

Starlite

COCKTAILS *and* STORIES

SINCE 1928^{ISH}



A CITY IS NOT GAUGED BY ITS LENGTH
AND WIDTH, BUT BY THE BROADNESS OF ITS
VISION *and* THE HEIGHT OF ITS **DREAMS.**

—— HERB CAEN

STARLITE
SAN FRANCISCO

MENU

COCKTAILS

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COCKTAILS *and* STORIES

EXPERIENCE THE VIBRANT SOUL OF
San Francisco—ITS GOLDEN ALLURE,
ECLECTIC CHARM, AND ICONIC CABLE
CARS—THROUGH DRINKS BY LOCAL,
FAVORITE BARTENDER—SCOTT BAIRD.

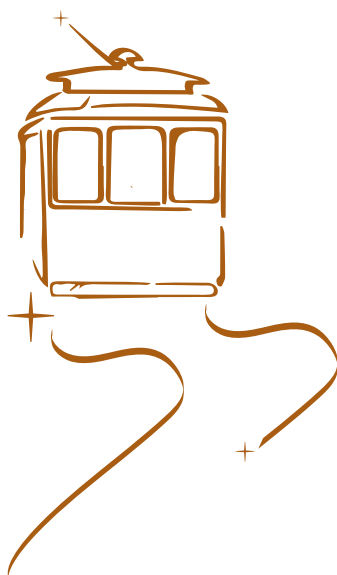


CABLE CAR REDUX

San Francisco, since birth, has been a wild, romantic, barbarous place where fortunes have been won and lost. A town of poets and dreamers, staring off west into the waves. Outside our windows lie a steep-hilled siren city that holds many a' heart. Our play on the Starlite classic is a love letter to this town. It is a mix of one of the world's finest rums, exotic Chinese five-spice, blood orange, gold, and aromatic Mexican cinnamon. Garnished with a coastal scented Karl the Fog, creeping on cat's feet. Take the ride through quintessential San Francisco on our Cable Car.

DON Q 7, MOMMENPOP BLOOD ORANGE, LEMON,
CHINESE FIVE SPICE, GOLD AND CINNAMON
SUGAR SPICE RIM, KARL THE FOG

\$22



DIRTY 90'S MARTINI



Honestly, if you don't dirty martini every once in a while, are you living? Shake it so hard I can ice skate across the top, many would say. Ice-cold, briny vodka, garnished with Castelvetro olives piped with the finest French blue cheese, St. Agur, then capped with a confetti of salted lemon rind. The dirty martini is like sitting shotgun in a big, bad muscle car. Just relax, it's just fast. Really fast. This drink is you, dressed in black. You earned it.

**GREY GOOSE VODKA INFUSED WITH EXTRA VIRGIN
OLIVE OIL, OLIVE BRINE VERMOUTH, SAINT
AGUR BLUE CHEESE STUFFED OLIVES, TWIST**
\$20

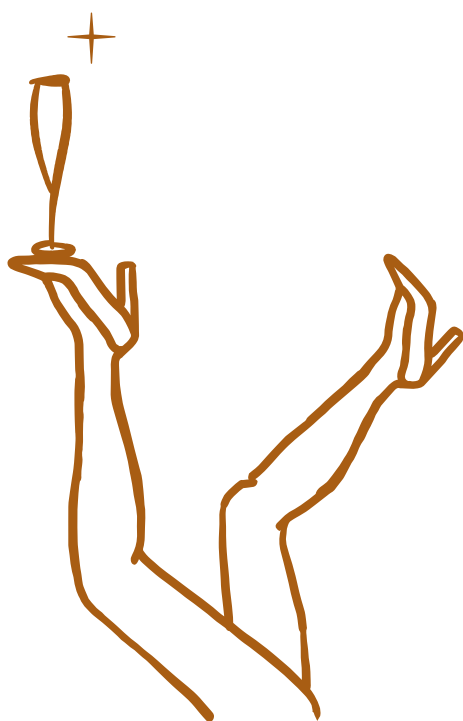


PORN STAR MARTINI

Can't stop, *won't* stop! We took this London-born classic and teased it out until it was stripped naked. This drink is a naughty little number. Is it the passionfruit and cacao? The vanilla? The tickle of the champagne? Or simply one of the best names for a cocktail ever? We took the original and laid it bare, a shimmering, sparkling drink that beckons you into its embrace.

