

ELIXIR 152: 1858-2010
BORN IN 1858, BURNED IN 1906, RESURRECTED IN 1907
DRINKING LIKE KINGS IN 2010
WARM HOLIDAY FLAVORS
SEASONAL COCKTAILS



NOG O' MINE



SMOKED ANISE
AS FEATURED IN THE NEW YORK TIMES



KENTUCKY PILGRIM (HOT)



RUBY CHAI APPLLETINI

STEAL THIS MENU!!
ORGANIC INGREDIENTS ARE USED WHENEVER POSSIBLE.

**TRY A
PICKLEBACK**

A SHOT OF OUR
BUFFALO TRACE
BOURBON OR TEZON
BLANCO WITH OUR
HOUSE BLENDED
PICKLE BRINE AS A
BACK. IT'S
DELICIOUS!

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**4505 MEATS
CHI-
CHAR-
RONES**
\$4/BAG OF
NIMAN RANCH
PORK SKINS

THE HOMECOMING \$10

RON ZACAPA 23 YR GUATEMALAN RUM, WARRE'S 10 YR TAWNY PORT, PUMPKIN BUTTER AND LEMON JUICE: SHAKEN AND SERVED UP WITH A SPEARED LUXARDO MARASCHINO CHERRY

TENDER KNOB \$10

KNOB CREEK BOURBON, ORGANIC GRANNY SMITH APPLES, APPLE JUICE, HARD CIDER, CINNAMON AND ORGANIC AGAVE NECTAR, SERVE ON THE ROCKS AND COUNTRY-STYLE

KENTUCKY PILGRIM \$10

WILD TURKEY 101 BOURBON WITH CARDAMOM, CINNAMON AND DRIED CRANBERRY, LUXARDO MARASCHINO, FRESH LEMON AND DEMERARA SYRUP; SHAKEN AND SERVED UP WITH A LEMON TWIST (OR TRY IT AS A HOT COCKTAIL IN A MUG)

RUBY CHAI APPLETINI \$10

SQUARE ONE ORGANIC VODKA, APPLE CIDER, NUMI ORGANIC RUBY CHAI TEA, SHAKEN WITH MUDDLED ORGANIC GALA APPLES AND AGAVE NECTAR; SERVED UP WITH A GALA APPLE SLICE

NOG O' MINE

(PRICED BY THE SPIRIT YOU ORDER +\$2)

HOUSE-MADE FRESH EGG NOG WITH A DUSTING OF NUTMEG AND A FLAMED ORANGE TWIST; TRY IT WITH 4 COPAS ORGANIC AÑEJO TEQUILA, SAILOR JERRY RUM OR MEYER'S DARK RUM

PETIT CAFÉ \$12

GALLIANO RISTRETTO COFFEE LIQUEUR AND CHARTREUSE GREEN MIXED 50/50 AND SERVED WITH A LAYER OF HEAVY CREAM AND A PINCH OF BROWN SUGAR IN A SHERRY GLASS

IRISH CHAI \$8

KILBEGGAN IRISH WHISKEY AND HOT CHAI IN A WARM MUG.

SMOKED ANISE \$10

SQUARE ONE ORGANIC VODKA WITH THE SPICE OF ANISETTE LIQUEUR AND A TOUCH OF SMOKE FROM LAPHROAIG 10 YEAR SINGLE MALT SCOTCH; STIRRED AND SERVED UP WITH A STAR ANISE

HARVEY MILK PUNCH \$12

A CLASSIC NEW ORLEANS-INSPIRED RECIPE WITH GRAND MARNIER, NAVAN AND HALF AND HALF; BUILT OVER ICE AND DUSTED WITH NUTMEG AND CINNAMON

TOM AND JERRY (TONY'S COUSIN HELEN'S) \$10

A HOUSE-MADE BATTER OF EGGS, SUGAR, NUTMEG, APPLETON RESERVE JAMAICAN RUM AND COGNAC FERRAND AMBRE, STIRRED WITH HOT WATER AND SERVED WITH A STIRRING SPOON

HOT BUTTERED RUM \$8

THE HOUSE RECIPE OF BROWN SUGAR, BUTTER, CINNAMON, NUTMEG, ALLSPICE, CARDAMOM AND VANILLA ICE CREAM IS MIXED WITH HOT CIDER AND ZAYA 12 YEAR RUM

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The Homecoming

1.5oz Ron Zacapa 23 yr

1 oz Warres Otima 10yr Tawny Port

1oz lemon juice

2 barspoons pumpkin butter

Luxardo Maraschino Cherry (or other brandied cherry)

In a mixing glass, add all ingredients, fill with ice and shake well for 10 seconds. Hawthorne strain into a coup glass and garnish with a Luxardo Maraschino cherry on a toothpick.

