

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2012



KENTUCKY PILGRIM



A PEAR OF ROSES

PRINT READY PHOTOS AVAILABLE UPON REQUEST

TRY A PICKLEBACK

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

WELCOME TO ELIXIR SAN FRANCISCO'S FAMOUS HISTORIC SALOON

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HOT APPLE CIDER

WITH CINNAMON AND
CLOVES, SERVED
WITH YOUR FAVORITE
SPIRIT, OR LET THE
BARTENDER MAKE
YOU SOMETHING
SPECIAL!!

Autumn Cocktails

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)

TIKI TOM \$10

Bols Genever, Lemon Juice, Orgeat, instantly carbonated in a Perlini; served tall and over

SEPTEMBER SODA \$10

Numi Rooibos Chai infused Brugal Blanco rum, Cointreau, Valencia Orange Juice, Lime Juice; instantly carbonated in a Perlini; served tall and over

A PEAR OF ROSES \$10

Square One Organic Botanical Spirit, Pear juice, muddled Rosemary, Fresh Lemon, Lavender Syrup; shaken and served up with a Rosemary sprig

LA POMILLADO \$10

Amontillado Sherry, La Pinta Pomegranate Tequila, Chocolate Bitters, stirred and served up with a lemon twist

CENTRE ST. JULEP \$10

Pontfinot XO Cognac, Rothman and Winter Apricot Liqueur, Mint, Chamomile Tea Syrup, crushed ice

THE HOMECOMING \$10

Ron Zacapa 23 yr Guatemalan Rum, Warre's 10yr Tawny Port, Pumpkin Butter and Lemon Juice; shaken and served up with a speared Luxardo Maraschino cherry

POMPALOMA \$10

Olmecca Altos Blanco Tequila, La Pinta Pomegranate Tequila, Jarritos Toronja Soda, pinch of salt; served tall and over

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Bottled Beer

Hamm's \$3~ PBR \$3.50 ~ Budweiser \$4
Bud Light \$4~ Heineken \$5.50 ~ Pacifico \$4.50
Red Stripe \$5 ~ Hoegaarden \$5.50
Hitachino White Ale \$8.50
Lucky Hand Organic Black Lager \$8.50 (22oz)
Lucky Hand California Common Ale \$8.50 (22oz)
Krusovice Pils \$8.50 (22oz)
La Fin Du Monde \$8.50 ~ Arend Triple \$8.50
Rodenbach Sour Gran Cru \$8 .50
St. Peter's Sorghum Ale (gluten free) \$8.50
Erdinger Hefeweizen (non-alcoholic) \$6.50

Draft

Murphy's Stout ~ Fuller's English ~ Old Speckled Hen Cream
Leffe Blonde ~ Starpropamen Pils ~ Paulaner Hefeweizen
Stella Artois ~ Sierra Nevada ~ Abita Turbo Dog
Elixir Snakeoil IPA~ Anchor Steam ~ Blanche de Bruxelles Wit
Coney Island Lager ~ Newcastle Brown ~ Woodchuck Cider

Wine

Benvolio Pinot Grigio \$6
Calina Cabernet Sauvignon \$6
Sophia Brut Sparkling \$8
Veuve Cliqot Champagne bottle only \$75
Warres 10 year Tawny Port \$10
Lustau Dry Oloroso sherry \$8

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THE ORIGINAL RECIPES

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).

Mixologists 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.

TIKI TOM

1.5oz Bols Genever
1oz finely strained Lemon Juice
1oz Orgeat Syrup
(soda water – when not made in soda system)

Build method:

In a mixing glass, add the first three ingredients, fill with ice, shake well and strain over fresh ice and tall. Top with soda water and stir lightly. Garnish with a lemon wheel.

In a Commercial Perlini system:

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In a Perlini canister, add all three ingredients, fill with ice, cap, charge, shake, charge again, shake again, let sit for 20-30 seconds, open and pour over fresh ice and tall. Garnish with a lemon wheel.

