

TIMELESS CLASSICS
Served With
A CALIFORNIA SPIRIT

-
1. Signature Cocktails
 2. Classic Cocktails
 3. Nightcaps
 4. Library of Spirits

SIGNATURE

SELECTIONS

13 each



FULL MOON

organic casamigos añejo, pineapple, grapefruit and lime juice, jalapeño ice sphere



BROOKFARM'S FINEST

hendricks gin, lemon juice, beet syrup, soda, lemon, rosemary



THE CAMP

flor de caña gran reserva rum, blackberry-rosemary syrup, lime juice, ginger beer, rosemary



RESPECT YOUR PROFESSORS

barr hill reserve tom cat gin, cucumber, lime juice, elderflower liquor



THE BREAKERS

flor de caña rum 12 year, antica carpano, aperol, orange twist, ice sphere



THE COMMONS

tito's vodka, st. germain, pomegranate puñee, lemon, muddled cucumber, la marca prosecco



EL CAPITAN

grey goose vodka, cranberry juice, blackberry liquor, orange essence and mint



LOS ARCOS

bar hill reserve tom cat gin, sweet vermouth, dry vermouth, lemon twist



LITTLE QUAD

high west double rye whiskey, maple apple syrup, angostura and psychauds bitters, orange twist, cinnamon stick



EL TORO

organic del maguey vida mezcal, ancho chile liquor, lemon and pineapple juice, tamarind syrup, blue agave syrup, fresno chili ice sphere

PAYING HOMAGE TO

A TIMELESS TRADITION

FROM 1894

As a reaction to mediocre campus options and stuffy fraternal alternatives, the first Stanford eating club, founded in 1894, was comprised of students looking for a new kind of experience. Three times a day they would gather, share a meal and engage in open dialogue with people from all walks of life. We pay homage to their spirit of camaradery in pursuit of fine food and drink. Our signature and classic cocktails are inspired by the eating clubs of Stanford and the characters that filled them.

GOOD FOOD



GOOD COMPANY

THE
CLASSICS

15 each

OLD FASHIONED

The Old Fashioned is said to have received its name from late 19th century bar patrons who wanted their cocktails made the “old-fashioned way.” This meant drinks with simple, refined ingredients, distinguished from the newer, more complex cocktails.

OURS IS MADE WITH

high west yippee ki-yay vermouth barrel aged
straight double rye whiskey

muddled raw sugar

bitters



MARK TWAIN

*Too much of anything is bad, but too much
good whiskey is barely enough.*

TOM COLLINS

“Have you seen Tom Collins?” a friend asked another. “No, I’ve never made his acquaintance” the friend responded. “Well you better do so quick, he’s at the bar calling you names.” This joke spread like wildfire from bar to bar in 1874 and became known as the “Tom Collins Hoax.” Eventually one intrepid bartender caught wind of the joke and named a drink the “Tom Collins” so that anyone asking for a man by this name at the bar, would order a tall gin drink instead. Thus, the original Tom Collins recipe was born.

OURS IS MADE WITH

bummer and lazarus gin

lemon juice

soda

agave syrup

luxardo cherries



MARTINI

While many “up” drinks are referred to as “martinis,” there is only one original. The true dry gin martini is simply comprised of gin and dry vermouth and classically garnished with an olive or lemon twist.

OURS IS MADE WITH
junipero gin

dolin dry vermouth

CHOICE OF
lemon twist *or* olive



H.L. MENCKEN ON THE MARTINI

*The only American invention as
perfect as the sonnet.*

MANHATTAN

What the martini is to gin, the Manhattan is to whiskey. Traditionally, it would have been rye whiskey. That fell out of favor (and production) for a large part of the 20th century, so Canadian whiskey found its way into many Manhattans. For years, bourbon became the go-to whiskey and today’s resurgence of rye provides you with a taste of the original.

OURS IS MADE WITH

whistle pig blended whiskey

antica sweet vermouth

woodford reserve orange bitters



MINT JULEP

It is the drink of the Kentucky Derby and one of the best-known bourbon cocktails ever created. Like the Old Fashioned, this drink requires muddling mint and simple syrup – and features a true Kentucky bourbon.

OURS IS MADE WITH

buffalo trace kentucky bourbon

fresh mint leaves

soda

lemon juice



THE ORIGINS OF THE MINT JULEP

Cocktail historian David Wondrich has traced the origin to the American Revolution. This revelation may just make the julep the oldest cocktail.

WRITERS BLOCK

You can see William Faulkner's own Mint Julep cup on display at Rowan Oak, his longtime home in Oxford, Mississippi.

AN ACT OF CONGRESS

AMERICA'S NATIVE SPIRIT

Unlike whiskey, which can be made anywhere in the world, bourbon is a distinctive product of the United States as declared by Congress in 1964. While Bourbon can be made in any state, 95% of it is made in Kentucky. The State's production volume is a legacy of George Washington's offer of 60 acres of land in the area now known as Kentucky to any Pennsylvanian who dedicated themselves to corn production. The new settlement was called "Bourbon County," inspired by the powerful French Bourbon dynasty. Today there are more barrels of bourbon in Kentucky than people.