GREY GOOSE VODKA, PASSIONFRUIT, LIME,
VANILLA, CACAO, CHAMPAGNE, LUSTER

\$20





ROMOLO PIMM'S

15 Romolo is a hidden gem of San Francisco's history. Tucked up a steep alley, it's a bar with ghosts, secrets, and many wild nights. It's also a place that some have said has the world's best Pimm's Cup. It's just too easy to drink. Bright, fresh, a little spicy, and then it's gone. With this bevy, you are in royal company.

TANQUERAY LONDON DRY GIN, PIMM'S, LEMON,
CUCUMBER, MINT, GINGER, SODA, BITTERS

\$18

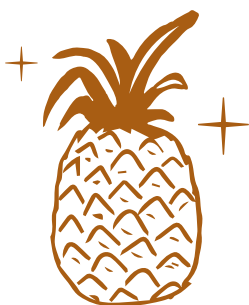


PISCO PUNCH

At the turn of the last century, where the Transamerica pyramid now stands, was a bar called the Bank Exchange. A Scotsman, Duncan Nichol, one of San Francisco's most famous barmen, was at the helm. His most famous drink, Pisco Punch, had a secret ingredient lost to time. Rudyard Kipling said of it, "I have a theory it is compounded of the shavings of cherubs wings, the lost glory of a tropical dawn, the red clouds of sunset, the fragments of lost epics by the dead masters." The drink: Peruvian Pisco, pineapple, lemon, and the secret ingredient is a true San Francisco classic. We had a little fun with it and we hope Duncan shines kindly on our version.

**PISCOLOGIA ACHOLADO, FALERNUM, PINEAPPLE,
LIME, PINK PEPPERCORN GOMME, PEYCHAUD'S,
BEERENAUSLESE FOAM**

\$18





BAGHDAD BY THE BAY

Herb Caen's San Francisco - a cosmopolitan town, rich with diversity, art, and culture. Hence, the comparison to one of the most revered historical cities on earth. The early days were lawless, wild, and incredibly wealthy. From those days forward, San Francisco has been a destination for people from around the globe, seeking fortunes on the coast of California. This drink has layers of exotic flavors and beauty: Reposado Tequila, Roseoleo, toasted cinnamon, coconut, citrus, and a natural cochineal dyed red bitter.

PATRON REPOSADO TEQUILA, ORTOLAN ROSOLIO,
BORDIGA RED BITTER, LEMON, GRAPEFRUIT,
COCONUT CREAM

\$22



TODDY HIGHBALL

In Scotland, whisky, lemon, honey, and hot tea, known as a Toddy, is the divine cure-all sent from heaven above. If you're sick, having a rough day, having money woes, not getting on well with your partner, or some other grievous malady, you drink a Toddy. This combo will lift your spirits out of that rut and into the goodness and light of the universe. We love a whisky highball, so our toddy is a toddy highball. A wee dram of single malt, ginger-laced honey, chamomile liqueur, Meyer lemon aperitif, a little of this and that and you are cured.

