



Presents...

100 YEARS 100 MARTINIS

It was a cool, San Francisco morning as the day broke on December 4th, 1926. The neighborhood of Nob Hill was bustling as growing crowds slowly ascended block after block of The City's famously steep roadways, all marching towards the peak of California Street.

Packed into a courtyard paved with distinctive red bricks, each citizen was trying eagerly to catch a glimpse of the cause for the festivities: the ribbon-cutting ceremony for the West Coast's newest, most grand landmark - a 19-story marvel of luxury, dubbed the **Hotel Mark Hopkins**.

Now, in the year 2026, we invite you to celebrate a century of Hopkins Hotel history, as we bring back another legend from our past: the **100 Martini Menu!**

One Martini for each and every year.

Happy Centennial.

**IHG Hotel Mark Hopkins
1926 - 2026**

TOP OF THE MARK

100 Martini Menu

THE PASSPORT

HOW IT WORKS:

UPON ORDERING MARTINI #1,
YOUR GUIDE (AKA SERVER OR
BARTENDER) WILL PROVIDE YOU
WITH AN OFFICIAL
**TOP OF THE MARK
100-MARTINI PASSPORT**,
~ THUS BEGINNING YOUR
JOURNEY THROUGH
TIME AND TASTE. ~

AS YOU TRAVEL, YOU WILL
EXPERIENCE THE UNIQUE
FLAVORS FROM EACH DECADE OF
THE LAST CENTURY, LEARNING
A BIT ABOUT EVERY ERA OF
MARK HOPKINS HOTEL HISTORY
ALONG THE WAY. FOR EACH
MARTINI, YOU WILL RECEIVE ONE
PASSPORT STAMP TO RECORD
YOUR PROGRESS. YOU MAY
COLLECT YOUR STAMPS IN ANY
ORDER; HOWEVER,
**YOU MUST HAVE ONE FOR ALL 100
MARTINIS IN ORDER TO WIN.**

RICHES AWAIT THE MOST
DEDICATED OF TRAVELERS.
THOSE ABLE TO COMPLETE THE
JOURNEY WILL RECEIVE WORTHY
PRIZES OF MANY POSSIBLE FORMS,
AS DETERMINED BY
IHG & HOTEL MANAGEMENT.

WE WISH YOU LUCK ON THIS
QUEST, SHOULD YOU CHOOSE TO
ACCEPT. DO TAKE HEED,
HOWEVER: THIS IS NOT A RACE &
THERE IS NO TIME LIMIT!
ENJOY THE RIDE &
ALWAYS REMEMBER TO
DRINK RESPONSIBLY.

SAFE TRAVELS, MARTINI MAVENS!

~ THE MARK HOPKINS TEAM ~

A 19 percent gratuity will be added to parties of six or more.
No minors permitted after 10:00 p.m.

TOP OF THE MARK

100 Martini Menu

:: THE TOP 10 ::

GOLDEN MARTINI

*Ketel One Orange (or Tanqueray Orange),
Aperol, Amaro Montenegro, Bitters*

25

EMBARCADERO

ESPRESSO

*Tito's Vodka, Borghetti Coffee Liqueur,
Vanilla Simple, & Fresh Espresso*

24

MANHATTANIZATION

*Buffalo Trace Bourbon, Sweet Vermouth,
Orange Bitters, & a Brandied Cherry*

24

CALIFORNIA STREET

CABLE CAR

*Bacardi Ocho 8-Year Rum, Lemon Juice,
Simple Syrup, Cinnamon Sugar Rim*

23

GEARY BOULEVARDIER

*Whistlepig 6-Year Whiskey, Campari
Wash, Absinthe Rinse, & Orange Peel*

25

HUGO TO HAIGHT

*Avissi Prosecco, St. Germain, & Fresh
Muddled Mint topped with Club Soda*

22

DAQUIRI OF THE DONS

*Diplomatico Plata Rum, Lime Juice,
Simple Syrup, Dehydrated Lime Wheel*

23

LOMBARD LEMON DROP

*Tito's Vodka, Lemon Juice, House-Made
Simple Syrup, & a Sugar Rim*

23

MARKARITA

*Don Fulano Blanco, Lime Juice, Agave,
& a Grand Marnier Float with a
Dehydrated Lime Wheel and Salted Rim*

24

THE MARK OLD

FASHIONED

*Angel's Envy Bourbon, Luxardo
Maraschino Liqueur, Bitters, &
Lagavulin 16-Year Mist*

26

A 19 percent gratuity will be added to parties of six or more.
No minors permitted after 10:00 p.m.

