

EATER INSIDE

## Comstock Saloon Revealed, Classic Cocktail Menu and All

Friday, May 7, 2010, by Jackson West



Intrepid Eater SF photographer Betsy Kershner managed to get a look inside the new **Comstock Saloon** in North Beach, which publicist Sarah Logan says is still set to open Thursday, May 20th. The long-awaited new venture from **Absinthe's Jonny Raglin and Jeff Hollinger** in the old San Francisco Brewing Company space is stylish enough to possibly lure actual San Franciscans to the foot of Columbus, not to mention after-work tipplers from the FiDi looking for a soothing cocktail.

[Sneak a peek at the cocktail menu after the jump...](#)

[Like the food menu](#), the cocktail menu is heavy on classy classics, and with a nod to the "Bartkeeps's Whimsy," it looks promisingly unpretentious.

**John Collins** Genever, lemon, sugar, seltzer

**Manhattan** Rye, sweet vermouth, Angostura

**Negroni** Gin, Sweet Vermouth, Campari

**Hop Toad Cocktail** Jamaican Rum, apricot brandy, lime, bitters

**Martinez** Old Tom Gin, sweet vermouth, maraschino liqueur, bitters

**Bamboo Cocktail** Oloroso sherry, dry vermouth, bitters

**Jimmy Roosevelt** Cognac, Angostura, sugar, Champagne, Chartreuse

**Whiskey Cocktail** Bourbon or rye, sugar, bitters

**Dubonnet Shrub** Dubonnet Blanc, strawberry shrub

**Dempsey** Gin, calvados, absinthe, grenadine

**Barkeep's Whimsy** Let the folks behind the mahogany drive your fancy