**ABERFELDY 12 SCOTCH, MOMMENPOP LEMONPOP,
JACOBO POLI CHAMOMILE LIQUEUR, CLARIFIED
LEMON, GINGER HONEY, BITTERS, SELTZER**

\$18

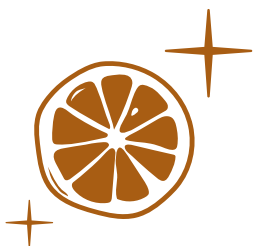


BROWN DERBY

California has been a golden dream for almost every generation. Gold in the hills. Gold oranges hanging in trees. A year of gold, sunny days. Technological gold. California is home to some of the finest citrus orchards in the fifty states (apologies, Texas and Florida). The Brown Derby was created in Los Angeles in the early 1930s, named after the legendary celebrity hotspot, The Brown Derby. We did make some adjustments but only because it makes a more delicious drink. Bourbon, fresh grapefruit, and honey are tuned up with elderflower liqueur, a touch of salt and lime. This is a drink that we like to categorize as "disappearing." You taste it and then, just like that, it's gone.

**GEORGE DICKEL BOURBON, ST. GERMAIN ELDER-
FLOWER LIQUEUR, GRAPEFRUIT, LIME, HONEY**

\$18





TULIP MARTINI

We've taken some license here with the Martini cocktail. This is not for purists. But arguably, still a Martini. London dry gin, a kumquat aperitif, local amaro, and a persimmon liqueur. The thing is, we found this glass. It's a gorgeous tulip-shaped, delicate number that is begging for something elegant and spirituous. We are always going to serve a version of the Starlite Tulip Martini in its eponymous glass. Let the tulip embrace you. Float above San Francisco, dig on the vinyl that the DJ spins, and order a few more.

**FORDS GIN, MOMMENPOP KUMQUAT, APOLOGUE
PERSIMMON LIQUEUR, BRUCATO ORCHARD**

\$16





SILVER FIZZ

Last night. Silly you. The Bloody Mary was invented to cure what ails you? Yes but no. Behold, the queen of day-after remedies, our take on the classic Silver Fizz. A fluffy, delicious drinkable cloud of pleasure. We love this drink. Our cloud is premium London dry gin, and Japanese Umesu plum liqueur, lemon, sugar, egg white, and seltzer. Gin and plum is a combination as old as time. Gin loves plums. Traditional London dry botanicals accented with Ume plum, a distinct flavor from Japan. This Silver Fizz is a dreamy bridge between our city by the bay and our distant cousin across the Pacific.

**BOMBAY SAPPHIRE PREMIER CRU, ARAGOSHI
UMESHU, LEMON, EGG WHITE, SELTZER**

\$20



SWEDISH GIMLET

Long ago, an electric green cordial called Rose's Lime reigned supreme. Rose's, and some gin or vodka and ice and you had an instant cocktail. If you hosted a cocktail party in the swinging decades pre-late 90's, there was definitely a bottle of the emerald goddess close by. Then some fancy bartenders got excited by using fresh lime and sugar, ushering in the end for Rose's. This gimlet is a gift in honor of the golden reign of Rose's. We blended two incredible lime aperitifs, added clarified fresh lime juice, and made our Starlite lime cordial, our Rose's. Add to that gin's softer and more civilized, Nordic cousin, Akvavit.

The result is a time warp back to a party in Beverly Hills in the early 1980's. You are hanging on the pool deck in terry cloth, the diving board is seeing constant action, and your drink is definitely for adults. Lime cordial and spirit. Some new guys, Hall and Oates, just came on the stereo. It's your turn on the diving board. Let it rip!

AHÜS AKVAVIT, HOUSE LIME CORDIAL
\$16





COLORADO BULLDOG

Delicious, not precious. The "Colorado Bulldog" is the definition of guilty pleasure. Don't sleep on it. Basically, it's a White Russian with Coca-Cola. Ours is not basic. Polish Bison grass vodka has a cinnamon and spice flavor. We combine this with a local cold brewed coffee liqueur and Mexican Coca-Cola and then, we float over the top, a gently whipped vanilla cream. Your milk mustache will be ear-to-ear smiling. It is a shameless drink with unknown origin from the dark ages of cocktail history, the 80s. If you want to dance on the bar or make a large bet on a coin toss, this is your drink. Rad!

