

**WELCOME TO ELIXIR**  
**SAN FRANCISCO'S**  
**FAMOUS HISTORIC SALOON**

**1858**



**2011**



**OLD SYDNEY-TOWN PUNCH**



**HONEY KUMQUAT CAIPIRINHA**



**WINTER SOUR**



**MEYER LEMON**  
**CUCUMBER COLLINS**

PHOTO CREDIT: [WWW.DARRENEDWARDS.COM](http://WWW.DARRENEDWARDS.COM)  
PRINT READY PHOTOS AVAILABLE UPON REQUEST

**TRY A  
PICKLEBACK**

IT'S A SHOT OF OUR  
BUFFALO TRACE  
BOURBON OR TEZON  
BLANCO TEQUILA  
WITH OUR HOUSE  
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**

**WINTER CITRUS CIRCUS**

**WINTER SOUR \$10**

CAMPARI, MEYER LEMON JUICE, ROSEMARY-INFUSED CLOVER HONEY SYRUP, EGG WHITE;  
SHAKEN AND SERVED UP WITH A ROSEMARY SPRIG GARNISH

**SANGRE DE LA TIERRA \$10**

DEL MAGUEY VIDA MEZCAL, BLOOD ORANGE JUICE, LIME JUICE, MIGHTY LEAF CHAMOMILE CITRUS SYRUP;  
SHAKEN AND SERVED OVER ICE WITH A SPLASH OF GINGER BEER AND A THIN LIME WHEEL

**OLD SYDNEY-TOWN PUNCH \$10**

BOLS GENEVER, ST. ELIZABETH'S ALLSPICE DRAM, MEYER LEMON JUICE,  
SMALL HAND FOODS PINEAPPLE GUM SYRUP; SHAKEN AND SERVED ON THE ROCKS

**MEYER LEMON CUCUMBER COLLINS \$10**

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

**HONEY KUMQUAT CAIPIRINHA \$10**

BARREL-AGED LEBLON CACHACA, VELVET FALERNUM, CLOVER HONEY SYRUP, KUMQUATS AND LIME;  
MUDDLED AND BUILT IN AN OLD FASHIONED GLASS

**NAPA CREOLE \$10**

DOUBLED AND TWISTED IPA LIGHT WHISKEY, CANE SUGAR, BITTER TRUTH CREOLE BITTERS;  
SHAKEN AND SERVED UP IN A HERBSAINT-RINSED OLD FASHIONED GLASS WITH A LEMON TWIST

**HOLLINGER MANHATTAN PROJECT \$10**

RITTENHOUSE 100 RYE, CARPANO ANTICA, LUXARDO MARASCHINO AND A KUBLER ABSINTHE RINSE;  
STIRRED AND SERVED UP WITH A LUXARDO MARASCHINO CHERRY

**TENDER KNOB \$10**

KNOB CREEK BOURBON, GRANNY SMITH APPLES, HARD CIDER, CINNAMON  
AND AGAVE NECTAR; SERVED 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)

ENJOY A WELCOME COCKTAIL OF PISCO PUNCH, FEATURING BARSOL PISCO, WITH EVERY PURCHASE! BEFORE 8PM

**STEAL THIS MENU!! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)  
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

# WELCOME TO ELIXIR

## SAN FRANCISCO'S FAMOUS HISTORIC SALOON

1858



2011

### THE ORIGINAL RECIPES

#### Winter Sour

1oz Campari  
1.5oz Meyer Lemon Juice  
1.5oz Clover Honey Syrup  
2 inches of fresh rosemary  
1 oz of egg white

In a mixing glass, strip the leaves of 2 inches of rosemary and muddle lightly. Add the Meyer Lemon Juice and egg white and dry shake for 5 seconds. Add the Campari and honey syrup and fill with ice. Shake well for 10 seconds and strain up. Garnish with a few petals of rosemary or a short stem.

#### Mixologist's Notes

I created this cocktail for a panel discussion at the Commonwealth Club in San Francisco in early 2009. Each of us on the panel was asked to present a cocktail in an "audience favorite" style competition and this drink lost by one vote to my friend Jeff Hollinger. I think he rigged it.

