

Our MENU

Classics

ONLY A FEW + VARIATIONS

& some play on words

SPANKY WANKY

Young Genever, Cocchi Torino, Fernet

FOSSIL

Mezcal, Carpano Antica, Gran Classico

MT. TAM NEGRONI

Terroir Gin, Carpano Antica, Campari

MARTINEZ

Old Tom Gin, Carpano Antica, Luxardo, orange bitters

OLD FASHIONED

Four Roses, sugar, bitters

OLD PAL

Rye, Campari, Dolin Dry

MANHATTAN

Four Roses, Cocchi Torino, Angostura

OLD RYE BONES

Old Overholt Rye, Bonal

VIEUX CARRE

Old Overholt Rye, Camus VS, Carpano Antica, Bénédictine, Peychaud's, Angostura

WINTER SOUR

Bourbon, Allspice Dram, Laphroig 10 year, lemon, sugar, egg white

PLUM BRANDY MARTINI

Juniper Berry infused Plum Brandy, Dolin Blanc

FALL PISCO PUNCH

Pisco, Fall spice blend, pineapple gum, lemon

House Cocktails

M.J. REYNOLDS (1922 PROHIBITION)

Brandy, Gingersnap, lemon, orange, Crispin Cider

PROSPECTOR'S GROG

Smith and Cross Rum, Angostura 1919 Rum, Velvet Falernum, grapefruit, lime, toddy spice

ORANGE MULIUS

Vodka, Grand Poppy, oj, cream, ginger beer

ROCK OF SHAME

Fernet, lemon, egg white, ginger

SERPENTINE

Zodiac Snake River Vodka, Averna, Rhubarb, lime, tonic, cuke

DESERT ROSE QUARTZ

Tequila, Elderflower, grapefruit: juice and kev made bitters

ROMANCING THE STONE

Rum, passion, Velvet Falernum, cider, salt

TURQUOISE BOLD

Tequila Plata, Sage, Lime, Agave, hatch chili sauce

CANARY #2

Rusty Blade Gin, Pear, Cocchi, Amontillado, Herbsaint, lemon twist

SEE ROCK CITY

Johnny Drum Bourbon, Gran Classico, Carpano Antica, Fernet

EVERYTHING SINCE OUR INCEPTION

Cocktails available based on season, produce, and spirit availability... Below you will find every cocktail to be featured on a past menu. ENJOY

SOFT ROCK

Cocchi Americano, soda, cucumber, lemon

SELENITE

Vodka, Cocchi Americano, Dolin Blanc, Absinthe

RHUBY MULE

Vodka, Cherry Heering, Ginger Ale, Rhubarb bitters

DIRTY METAMORPHIC

Tito's Vodka, Fresno chili, olive

GRAN TIGERS EYE

Gin, Gran Classico, Elderflower, grapefruit, Champagne

ALABASTER

Gin, blood orange, Fall spices, Champagne, Satsuma

GOLD DIGGER

Gin, Champagne, ginger, peach

TIFFANY ABBEY

Gin, lemon, sugar, egg white, juniper infused Belgium Ale

ICHI ROCK

Gin, St. Germain, yuzu, grapefruit bitters

MOUNTAIN

Old Genever, Mezcal, ginger, chicory

OLD SAGE

Rye Gin, Sage Spirits, Decanter bitters, egg white

MICA

London Gin, Nonino Amaro, lemon

THE GREEN STONE

Blanco Tequila, Chartreuse, cucumber, lemon, lime

IGNEOUS

Blanco Tequila, lime, red pepper, cilantro, Hellfire

DONKEY SHOW

Reposado Tequila, Pear Liqueur, Allspice, cider, mole

SONORA SUNSET

Mezcal, Yellow Chartreuse, grapefruit, lime, habanero

EARNEST DIAMOND

Rum, Luxardo Maraschino, Champagne, grapefruit

CLEAN SLATE

Rum, pink peppercorn, lime

THE GOOD STORY

Diplomatico Rhum, Carpano Antica, tobacco bitters

LIMESTONE

Diplomatico Rhum, Cocchi Americano, lime

CITRINE SOUR

Averna, lime, sugar, egg white

FRONT PORCH ROCKER

Bourbon, Pu-erh & mint tea, honey

REAL THUNDERBERG

Bourbon, Bunderberg Ginger, Underberg

OLD MAN COBBLESTONE

Blended Scotch, Benedictine, Decanter bitters

DARK CRYSTAL

Powers Irish Whiskey, Averna, St. Germain, Angostura & Creole bitters

BASIL MUDSTONE

Pineau des Charentes, Rye, basil, lemon bitters

FIRE IN THE HOLE

bottle Schlitz, shot Four Roses Bourbon, piece of charcuterie

Find us in

BERNAL HEIGHTS



ACROSS THE STREET
the front porch

415.550.5664 | 80 29th street, san francisco, ca 94110
open Mon-Sat 4pm-2am, Sun 12pm-2am