**ZUBROWKA BISON GRASS VODKA, GRIFFO COFFEE
LIQUEUR, MEXICAN COCA-COLA, VANILLA CREAM,
MEXICAN CINNAMON**

\$16

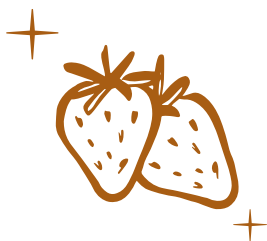


STRAWBERRY GRASSHOPPER

Not your grandmother's grasshopper. It's neon strawberry. It's volume 11. Don't get us wrong, we love the original and we love grandma's. But for us, it's a one-and-done drink. We love ice cream. Who doesn't? We just lightened the recipe up so you could have two or maybe three. Clarified with the milk punch technique, a whisper of red bitter, and two delicious rums and now it's a mercurial take on something that was not broken to begin with.

TEMPUS FUGIT CREME DE MENTHE, GIFFARD WHITE
CREME D' CACAO, TEMPUS FUGIT CREME D' CACAO,
DON Q GRAN RESERVA RUM, PERE LABAT 59 RHUM,
BORDIGA RED BITTER, STRAWBERRY, LEMON, MILK

\$20



ESPRESSO BREAKFAST MARTINI

A mashup of two incredible London-born classic cocktails. You cannot fight the power of the words, "Espresso" and "Martini". If you add orange marmalade to the Espresso Martini it's otherworldly. Espresso loves oranges. Vanilla loves oranges. You can order this with Vodka or Tequila. There is no wrong answer here - both play beautifully with the aforementioned blend. And don't forget the wonderful pick-me-up effect of espresso. This drink is a win-win!

GREY GOOSE VODKA OR PATRON BLANCO TEQUILA,
GRIFFO COFFEE LIQUEUR, ORANGE MARMALADE,
ESPRESSO, VANILLA

\$20





A MAN YOU DON'T MEET EVERYDAY

Kerry Gold brown butter-washed Irish whisky, Oloroso sherry, banana liqueur, amaro, nocino, stout foam and salt. An ode to Daniel Hyatt 1976-2018. He was the best. Full stop. Greatest bartender of all time for San Francisco. Which is saying a lot. He changed what it meant to be a bartender for legions of us. We would make the pilgrimage east into the heavy coastal foggy air of the Haight to sit at the Alembic and be in the presence of an effortless master. Daniel made drinks so ahead of his time we still haven't caught up. This drink is an attempt to pay homage to a man who was so much further afield than the rest of us. We can only hope he isn't looking down on us, over his greased glasses, hair in his face, saying, "Dammit, don't try so hard!" He was a meteor, an impact; his crater, his magnetic pull, affected all of us San Francisco bartenders. Daniel, thank you. Rest in peace, dear friend. You are missed beyond measure. So, be easy and free when you're drinking with me.

**ROE & CO IRISH WHISKY WASHED WITH BROWN
IRISH BUTTER, TEMPUS FUGIT BANANA LIQUEUR,
SANCHEZ ROMATE OLOROSO SHERRY, FRED GERBIS 16
AMARO, IL MALLO NOCINO, SALT, GUINNESS FOAM**

\$18

COCKTAILS

STARLITE SIGNATURE COCKTAILS

CABLE CAR REDUX

\$22

Don Q 7, Mommenpop Blood Orange, Chinese Five Spice, Lemon, Gold And Cinnamon Sugar Spice Rim, Karl The Fog

PORN STAR MARTINI

\$20

Grey Goose Vodka, Passionfruit, Lime, Vanilla, Cacao, Champagne, Luster

PISCO PUNCH

\$18

Piscologia Acholado, Falernum, Pineapple, Lime, Pink Peppercorn Gomme, Peychaud's, Beerenauslese Foam

SWEDISH GIMLET

\$16

Ahüs Akvavit, House Lime Cordial

DIRTY 90'S MARTINI

\$20

Grey Goose Vodka Infused With Extra Virgin Olive Oil, House Brine Vermouth, St. Agur Blue Cheese Stuffed Olive, Twist

