

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2011



EMPEROR NORTON'S MISTRESS



WHATAMELON



THE MONK'S CHERRY

**4505 MEATS
CHICHARRONES**

\$4/BAG

NIMAN RANCH PORK
SKINS FROM OUR FRIEND
AND NEIGHBOR, CHEF
RYAN FARR

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**4505 MEATS
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NIMAN RANCH PORK
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FRESH AND SEASONAL PRODUCE: WATERMELON, BING
CHERRIES, BLACKBERRIES, STRAWBERRIES, LAVENDER

WHATAMELON Nos. 1, 2, 3 AND 4 \$10

CHOOSE ONE: SQUARE ONE CUCUMBER ORGANIC VODKA (NO.1), SIETE LEGUAS BLANCO (NO. 2), OR
LEBLON CACHACA (NO.3), PISCO PORTON (NO.4) *MUDDLED WITH* ST. GERMAIN ELDERFLOWER,
WATERMELON, MINT, LIME JUICE AND AGAVE NECTAR; TALL WITH MINT GARNISH

EMPEROR NORTON'S MISTRESS \$10

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

BLACKBEARD \$10

RHUM JM RHUM AGRICOLE, APPLETON ESTATES RESERVE RUM,
BLACKBERRIES MUDDLED WITH FRESH MINT, LIME JUICE, AGAVE NECTAR AND SODA WATER;
SHAKEN AND DOUBLE STRAINED TALL WITH A MINT SPRIG

MONK'S CHERRY \$10

FOUR ROSES YELLOW LABEL BOURBON, GREEN CHARTREUSE, CARPANO ANTICA,
BING CHERRIES AND DRIED LAVENDER LEAVES; SHAKEN AND DOUBLE STRAINED UP
WITH A LAVENDER-STEMMED CHERRY GARNISH

THE RAISE \$10

ROOT ORGANIC ROOT BEER LIQUEUR, SNAP ORGANIC GINGER LIQUEUR, BLACKBERRIES,
RASPBERRIES, LEMON JUICE, SIMPLE SYRUP, & GINGER BEER; DOUBLE STRAINED OVER ICE

COPA CAIPIRINHA \$10

CACHACA, FRESH LIME, MUSCAVADO SUGAR SYRUP, BING CHERRIES AND MINT;
MUDDLED AND BUILT IN A DOUBLE OLD FASHIONED GLASS

PINALBAHCA \$10

SQUARE ONE BASIL ORGANIC VODKA, PINEAPPLE JUICE, LEMON JUICE,
SIMPLE SYRUP AND SODA WATER, SERVED TALL AND REFRESHING

SHOT FEATURES

KOPSTOOTJE: AN OLD DUTCH TRADITION OF SIPPING THE TOP OFF OF A PERFECTLY FILLED TULIP GLASS OF BOLS
GENEVER WITHOUT USING YOUR HANDS, THEN WASHING IT DOWN WITH A SMALL GLASS OF LAGUNITAS PILS. \$10

PICKLEBACK: OUR HOUSE BOURBON WITH BLENDED PICKLE BRINE AS A BACK. DELICIOUS! \$8

ANCHOLITO LUXURY DROP: BITE THE ANCHO CHILI COATED WATERMELON SLICE, LICK THE GHIRARDELLI COCOA
RIM AND WASH IT DOWN WITH DON JULIO ANEJO WHILE TOASTING WITH FRIENDS! \$12

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Whatamelon

1.5oz Square One Cucumber Organic Vodka (#1), Siete Leguas Blanco (#2) , Leblon Cachaca (#3) or Pisco Porton (#4)

1oz St. Germain Elderflower

4 Watermelon cubes (1")

2 mint sprigs

.5oz lime juice

.5oz agave nectar

Into a mixing glass, peel the leaves of 2 mint sprigs, reserving the best top piece for garnish, add the watermelon and muddle well to juice the melon and get the mint oils, add the remaining ingredients, top with ice, shake well and double strain tall over fresh ice. Garnish with the reserved mint.

Mixologist's Notes:

Cucumber is a melon, so the natural fit with watermelon is brightened by mint and lime and lightened with the floral sweetness of the St. Germain. Options for substitution of other bright, clear spirits make this a very versatile recipe that changes slightly with each spirit, but is refreshing and enjoyable with each. This is a fun summer cooler to sip by the pool (or anywhere...).

Emperor Norton's Mistress

1.5oz Buffalo Trace Bourbon

.5 oz Navan

.25 oz Cointreau

4 medium size Strawberries

In a mixing cup muddle 3 strawberries to juice. Add Bourbon, Navan and Cointreau and fill with ice.

Shake hard to dilute and Hawthorne strain over fresh ice in 10.5oz Old Fashioned. Slice one strawberry half way and place on rim to garnish.

Mixologist's Notes:

Strawberry, orange, vanilla, bourbon...balanced with small pieces of fresh strawberry floating over beautiful chunks of ice. Emperor Norton is a classic San Francisco icon from the Victorian era. The original San Francisco eccentric, Norton declared himself "Emperor of these United States and Protector of Mexico". He walked San Francisco between 1849 and his death in 1880, distributing his own currency (which was accepted by many) and inviting foreign royalty to visit him. If he came into the saloon on 16th and Guerrero and I was behind the stick, I'd have served him and taken his bogus money.

