

A Bartender's Bounty

With nature's bounty at his doorstep via the fields and farms of the Central Valley of California, Ehrmann has the luxury of changing his cocktail menu on a monthly basis, with fall being no exception. In early to mid-summer, he already is looking ahead to August.

"I am in touch with produce markets. I know what is on the way. I know that we have so many weeks of Bing cherries and blueberries."

When it's full-fledged fall in Boston or Chicago, it's Indian summer in San Francisco, Ehrmann says. As a result, the cocktails enjoyed there in the fall are not what the rest of the country may think of as seasonal.

"We are still drinking summer drinks here," he recently told *NCB* says. "We are into Myers lemons and pomegranates."

When it comes to his fall beverage rotations, Ehrmann says his biggest challenge is trying to make summery drinks with fall flavors.

To finesse this seasonal divide, he relies on fall harvest staples such as pears and apples, nuts, as well as dates and figs that work well with bourbon. With the nearby Napa Valley and its crush (of grapes) in full swing, fall also is a great time for wine cocktails as well, Ehrmann says.

The Eagle Has Landed

One fall favorite at Elixir is Ehrmann's Ruby Chai Appletini, a cocktail made with Square One Organic Vodka infused with Numi Organic Ruby Chi Tea, muddled Gala applesauce and organic agave nectar.

"It makes for a beautiful drink," says Ehrmann, who, along with his bar chef duties at Elixir serves as Brand Ambassador for Square One Organic Vodka. His Candied Agave Fizz also adds a new twist on tequila cocktails to any fall beverage menu with its base of 4 Copas Organic Blanco Tequila, muddled Granny Smith apple, 4 Copas Agave nectar, egg white and dry apple cider.

For bourbon lovers, Elixir celebrates the fall, Ehrmann's college alma mater and America's natives pirit in the same glass with the Screaming Eagle Sour. Created by Ehrmann as the passed cocktail at the wedding of a fellow Boston College alumnus, the bourbon sour mix of Eagle Rare 10-Year Elixir Select Bourbon, lemon juice, powdered sugar, egg white, St. Germain Elderflower liqueur, a dash of Peychaud's bitters and garnished with a bourbon-soaked cherry is named in honored of his beloved Boston College Eagles mascot. **NCB**



Ruby Chai Appletini

1 1/2 ounce Square One Organic Vodka infused with Numi Organic Ruby Chai Tea

1 1/2 ounce organic apple cider infused with Numi Organic Ruby Chai Tea

1/2 ounce organic agave nectar (amber is preferred)

1/4 organic gala apple

Cut the apple in half, just off center, leaving the stem on. Then slice the core out just to the other side of the stem. Reserve core slice for garnish. Cut one quarter of the apple into pieces, removing the seeds and core. In a mixing glass, muddle into applesauce. Add agave nectar, Square One, cider and ice. Shake for 10 seconds and strain up into a chilled cocktail glass. Head should be frothy and creamy. Garnish with the apple core slice on the rim or floating.



Candied Agave Fizz

2 slices organic Granny Smith apple

1 1/2 ounces 4 Copas Organic Blanco Tequila

1 bar spoon 4 Copas Organic Agave Nectar

1 organic egg white (1 ounce pasteurized)

Dry apple cider (alcoholic)

Place the apple slices in a mixing glass and coat with the agave nectar. Using a toothpick or fork, pick up each slice and caramelize the nectar with a match, returning each candied apple to the mixing glass. Add the tequila and muddle. Add the egg white and top with ice. Shake well for a minute or so to ensure dilution of the caramelized sugars and Hawthorne strain over fresh ice in a Highball glass. Top with dry English-style apple cider and stir well. Garnish with an apple slice.

Screaming Eagle Sour

1 1/2 ounces Eagle Rare 10-Year Elixir Select Bourbon

1 ounce fresh squeezed lemon juice

2 bar spoons powdered sugar

1 ounce organic egg white

1/2 ounce St. Germain Elderflower liqueur

Dash of Peychaud's bitters

Bourbon-soaked cherry

Place all ingredients in Boston shaker and cover with ice. Shake hard and Hawthorne strain into a cocktail glass with a bourbon-soaked cherry in it. Finish with a dash of Peychaud's.