SILVER FIZZ

\$20

Bombay Sapphire Premier Cru Gin, Aragoshi Umeshu, Lemon, Egg White, Seltzer

BAGHDAD BY THE BAY

\$22

Patron Reposado Tequila, Ortolan Rosolio, Bordiga Red Bitter, Lemon, Grapefruit, Coconut Cream

ROMOLO PIMM'S

\$18

Tanqueray London Dry Gin, Pimm's, Lemon, Cucumber, Mint, Ginger, Soda, Bitters

BROWN DERBY

\$18

George Dickel Bourbon, St. Germain Elderflower Liqueur, Grapefruit, Lime, Honey, Salt

TULIP MARTINI

\$16

Fords Gin, Mommenpop Kumquat, Apologue Persimmon Liqueur, Brucato Orchard

TODDY HIGHBALL

\$18

Aberfeldy 12 Scotch, Mommenpop Lemonpop, Jacobo Poli Chamomile Liqueur, Clarified Lemon, Ginger Honey, Bitters, Seltzer

COLORADO BULLDOG

\$16

Zubrowka Bison Grass Vodka, Griffio Coffee Liqueur, Mexican Coca-Cola, Vanilla Cream, Mexican Cinnamon

A MAN YOU DON'T MEET EVERY DAY

\$18

Roe & Co Irish Whisky Washed With Brown Irish Butter, Tempus Fugit Banana Liqueur, Sanchez Romate Oloroso Sherry, Fred Gerbis 16 Amaro, Il Mallo Nocino, Salt, Guinness Foam

STRAWBERRY GRASSHOPPER

\$20

Tempus Fugit Creme De Menthe, Giffard White Creme D' Cacao, Tempus Fugit Creme D' Cacao, Don Q Gran Reserva Rum, Pere Labat 59 Rhum, Bordiga Red Bitter, Strawberry, Lemon

ESPRESSO BREAKFAST MARTINI

\$20

Grey Goose Vodka or Patron Blanco Tequila, Griffio Coffee Liqueur, Orange Marmalade, Espresso, Vanilla

CLASSIC COCKTAILS

MARGARITA \$18

Tapatio Reposado Tequila, Starlite Margarita Agave, Fresh Lime

GIMLET \$18

Sipsmith Gin, Starlite Lime Cordial

TOM COLLINS \$18

Uncle Val's Gin, Lemon, Sugar, Seltzer

NEGRONI \$18

Roku Gin, Bordiga Red Bitter, Alessio Sweet Vermouth

DRY MARTINI \$18

Gin Mare Or Tito's Vodka, Bordiga Dry Vermouth, Olive And A Twist

MANHATTAN \$18

Knob Creek Rye, Tximista Sweet Vermouth, Angostura

WHISKY SOUR \$18

Makers Mark Cask Strength, Lemon, Orange, Simple, Egg White, Angostura

OLD FASHIONED \$18

Woodford Reserve Bourbon, Japanese Black Sugar, Angostura, Orange Twist, Cherry

FRENCH 75 \$18

Argonaut Brandy, Lemon, Cava

DAIQUIRI \$18

Diplomatico Planas Rum, Starlite Lime Cordial

FREE SPIRITED COCKTAILS

NORTH \$16

Kentucky 74 N/A Whiskey, Roasted Dandelion And Roasted Barley Tea, Apple Cider, Lemon, Honey, Toasted Almond Oil

SOUTH \$16

Martini Vibrante, 100% Cranberry, Cinnamon, Toasted Rice Tea, Fluffed Hibiscus Orange

FOOD

A CELEBRATION *of* SAN FRANCISCO'S
DISTINCTIVE INGREDIENTS
AND INTERNATIONAL FARE,
STARLITE'S BITES MENU WAS
CREATED BY CHEF JOHNNY SPERO
AS A LOVE NOTE
To Our Favorite City.