Mixologist's notes:

This simple combination of warm, autumnal flavors, rich port fruit and citric balance creates a seasonal cocktail that is refreshingly balanced and addictive...it reminds me of returning to my high school Homecoming weekend. I'd like to be sitting on the sideline watching a football game with this cocktail.

The Tender Knob

1.5oz Knob Creek Bourbon

2 slice of a organic granny smith or fuji apple (1/8th slices)

2oz draft cider

.75oz agave nectar

10 grates org cinnamon

In a mixing glass, muddle one slice of apple and cover with the other ingredients. Fill with ice and shake well for 10 seconds. Strain over fresh ice in a tall glass (allowing some apple chunks through) and garnish with an apple slice.

Mixologist's notes:

This cocktail lightly combines the complimentary flavors of apple, bourbon and cinnamon to create a crisp and refreshing drink. The draft cider is lighter than apple juice but the fresh apple brings a nice character. And Knob Creek's higher alcohol punches the bourbon flavor through.

The Kentucky Pilgrim

1.5 oz Wild Turkey Thanksgiving Infusion

1oz lemon juice

.5oz Maraschino Liqueur

.5oz Demerara Syrup

Cold Cocktail Directions

In a mixing glass, add all ingredients, fill with ice and shake well for 10 seconds. Hawthorne strain into a wine glass and garnish with a long lemon twist.

Warm Cocktail Directions

Mix all ingredients in a mug and add 3oz hot water. Stir and garnish with a wide lemon disc twist.

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Wild Turkey Thanksgiving Infusion:

In a wide-mouthed glass infusion jar place 1 liter of Wild Turkey 101 and 2 barspoons of cardamom seeds. Close and leave in a dark cool place for 1 day. Strain out cardamom and add 1.5 cups dried unsweetened cranberries and 3 sticks of cinnamon. Close and leave for another two days, agitating once per day. Strain solids and store in the original Wild Turkey bottle with proper labeling (commercially, store in an unlabeled bottle).

Mixologist's Notes:

I created this drink during the BAR 5-day certification course I took in 2008 (6th class) as part of our assignment. I designed it as a holiday cocktail for the upcoming season and with the idea that it would be both a good aperitif for holiday meal as well as a delicious cocktail in an average bar setting.

Ruby Chai Appletini

1.5 oz Square One Organic Vodka infused with Numi Organic Ruby Chai Tea

1.5 oz Apple Juice

.5 oz Organic Agave Nectar

1/4 organic Gala Apple

Cut the apple in half, just of 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 apple sauce consistency. 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.

Mixologist's Note:

I love chai and Numi's Ruby Chai blend with Rooibos makes for a delicious infusion agent in cocktails. The warm rich spice blends superbly with the apple and by infusing we get intense flavor with no added water. The texture of the Gala apple when muddled into sauce consistency gives this drink a velvety, viscous mouthfeel with a creamy head like a pint of Guinness. If you batch prep the infusions and the apples and this drink is really easy to prepare and serve.

Nog O' Mine

1.5 oz 4 Copas Organic Añejo tequila, spiced rum or whatever the customer orders.

4oz chilled Fresh Organic Egg Nog*

Organic Orange Twist

Matches

In an Old Fashioned glass or other bucket style glass (snifters or wine glasses are nice too because they capture the aroma of the burnt orange oil), combine the tequila and egg nog and stir well. Cut a half dollar-sized twist of orange peel just deep enough to not include any pith. Light a match, and hold the twist over the glass with two fingers, pointing the rind side at the surface of the drink. Place the burning match between the twist and the drink (no need to "warm up" the rind) and squeeze the drink, sending the oils through the flame and onto the surface of the glass. (Be careful not to burn yourself, but make sure you see the oils ignite as they spray.) Drop the twist in the glass and serve. (This can also be served on the rocks, but don't let it dilute too much or you'll ruin the rich, creamy texture.)

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Mixologist's Notes: This twist on the classic egg nog takes advantage of the traditional flavors of a barrel-aged spirit, but twists it with the spice of añejo tequila instead of the normal brandy, bourbon or rum. By using 4 Copas Añejo tequila in particular, you'll get nice citrus notes which are highlighted by the toasted orange oils sprayed on the surface. We normally feature this drink (with añejo) as the Añogo, but have changed to making our egg nog without the spirit in it in order to be more flexible with customer tastes for other spirits in their cocktail (but I prefer the Añogo!).

1 Batch of Egg Nog

8 eggs
2 cups sugar
3 cups half and half
Nutmeg

Crack and separate the eggs putting whites and yolks in separate bowls. Beat the yolks well. Beat the whites into a froth. Add a cup of sugar each to the whites and yolks and mix well. Fold the yolks into the whites. Add the half and half and mix well. Bottle and store in the refrigerator.

