

MILL VALLEY HISTORICAL SOCIETY

THIRTY FIFTH ANNUAL WALK INTO HISTORY

**DOWNTOWN
TAVERNS & RESTAURANTS**

Guidebook

SUNDAY, MAY 27, 2012

Co-hosted with the Outdoor Art Club

TO THE GUIDES:

This is the 35th year that the Mill Valley Historical Society has organized a Walk Into History thanks to the efforts of many volunteers working throughout the year as well as on the day of the Walk.

Guides are special volunteers with a responsibility to provide a group of walkers with an interesting, informative, enjoyable and safe experience.

Several guides have been leading these walks for many years. The fact that they continue to volunteer to be guides is an indication of their enjoyment and commitment.

If this is your first year as a guide, we welcome you and hope you will find as much pleasure in learning and sharing the history of Mill Valley as the old timers do.

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TIPS FOR GUIDES

Thank you for being a Walk-Into-History guide. Your success and satisfaction requires a commitment of time, energy and preparation. The objective is to provide good leadership and well-presented historical information. The following instructions can make your job easier:

1. Read the guidebook several times to familiarize yourself with its contents.
2. Practice the walk several times. Each guide is required to go on two practice walks that are conducted by a guide trainer. You should also do one or more practice walks with a friend who can give you feedback on your presentation.
3. Keep your group together. At each stop, face the group with your back to what you are describing. Make eye contact.
4. The guidebook lists the names of restaurants and taverns along with the years they were in business. No need to memorize this information which is highlighted in bold text. Read it out loud. Encourage participants to comment on what they know about these restaurants and taverns and their experiences there. Strive for the group's participation at each stop. Make this a fun experience.
5. The guidebook also contains information about specific restaurants and taverns. Familiarize yourself with this information and use your own words. Avoid the temptation to read it out loud. Encourage participants to add to it.
6. Assign one of the participants to manage the photo album by showing the photos when you call for them.
7. Try to avoid groups ahead and behind your group. Speed up or slow down.

Guides have enjoyed leading the annual Walk-Into-History for over three decades. Good luck, have fun and enjoy the experience of leading a group of participants interested in the history of Mill Valley.

LEAD GROUP VIA SIDE GATE TO WEST BLITHEDALE

Stop #1 Along the fence on West Blithedale

INTRODUCTION

Lucretia Hanson Little had been Mill Valley's Town Clerk and official historian. In 1977, illness forced her to retire and move away. A group of interested people established the Historical Society. Their primary goal was to make available all historical material relating to Mill Valley, including the invaluable collection of books, pictures and documents collected by Mrs. Little. Other goals established at the outset were:

1. Work for the library in all matters relating to the History Room.
2. Take responsibility for the popular First Wednesday Programs.
3. Continue the Oral History Program.

This year marks the 35th Walk Into History sponsored by the Mill Valley Historical Society. Our walk today will take us to various sites of restaurants and taverns in downtown Mill Valley. The distance is a little less than a mile. The time required is about 1-1/2 hours. The route is mostly level. There are 20 stops.

Introduce yourself. Determine if there are some in the group who are not Mill Valley residents. Be prepared to provide more information for non-residents. Encourage participants to comment on their familiarity with the restaurants and taverns. Strive for the group's participation.

SAFETY

The entire walk is on sidewalks. Keep the group together at crosswalks and be alert for cars and bicycles.

OVERVIEW

Many restaurants come and go, but a few stay in business for decades. The tour will encompass examples of both. We will go inside two restaurants, one new and the other almost 50 years old. Most of today's restaurants include a bar. In the early years, Mill Valley had saloons, taverns and beer parlors which served little or no food. We will stop at the sites of these watering holes and discuss their histories.

Cross Throckmorton and turn left

Stop #2 At 8 E. Blithedale

Stefano's Pizza — 1976 to present (36 years total at both locations)

Located on this site from 1976 until 2003 when it moved across the street. Other branches of Stefano's Pizza are currently in Corte Madera, in Novato and in the Alto Shopping Center where it is called Rocco's.

