008	5.25	10.5	42.
ZINFANDEL Unti, Dry Creek Valley, CA 2007	6.25	12.5	50.