

**COJONES
GRANDES**
CINNAMON
HABANERO MAPLE
AÑEJO TEQUILA
SUCK IT FIREBALL!

\$8 SHOTS

SAVE THE DATE!

**10TH /155TH
ANNIVERSARY PARTIES
NOVEMBER 16TH AND 17TH**



1858

2013

STIGIBEU
COPITAS OF
DEL MAGUEY MEZCAL

VIDA, CREMA \$8
CHICHI, MINERO, SAN
LUIS, ALBARRADAS \$10
ESPECIAL, AZUL, \$15
TOBALA \$18
PECHUGA \$20

ELIXIR's AUTUMN cocktails

KENTUCKY PILGRIM \$11 OUR MOST POPULAR AUTUMN AND WINTER COCKTAIL!

Evan Williams Bottled in Bond Bourbon with Cardamom, Cinnamon and dried Cranberry, Luxardo Maraschino, Fresh Lemon and Demerara syrup; Cold and up, or Hot in a mug, YOUR CHOICE!

TIKI TOM \$11

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

MARIGOLD SODA \$11

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

THE STING \$11

Sailor Jerry Rum, Lime Juice, Jalapeño Agave Syrup, Shaken and served up

THE CIDERHOUSE WALTZ \$11

Drambuie, Cinnamon, Woodchuck Cider, built over ice and served short with a lemon twist

AUTUMNAL PUNCH \$11

Blanco and Reposado Tequilas, Apple Juice, Pear Juice, Lemon Juice, agave, Angostura

THE HOMECOMING \$11

Mt. Gay Extra Old Rum, Warre's 10yr Tawny Port, Pumpkin Butter and Lemon Juice: shaken and served up with a speared Luxardo Maraschino cherry

POMPALOMA \$11

Tequila Ocho Blanco Tequila, house grenadine, Jarritos Toronja Soda, pinch of salt; served tall and over

HOTHOUSE CIDER \$10

House-spiced cider, kept hot and served with any booze. Ask your bartender for a recommendation.

LIKE THE MENU, THE BAR OR YOUR DRINK? PLEASE LET THE WORLD KNOW WITH PHOTOS!

@ELIXIRSF

/ELIXIR\$ALOON

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

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THE ORIGINAL RECIPES

KENTUCKY PILGRIM

1.5 oz Evan Williams Bottled in Bond 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.

Thanksgiving Bourbon Infusion:

In a wide-mouthed glass infusion jar place 1 liter of Evan Williams Bottled in Bond 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 (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. Always use a good high proof whiskey for the best infusion and flavor.

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.

**FOR MORE COCKTAIL OPTIONS, INCLUDING HAPPY HOUR SPECIALS AND OUR
WHISKEY LIST, ASK YOUR BARTENDER
ORGANIC AND LOCAL INGREDIENTS ARE USED WHENEVER POSSIBLE.**

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In a Commercial Perlini system:

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.

MARIGOLD 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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THE STING

1.5oz Sailor Jerry Rum
1.25 oz Jalapeño Syrup
.75oz lime juice

In a mixing glass, add all three ingredients, fill with ice, shake well and strain up into a cocktail glass. Garnish with a lime wheel.

To make the syrup:

In a bot bring 3 liters of water, 3 jalapeños (halved, seeds in) and 1 habanero (whole) to a boil. Reduce and simmer for 5 minutes. Strain out the peppers and measure liquid before returning to the pot. Add to thirds of the measured liquid volume in granulated sugar and one third agave nectar. Stir until dissolved, cool and bottle.

Mixologist's Notes

This hot and spiced daiquiri gets the benefit of green vegetal notes in the jalapeño with just the right touch of heat on the finish from habaneros. The spiced rum plays nicely to warm up the drink from a different angle than the peppers.

THE CIDERHOUSE WALTZ

1oz Drambuie
5oz hard cider
Cinnamon to grate
Lemon twist

In a large bucket glass, grate some cinnamon, fill with ice, add Drambuie and fill with cider, stir gently, twist a wide lemon twist and drop, grate some more cinnamon and serve.

Mixologist's Notes:

This is cooler is full of great autumn apple, cinnamon and caramel notes, plus honey, heather and lemon. It is refreshing and highly sessionable.

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AUTUMNAL PUNCH

1oz blanco tequila
1oz reposado tequila
.75oz apple juice
.5oz pear juice
.5oz lemon juice
.5oz simple syrup
2 dashes Dale Degroff's Pimento Bitters
Grated nutmeg

In a mixing glass, build all ingredients, fill with ice, shake lightly and strain over fresh ice in a large bucket glass. Garnish with grated nutmeg.

Mixologist's Notes:

This formula can be used with any number of spirits and make you feel like jumping in a pile of fallen leaves with your friends.

THE HOMECOMING

1.5oz Mount Gay Extra Old rum
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.

Mixologist's 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 Tequila Ocho Blanco
4oz Jarritos Torronja Soda
.5oz of grenadine
Lime wedge
Pomegranate seeds

In a mixing glass, add the ice, tequila and top with the soda. Stir gently and add some seeds on top. Squeeze a lime, drizzle some grenadine and drop the lime.

Mixologist's 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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