Stefano's Pizza across the street is special. In 2004, solar panels were installed on the roof. They generate 26.5 kilowatts and supply much of the electricity for the ovens.

Pearl's Phat Burgers — 2003 to present (9 years)

A restaurant called **Phyllis' Giant Burgers** was established in San Rafael in 1983—it closed in 1990. In 1986 a second Phyllis' Giant Burgers was opened in Mill Valley at 72 E. Blithedale, a site now occupied by **Amberjack Sushi Restaurant**, across the street from **Lily Kai Chinese Restaurant**. In 2003, when Stefano's moved across the street, **Phyllis' Giant Burgers** moved from 72 E. Blithedale to this site and the name was changed to **Pearl's Phat Burgers**.

The restaurant has been in business in Mill Valley for 26 years in total.

Proceed to Sunnyside and turn right

Stop #3 At driveway entrance to Bungalow 44

From the 1940s to the 1970s, a service station, first Flying "A" and later Phillips 66, occupied this site.

Avenue Grill — 1985 – 2002 (17 years)

Marni and Joseph Leis, two food-service neophytes, spent about \$300,000 to open the 2,000-square-foot Avenue Grill in September 1985. One reviewer called it noisy but delicious. By 1992, the “neophytes” owned several other restaurants. In 1993, they obtained a license to serve hard liquor. In January 2002, Avenue Grill closed. The problem, according to the owners, was a proposed rent increase to triple what they were currently paying. Others thought that the economic downturn, the number of unemployed in the Bay Area, the aftermath of the Sept. 11 tragedies and the ongoing war were all key factors.

Mudbugs Café — 2003 – 2004 (<1 year)

In August 2003, Mudbugs Café, a **Cajun restaurant**, opened. It was owner Scott Fearon's first go at primary proprietorship—he had previously invested in a number of Bay Area restaurants. Things didn't work out. Mudbugs Café closed on May 10, 2004. His new restaurant opened nine days later.

Cascade Bar and Grill — 2004 — 2005 (1 year)

Contemporary American comfort foods; cuisine incorporates ingredients from local artisan producers; supports organic and sustainable farming practices; and a policy of no corkage fee. The restaurant took its name from the waterfall in Cascade Canyon. Historic photos purchased from the History Room were part of the décor.

Bungalow 44 — 2005 to present (7 years)

Owned by Real Restaurants which also owns Fog City Diner (San Francisco), Mustards (Napa), Buckeye (Mill Valley) and other restaurants. Bungalow 44 specializes in **contemporary Californian American cuisine**.

Proceed Down Sunnyside

Stop #4 At the bench in front of 31 Sunnyside

31 Sunnyside

Sunnyside Café (Comfort food) — 1993 – 2003 (10 years)

Space formerly occupied by American Cancer Society Discovery Shop

Toast — 2003 to present (9 years)

#1 El Paseo Lane

Fondue Pot II — 1971 - 1974 (3 years)

Fondue Pot I was on Paradise Drive in Corte Madera

Uncle Gaylord's Ice Cream — 1976 – 1981 (5 years)

Dipsea Café — 1986 – 1991 (5 years)

Moved to at 200 Shoreline in Tam Valley (26 years total)

24 Sunnyside

Originally a residence built in 1906, later a boarding house, but since 1973 the site of ten different restaurants, each offering one of seven different cuisines.

Sidney G. Woodyatt (American) — 1973 (1 year)

Be Here Now Café — 1974 – 1975 (1 year)

Named for the book by Ram Dass on spirituality, yoga and meditation.

Don Pancho's Mexican Restaurant — 1975 – 1982 (7 years)

The Cottage (Cordial California Cuisine) — 1983 (1 year)

Ristorante Lucca (Italian) — 1984 – 1996 (12 years)

In 1993, the owners tried to sell Ristorante Lucca to a microbrewery, but a permit was denied.