Mixologist's Notes:

This simple tiki twist on the Tom Collins is deliciously unique.

SEPTEMBER SODA

1.5oz Brugal Blanco rum, infused with Numi Rooibos Chai Tea

1oz Cointreau

.25oz finely strained lime juice

1oz finely strained orange juice

(soda water – when not made in soda system)

Marigold (for garnish)

Build method:

In a mixing glass, add the first four ingredients, fill with ice, shake well and strain over fresh ice and tall. Top with soda water and stir lightly. Garnish with a straw and a marigold (when available)

Soda Syphon Method:

In a 1 Liter soda syphon, add 8.25oz of the infused rum, 5.5oz of Cointreau, 5.5oz orange juice, 1.5oz lime juice, and 11oz water, close the syphon, charge and serve over fresh ice and tall.

In a Commercial Perlini system:

In a Perlini canister, add all four ingredients (be sure to strain out all pulp from juice or the carbonation will get messy!), fill with ice, cap, charge, shake, charge again, shake again, let sit for 20-30 seconds, open and pour over fresh ice and tall. Garnish with a straw and a marigold (when available).

Mixologist's Notes:

I created this drink for the 2012 San Francisco Cocktail Week Food Truck Park party, for Cointreau. It pairs the warm, autumnal flavor of chai with orange and rum, making a delightful autumn cooler. We did the Syphon method for the party and use the Perlini method at Elixir.

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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.

Mixologist's Notes

This cocktail highlights the citrus, rosemary, pear and lavender notes of the Botanical Spirit by drawing them out with complimenting ingredients. Created as a launch cocktail for Square One Botanical Spirit, this cocktail became the crowd favorite at many large events as well as being a top seller at Elixir each Autumn, becoming an Elixir Classic that regulars ask for. If Meyer Lemons are out of season, use a splash of orange juice (or a barspoon) in addition to the .5 oz of lemon.

La Pomillado

- 2oz Amontillado Sherry
- 1oz La Pinta Pomegranate Tequila
- 1 dash chocolate bitters

In a mixing glass, add all ingredients, fill with ice, stir well and strain up. Serve with a lemon twist

Mixologist's Notes:

I created this drink at home to submit for the annual Sherry Cocktail Competition, and once again, as I do every year, I didn't get it submitted in time. The autumnal flavors of nutty amontillado sherry, slightly aged tequila and pomegranate blend smoothly and the lemon oils brighten it just a tad.

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CENTER STREET JULEP

2oz Fontpinot XO Cognac
.5oz Chamomile Citrus Tea Syrup
.5oz Rothman and Winter Apricot Liqueur
2 mint sprigs (~10 mint leaves)

In the bottom of a julep cup, lightly muddle the leaves of one sprig of mint, pack half the glass with crushed ice, add the cognac, liqueur and syrup, stir lightly, add the remaining crushed ice, stir until a frost develops outside the cup and garnish with a big sprig of mint and a short straw.

Fresh method: muddle a fresh apricot with the mint and use 1oz of syrup instead of the liqueur.

Mixologist's Notes:

I created this drink for the Gastronomique En Vogue magazine spread below. They asked me to make a bunch of cocktails using different summer fruits, and when I think of Apricot, cognac comes to mind. The chamomile tea is a great accompaniment and unique modifier for this classic style julep. Elixir sits on modern day 16th Street, which was called Center Street until 1909.

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 straining into a coup glass and garnish with a Luxardo Maraschino cherry on a toothpick.

Mixologists 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.

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PomPaloma

1.5oz Blanco Tequila
4oz Jarritos Torronja Soda
Handful of Pomegranate seeds
.25oz La Pinta Pomegranate Tequila
Lime wedge

In a mixing glass, add the ice, tequila and top with soda. Stir gently and add some more seeds on top. Squeeze a lime, drizzle some La Pinta and serve.

Mixologists Notes:

This is simply a classic Paloma with pomegranate worked in, providing a slight fruity twist and making the drink more seasonal for autumn.

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