



A Toast, to the Good of Days

The city's current Golden Age of cocktails continues to be inspired by the past. Drinking by today's standards requires a high tolerance and a local history lesson. It also provides a great excuse to play dress-up. By Camper English
Photography by Erin Kunkel

GET THE LOOK

For Comstock Saloon owner Jonny Raglin, every day's an excuse to get into costume. He doesn't just mix Barbary Coast cocktails; he looks every inch the part.

Vintage wear: Mission Thrift, 2330 Mission St., 415-821-9560

Fedora or paperboy hat: "I feel naked without it." Goorin Bros., 111 Geary St., 415-362-0036, goorin.com

Custom-made vests: Cayson Culinary Designs, 415-695-9596, caysondesigns.com

Ties or anything British: Cable Car Clothiers, 200 Bush St., 415-397-4740, cablecarclothiers.com

Barbary Coast

(1848–1858)

Like a Saturday night in the Castro, men outnumbered women in San Francisco 70-to-1 during the Gold Rush years. The watering holes were a mix of simple saloons and opulent hotels. Many of these establishments burned in the 1906 earthquake and fire and were rebuilt—just in time for Prohibition.

LOOK FOR: Sailing ships, gold miners, bordellos, elaborate carved wood bars, brick walls, signage using the word “saloon,” waxed mustaches

SF CLASSICS: Hotel Utah Saloon, The Saloon, Savoy-Tivoli

MODERN REMIXES: Comstock Saloon, Wayfare Tavern, Taverna Aventine

THE BIBLE: *The Bartender’s Guide, or How to Mix Drinks* by Jerry Thomas (1862)

WHAT TO DRINK: pisco punch, Anchor Steam beer, shot of whiskey

◆ **Taverna Aventine**, 582 Washington St., 415-981-1500, aventinesf.com ◆ **Comstock Saloon**, 155 Columbus Ave., 415-617-0071, comstocksaloon.com ◆ **Wayfare Tavern**, 558 Sacramento St., 415-772-9060, wayfaretavern.com ◆ **The Saloon**, 1232 Grant Ave., 415-989-7666 ◆ **Savoy-Tivoli**, 1434 Grant Ave., 415-362-7023 ◆ **Hotel Utah Saloon**, 500 4th St., 415-546-6300, thehotelutahsaloon.com



Pisco Punch

2 ounces pisco
1 ounce fresh lemon juice
1 ounce Small Hand Foods
pineapple gum syrup
Combine everything in a shaker.
Shake. Strain into a chilled glass.