Toi Thai (Authentic Thai Food) — 1996 – 2002 (6 years)

Owner/chef, Miss Toi Palivanich, a Bangkok native, lives in Homestead

First Crush Restaurant & Bar (Continental) — 2004 – 2005 (1 year)

An offshoot of First Crush Restaurant, Bar & Lounge in San Francisco

By 2005 First Crush owners recognized their mistakes, revamped the décor and opened Mi Casa, with a menu of Oaxacan and Yucatan food.

Mi Casa (Mexican) — 2005 – 2006 (1 year)

Ora Restaurant Bar & Lounge (Asian Fusion) — 2006 – 2008 (2 years)

Tsukiji Sushi Bar and Restaurant (Japanese) — 2009 - 2012 (3 years)

Enter El Paseo Lane

Stop #5 At the El Paseo Courtyard on the left

In 1936, the three-story Holtum building at 15 Throckmorton was described by community activist Edna Foster as an eyesore. She purchased it and vowed to make improvements. In 1940, renovation of the building began under the direction of Gus Costigan, a Mill Valley architect. Edna then purchased an adjoining lot that fronted on Sunnyside. Edna and Gus designed a complex of buildings stretching from Throckmorton to Sunnyside. The name, El Paseo, was accepted by the City Council as a street and building complex. Construction was completed in 1948. There were shops, two courtyards and professional offices along El Paseo Lane. The restaurant just off Throckmorton was initially owned by Mildred Snell and Amy Hanson. It opened in 1947. Other short term owners followed.

Photo of the entrance to El Paseo Lane (1970s) MVU 1053

El Paseo Restaurant— 1957 – 1972 (15 years)

In 1957, Mary Harkins opened a restaurant serving Continental cuisine. She also supplied Frozen Popovers for sale in Bay Area Supermarkets.

Photo of Mary Harkins (1960s) MVN 1070

El Paseo Restaurant— 1972 – 2005 (33 years)

In 1972, Mark Bottmeyer and Gunter Kollner opened a restaurant serving French cuisine. In 1985, they added a wine bar, the first of many expansions into former shops. In 2005, after 33 years of managing a successful restaurant, they retired.

El Paseo Restaurant— 2006 – 2009 (3 years)

On June 1, 2006, Keiko Takahashi and her husband Seigo Takei opened an elegant French restaurant which earned a Michelin star. It closed on October 7, 2009.

El Paseo House of Chops — 2011 to present (1 year)

Celebrity chef and Food Network star, Tyler Florence, has a luxury kitchen supply store at 59 Throckmorton. He also has two restaurants, the Wayfarer Tavern in San Francisco and Rotisserie & Wine in Napa. In early 2011 after many months of renovation, Tyler Florence opened El Paseo House of Chops in partnership with Sammy Hagar, a rock singer, guitarist and songwriter with many business interests.

**Proceed to the south door of the restaurant
located in the corner of the courtyard**

Stop #6 Inside El Paseo House of Chops

Enter the Sunnyside Room and proceed toward the hall on the right.

Proceed down the hall and peek into the kitchen where plates are handled.

Proceed down the hall and pause at the food preparation kitchen.

Proceed to the Throckmorton Room.

Leave the restaurant via the Exit door on the right.

Cross the lane and enter the Bar Room.

Exit the Bar Room, turn right and proceed to Throckmorton.

While walking through the restaurant, notice the magnificent fireplaces in the Sunnyside Room and the Throckmorton Room as well as the huge ceiling beams which were reclaimed from an old building that was torn down at Fort Cronkite.

Upon exiting El Paseo Lane at Throckmorton

Point out the 3-story building on the right

Turn Left

Stop #7 At 41 Throckmorton

In 1934, Chuck Hong, nephew of Suey Kee, Mill Valley's leading merchant of fruits and vegetables since 1898, moved the business to this site. It closed in 1959.

Sonapa Farms (Delicatessen and Café) — 1959 – 1995 (36 years)

In the 1970's, the owners added a catering service

Photo of Sonapa Farms (1970s) MVU 1238

Sonapa Bistro (California-French Bistro Food) — 1994 – 1995 (1 year)

Sonapa Farms served breakfast and lunch, and Sonapa Bistro served dinner.

