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Liza Gershman

WHAT'S NEW Comstock Saloon opens

What's old is hip again at Comstock Saloon, which opened Thursday. Absinthe owner Bill Russell-Shapiro and his star bartenders — Jeff Hollinger and Jonny Raglin — have created a bustling two-room saloon on the corner of Columbus and Pacific.

Set in the century-old space that last housed San Francisco Brewing Co., the saloon is a tribute to the city's Barbary Coast era. The cocktails (\$8 to

\$12) are the stars of the show, highlighted by classics like Manhattans and Sazeracs.

Former Piccino Cafe chef Carlo Espinas runs the kitchen, which also takes its cue from the past. The menu ranges from quick bar snacks like fried fava beans (\$3) to larger plates like bone marrow pot pie (\$17.50) and a “warm fishermen’s salad” of salted cod, artichoke and asparagus (\$13).

Comstock Saloon, 155 Columbus Ave. (at Pacific Avenue), San Francisco; (415) 617-0071 or comstocksaloon.com. No reservations. Open 2 p.m.-2 a.m. Tuesday-Sunday.

— Paolo Lucchesi