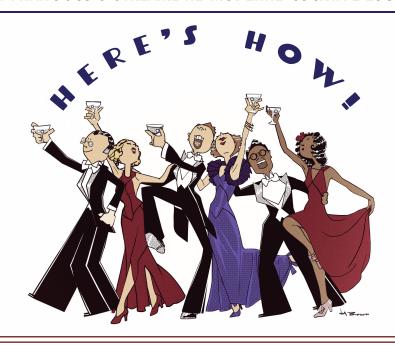




SAN FRANCISCO'S STREAMLINE MODERNE COCKTAIL LOUNGE



Sign up for "Here's How!" Membership Points

You will earn 1 point for every one dollar you spend at Stookey's (Club Moderne/ Blue Room). After you have accumulated 50 points, you may redeem them for a five dollar discount upon your next visit.



Scan this QR code to start your membership or write your phone number or email at the bottom of your tab when you close out.

Here's How!

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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!

AGED NEGRONI

(2007)

Campari, Sweet Vermouth & Gin
A take on the classic Italian favorite from 1919, our version is aged in American white oak barrels.
\$17

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.

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.

\$16

FRENCH 75

(1920s, France)

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).

FAVORITES

CHAMPS-ÉLYSÉES

(Toye & Adair, 1925)
Brandy, Fresh Lemon, Green Chartreuse, Angostura Bitters
This is a cocktail worthy of this elegant Parisian boulevard.
\$17

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!

\$16

BONFIRE

(Blong, 2016)

Mezcal, Gran Classico, Sweet Vermouth, Chocolate Bitters

This cocktail is like sitting by a fire without the smoke, wind, or mosquitos.

\$18

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.

\$16

MODERNE MILLIONAIRE

(2018)

Jamaica Rum, Fresh Lime, Sloe Gin, Angostura Bitters
Our adaptation of a classic cocktail that tastes like a tiki drink.
\$17

BEER / WINE

BEER / CIDER	WINE	
ANIMAL I.P.A.	ANGELINE	
Fort Point Brewery,	Sauvignon Blanc 2018	
San Francisco, CA - 7.5% \$9.5	Russian River, CA - 13.6%	\$11
BOONT AMBER ALE	CODORNIU	
Anderson Valley Brewing,	Sparkling Wine, Spain - 11.5%	\$11
Boonville, CA - 5.8% \$8.5		
	MARTIN RAY	
JUICY CIDER	Pinot Noir	
Far West Cider, Richmond, CA - 6%	Sonoma/Monterey Co 13.9%	\$13
Kichinond, CA - 070		
KSA, KOLSCH STYLE ALE	ROBERT HALL	
Fort Point Brewery,	Cabernet, Napa, CA - 14.5%	\$13
San Francisco, CA - 4.6% \$8		
	SAINT FRANCIS	
SCRIMSHAW PILSNER	Chardonnay 2018,	
North Coast Brewing,	Sonoma, CA -13.9%	\$12
Fort Bragg, CA- 4.5% \$8		

MERCHANDISE

DOUBLE OLD FASHIONED GLASSES with Frosted CM Logo, Set of 2 \$30

HIGHBALL GLASSES with Blue CM Logo, Set of 2 \$30

VINTAGE GLASS DRINK MIXING PITCHER \$50

LOW / NO ALCOHOL

LOW ABV

PIMM'S CUP

(Napoleon 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.
\$15

LAZY SUZE

Suze, Fresh Lemon, Soda \$13

HIBISCUS MIMOSA

Hibiscus Agua Fresca, Sparkling Wine \$13

BARCELONA

Punt e Mes, Amaro Montenegro, Cider, Lemon \$15 NO ABV

GEORGIA LEMONADE

Fresh Lemon Juice, Ginger-Infused Honey, Peach Bitters \$13

JAMAICA AGUA FRESCA

Hibiscus Agua Fresca, Seltzer \$13

ARPEGGIO

(Blong, 2024)
Pathfinder Non-Alcoholic Amaro, Fresh
Grapefruit Juice, Mint, Peach Bitters
A little bitter, a little tart, a little fruity.
This one hits all the notes!
\$17

TEMPERANCE CLOVER CLUB

Ritual Gin (Non-Alcoholic), Fresh Lime, Raspberry, Egg Whites \$17

SOFT DRINKS

\$8

Coca-Cola, (cane sugar) (12oz)