Noah's Bagels — 1998 – 2000 (2 years)

One of a chain of 74 located in California, Oregon, and Washington.

Champagne French Bakery Cafe — 2002 to present (10 years)

A combination bakery, delicatessen, cafe and restaurant.

One of a chain of 16 located primarily in southern California.

Proceed down Throckmorton to Richard Hiatt Place

Stop #8 At Richard Hiatt Place

71 Throckmorton

Lucky's Mill Valley Coffee Shop — 1938 – 1940 (2 years)

Photo of the back of Lucky's Mill Valley Coffee Shop

Looper's Restaurant — 1948 (1 year)

Hayes' Mill Valley Grill — 1950 – 1954 (4 years)

Stiveson's Restaurant — 1955- 1963 (8 years)

Pat & Joe's Restaurant — 1964 – 1971 (7 years)

Photo of Pat & Joe's (1960s) MVN 1502

In 1971, the restaurant was forced to close because of health, safety, and fire violations. In 1973, the building was torn down and a bank building was constructed on the site.

87 Throckmorton

Mill Valley Book Depot & Café — 1979 to present (33 years)

Follow Sidewalk to Bus stop on Sunnyside

Stop #9 At Depot Plaza Bus Stop

Liquor and Saloons

In 1890, the directors of The Tamalpais Land and Water Company were determined to make Mill Valley free of saloons. The deed for every parcel sold came with a clause that prohibited the owners to "...suffer, allow, or permit any person or persons to manufacture, sell exchange, barter, deliver or give away thereon any spirituous or malt intoxicating liquors or wine..."

No topic aroused more passion than the liquor issue.

In 1893, a loophole became apparent and saloons opened outside the town limits on East Blithedale between Hill Street and Dell Street. The district earned the epithet "Jagtown" or "Jagville", "jag" being a term for intoxication.

Jack Hansen operated the Golden West Saloon on the corner of Grove. It was famous for its brawls, chicken shoots and cockfights. In 1895, it was renamed "The Louvre" for its collection of western artifacts.

Photo of The Louvre (1895) MVN 1041

In February 1900, Marin's Superior Court rendered a decision that some interpreted to mean that Mill Valley's prohibitions against liquor sales were unconstitutional. Mill Valley trustees responded by passing a tough liquor ordinance making it very difficult and expensive to establish a saloon.

In 1902, the saloons in Jagtown had to close when the area was developed as the Sunnyside Tract and annexed to Mill Valley.

Cross Sunnyside

Stop #10 On the corner of Sunnyside and Miller

25 Miller

Drake's Harbor Fish & Chips — 1973 – 1974 (1 year)

Le Buffet (Parisian Type Sidewalk Café) — 1974 (1 year)

Restaurant INO (Japanese) — 1982 – 2010 (28 years)

Charlie Hong Kong (Asian Street Food) — early 2011 (1 year)

An offshoot of a Santa Cruz restaurant.

Boo Koo (name change only) — December 2011 to present (6 months)

A twist on *beaucoup*, reminiscent of the French origin of Vietnamese dishes.

19 Miller

Baskin-Robbins — 1965 – 2011 (46 years)

Baskin-Robbins, a global chain of ice cream parlors, claims to be the world's largest ice cream franchise with over 5,800 locations.

Cross Miller

Stop #11 At 38 Miller

36 Miller (now a driveway)

Osgood's Tavern — 1934 – 1939 (5 years)

In 1939, it moved to 106 Thockmorton

38 Miller on the Second floor of Old Brown's Store

The Brown Bag Country Eatery — 1975 – 1977 (2 years)

Brown's Loft Country Eatery — 1978 – 1985 (7 years)

Lucille's — 1988 – 1994 (6 years)

Eclectic Menu, Non Smoking, Veggies Galore

38 Miller on Ground floor of Old Brown's Store

Jenny Low's — 1987 – 2007 (20 years)

After 20 years of teaching Chinese cooking in the San Francisco Bay Area, Jenny Low finally realized her dream of opening a restaurant serving home-style Chinese food, with good service in a pleasant atmosphere. In 1992 she opened a second Jennie Low's, located in Novato's Vintage Oaks Center. After the Mill Valley restaurant was closed, a new restaurant was opened in Petaluma in August of 2007.