Bites

OSETRA CAVIAR

A coastal favorite served with crème fraîche and kettle chips

Choose your level of indulgence: \$120 for 1 Oz

\$600 for 5 Oz

CRUDITÉ

\$18

California's bounty paired with a SF original, Green Goddess

BAKED OYSTERS

½ DOZEN \$28

Oven roasted and layered with herb brown butter,
garlic breadcrumbs

HOT FRIED CHICKEN BUNS 2 PC

\$18

Steamed buns filled with spicy fried chicken, pickled
daikon, and kewpie

GRILLED CHEESE

\$16

Petaluma's Cowgirl Creamery cheeses, toasted brioche,
honey mustard

TUNA CRUDO

\$20

Yuzu, smoked olive oil, ginger

MEATLOAF SANDWICH

\$19

Griddled with smoked ketchup, stewed onion, American cheese

FURIKAKE FRENCH FRIES

\$10

Citrus crème fraîche

Sweet

SUNDAE

\$16

Humphry Slocombe ice cream, sourdough chocolate sauce,
burnt meringue, crunchy stuff

CRÈME CARAMEL

\$14

Vanilla, orange, white chocolate

WINE

Bubbles

RAVENTOS I BLANC 18 | 72

‘Conca del Riu Anoia’ Brut Blanc de Blancs 2021

LUCIEN ALBRECHT 20 | 80

Crémant D’ Alsace Brut Rosé NV

PAUL LAURENT 27 | 108

‘Cuvée du Fondateur’ Brut NV

MOËT & CHANDON 32 | 125

Rosé NV

RUINART 38 | 174

Blanc de Blancs NV

MOËT & CHANDON 256

‘Vintage 2015’ Brut

RUINART 172

Rosé NV

VEUVE CLICQUOT 168

Rosé NV

KRUG 635

‘Grand Cuvée’ NV

DOM PERIGNON Magnum 1275

2008

SALON 1340

Blanc de Blancs 2007

White and Rose

ABBAZIA DI NOVACELLA 16 | 64

Alto Adige Valle Isarco Pinot Grigio 2022

MINUTY 15 | 60

'M' Côtes de Provence Rosé 2022

VAVASOUR 16 | 64

Marlborough Sauvignon Blanc 2022

LIEU DIT 19 | 76

Santa Ynez Valley Sauvignon Blanc 2022

GUNDLACH BUNDSCHU 22 | 88

Sonoma Coast Chardonnay 2021

VINCENT DAMPT 32 | 126

'Vaillons' 1er Chablis 2022

HANZELL 140

'Sebella' Sonoma County Chardonnay 2021

CUVÉE PIERRE-ALEXANDRE 75

Sancerre 2022

JOSEPH COLIN 240

'La Chatenière' 1er Saint-Aubin 2021



WINE

Red

CLOS BELLANE 15 | 60

'Les Échalas' Côtes-du-Rhône-Villages 2020

FROG PRINCE 17 | 68

North Coast Red Blend 2021

AU BON CLIMAT 19 | 76

Santa Barbara Pinot Noir 2022

DASHE CELLARS 29 | 116

'Heart Arrow Ranch' Anderson Valley

Cabernet Sauvignon 2018

BRUNO GIACOSA 110

Piemonte Nebbiolo d' Alba 2021

SOTER VINEYARDS 150

'Mineral Springs Ranch' Willamette Valley

Pinot Noir 2021

JOSEPH PHELPS 185

Napa Valley Cabernet Sauvignon 2021

MAYACAMAS 385

Mt. Veeder Cabernet Sauvignon 2019



DRINK

Beer

21st AMENDMENT EL SULLY 8

Mexican Lager San Francisco

TRUMER PILS 8

Pilsner Berkeley

GHOST TOWN INHUME 9

West Coast IPA Oakland

STANDARD DEVIANT 9

Hazy IPA San Francisco

GOLDEN STATE CIDER 10

Sonoma County



TRUTHS *and* FLEETING FICTIONS
FOR YOU @STARLITESF