Fever Tree Ginger Ale

Fever Tree Tonic Water

Sprite, (cane sugar) (12oz)

Fever Tree Ginger Beer

Fever Tree Pink Grapefruit Soda

GIN



MARTINEZ

(1880s)

Old Tom Gin, Sweet Vermouth, Maraschino, Orange Bitters
This cocktail is the predecessor to the classic Martini.
\$17

CLOVER CLUB

(1890)

Gin, Lime Juice, House-Made Raspberry Syrup, Egg White
This one was invented and served at the Clover Club
of Philadelphia.
\$18

BEE'S KNEES

(Meier, 1921)

Gin, Fresh Lemon, Honey

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!

CORPSE REVIVER #2

(Before 1927)

Gin, Kina, Fresh Lemon, Triple Sec, Absinthe Rinse
This is best served first thing in the morning after a
'latenight', but since we don't open until the afternoon
we suggest you order one as soon as you can.

GIN

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.

\$17

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.

\$17

WILHELMINA

(Blong, 2023)
Genever, Fresh Lemon, Elderflower Liqueur,
Absinthe, Habanero Tincture, Tonic
Named in honor of Queen Wilhelmina of the Netherlands
who donated the Dutch windmill and the surrounding
tulip garden in Golden Gate Park to the
City of San Francisco in 1902.
\$18

DUSK 'TIL DAWN

(Plihal, 2024)
Empress 1908 Indigo Gin, Elderflower,
Fresh Lime Juice, Mint
This is a refreshing floral take on a South Side Cocktail.
Take a close look at this drink and tell us,
"Is the sun setting or rising?"
\$17

EMPRESS 1908	\$10
Victoria, Canada	\$13
Portland, OR	\$15
HAYMAN'S OLD London, England	TOM \$13
JUNIPERO San Francisco, CA	\$14
NIKKA COFFEY Japan	\$16
PLYMOUTH	
England	\$14
SIPSMITH England	\$15
ST. GEORGE, TERR Alameda, CA	POIR \$15

TEQUILA/MEZCAL



PALOMA

(Time Immemorial)
Tequila, Fresh Grapefruit & Lime, Pink Grapefruit Soda
This one is our version of a Mexico City Classic.
\$15

FRIDA KAHLO

(Veniegas, 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.
\$18

MADAM SATAN

(Blong, 2023)

Tequila, Raspberry, Fresh Lime Juice, Ancho Verde Liqueur, Habanero Tincture, Peach Bitters This drink was inspired by the 1930 Cecil B. De Mille motion picture.

\$17

CACHIVACHE

Pronounced (cachi bachi) Definition: Leftover, Useless Item (Blong, 2024)

Miso-Butter-Washed Tequila, Aperol, Kina Bonal, Fresh Lemon Juice, Egg White, Sesame Seeds Savory and complex, this cocktail tastes a little bit like a lot of things.

VODKA

TOVARICH

(1944)

Vodka, Kümmel, Fresh Lime
This is a bright and savory cocktail with the
unique flavoring of caraway seeds.
\$16

SEA BREEZE

(1970)

Vodka, Cranberry, Grapefruit
This drink is reminiscent of summertime
in New England on the Cape.
\$15

THE BOARDING HOUSE GIMLET

(Blong, 2021) Żubrówka Vodka, Fresh Lime, Ancho Verde (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.

\$17

FRIEND OF DOROTHY

(Blong/Veniegas, 2023)
Rose Petal Infused Vodka, Fresh Lemon, Lo-Fi Gentian
Amaro, Honey, Peychaud's Bitters
A rose by any other name...
\$18

ZU ŻUBRÓWKA	
(BISON GRASS INFU	SED)
Poland	\$12
BARR HILL	
Vermont	\$14
CHOPIN)
Poland	\$14
HANGAR ONE	Ċ10
Alameda, California	\$13
SNOW LEOPARD Poland	\$14
T oldilu	714
SOBIESKI	
Poland	\$11
STOLICHNAYA	
Latvia	\$12
TITO'S	
Texas	\$12

BOURBON



LION'S TAIL

(Café Royal Cocktail Book, 1937)
Bourbon, Allspice Dram, Fresh Lime, Angostura
A renewed interest in reviving old cocktail recipes brought
this dark allspice dram liqueur back into production.
\$16

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.