Balboa Café — 2008 to present (4 years)

Balboa Cafe follows the same tradition and spirit of Balboa Cafe in San Francisco as the "in" place to eat, drink and make merry. It is owned by **Plumpjack**, a hospitality management company with restaurants in San Francisco and Squaw Valley.

Proceed up Miller

Stop #12 At 22 Miller

22 Miller

Davood's Persian Restaurant — 1973 -1981 (8 years)

Featured middle eastern food. In 1978, when owner Davood Kohanzadeh was denied a liquor permit by the city, he said he would quit. However, even if he had obtained a permit, new licenses were unavailable in Marin, and old ones cost \$55,000 (equivalent to \$191,000 today).

Da Angelo and Piazza D'Angelo — 1981 to present (31 years)

In 1980, Domenico and Paolo Petrone moved from southern Italy to Marin. In 1981 they opened Da Angelo, an authentic Italian restaurant. They had purchased a liquor license from Old Mill Tavern and became the first downtown restaurant to have one. In 1995 they changed the name of the restaurant to Piazza D'Angelo. "Piazza" is Italian for Plaza. The restaurant fronts onto Depot Plaza across the street.

Photo of Piazza D'Angelo (1995) MVU 1132

18 Miller

Mill Valley Tavern — 1901- 1906 (5 years)

In 1901, after meeting the severe licensing requirements which the town had defined in its tough liquor ordinance, the Mill Valley Tavern opened on this site. It was the only saloon in town. It lasted 5 years.

The Sequoia — 1906 – 1925 (19 years)

Immediately replacing Mill Valley Tavern was The Sequoia with Jack Brady as proprietor. He had been an engineer on the first train to enter Mill Valley. When the era of Prohibition began in 1919, The Sequoia survived as a soda fountain. Ownership changed in 1920. In 1925 the saloon closed and the building was demolished. In 1926, the Mill Valley Bank was founded and headquartered in a brand new edifice, now occupied by the Wells Fargo Bank.

Proceed up Miller to Throckmorton and turn left

Stop #13 At 127 Throckmorton

127 Throckmorton

Esposti's — 1921 – 1964 (43 years)

In 1921, Al Scott sold his confectionery to Delelmo Esposti. In 1931 Esposti's was remodeled to include a kitchen for food service. A large window was also installed on the front so that anyone on the sidewalk could watch the ice cream machine in operation. In 1937 it was remodeled again as a restaurant. In 1950 it advertised its "Italian Food." In 1955 it advertised its "Delicious Home Cooked Foods."

Photo of Al Scott's (1910s) MVU 1426

Photo of Delelmo & Kathleen Esposti (1921) MVN 1043

La Ginestra — 1964 to present (48 years)

Salvatore and Maria Aversa emigrated from Sorrento, Italy in 1955. In 1964 they bought Esposti's. Since its inception, La Ginestra has been a family affair. In 1970 and again in 1974, a relative from Italy emigrated to become a chef at the restaurant. The Aversa children, Lucia, Fabio and Tino participated from a young age. When Sal died in 1983, 20-year old Tino stepped in as manager.

Anecdote

In 1965, La Ginestra closed so that Sal could return to Italy with his family after living in California for ten years. Perhaps it was the popular song, *Torna a Surriento* (Come back to Sorrento) that influenced him. After two weeks, Sal returned alone to find that the sidewalk was lined with flowers and little signs saying "welcome home, we've missed you, open up soon". That ended any thought he might have had about the family living in Italy.

#131 Throckmorton

From 1900 to 1911 the Ben Price Billiard & Pool Parlor & Cigar Store was here. From 1954 to 1974, The Clock Shop (sales/service of watches and clocks) occupied the premises. In 1975, La Ginestra expanded into this building, using it as a waiting area and bar—a liquor license was purchased from Pompei's Fish Grotto in San Francisco.

