

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

alquima organic añejo tequila, pineapple, grapefruit and lime juices, jalapeño ice sphere



#### BROOKFARM'S FINEST

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



#### ENTRE NOUS

blue angel vodka, domain canton, fever tree ginger beer, local honey



#### RESPECT YOUR PROFESSORS

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



#### EL TIGRE

aviation american gin, la marca prosecco, aperol, hibiscus



#### MEET ME AT THE TERRACE

flor de caña gran reserva rum, blue agave, grand marnier, lime juice, fermented pineapple, orange bitters



#### EL CAPITAN

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



#### TOYON

booker's bourbon, iced tea, lemonade, peach liqueur



#### THE CO-ED

lairds brandy, house-made grenadine, lime juice, absinthe

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

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**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  
california tangerine ice



MARK TWAIN

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

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**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




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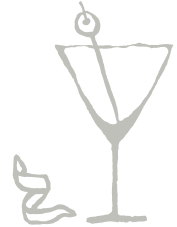
**MARTINI**

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.*

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**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 whisky 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



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## 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.

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*OURS IS MADE WITH*

buffalo trace kentucky bourbon  
fresh mint leaves  
soda  
lemon juice



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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.*

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WRITERS  
BLOCK

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

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## 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.

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*OURS IS MADE WITH*

heurradura reposado tequila  
cointreau  
lemon  
lime juice  
agave nectar



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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.*

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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.



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**

intelligentsia black cat espresso, heavy cream, kahlua, blue angel vodka, whipped cream



**NIGHT CAP-UCCINO**

café latte, frangelico, godiva white chocolate liquor



**HOT TODDY**

southern comfort, 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

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

alquima organic 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

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## BOURBON

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**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**

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## RYE & BLENDS

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**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**

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## SCOTCH

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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 nectar d'or  
lagavulin 16 yr  
laphroaig 10 yr  
macallan 12 yr  
macallan 18 yr sherry oak  
oban 14 yr

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## BRANDY & COGNAC

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chataeu du breuil calvados  
courvoisier vs  
courvoisier vsop  
courvoisier xo  
hennessy privilege  
hennessy xo  
osocalis

## LIQUEURS & CORDIALS

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amareto disaronno originale  
baileys  
benedictine  
bertina elderflower  
canton ginger  
chambord  
grand marnier  
kaluha  
metaxa ouzo  
st. george spiced pear  
st. germain



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## APERTIF

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**ancho reyes chile liqueur**

**aperol**

**campari**

**carpano antica formula vermouth**

**cynar 70**

**lo-fi gentian amaro**

**st. george bruto american**

## DIGESTIF

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**drambuie**

**fernet**

**fernet francisco**

**lillet blanc**

**romana sambuca**

**st. george absinthe verte**