CHAI MASALA OLD FASHIONED

(Blong, 2023)
Old Grandad Bonded Bourbon, Chai Masala Syrup,
Angostura & Orange Bitters
East meets West.
\$18

WINCHESTER'S MYSTERY

(Winchester, 2023)

Bourbon, Raspberry, Fresh Lemon, Fresh Orange
The mystery, "Where are my keys?"
\$17

RYE

SAZERAC

(1880s)

Rye, Sugar, Peychaud's Bitters, Absinthe
This drink embodies the spirit of New Orleans in a glass.
\$16

VIEUX CARRE

(Bergeron, 1930s)
Rye, Brandy, 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.

\$16

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.
\$17

BLACK TIE COCKTAIL

(Blong, 2022)

Rye, Riga Black Balsam, Crème 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.

\$18

MICHTER'S STRAIGHT \$16 Kentucky JAMES PEPPER RYE 1776 Kentucky \$13 PEERLESS \$20 Kentucky PIKESVILLE \$15 Kentucky RITTENHOUSE \$12 Kentucky ROULETTE \$13 Kentucky THE SENATOR, BARREL PROOF, 6 YEAR \$20 Kentucky WILLET \$17 Kentucky

PREMIUM WHISKEYS

Priced per 1 oz.

Rye		Bourbon	
BARREL SEAGRASS		BOURBON BARREL	. /
Finished in Martinique Rum, Madeira & Apricot Brandy Casks		Kentucky, Tennessee, Indiana	
Kentucky, Indiana, Tennessee, Canada		8 Year - 56.32%	\$21
59.74%	\$13		
66.67% 16 year	\$33	COPPER SKY WHE Single Barrel - Colorado	ATED
CORBIN CASH		60.64%	\$15
Single Barrel, 100% Merced Rye			7.5
Atwater, California		DANCING GOAT HI	CH DVE
7 Year 10 Month - 64.35%	\$22	Single Barrel, Barrel Proof	
111 / / / / / / / / / / / / / / / / / /	111	Indiana, Wisconsin	
A MINWINTENIC NICE	IT DDAM	6 Year - 55.30%	\$13
A MIDWINTER'S NIGHT DRAM		0 leui - 55.30%	\$10
Straight Rye Blend, Port Barrel Fi Colorado	IIISII		
	cas	ELIJAH CRAIG	
49.20%	\$23	Kentucky	
NEW DIFF		Barrel Proof Batch A 122	
NEW RIFF		12 Year Straight - 60.40%	\$10
Single Barrel Strength - Kentucky		/	
4.25 Year - 54.60%	\$15	Barrel Proof Batch B 522	
		12 Year Straight - 60.50%	\$10
NULU		/ - \	
Apple Brandy Finished - Indiana)	Barrel Proof Batch C 922	
7 Year - 63.90%	\$25	12 Year Straight - 62.42%	\$10
ROSSVILLE UNION		N. W. S. S.	
Straight Rye, Cask Strength, Sing	le Barrel	Annia Dannda Finishad Indiana	
Indiana		Apple Brandy Finished - Indiana	ĊOO
6 Year - 54.10%	\$15	8 Year - 63.90%	\$30
SAGAMORE SPIRITS		TUMBLIN' DICE	
Barrel Select - Indiana		Single Barrel - Indiana	
7 Year - 55%	\$18	6 Year - 58.88%	\$15
WHISTLEPIG			
Alberta, Canada		DISTILLI	
10 Year - 57.9%	\$25	DEEP DI'	V E

SCOTCH/IRISH

FOX MOVIETONE NEWS

(Sloppy Joe's Bar, 1930s)

Scotch, Carpano Antica, Triple Sec, Lime, Curação
This drink honors the Fox Movietone crew that traveled
to Cuba to film a number of their famous newsreels.
\$17

RUSTY NAIL

(New York City, 1961)
Scotch, Drambuie Liqueur
The go-to cocktail of the infamous "Rat Pack."
\$16

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!
\$16

EMERALD ISLANDER

(Blong, 2021)

Irish Whiskey, 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!

