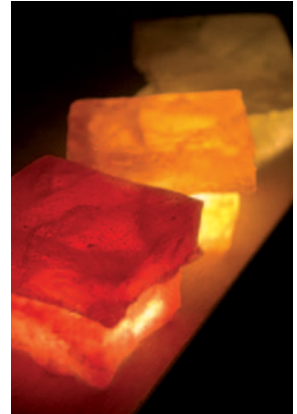




With a cocktail list that covers the classics and menu items like beef shank and bone marrow potpie, North Beach's new **Comstock Saloon** is a tribute to the Barbary Coast's heyday. Co-owner and bartender Jeff Hollinger offers one bit of advice for the home mixologist: "I'm a sucker for bitters. No matter what anyone says about new bitters coming out on the market (and there are a ton of them), there is no better ingredient to round out a cocktail than Angostura bitters;" [comstocksaloon.com](http://comstocksaloon.com).

One of the year's best ideas for a grown-up stocking stuffer, **Sucre Punch candies** are booze-laced gelées from innovative pastry chef Boris Portnoy. Available exclusively at *Cask*, 17 Third St., SF, 415-424-4844, [caskstore.com](http://caskstore.com).



## Mixology MADNESS

As bartenders are elevated to celebrities and herbal tinctures become must-haves for the home bar, here's a quick shot of San Francisco's artisanal cocktail craze.

BY BRYAN ANTHONY



Whether you're muddling mint for a mojito or strawberries for a special caipirinha, Dave Nepove, aka "Mr. Mojito," has the tool for you. With years of research behind the bar at SF's Cantina, Nepove has created a line of locally milled wooden bar tools, including the double-sided Brit muddler in cherry, the Peace Keeper in maple and his namesake 10-inch **Mister Mojito muddler** in walnut; \$16-21, [mistermojito.com](http://mistermojito.com)



### LEFT COAST LIBATIONS



#### Filibuster

- 1 1/2 oz. rye whiskey
- 3/4 oz. lemon juice
- 1/2 oz. grade B maple syrup
- 1 egg white
- Angostura bitters, for garnish

The new book *Left Coast Libations: The Art of West Coast Bartending* offers 100 original cocktails by the best bartenders in Los Angeles, Seattle, Portland, Vancouver and SF, including Erik Adkins of Heaven's Dog. His Filibuster reconsiders a pisco sour, without the pisco:

Dry shake all the ingredients. Add ice and shake again. Strain into a chilled cocktail glass. Garnish with a few drops of Angostura bitters in the froth. Use a wooden toothpick to draw the drops into a fanciful design.

Seasoned SF bartender Jennifer Colliau went into her home kitchen to recreate some of the old-time ingredients called for in some of the city's most famed cocktails: orgeat (pronounced or-zhat), an almond syrup used in the original Trader Vic's mai tai and grenadine made from fresh pomegranate juice are just two of her five **Small Hand Foods syrups** available around the country; [smallhandfoods.com](http://smallhandfoods.com).



CLOCKWISE FROM TOP LEFT: LIZA GERSHMAN; NOELE LUSANO; COURTESY OF SMALL HAND FOODS; JENN FARINGTON (2); ARIANNA PUCHERELLI