Enter La Ginestra Restaurant

Stop #14 Inside La Ginestra Restaurant

Enter the restaurant and walk straight back through the dining area.

View the kitchen on the left.

Continue to the back of the restaurant.

Turn right and go up a slight ramp to the bar.

Turn right again and walk through the bar.

Turn right again to return to the dining room.

Turn left and exit the restaurant.

While in the bar, note the posters, memorabilia, including those from Esposti's, the wine and the display in the windows fronting on the street.

Turn right and proceed to 153 Throckmorton

Stop #15 Close to OKSA in the open area

139 Throckmorton, now the driveway to a parking lot

Venice Café — 1935-1937 (2 years)

The Log Cabin — 1938 - 1947 (9 years)

Photo of Log Cabin and Meet The Quinn's (1939) MVN 1781A

153 Throckmorton, now OSKA

Hiker's Retreat — 1938 (1 year)

Lockers were available for hikers

Meet The Quinns — 1939 - 1941 (2 years)

The Office — 1950 – 1971 (21 years)

Photo of The Office and Sonapa Farms (1950s) MVN 1018

Sweetwater — 1972 – 2007 (35 years)

Opened on November 17, 1972. Owners were continually involved in controversies with the city council concerning the sale of liquor, music amplification and hours of opening.

The history of Sweetwater will be discussed at its new location.

Proceed to the other end of the open area

Stop #16 Near Mill Valley Inn in the open area

163 Throckmorton, now Mill Valley Inn

Sequoia Grotto — 1935-1950 (15 years)

The Palate — 1951 – 1973 (22 years)

Original owners were painters whose apartment/atelier was upstairs.

Photo of The Palate (1970s) MVN 4003

Luisa's Palate Italian Restaurant — 1974 – 1975 (1 year)

La Veranda Ristorante Italiano — 1975 – 1984 (9 years)

In 1984, the building was destroyed by fire along with the adjacent Dowd's Moving and Storage facility. The Mill Valley Inn was built in 1994.

Photo of La Veranda (1980s) MVU 1768

173 Throckmorton

Mill Valley Beer Works — 2010 to present (2 years)

This is the first brewery in Mill Valley. In addition to beer brewed onsite, the beer café offers a large selection of imported and craft microbrews along with lunch and dinner services. It recently doubled its size by expanding into the adjacent shop.

Cross Throckmorton and Cross Madrona

Stop #17 On the Corner of Madrona and Throckmorton

From 1905 to 1940, the Mill Valley Record was produced in the two buildings on Madrona across the street in the middle of the block.

Photo of Mill Valley Record Offices (1920s) MVU 1025

15 Madrona

Avatar's Punjabi Burritos 2001 to present (11 years)

17 Madrona

True Confections 1978 – 1999 (21 years)

Small Shed Flatbreads (pizza) 2004 to present (8 years)

Breakfasts include scones, cinnamon rolls, brioche, muffins, and galettes

Proceed down Throckmorton and cross Bernard

Stop #18 On the Corner of Bernard and Throckmorton

This building is on the site of the first lot sold in the 1890 auction. The first business was a carpenter shop. In 1894, Pioneer Grocery arrived followed by three more grocery stores, the last one being a Safeway which arrived in the 1930s. In December 1938 when the Safeway moved out, Osgood's Tavern moved here from 36 Miller. In 1948, the name was changed to Old Mill Tavern.

Osgood's Tavern — 1939 – 1948 (9 years)

Old Mill Tavern — 1948 – 1981 (33 years)

In 1968 Old Mill Tavern started offering country music then rock music. Local residents complained about the noise. In 1981, the owner sold his liquor license to the newly opened Da Angelo. On Nov. 26, 1981, Old Mill Tavern served up its last drink to Charlie Deal, a well known city character who made toilet seat guitars.

Photo of Old Mill Tavern (1950s) MVN 1772A

In 1982, the tavern's name was changed to O'Leary's Pub & Seafood Grill.