BENRIACH 10 year Scotland, Speyside	\$18
GLEN ALLACHIE 12 ye Cask Strength Scotland, Speyside	ear \$18
GLENGLASSAUGH Scotland, Highland	\$20
GLENGOYNE 10 year Scotland, Highland	\$18
FAMOUS GROUSE Scotland, Blended	\$11
JAMESON BLACK BAR	\$15
PORT ASKAIG Scotland, Islay	\$17
POWERS	\$13
WRITER'S TEARS Carlow, Ireland	\$16
WOLFBURN Northland Scotland, Highland	\$23

RUM

APPLETON ESTATE Jamaica	\$13
CALLISTO BOTANICA California	A L \$14
DIPLOMATICO RESI Venezuela	RVA \$16
KOLOA SPICED RUM	
Kaua'i PLANTERAY 5 YEAR	\$13
Barbados	\$15
PLANTERAY THREE STAR	Ć11
Barbados, Jamaica, Trinidad PLANTERAY PINEAPPLE	\$11
Trinidad & Tobago	\$14
RHUM J.M. Martinique	\$13
VELHO BARREIRO CACHAÇA	
Brazil	\$12
WORTHY PARK Jamaica	\$13

CORN & OIL

(Barbados, before 1911) Barbadan 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 Caribbean's answer to the Old Fashioned.

\$17

HOTEL NACIONAL

(Woelke, 1930) sh Lime, Pineapple .

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.
\$17

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.

\$17

HIBISCUS BANANA PUNCH

(Blong, 2024)

Jamaica Rum, Creme de Banane, Hibiscus Concentrate, Fresh Lime Juice

Tart and tropical. Ruby red and goes to your head.

Just a hint of fizz.

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.
\$17

SIDECAR

(1920)

Brandy, Fresh Lemon, Triple Sec
If you've never had a classic sidecar then
now is the perfect time to do so!
\$15

ISH KA BIBBLE

(1934)

Slivowitz, Fresh Lemon, Peach Liqueur, Kummel, Cane Syrup
The name probably comes from a made up yiddish
expression meaning "I should worry" The comedian
Merwyn Bogue used it as the name of a character
he played with the Kay Kyser orchestra in the 1930-40's
\$17

LE JAQUES EN ROSE

(Blong, 2017)

Calvados, Blueberry-Chamomile-Grenadine Syrup, Fresh Lemon Juice, Egg Whites

This elevated, French-ified Jack Rose variation was first served at the restaurant La Folie on Russian Hill.



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.

JAPANESE WHISKY

Japanese whiskies are made in Japan, using a method similar to Speyside Scotch.

\$20

Nikka, Coffey Grain, Japan

AMARI

Amaro Nonino, Italy	\$16
Amaro Montenegro, Italy	\$14
Amaro Averna, Italy	\$14
Riga Black Balsam, Latvia	\$14

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

For French Style Service add \$1

ABSINTHE FRAPPE'

(Ferrer, 1874)
Absinthe, Anisette, Mint, Soda
Let the Green Fairy touch your soul.
\$18

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.

\$15

TRIDENT

(Hess, 2000)
Sherry, Aquavit, Cynar, Peach Bitters
This drink is elegant, nutty and dry, with a hint of fruit.
\$16

BONAL OF CONTENTION

(Bozin, 2023)
Fernet Branca, Kina Bonal, Fresh Lemon,
Mint, Ginger Beer
A refreshing, gingery cocktail with just a hint of bitter.
\$17

FERNET / HOT DRINKS

HOT BUTTERED RUM

(1700s, England)

Jamaica Rum, Butter, Brown Sugar, Spices

Our classic version will warm your senses on a cool,
foggy, San Francisco evening.
\$17

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.
\$16

IRISH COFFEE

(Sheridan, 1943)
Irish Whiskey, Coffee, Sugar, Whipped Cream
This classic was invented in Limerick, Ireland
and popularized in San Francisco.
\$16

MEXICAN COFFEE

(Blong, 2022)
Your choice of Mezcal or Tequila, Ancho Verde,
Fresh Whipped Cream, Cinnamon, Coffee
Our take on the Spanish/Latin American
classic drink Carajillo.
\$16

(Choice of Three, 1/2 ounce each) FERNET-BRANCA \$13 Italy CALIFORNIA FERNET **United States** \$14 FERNET JELÍNFK \$14 Czech Republic LAZZARONI FERNET \$14 Italy FERNET LEOPOLD \$15 **United States** LUXARDO FERNET \$14 Italy

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...