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Blackbeard

1oz Rhum JM 80 proof rhum agricole
1oz Appleton Estates Reserve Rum
4-5 blackberries
2 sprigs of fresh mint
1oz lime juice
.75oz agave nectar
Soda water

Into a mixing glass, peel the leaves of two mint sprigs and reserve the top of one for garnish. Add blackberries and muddle until berries are well juiced. Add the rums, lime juice and agave nectar and fill with ice. Shake well for 10 seconds and double strain tall and over fresh ice. Top with soda water and stir. Slap the mint and garnish.

Mixologist's Notes:

This is a blackberry mojito with two different rum styles: Agricole and Jamaican. The combination of bright, grassy Agricole with rich, barrel-aged Jamaican makes for a nice twist on the classic, while double straining any berry seeds and mint particles keeps the drink neat and crisp.

The Monk's Cherry

*Winner of the 2008 Chartreuse SF Iron Bar Chef Competition
San Francisco, CA 6/17/08*

2oz Four Roses Bourbon
.75oz Chartreuse Green
.5oz Carpano Antica
5 Bing cherries
1 inch of dried Lavender flower
1 full lavender flower

In a mixing glass, add 4 bing cherries and 2 inches of a lavender flower. Muddle well and add the liquid ingredients. Fill with ice and shake well for 10 seconds. Double strain (Hawthorne and fine strainers) into a chilled cocktail glass (preferably a coup). Garnish with a lavender cherry (see below).

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Lavender cherry garnish:

Break the long stem off of a lavender flower about .5inches from the bottom of the flower. Clean up the stem so it will slide nicely into the cherry. Take a bing cherry and cut a small slit from the bottom 1/3 of the way up and off center so as to miss the pit. Pull the stem off and slide the lavender flower into the stem hole, being careful not to puncture the outer skin of the cherry with the end of the stem. Slide the garnish on the side of the glass.

Mixologist's Notes:

I created this drink as my entry in the 2008 Chartreuse Iron Bar Chef Competition. It was a tough field of 14 of San Francisco's finest bartenders (and therefore, some of the best in the country). We could use only Green or Yellow Chartreuse and a limited bar of spirits, plus a wide array of produce and herbs. The only sugar was basic simple syrup (a couple of liqueurs and, of course, the fruit) and no bitters at all. We brought our own tools, but nothing too fancy. It was a very fun event, resulting in some great spontaneous cocktails.

The Raise

By Shea Shawnsen & Nick DesEnfants

1oz Root liqueur

1oz Snap liqueur

4 blackberries

4 raspberries

1/2 oz organic simple syrup

3/4oz fresh lemon juice

Top with Bundaburg Ginger beer

In a mixing glass, muddle the berries, add Root, Snap, lemon juice, simple syrup, and ice. Shake and fine strain over fresh ice in a double old fashioned. Top with ginger beer and garnish with one of each berry.

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Copa Caipirinha

2oz Cachaca

½ of a lime in pieces

.5 oz Muscovado Simple (1:1)

4 Bing cherries

2 sprigs of mint

4 thin lime wheels

Muddled and strained over in a Double Old Fashioned glass

In a mixing glass, muddle the lime, mint (reserve the top of one sprig for garnish) and cherries; add the remaining ingredients, top with ice and shake lightly

About Muscovado Sugar (from Wikipedia):

“Also known as "[Barbados](#) sugar" or "moist sugar", muscovado is very dark brown and slightly coarser and stickier than most brown sugars. Muscovado takes its flavor and color from its source, [sugarcane juice](#). It offers good resistance to high temperatures and has a reasonably long shelf life. It is commonly used in [baking](#) recipes and making [whiskey](#). Muscovado sugar can be used in most recipes where brown sugar is called for, by slightly reducing the liquid content of the recipe.^[1]

Muscovado sugar has 11 calories/ 4 grams (approx. 1 tsp). When produced under regulated conditions, it is nutritionally richer than other brown sugars or refined sugar, and retains most of the natural minerals inherent in sugarcane juice, as shown in this chart:^[2]

Mixologist's Notes:

I made this and the Copa Sangria recipe for the 2010 World Cup, as my prediction for a Spain vs. Brazil final match. Ended up I was wrong about Brazil, but not about this drink.

Pinalbahca

1.5oz Square One Basil Organic Vodka

1oz Pineapple juice

.5oz lemon juice

.5oz simple syrup

1oz soda water

Add all ingredients besides soda in a mixing glass, fill with ice and shake well for 10 seconds. Hawthorne strain tall and over fresh ice. Garnish with a pineapple frond.

Mixologist's Notes:

Created as a launch cocktail for Square One Basil in 2011, this Collins is a simple marriage of pineapple and basil that works beautifully.

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Kopstootje

Bols Genever poured in a small tulip glass, very carefully so as to create a cap that seems to almost overflow. Tell customer to lean down with their head and no hands to sip the top layer off (thus the appearance of a "little headbutt". Then they can pick it up to finish the shot and wash it down with a half beer of Lagunitas Pils (in a double old fashioned glass).

Pickleback

a shot of Buffalo Trace with a shot of house-blended pickle brine chaser.

Ancholito

Use a lime to wet half of the edge of a shot glass and dip it in the cocoa powder. Dip the end of the a watermelon wedge slice in the ancho chile powder and fill the shot with Don Julio Anejo. Serve with the watermelon slice resting over the shot glass. Customer is to toast their friends with "Salud" ("to your health" in Spanish) bite the chile covered watermelon, lick the rim and do the shot.

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