

**ELIXIR 152: 1858-2010**  
BORN IN 1858, BURNED IN 1906, RESURRECTED IN 1907  
DRINKING LIKE KINGS IN 2010  
AUTUMN SPICE  
**SEASONAL COCKTAILS**



**PRESIDIO PUNCH**



**POMPOLOMA**



**KENTUCKY PILGRIM**



**LA TUNA TE TOCA**

**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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*FRESH AND SEASONAL PRODUCE:* APPLES, PEARS,  
PRICKLY PEAR, CRANBERRY AND POMEGRANATE

4505 MEATS  
CHI-  
CHAR-  
RONES  
\$4/BAG OF  
DELICIOUS PIG

**WORLD CHAMPION GIGANTES CAIPIRINHA \$10**

LEBLON CACHACA, MUDDLED VALENCIA ORANGES, LIME JUICE, GRAND MARNIER, ALLSPICE DRAM

**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 IN A PINT GLASS

**PRESIDIO PUNCH \$10**

BARSOL PISCO QUEBRANTA, POM MANGO JUICE, MIGHTY TEA LEAF CHAMOMILE CITRUS  
TEA SYRUP AND FRESH LEMON JUICE; SHAKEN AND SERVED ON THE ROCKS

**LA TUNA TE TOCA \$10**

DEL MAGUEY VIDA MEZCAL, LUXARDO MARASCHINO, FRESH PRICKLY PEAR JUICE, FRESH LIME  
JUICE AND AGAVE NECTAR; SHAKEN AND SERVED UP WITH A LIME TWIST

**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 AND SPEARED THANKSGIVING CRANBERRIES (OR TRY IT AS A HOT COCKTAIL IN A MUG)

**RUBY CHAI APPLETINI \$10**

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

**POMPALOMA \$10**

TEZON BLANCO TEQUILA, JARRITOS TORANJA SODA, MUDDLED POMEGRANATE SEEDS,  
LIME JUICE; BUILT TALL AND OVER ICE AND GARNISHED WITH POMEGRANATE SEEDS

**A PEAR OF ROSES \$10**

SQUARE ONE ORGANIC BOTANICAL SPIRIT, ORGANIC PEAR JUICE, SONOMA LAVENDER SYRUP AND  
LEMON JUICE WITH MUDDLE ROSEMARY; SHAKEN AND SERVED UP WITH SHAVED PEAR LEAF

**ASHES TO ASHES \$10**

ESPOLÓN REPOSADO TEQUILA, PEDRO XIMÉNEZ SHERRY, GHIRARDELLI COCOA, FRESH LEMON  
AND AGAVE NECTAR; SHAKEN AND SERVED UP WITH A GROUND CINNAMON GARNISH

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**RECIPES:**

**World Champion Gigantes Caipirinha**

2oz Leblon Cachaca  
.5oz Grand Marnier  
2 dashes St. Elizabeth's Allspice Dram  
.5oz fresh lime juice  
.5oz Simple Syrup  
½ of a Valencia orange, in pieces

In a mixing glass, add the orange pieces and muddle well. Add remaining ingredients and top with ice ¾ full. Shake lightly and dump contents into a 10.5oz Double Old Fashioned.

**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 (1/8<sup>th</sup> 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.

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**Presidio Punch**

2oz Barsol Pisco Quebranta

1.5oz POM Mango

1oz Mighty Tea Leaf Chamomile Citrus Tea Syrup

.5oz lemon juice

In a mixing glass, add all ingredients, fill with ice, shake for 10 seconds, Strain over ice and garnish with a wide lemon twist.

**Mixologist's notes:**

The Presidio of San Francisco watched over the Golden Gate as shiploads of Pisco arrived from Peru throughout the Golden Age of cocktails and Pisco Punch's were drunk all around the city. This new punch featuring the spirit incorporates contemporary drink trends of blended exotic juices (pomegranate and mango) and modern tea blending turned into organic simple syrup. The cocktail is an ultimate convergence of the historic and the contemporary mixology of San Francisco.

**La Tuna Te Toca**

1.5oz Del Maguey Vida Mezcal

1oz Prickly Pear Juice ("la tuna", in Spanish)

1oz Lime Juice

1oz Agave Nectar

.5oz Maraschino Liqueur

In a mixing glass, add all ingredients and fill with ice. Shake well for 10 seconds and Hawthorne strain into a chilled cocktail glass. Garnish with along lime zest twist.