#### Sangre de la Tierra

1.5oz Del Maguey Vida Mezcal  
2oz Blood Orange Juice  
.25oz lime juice  
1oz Chamomile Citrus Tea Syrup  
1 splash (.25oz) ginger beer  
1 thin lime wheel

In a mixing glass, add mezcal, juices and syrup and fill with ice. Shake well for 10 seconds and Hawthorne strain over fresh ice in a Double Old Fashioned glass. Add a splash of ginger beer and float a thin lime wheel.

#### Mixologist's Notes:

This winter seasonal cooler combines the earthiness and smoke of mezcal with the tangy sweetness of blood orange, which is a great combination. The chamomile citrus syrup adds a floral character that pairs well with the earth notes as well as adding to the winter citrus and the ginger beer adds a touch of spice and sparkle that makes it all refreshing. I created this after doing a seminar with my friend Adam Segar from Chicago when he reminded me of the great pairing of blood orange, smoke and earth. The name refers to this combination and is translated as "Blood of the Earth".

**STEAL THIS MENU! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)  
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

**WELCOME TO ELIXIR**  
**SAN FRANCISCO'S**  
**FAMOUS HISTORIC SALOON**

**1858**



**2011**

**Old Sydney-Town Punch**

1.5oz Bols Genever

.5oz St. Elizabeth's Allspice Dram

1.25oz Meyer Lemon when in season

(when Meyers are not, use .75oz Eureka Lemon juice and .5oz Valencia Orange juice)

.5oz Small Hand Foods Pineapple Gum Syrup

(1 dash Regan's Orange Bitters when using Meyer Lemons)

Combine all ingredients in a mixing glass, fill with ice and shake well for 10 seconds. Strain into a punch glass and serve up with a slight grate of nutmeg.

To make hot, Strain above into a hot pot and then serve the same way. Or in lieu of ice, add 1.5oz of hot water and shake, strain and serve.

To batch for a punch bowl:

1 liter of Bols Genever

11oz of St. Elizabeth's Allspice Dram

27oz Meyer Lemon juice (OR 11oz Valencia Orange Juice and 16oz Lemon Juice)

11oz Pineapple Gum

Place a large piece of block ice in the bowl and let rest, stirring before serving.

To make a hot batch, use above recipe and add 32 oz water and warm in a pot, crock pot or soup tureen.

***Variation:***

When in season (winter), substitute 1.25oz Meyer Lemon Juice for the orange and lemon juices (27ounces for the Bowl) and add one dash of Regan's Orange Bitters to each glass before serving.

**Mixologist's Notes:**

This is a simple punch with holiday spice that nicely complements the maltiness of the genever. I named it for the area of San Francisco that eventually became known as the Barbary Coast. Settled predominantly by Australian immigrants in the Gold Rush (mid 1840s to mid 1860s), they set the standard for depravity and debauchery; hallmarks of the Barbary Coast legacy. Genever and Pimento Dram were two popular cocktail ingredients of the day and pineapples (and thus pineapple gum) were considered rare and dignified in the Victorian culture, making this punch a cocktail for all who would drink. The Bols Company reintroduced Genever to the US as did Haus Alpenz reintroduce Pimento Dram (with a more contemporary name), so this punch also acknowledges the return of some great cocktail ingredients.

**STEAL THIS MENU! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)  
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

**WELCOME TO ELIXIR**  
**SAN FRANCISCO'S**  
**FAMOUS HISTORIC SALOON**

**1858**



**2011**

**Cucumber Collins**

(And variations)

1.5oz Square One Cucumber Organic Vodka

1.5oz Eureka Lemon Juice

1.5oz Simple Syrup

3-4oz soda water

In a mixing glass, add vodka, juice and syrup, cover with ice and shake well for ten seconds.

Hawthorne strain over fresh ice in a tall glass and top with soda water. Garnish with a cucumber wheel, a long cucumber slice or other cucumber garnish design.