The Petite Café

1.5 oz Galliano Ristretto
1.5 oz Chartreuse Green
Heavy Cream
Brown sugar

In a chilled Boston shaker, whip the heavy cream to a thick consistency while retaining fluidity. Separately, stir the first two ingredients in a mixing glass of ice for about 20 seconds. Strain into a spirits glass, sherry glass. Top with the whipped cream, floating it over the top of a bar spoon. Garnish with a pinch of brown sugar in the center.

Mixologist's Notes: This was my entry for the 2006 Chartreuse Cocktail Competition. The only prize I took home was this delicious recipe (but I did win that competition in 2008!)

Irish Chai

1.5 oz Irish Whiskey (Kilbeggan)
6 oz Chai (2 barspoons of Oregon Chai mix + hot water)
In a hot mug, combine a shot of whiskey with the chai and hot water.

Mixologist's Notes: The sweetness of the whiskey balances the Chai spice and a creaminess provides a mouthfeel that adds fuel to the addictive fire of this winter warmer.

Smoked Anise

2oz Square One Organic Vodka
.5oz Marie Brizard Anisette
1/8oz Laphroaig 10 Yr
Star Anise garnish

In a mixing glass, combine all ingredients and fill with ice. Stir well for 15 seconds and Julep Strain up into a chilled cocktail glass. Garnish with a floating Star Anise.

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Mixologists Notes: This drink was designed for the Marie Brizard 2008 Cocktail Competition just as I was working on new drinks for the fall. I like the smooth mouthfeel of the Blue Ice vodka and highlighted it with the Anisette. To complement it all, I added just a touch of smoke from Laphroaig and left it at that. The drink is nice and simple with great flavors that are normally challenging in cocktails (anise and smoke).

Harvey Milk Punch (priced below)

In a 10.5oz Old Fashioned, build:

2oz Grand Marnier Cordon Rouge (**\$12**) , Cuvee de Centenaire (**\$15**) or Cuvee du Cent-Cinquantenaire (**\$20**)

.5 oz Navan Vanilla Liqueur

Dusting of fresh grated nutmeg

Dusting of fresh grated cinnamon

Top with organic half and half from a local creamery

Roll 2-3 times and serve

Mixologists Notes: This drink honors San Francisco's famous politician and gay rights activist, Harvey Milk. It is a spin on the classic New Orleans Milk Punch cocktail done in three levels of luxury. It utilizes the cognac-based spirits Grand Marnier (orange and spice flavors) and Navan (vanilla), but scales up from the First Level with the Grand Marnier Cordon Rouge, to the Second Level Cuvee de centenaire (100th Anniversary) and finally the Third Level Cuvee du cent-cinquantenaire. This difference is primarily the quantity of higher aged cognacs as you go up in the anniversary editions. This cocktail was created for the San Francisco JW Marriott's Level III bar program launch in June, 2008.

Hot Buttered Rum \$10

To make Hot Buttered Rum: Pre-heat a coffee mug with hot water and then combine 2 heaping barspoons of the batter with **1 1/2 oz. Zaya 12 Yr Rum**. Top with boiling water and stir well to mix. Serve with a spoon (Spoons will be put behind the bar).

To make Batter:

In a mixing bowl, using an immersion blender or large wire whisk, beat together softened butter, brown sugar, ice cream, vanilla extract and spices until well combined. Portion into Store and Pour containers with sealable tops. Refrigerate 2 containers in the walk in and freeze the rest. When one container is emptied, go back to the freezer and pull one more container to thaw out while you begin using the next.

2 lb dark brown sugar

1 lb unsalted butter (softened)

4 barspoons ground cinnamon

4 barspoons ground nutmeg

1 barspoon ground allspice

1 barspoon Ground Cardamom

1 quart of melted vanilla ice cream

1 barspoons vanilla extract

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Helen's Tom & Jerry

For each drink:

3/4 ounce Appleton Reserve Jamaican Rum

3/4 ounce Cognac Ferrand Ambre

In a pre-heated mug, add 1 heaping ladle of batter. Add rum and cognac. Top with hot water and dust with freshly grated nutmeg. Serve with a paddle or spoon.

Mixologist's Notes: This is our friend Tony Abou-Ganim's recipe passed on to him by his cousin Helen David, who was his main inspiration as a young man and bartender, and who bartended for more than 60 years.

T&J Batter

8 jumbo eggs

1 1/2 cups powdered sugar

1/2 teaspoon cream of tartar

Freshly grated nutmeg

Hot water

Separate egg whites and yolks. In a large mixer, beat yolks until thin, transfer to another bowl. Clean mixer and add the egg whites and cream of tartar, beat until stiff. Add powdered sugar and fold in yolks. Mix until batter is thick, but light.

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