

**SHOT
FEATURES**

PICKLEBACK: OUR
HOUSE BOURBON
WITH BLENDED
PICKLE BRINE AS A
BACK. DELICIOUS!

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2011

**4505 MEATS
CHICHARRONES**

**\$4/BAG
NIMAN RANCH
PORK SKINS
FROM OUR FRIEND
AND NEIGHBOR,
CHEF RYAN FARR**

SPRINGTIME COCKTAIL BOUQUET

TARRAGONIA \$10

BARSOL PISCO, RUBY PORT, MUDDLED BLACKBERRIES AND TARRAGON,
LEMON JUICE AND AGAVE NECTAR; SHAKEN AND SERVED SHORT OVER
ICE WITH ABSINTHE SPRAYED BLACKBERRIES

EMPEROR NORTON'S MISTRESS \$10

BUFFALO TRACE "ELIXIR SELECT" BOURBON, MUDDLED FRESH STRAWBERRIES,
NAVAN VANILLA LIQUEUR, COINTREAU;
SERVED TALL AND OVER ICE WITH A FRESH STRAWBERRY

BLACKBEARD \$10

CLEMENT RHUM AGRICOLE, APPLETON ESTATES RESERVE RUM, MUDDLED
BLACKBERRIES AND FRESH MINT, LIME JUICE, AGAVE NECTAR AND SODA WATER;
OVER ICE WITH A MINT SPRIG

FLORAL CLOVER \$10

BLADE GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, FRESH RASPBERRIES,
LIME JUICE, EGG WHITE; SERVED UP WITH A RASPBERRY

NAPA CREOLE \$10

A WHITE SAZERAC: DOUBLED AND TWISTED IPA LIGHT WHISKEY, SUGAR,
PEYCHAUD'S BITTERS AND AN HERBSAINT RINSED GLASS.

RHUBARB BASIL CAIPIRINHA \$10

LEBLON CACHACA (FROM OUR BRAZILIAN CASK), FRESH LIME, HOUSE MADE
RHUBARB SYRUP; MUDDLED AND BUILT IN A DOUBLE OLD FASHIONED GLASS

YUZU CUCUMBER COLLINS \$10

SQUARE ONE CUCUMBER ORGANIC VODKA, HAND-SQUEEZED LEMON JUICE, YUZU JUICE,
ORGANIC SIMPLE SYRUP; STRAINED OVER FRESH ICE AND TALL WITH A SPLASH OF SODA.

BOTANICAL LAVENDER LEMONADE \$10

SQUARE ONE BOTANICAL SPIRIT, FRESH LEMON JUICE, LAVENDER SYRUP; TALL AND OVER
WITH LAVENDER HYDROSOL AROMATIC

SAYULITA \$10

TEZON REPOSADO TEQUILA, MUDDLED GINGER AND STRAWBERRIES,
LEMON JUICE, GINGER BEER; SERVED TALL AND OVER ICE.