**Variations:**

*Yuzu Cucumber Collins:* add .25oz yuzu juice

*Meyer Lemon Cucumber Collins:* substitute Meyer Lemons for the lemon juice

*Honey Cucumber Collins:* Use a honey syrup (1:1) instead of simple syrup (try different honeys, as well)

**Mixologist's Notes:**

This simple Collins recipe is very quick and easy to make and people LOVE them, drinking one after the other! It very versatile as well, but only change one modifying flavor or you'll overpower the refreshing cucumber notes.

**Honey Kumquat Caipirinha**

1.5 oz Leblon Cachaca

.5oz Velvet Falernum

1oz Clover Honey Syrup

5 Kumquats

½ of a lime in pieces

In a mixing glass, muddle 5 kumquats and lime pieces, add remaining ingredients and fill with ice. Shake lightly to mix and dump contents into a Double Old Fashioned glass. Serve.

*To make Clover Honey Syrup:*

Heat one part water in a stove and add an equal volume of clover honey. Stir until dissolved, chill and place in a storage bottle.

**STEAL THIS MENU!! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)**  
**ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

# WELCOME TO ELIXIR

## SAN FRANCISCO'S FAMOUS HISTORIC SALOON

1858



2011

### Mixologist's Notes

This was inspired by David "Mr. Mojito" Nepove and his days as the Bar Manager at Enrico's Sidewalk Café in San Francisco. I substituted clover honey for sugar and added Velvet Falernum at Dale Degroff's recommendation. Easy drinkin...

### Napa Creole

2oz Doubled and Twisted IPA Light Whiskey

1 barspoon sugar, one sugar cube or .5oz 1:1 simple syrup

2 dashes Bitter Truth Creole Bitters

Herbsaint in a spray bottle/atomizer

Wide Lemon twist

Ice a Double Old Fashioned glass and set aside. In the bottom of a mixing glass glass, add the sugar you are using and the Peychaud's (if using hard sugar, add a splash of water and muddle until diluted), add the whiskey and fill half way with ice. Agitate and stir with a bar spoon until cold, 10 seconds or so. Empty the chilled glass and spray the inside with Herbsaint to coat. Julep strain the drink into that glass and garnish with a twist, dropping and leaving the twist.

### Mixologist's notes:

This twist on the Sazerac with an un-aged, IPA-based whiskey shows the diversity of the Sazerac formula and how it can play with the nuances of different whiskeys. The absence of wood is pronounced and delicious. Marko Karakasevic debuted D&T, his first independently produced spirit, at Elixir and we were the first account in the country to carry it.

### Hollinger Manhattan Project

(also called Dirty Harry on the JW Marriott San Francisco's Level III bar menu)

2oz Rittenhouse 100 Rye

.5oz Carpano Antica

.25oz Luxardo Maraschino

Kubler Absinthe in an atomizer

Housemade or Luxardo maraschino cherry

In a mixing glass, add Rittenhouse, Carpano and Maraschino liqueur. Top with ice and stir for 15 seconds. Spray the inside of a chilled cocktail glass with the absinthe to coat. Julep strain the cocktail and garnish with a house-made or Luxardo maraschino cherry.

**STEAL THIS MENU! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)  
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

# WELCOME TO ELIXIR

## SAN FRANCISCO'S FAMOUS HISTORIC SALOON

1858



2011

### **Mixologist's Notes:**

This spin on the Lawhill Cocktail has the strength and character to make men feel manly and women soon, a bit like Dirty Harry himself. I created this drink after a conversation with renowned San Francisco mixologist and author, Jeff Hollinger, while sitting at the bar at Absinthe. He introduced me to the Lawhill Cocktail and I liked it better with Carpano Antica and a house made cherry. I put this drink on the San Francisco-themed cocktail menu at Level III (JW Marriott, San Francisco) under the name "Dirty Harry" as the menu there was themed with San Francisco stories for tourists, and not as many know Jeff as they do Harry...yet.

### **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 hard cider  
.75oz agave nectar  
10 grates organic 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.

**STEAL THIS MENU! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)  
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

**WELCOME TO ELIXIR**  
**SAN FRANCISCO'S**  
**FAMOUS HISTORIC SALOON**

**1858**



**2011**

*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 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.

**STEAL THIS MENU!! FULL RECIPES AT [ELIXIRSF.COM/MENU.HTM](http://ELIXIRSF.COM/MENU.HTM)  
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**