

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2012



COUNTRY THYME NO.2



ZAPOTEC SOUR



EMPEROR NORTON'S 2ND MISTRESS



WHATAMELON NO. 3

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!

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PISCO PUNCH ON TAP

**\$8 / CUP
PISCO PORTON,
LEMON JUICE,
PINEAPPLE GUM**

SUMMER TIME Cocktails

ROSES FOR A PEACH \$10

4 Roses OBSQ Bourbon, Peach, Sage Syrup and Peach Bitters; built and served over

PIMMS DE VERANO \$10

Pimm's No.1 Cup, Vino Tinto, Lemon Juice, Simple Syrup; instantly carbonated with Perlini and garnished with cucumber and strawberry

COPA CAIPIRINHA \$10

House Barrel-aged Leblon Cachaca, Muddled Bing Cherries, Cointreau, St. Elizabeth's Allspice Dram, Valencia Orange, Lime Juice; built in a double old fashioned

COUNTRY THYME No.2 \$10

Square One Organic Botanical Spirit, Muddled Blueberries and Lemon, Fresh Thyme; shaken and served over with Fresh Thyme

ZAPOTEC SOUR \$10

Del Maguey Vida Mezcal, Earl Grey Tea Syrup, Lime Juice, Blackberries, Egg White; double shaken and served up with an edible flower

EMPEROR NORTON'S 2ND MISTRESS \$10

Cyrus Noble Bourbon, Fresh Strawberries, Tuaca; shaken and served tall, with a fresh strawberry

WHATAMELON No. 3 \$10

Tapatio Blanco Tequila, St. Germain Elderflower, Watermelon Juice, Lime Juice, Agave Nectar, Mint; served tall with fresh mint

EASTERN MARKET \$10

Bombay Sapphire gin, Muddle Bing Cherries, Rosemary Peppercorn Syrup, Lime juice; up with a rosemary speared bing cherry

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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 ~ Newcastle \$5.50
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
Lefte Blonde ~ Starpropromen Pils ~ Paulaner Hefeweizen
Stella Artois ~ Sierra Nevada ~ Abita Turbo Dog
Elixir Snakeoil IPA~ Anchor Steam ~ Blanche de Bruxelles Wit
Coney Island Lager ~ Uinta golden Ale ~ 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

Roses for a Peach

(Levanah Ananda)

2oz Four Roses Elixir Private Collection OBSQ Bourbon

.5oz sage syrup

5 dashes Peach Bitters

2 slice of fresh peach

In an Old Fashioned glass, muddle one slice of peach and add other ingredients. Fill with ice, stir well and garnish with a peach slice (or use 1oz of peach puree)

Mixologist's Notes

Created by Levanah Ananda to highlight the powerful flavors in our house cask strength OBSQ bottling of Four Roses, it is meant to put a summery feel on an Old Fashioned.

Pimm's De Verano

2oz Pimm's No.1 Cup

3oz Vintor Tinto (Rioja, Garnacha or Ribera del Duero)

.5oz Lemon Juice

.75oz Simple Syrup

Cucumber wheels

Strawberry slices

Build first 4 ingredients over ice in a Perini canister, close and charge, shake and charge again, shake and let sit for 1-2 minutes, open and pour over fresh ice and tall, garnished with cucumber and strawberry

Mixologist's Notes

This drink is a combination of the classic English summer drink, The Pimm's Cup, and the classic Spanish summer drink, Vintor de Verano.

Copa Caipirinha

2oz house-aged Leblon 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

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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.

Country Thyme No.2

1 ½ oz. Square One Organic Botanical Spirit

10-15 Fresh organic blueberries (can also be made with other fresh berries like black berries or huckleberries but may need more sweetener. Use whatever is in season and fresh and this recipe can change for months)

1/2 of an organic lemon, in pieces

¼ oz. organic agave nectar

Place blueberries and lemon pieces in a mixing cup and muddle to juice both. Add agave nectar and vodka, and then top with ice. Shake vigorously for 10-20 seconds. Place one small sprig of Thyme in the palm of your hand and slap it to release the oils. Twist it and place at the bottom of a 10 oz glass (highball or old fashioned bucket) and fill with ice. Strain the drink over the ice. Take a nice big, pretty sprig of Thyme and slap it again before sticking it into the drink as a garnish.

Mixologist's Notes

Originally created as a launch cocktail for Square On

e Organic Vodka in 2006, it is even more delicious with the fruity and floral characteristics of Botanical.

Zapotec Sour

1.5oz Del Maguey Vida

1oz earl grey tea syrup

1oz lime juice

4 blackberries (or 1oz Perfect Puree Blackberry Puree)

.75oz egg white

edible flower garnish

in a mixing glass, add blackberries and muddle well, add remaining ingredients and dry shake for 10 seconds, fill with ice and shake well for 10 seconds, double strain up and garnish with an edible flower

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Mixologist's Notes

Originally created in 2011 for the menu at Circolo, this cocktail won a "Best Cocktails of 2011" award from TastingTable.com

Whatamelon No.3

1.5oz Tapatio Blanco Tequila
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:

Watermelon is brightened by mint and lime and lightened with the floral sweetness of the St. Germain and then turned into a party with the agave flavor Tapatio Blanco. Version 1 is with Square One Organic Cucumber Vodka and #2 is with Leblon Cachaca. This is a fun summer cooler to sip by the pool (or anywhere...).

Emperor 2nd Norton's Mistress

1.5oz Buffalo Trace Bourbon
.75 oz Tuaca
4 medium size Strawberries

In a mixing cup muddle 3 strawberries to juice. Add Bourbon and Tuaca 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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Eastern Market

6 bing cherries, muddled
1 1/2 ounce Bombay Sapphire dry gin
1 ounce lime juice
1oz black pepper rosemary syrup
Add ice.
Shake.
Double strain up into a cocktail coupe

Syrup:

1 tsp. black pepper
1 spring fresh rosemary
1 cup water

Cook the black pepper and the rosemary in a pan until aromatic, then add one cup of water and bring to a boil. Let cook for 2-3 minutes. Strain. Add an equal amount of sugar by volume.

Mixologist's Notes

Created for the 2012 Bombay Sapphire GQ Bartender of the Year competition. The inspiration came from some pickled cherries I made last summer with black pepper and rosemary. While snacking on them I thought, "These need some gin!"

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