TOP OF THE MARK

100 Martini Menu

Classic Martinis

#1 MADE IN SF

(The quintessential Classic Martini, from its very birthplace: San Francisco)

Your Choice of Ketel One Vodka or Tanqueray Gin & Dry Vermouth, shaken to perfection! With two Olives
22

#2 THE DOWNTOWN DIRTY

Exactly as above, but shaken with added Olive Brine
22

#3 LOW HUMIDITY

Classic Martini, prepared Dry (No Vermouth)
22

#4 ALL FOGGED UP

Classic Martini, prepared Wet (Extra Vermouth)
22

#5 GOLD MOUNTAIN GIMLET

Classic Martini, prepared with Lime Juice & a dash of House-Made Simple Syrup
23

#6 GOLD MOUNTAIN GIBSON

Classic Martini, prepared with a dash of Onion Brine, with an Onion garnish
23

#007 THE GOLDEN GUN

Classic Martini, prepared with Lagavulin 16-Year Mist
22

#8 TWISTED TRANSIT

Classic Martini, prepared with half Dry Vermouth, half Sweet Vermouth, & a Lemon Twist
22

#9 FRANCISCO 50/50

Classic Martini, prepared with equal parts Vodka or Gin & Dry Vermouth
22

TOP OF THE MARK

100 Martini Menu

Vodka Martinis

(Ketel One Vodka, shaken & served up with the following fresh & House-Made ingredients)

#10 LYCHEE

Lychee, Lemon Juice, Peychaud's Bitters

23

#11 CUCUMBER

Cucumber, Lemon Juice, House-Made Simple Syrup

23

#12 MINT

Mint, Lemon Juice, House-Made Simple Syrup

23

#13 BASIL

Basil, Lemon Juice, House-Made Simple Syrup

23

#14 JALAPEÑO

Jalapeño, Lemon Juice, House-Made Simple Syrup

23

#15 GRAPEFRUIT

Grapefruit Juice, Cointreau, Lemon Juice, House-Made Simple Syrup

24

#16 PINEAPPLE

Pineapple Juice, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#17 PASSIONFRUIT

Passionfruit Purée, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#18 POMEGRANATE

Pomegranate Juice, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#19 RASPBERRY

Raspberry Puree, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#20 YUZU

Yuzu Marmalade, Elderflower Liqueur, Lemon Juice

24

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No minors permitted after 10:00 p.m.

TOP OF THE MARK

100 Martini Menu

Gin Martinis

(**Tanqueray Gin**, shaken & served up with the following fresh & House-Made ingredients)

#21 LYCHEE

Lychee, Lemon Juice, Peychaud's Bitters

23

#22 CUCUMBER

Cucumber, Lemon Juice, House-Made Simple Syrup

23

#23 MINT

Mint, Lemon Juice, House-Made Simple Syrup

23

#24 BASIL

Basil, Lemon Juice, House-Made Simple Syrup

23

#25 JALAPEÑO

Jalapeño, Lemon Juice, House-Made Simple Syrup

23

#26 GRAPEFRUIT

Grapefruit Juice, Cointreau, Lemon Juice, House-Made Simple Syrup

24

#27 PINEAPPLE

Pineapple Juice, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#28 PASSIONFRUIT

Passionfruit Purée, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#29 POMEGRANATE

Pomegranate Juice, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#30 RASPBERRY

Raspberry Puree, Elderflower Liqueur, Lemon Juice, House-Made Simple Syrup

24

#31 SPICED TRADE

Yuzu Marmalade, Passionfruit Puree, topped with Prosecco

24

A 19 percent gratuity will be added to parties of six or more.
No minors permitted after 10:00 p.m.