**Mixologist's Notes**

Prickly Pears (called "Tunas" in Spanish) are nutritious, high in fiber, magnesium, vitamin C and potassium and are abundant in California in late summer and fall. The fruit contains small clusters of spines called "glochids" that can easily detach and stick in your skin, so be careful harvesting and prepping them. This drink came about as a result of a weeklong visit to Oaxaca, Mexico to learn about the culture, traditions, and most importantly, the mezcal. The recipe combines some traditional ingredients in Mexican cooking that are natural fits for the mezcal and it incorporates some tricks I learned from local bartenders in how they serve their "mezcalinis". The use of Prickly Pear makes this a great autumn cocktail. The juice can also be cooked down into syrup and frozen, so you can get the great flavors after the season has gone.

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**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.

*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 (6<sup>th</sup> 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.

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**Pompaloma**

1.5oz Tezon Blanco Tequila  
4oz Jarritos Torronja Soda  
Handful of Pomegranate seeds  
Lime wedge

In a mixing glass, muddle one palmful of seeds to juice. Add the ice, tequila and top with soda. Stir gently and add some more seeds on top. Squeeze a lime and serve.

**Mixologist's Notes:**

This is simply a classic Paloma with pom seeds worked in. Deliciously simply autumn twist on a classic.

**A Pear of Roses**

1.5oz Square One Botanical  
.5oz Lemon Juice (Meyer when possible)  
3 inches of Rosemary leaves  
1oz of pear juice  
.5oz Sonoma Syrups lavender syrup

Strip 3 inches of rosemary leaves into a mixing glass and muddle lightly. Add the remaining ingredients and fill with ice. Shake well and double strain up. Garnish with a rosemary sprig pulled through a Meyer Lemon wheel floating in the cocktail.

**Ashes to Ashes**

1.5oz Espolón Reposado  
.5oz Pedro Ximenez Sherry  
1oz Lemon  
1 teaspoon sweetened cocoa mix (Ghirardelli preferred)  
.25oz agave nectar  
1 pinch ground cinnamon

Ground cinnamon in a shaker for garnish

Place all ingredients in a mixing glass, fill with ice, cover and shake well for 10 seconds. Strain up into a cocktail glass and garnish with cinnamon dust

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**Bar List**

*In the Cocktail Well:*

Ron Zacapa 23 yr  
Warres Otima 10yr Tawny Port  
Knob Creek  
Barsol Pisco Quebranta  
Del Maguey Vida Mezcal  
Luxardo Maraschino Liqueur  
Wild Turkey Thanksgiving Infusion  
Square One Organic Vodka infused with Numi Organic Ruby Chai Tea  
Tezon Blanco Tequila  
Square One Botanical  
Espolón Reposado  
Pedro Ximenez Sherry

*Ingredients on the Bar:*

Pumpkin Butter  
Luxardo Maraschino Cherries  
Organic Gala Apples  
Fuji or Granny Smith Apples  
Sweetened cocoa mix (Ghirardelli preferred)  
1 pinch bowl of ground cinnamon  
Ground cinnamon in a shaker for garnish  
Cinnamon Sticks and Microplane  
Allspice Dram dasher bottle

*Ingredients in the Ice:*

POM Mango  
Mighty Tea Leaf Chamomile Citrus Tea Syrup  
Prickly Pear (tuna) Juice (Perfect Puree or fresh)  
Demerara syrup  
Apple Juice  
Jarritos Torronja Soda  
Knudsen Organic Pear Juice  
Sonoma Syrups Lavender Syrup (750ml bottle)

*Ingredients in the Cocktail Cooler:*

Pomaganate seeds  
Fresh Rosemary sprigs

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**PREP LIST**

*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).

*Square One Ruby Chai Infusion:*

In a large glass jar, let 6 Numi Ruby Chai tea bags macerate in 1 750ml bottle of Square One Organic Vodka for about an hour. Remove the bags, squeezing them to get all of the vodka out, and return to an unlabeled bottled, marked "Ruby Chai"

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*Pomegranate Seeds:*

*Cut one pomegranate and clean up the seeds. Store them in the Cocktail Cooler in their own bin.*

*Mighty Tea Leaf Chamomile Citrus Tea Syrup:*

Make tea with one bag per 6oz of water. Mix in organic sugar in a 1:1 ratio to tea, buy volume.

*Demerara Syrup:*

1:1 simple using demerara sugar

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