

DAILY CANDY



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Hop Toads and Saint's Bucks for Everyone

Comstock Saloon Opens in North Beach



A perfect white [tee](#), Coca-Cola, [Betty White](#) — proof you don't mess with the classics.

Just ask Comstock Saloon, which opens tomorrow in North Beach.

The [Absinthe](#) team (known for its mix mastery) will be whipping up the classic spirits of the Barbary Coast: Saint's Buck (brandy, elderflower, lemon, sugar, bitters, seltzer), Hop Toad (Jamaican rum, apricot brandy, lime, bitters), and the Barkeep's Whimsy (tell 'em what you like; they mix a drink).

Sample chef Carlo Espinas's turn-of-the-century fare (fisherman's salad with artichoke and asparagus, grilled game hen with oyster stuffing) and snacks (cheddar crackers with pepper jelly) while sitting in the dining room's high-backed booths or on the intimate parlor's [vintage sofas](#).

The 1907 mahogany bar, the late-Victorian-style gaslight sconces, the original blue-and-white ceramic tiling — we know a classic when we see it.

Comstock Saloon, 155 Columbus Avenue, at Pacific Avenue (415-617-0071 or comstocksaloon.com).  MAP IT