TOP OF THE MARK

100 Martini Menu

Vodka & Gin Specialties

#32 GOLDEN MARTINI

*Ketel One Orange (or Tanqueray Orange),
Aperol, Amaro Montenegro, & Bitters*

25

#33 LOMBARD LEMON DROP

*Tito's Vodka, Lemon Juice, House-Made
Simple Syrup, & a Sugar Rim*

23

#34 LOMBARD CHAMBORD

*A Lemon Drop prepared exactly as above,
with Black Raspberry Liqueur*

24

#35 CONTRA COSTA COSMO

*Tito's Vodka, ~~Cranberry~~ Raspberry Juice, Lime
Juice, & House-Made Simple Syrup with
a Lime*

24

#36 FRENCH 49

*Junipero Gin, Lemon Juice, & House-
Made Simple Syrup topped with Prosecco*

24

#37 VC VESPER

*Raise seed money for your new startup
with a 3:1 ratio of Beefeater Gin to
Absolut Vodka, Lillet Blanc, & Lemon*

26

#38 HIVEMIND HORROR

*Is that a swarm of drones or bees? The
classic Bee's Knees with Junipero Gin,
Lemon Juice, and Honey*

23

#39 RICKEY THE ROBOT

*Invite an embodied AI robot into your
home with Junipero Gin, Lime Juice, &
Soda Water*

22

#40 TOP COLLINS

*Tanqueray Gin, Lemon Juice, & House-
Made Simple Syrup topped with Soda*

22

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No minors permitted after 10:00 p.m.

TOP OF THE MARK

100 Martini Menu

Bourbon & Whiskey

#41 THE MARK

OLD FASHIONED

Angel's Envy Bourbon, Luxardo Maraschino Liqueur, Lagavulin Single Malt Mist, & Bitters

26

#42 MANHATTANIZATION

The OG Whiskey Martini prepared with Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, & Orange Bitters, served up with a Brandied Cherry

24

#43 RYEHATTANIZATION

The standard Manhattan, prepared with Gryphon & Grain Rye Whiskey

24

#44 THE PERFECT MANHATTAN

Both a Martini and an accurate description of San Francisco, this variant is prepared with equal parts Sweet & Dry Vermouth

24

#45 THE BLACK HAT

The standard Manhattan, prepared with Amaro Averna in lieu of Sweet Vermouth

24

#46 GEARY BOULEVARDIER

Whistlepig 6-Year Whiskey, Campari Wash, Absinthe Rinse, & Orange Peel

26

#47 SUNSET SAZERAC

Templeton Rye, House-Made Simple Syrup, Peychaud's Bitters, served in an Absinthe-rinsed glass with a Lemon Peel

26

#48 SAN FRANSOUR

A Best Coast take on the Whiskey Sour, prepared with Buffalo Trace, Lemon Juice, Maple Syrup, Egg White (or Fee Foam), & Bitters, with a Brandied Cherry

25

#49 BULLITTPROOF

An ode to Steve McQueen's '68 Mustang, with equal parts Bulleit & Bulleit Rye, Campari, & Grand Mariner, served over a Big Rock in an Absinthe-rinsed glass, garnished with a Dehydrated Orange Wheel

26

TOP OF THE MARK

100 Martini Menu

Tequila & Mezcal

#50 THE MARKARITA

Don Fulano Blanco, Lime Juice, Agave, & a Grand Marnier Float with a Dehydrated Lime Wheel and Salted Rim

24

#51 MEZCAL MARKARITA

Our legendary Markarita, prepared with Illegal Mezcal

24

#52 THE SPICY MARK

Our Legendary Markarita prepared with muddled fresh jalapeños & a Tajin Rim,

24

#53 THE SASSY MARK

Our legendary Markarita, prepared with a Chambord float & a Sugar Rim

24

#54 THE SMOKY MARK

Our legendary Markarita, prepared with Illegal Mezcal, muddled fresh jalapeños, and a Tajin Rim

24

#55 THE SKINNY MARK

Our legendary Markarita, prepared with light Agave & a splash of Orange Juice

24

#56 PALOMA PACIFICO

Herradura Blanco, Grapefruit & Lime Juices, topped with Soda Water & Dehydrated Lime Wheel

23

#57 SUN FRANCISCO

A California Sunrise prepared with Herradura Reposado, Orange Juice, & Grenadine, served with a Cherry and Orange Peel,