O'Leary's Pub & Seafood Grill— 1982 – 1994 (12 years)

May 1982 Mill Valley Magazine Advertisement

**Eat Fish, Live Longer
Eat Oysters, Love Longer
Eat Clams, Last Longer**

Photo of O'Leary's Restaurant & Pub (1980s) MVU 1073

In 1994, the City Council voted to ban smoking in all restaurants. O'Leary's owner had to decide between "booze 'n' butts" or "good eats". Bistro Bistro won the day.

Bistro Bistro (Parisian Bistro Food) — Dec. 1994 - 1995 (1 year)

Annabelle's (American Food) — 1995 – 1996 (1 year)

The Frog and the Peach (Farm Fresh Food) — 1996 - 1997 (1 year)

Vasco (Italian Food) — 1998 to present (14 years)

Proceed through Lytton Square, turn left on Corte Madera

Stop #19 at 19 Corte Madera

Sweetwater — 2012

The 107-year-old Masonic Hall was recently renovated for Sweetwater. There is a large room for music and a restaurant helmed by chef Gordon Drysdale. Opening night was January 27, 2012.

Sweetwater was founded on November 17, 1972 by Fred Martin, owner of The Office at 153 Throckmorton. In 1980 he sold it to Jay and Jeannie Patterson. Soon thereafter, they divorced and she acquired ownership. When she retired in 1998, Thom and Becky Steere came to the rescue and kept the doors open until 2007 when they lost the lease owing to a rent increase. The Steeres planned to reopen at 32 Miller which they began to remodel. High construction costs killed the project.

In July 2007, the Steeres established Sweetwater Station, a Larkspur nightclub. The venture lasted until the end of 2008 when they were evicted by the building's owner, American Legion Post 313.

A group of investors, many from Mill Valley, raised \$3 million for the new Sweetwater at Masonic Hall. They purchased the name from the Steeres. Jeanie Patterson gave the venture her blessing.

Until the Masonic Hall closed for remodeling, Ged Robertson, owner of Small Shed Flatbreads, had been presenting concerts there as the Woods Music Hall.

Old Ranch Bakery & Lunch Room — 1889 – c. 1899 (about 10 years)

Mill Valley's first restaurant was located across the street. The restaurant was run by Mr. Benning. Meals cost 25 cents. Customers included workers on the mountain railroad.

Photo of Old Ranch Bakery, Lunch Room (1889) MVN 1042

Cross Corte Madera, turn right

Stop #20 at 2 Corte Madera

2 Corte Madera

Meet the Quinn's — 1929 – 1974 (45 years)

Prohibition, a national ban on alcohol was in place from 1919 to 1933. A cantankerous little Irishman named Jimmy Quinn ran his saloon for 45 years until he died at age 89. In 1929, he first established a candy store that sold bootleg booze out the back. In 1934, it became a legal saloon.

Blue-tinted windows cast an azure glow over the proceedings in the narrow room. The bar curved around to the front windows, which is where Jimmy often perched to assess the clientele.

Photo of Meet The Quinn's (1971) MVU 3764

Being so close to City Hall, the fire station, police station and City Hall, Quinn's had a lot of customers from those sources. Various cops and firemen would often stop by at the end of their shifts. When the city council adjourned, some of the council members and staff repaired to Quinn's.

At one time or another, Jimmy Quinn owned all three saloons in downtown Mill Valley: Old Mill Tavern, The Office and Meet the Quinn's.

In 1974, Quinn's became part of the Mill Valley Market's deli.

52 Throckmorton

White Mill — 1938-1954 (16 years)

Photo of White Mill and Meet The Quinn's (1940s) MVN 1780A

Jacques Restaurant — 1960-1963 (3 years)

Photo of Jacques Restaurant (1960) MVN 1746

The Redwood Restaurant — 1971 (1 year)

Paprika Restaurant — 1974 (1 year)

Viennese specialties, Homemade Pastries, Viennese Coffee

Proceed to the Outdoor Art Club