



SFist Drinks: The Hop Toad Cocktail at Comstock Saloon



[Comstock Saloon](#), the new throwback-to-1907 bar in North Beach from former Absinthe bar guys Jeff Hollinger and Jonny Raglin, is a great place to get a stiff drink. If you're feeling adventurous, ask for the Barkeep's Whimsy, and they'll just create something for you on the spot with your spirit of choice (Jonny tends to give his names, Jeff does not). Their cocktail list, otherwise, is all classic with a few modern twists. Below, a mainstay from the canon: the Hop Toad Cocktail, which according to [some old recipes](#) has no rum in it at all. But this one does. And it's a good, honest, balanced drink.

We could all use a drink, right? TGIF, once again.

The Hop Toad Cocktail

- 1 1/2 oz. Smith & Cross Navy Strength Rum
- 3/4 oz Rothman & Winters apricot brandy
- 3/4 oz lemon juice
- 2 dashes Angostura bitters

Shake, shake, shake. Strain into a chilled cocktail glass. Garnish with a lemon peel.