22

#58 OAXACAFORNIA

Herradura Reposado, Mezcal Illegal, Agave Nectar, and a dash of Chocolate Bitters

25

#59 CAUGHT RED-HANDED

SF Don Fulano Blanco, St. Germain, Falernum, Pomegranate & Lemon Juices

22

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TOP OF THE MARK

100 Martini Menu

Rum

#60 DAIQUIRI OF THE DONS

Diplomatico Plata Rum, Lime Juice, & House-Made Simple Syrup, garnished with a Dehydrated Lime Wheel

23

#61 DON HEMINGWAY

Diplomatico Plata Rum, Luxardo Maraschino Liqueur, Lime & Grapefruit Juices, garnished with a Dehydrated Grapefruit Wheel

24

#62 CALIFORNIA STREET CABLE CAR

Bacardi Ocho 8-Year Rum, Lemon Juice, House-Made Simple Syrup, & a Cinnamon Sugar Rim

23

#63 RAILROAD RUM PUNCH

Bacardi & Myer's Dark Rums, Grenadine, Orange, Pineapple, & Lime Juices, garnished with a Cherry and Orange Slice

24

#64 MILLENIUM TOWER MAI TAI

Get tipsy with this classic blend of Bacardi, Cointreau, Lime Juice, and Orgeat, until you're leaning 29 inches Northwest! Garnished with a Cherry & Pineapple Slice

24

#65 MOJITO METALLICA

An homage to SF's greatest musical export, prepared with muddled mint, Bacardi, Lime Juice, Simple Syrup, and Soda Water

23

#66 6TH STREET ZOMBIES

An You'll look just like them after one too many of these tiki mainstays! Prepared with Bacardi Rum, Myer's Dark Rum, Cointreau, Orange & Lime Juices, Grenadine, and a dash of Bitters

24

#67 STORM FRANCISCO

A Myer's Dark Rum, Fever Tree Ginger Beer, and Lime Juice, garnished with a Dehydrated Lime Wheel

22

#68 MISSION BAY BREEZE

Malibu Coconut Rum, Pineapple & Cranberry Juices, with an Orange Slice

22

TOP OF THE MARK

100 Martini Menu

Bartender Specialties

#69 AVIATION

Equal parts Tanqueray Gin, Lemon Juice, Maraschino Liqueur, and Creme de Violette

25

#70 PAPER PLANE

Equal parts Buffalo Trace Bourbon, Lemon Juice, Amaro Nonino, and Aperol

25

#71 NAKED & FAMOUS

Equal parts Ilegal Mezcal, Lime Juice, Aperol, and Yellow Chartreuse

25

#72 THE LAST WORD

Equal parts Tanqueray Gin, Lime Juice, Luxardo Maraschino Liqueur, and Green Chartreuse

25

#73 CORPSE REVIVER NO. 2

Equal parts Tanqueray Gin, Lemon Juice, Cointreau, & Lillet Blanc, served in Absinthe-rinsed glass

25

#74 MONTE CASSINO

Equal parts Bulleit Rye, Benedictine, Yellow Chartreuse, and Lemon Juice

25

#75 INDUSTRY SOUR

IYKYK

25

#76 BLOOD & SAND

Equal parts Johnnie Walker Black Label Scotch, Carpano Antica Sweet Vermouth, Cherry Heering, and Orange Juice

25

#77 SUNFLOWER

Equal parts Tanqueray Gin, Cointreau, St. Germain, and Lemon Juice

24

#78 THE POLISH

AMBASSADOR

Equal parts Żubrówka Bison Grass Vodka, Green Chartreuse, Crème de Noyaux, and Lime Juice

26

#79 ESPRIT D'ESCALIER

Equal parts Eagle Rare 10-Year Bourbon, Aperol, Amaro Nonino, and Grapefruit Juice

26

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TOP OF THE MARK

100 Martini Menu

More Classics

#80 SANTANA SIDECAR

Hennessey VS, Cointreau, and Lemon Juice, with a Sugar Rim and Lemon Wheel - for a blend as "Smooth" as the Latin Legend himself