MARGARITA

Although we may never know if the first margarita was poured on this side of the border or the other, we do know that the margarita and its essential ingredient, tequila, gained in popularity during the Prohibition era as Americans drifted south in search of a strong cocktail.

OURS IS MADE WITH

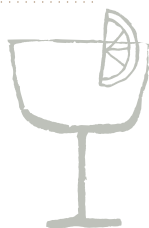
heurradura reposado tequila

cointreau

lemon

lime juice

agave nectar



THE DAISY

A cocktail surprisingly similar to the Margarita was popular in the 19th century. This brandy-based drink is called "The Daisy," which is the English translation of Margarita.

Classic American Cocktails,
California Spirit

A detailed line drawing of a single leaf, likely a sage leaf, positioned behind the text.

WARM UP WITH A
NIGHTCAP

1l each

IRISH COFFEE

In 1942, a flight left Foynes, Ireland bound for New York. After several hours of battling a storm, the pilot decided to turn back to Foynes. A local restaurant, run by a young Irish chef named Joe Sheridan, was asked to prepare something to warm up the passengers. He brewed dark, rich coffee, added in some Irish whiskey, a little brown sugar and floated freshly whipped cream on top of each cup. The story goes that there was a hushed silence as people drank this brew for the first time. “Hey Buddy,” said a surprised American passenger, “is this Brazilian coffee?” “No,” said Joe, “that’s Irish Coffee.”

JOE'S RECIPE

Cream Rich as an Irish Brogue

Coffee Strong as a Friendly Hand

Sugar Sweet as the Tongue of a Rogue

Whiskey Smooth as the Wit of the Land



THE MAKING OF A CLASSIC

Irish Coffee may never have become an international success, had the travel writer, Stanton Delaplane, not brought the recipe back to Jack Koeppler, a bartender at the Buena Vista Hotel in San Francisco.



WAR & PEACE

peerless organic espresso maranello, heavy cream, kahlua, blue angel vodka, whipped cream



NIGHT CAP-UCCINO

café latte, frangelico, godiva white chocolate liquor



HOT TODDY

osocalis brandy, local blackberry honey, steamed water, cinnamon stick, berry float

DESSERT WINE

far niente napa valley dolce, 2008 25

PORT

taylor fladgate tawny 13

pedrocelli port 16

graham's 2000 19

sandeman 20 year 15

sandeman 30 year 21

SHERRY

harveys bristol cream 11

osborne pedro ximenez sherry 15

HIT THE
LIBRARY *of* SPIRITS



THE
SPIRITS

GIN

209

aviation

beefeater

blade

bombay sapphire

bummer & lazurus

hendrick's

plymouth

rusty blade

tanqueray

RUM

abuelo 12 yr

bacardi

bacardi silver

flor de caña 12yr

flor de caña 7 yr slow aged

mount gay

myers dark

sailor jerry

TEQUILA & MEZCAL

casamigos añejo

don julio 1942

fortaleza añejo

fortaleza silver

hurradura añejo

hurradura reposado

hurradura silver

ilegal añejo mezcal

milagro silver

pasote blanco

vida mezcal

VODKA

absolut citron

belvedere

blue angel

chopin

grey goose

hanger one

kettle one

stolichnaya

tito's

BOURBON

—

bib & tucker

booker's

bulleit

elijah craig barrel strength

four roses small batch

gentleman jack

high west american prarie

lost republic

makers mark

michter's small batch unblended american

red breast

RYE & BLENDS

—
bulleit rye 95

canadian club

chivas regal 12 yr

dad's hat port barrel finish

dad's hat rye

high west double rye

high west yippy ki-yay

jameson

johnnie walker black

johnnie walker blue

johnnie walker red

michter's single barrel straight rye

whistlepig straight rye

willett small batch rye

SCOTCH

—

ardbeg 10 yr - (islay)
balvenie 14 yr caribbean cask
balvenie 17 yr doublewood
dalmore 12 yr
dalmore 18 yr
dewars
glenfiddich 12 yr
glenfiddich 15 yr
glenfiddich 18 yr
glenfiddich 21 yr
glenlivet 12 yr
glenmorangie 18 yr
glenmorangie astar
glenmorangie nector d'or
lagavulin 16 yr
laphroaig 10 yr
macallan 12 yr
macallan 18 yr sherry oak
oban 14 yr

BRANDY & COGNAC

—

chataeu du breuil calvados

courvoisier vs

courvoisier vsop

courvoisier xo

hennessy privilege

hennessy xo

osocalis

LIQUEURS & CORDIALS

—

amareto disaronno originale

baileys

benedictine

bertina elderflower

canton ginger

chambord

grand marnier

kaluha

metaxa ouzo

st. george spiced pear

st. germain

APERTIF

—

ancho reyes chile liqueur

aperol

campari

carpano antica formula vermouth

cynar 70

lo-fi gentian amaro

st. george bruto american

DIGESTIF

—

drambuie

fernet

fernet francisco

lillet blanc

romana sambuca

st. george absinthe verte