23

#81 AMARETTO SOUR

Disarrono, Lemon Juice, House-Made Simple Syrup, & Egg White (or Fee Foam), with a dash of Bitters & a Brandied Cherry

22

#82 APEROL SPRITZ

Avissi Prosecco, Aperol, and Soda Water, garnished with a fresh Orange Slice

22

#83 HUGO TO HAIGHT

The ever-trending sensation that is the Hugo Spritz: Avissi Prosecco, St. Germain, & Fresh Muddled Mint topped with Club Soda

22

#84 MOSCOW MULE

Tito's Vodka, Lime Juice, and Fever Tree Ginger Beer, with a Lime Wedge

22

#85 KENTUCKY MULE

Wild Turkey 101, Lime Juice, and Fever Tree Ginger Beer, with a Lime Wedge

22

#86 ESCAPE FROM ALCATRAZ

Junipero Gin, St. Germain, Lemon Juice, and a Fever Tree Ginger Beer float

23

#87 LONG ISLAND ICED TEA

...did you really think you were getting out of here without one of these?

25

#88 VIEUX CARRE

Bulleit Rye, Hennessy VS, Carpano Antica Sweet Vermouth, Benedictine, and both Angostura & Peychaud's Bitters, with a Lemon Peel

26

#89 NOB HILL NEGRONI

Equal parts Tanqueray Gin, Carpano Antica Sweet Vermouth, and Campari, garnished with an Orange Peel

24

TOP OF THE MARK

100 Martini Menu

Coffee & Sweets

#90 EMBARCADERO ESPRESSO

*Tito's Vodka, Borghetti Espresso Liqueur,
Vanilla Simple, & Fresh Espresso*

24

#91 BOURNET ESPRESSO

*Whistlepig Piggyback 6-Year Whiskey,
Borghetti Espresso Liqueur, Fernet Branca,
and Fresh Espresso*

24

#92 CANDLESTICK CARAJILLO

*Fresh Espresso & Licor 43, shaken to
simple perfection, for a simpler time...*

20

#93 WHITE RUSSIAN HILL

*Tito's Vodka, Borghetti Espresso Liqueur,
Half & Half, and a dash of Vanilla Simple*

22

#94 MUSTACHIOED PISTACHIO

*Bailey's Irish Cream, Disarrono
Amaretto, & Blue Curacao*

23

#95 THE GOLDEN GRASSHOPPER

*Tempus Fugit Creme de Menthe, White Creme
de Cacao, & Heavy Cream, with a splash of
Fernet to get that San Francisco flavor!*

23

#96 GHIRARDELLI CHOCOLATINI

*Absolut Vanilla, Creme de Cacao, Frangelico,
and Ghirardelli Chocolate Syrup*

23

#97 BANANA CREAM PIE

*Tempus Fugit Banana Liqueur, Rumchata,
Caramel, & Whipped Cream, with Vanilla
Wafers & Banana Chips*

24

#98 IRISH COFFEE BVC

*The Cross-Cultural Concoction of Jameson
Irish Whiskey, Sugar, and Whipped Cream,
topped with a pinch of Shaved Nutmeg*

22

#99 CALI LOCO LOCO

*You're crazy for making it this far! Dedicated
to you, we have Bacardi, Tito's, Patron Silver,
Coconut Cream, & Lime Juice*

26

TOP OF THE MARK

100 Martini Menu

Fin

#100. PLAYER'S CHOICE

*Wait... you're finished? You really made it
all the way here, to the last page?
What's that..?*

...EVERY SINGLE MARTINI??

From 1 through 99?!

Surely, you jest!

checks passport

...you don't jest.

...

CONGRATULATIONS!

*Wow! Simply amazing - what an impressive
feat. A true Hero's Journey.*

*In honor of your dedication and as a symbol
of our gratitude for your participation in our
100 Martinis, 100 Years promotion,
we've made Martini #100 yours to choose.*

*Whether you pick your favorite from the list,
something we've missed, your own creation,
or leave it up to the bartender, we hope that
you savor each sip, as you revel in this
moment of victory.*

*From the entire team here at
InterContinental Mark Hopkins,
Thank You.*

HOTEL MARK HOPKINS

100-YEAR ANNIVERSARY

CENTENNIAL CELEBRATION

1926 - 2026

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