

STORM THE CASTLE

A SHOT OF FERNET
BRANCA WITH A
NEWCASTLE BACK

\$10

WELCOME TO ELIXIR SAN FRANCISCO'S FAMOUS HISTORIC SALOON

1858



2013

STIGIBEU

COPITAS OF
DEL MAGUEY MEZCAL

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

Summer cocktails

TIKI SHMIKI \$11

Zacapa 23yr rum, Mandarine Napoleon, passion fruit puree, lime, orgeat

AYE AYE \$11

Brujal Blanco rum, Fever Tree Tonic, Young Coconut water, lemon juice GO ORACLE TEAM USA!

COPA CAIPIRINHA \$11

Cachaca, muddled Bing Cherries, muddled Lime pieces, Muscovado simple syrup, Mint, Lime wheels

COUNTRY THYME \$11

Vodka, muddled Blueberries and Lemon, Fresh Thyme; shaken and served over with Fresh Thyme

ZAPOTEC SOUR \$11

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 3RD MISTRESS \$11

Angel's Envy Bourbon, Fresh Strawberries, Madarine Napoleon; shaken and served tall, with a fresh strawberry

WHATAMELON NO. 3 \$11

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

EASTERN MARKET \$11

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

BLACKBEARD NO. 2 \$11

Sailor Jerry Rum, rhum agricole, blackberry puree, fresh mint, lime juice, agave nectar and soda water; over ice with a mint sprig

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



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/ELIXIRSALOON

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THE ORIGINAL RECIPES

Tiki Shmiki

1.5oz Zacapa
1oz Mandarin Napoleon
.5oz passion fruit puree
.5oz lime
.5oz orgeat
1 swirl coconut cream*
1 lime wheel

Build in a mixing glass, add Ice, shake well, strain over fresh ice and garnish with a lime wheel and a swirl of coconut cream, floated

*keep coconut cream in a squeeze bottle

Mixologist's Notes:

This cocktail plays on just about every tropical flavor...and works deliciously.

Aye, Aye

2oz Brugal Blanco
2oz Fever Tree tonic water
2oz young coconut juice with pulp
.25oz Lemon Juice
Lemon Wheel

In a tall glass, fill with ice and add all of the ingredients. Stir lightly and serve with a straw. Garnish with one or many lemon wheels pushed down the sides of the glass.

Mixologist's Notes

This light and easy cocktail plays up the tropical fruit notes in the rum while making the drink bright and refreshing. "Aye, Aye" is a sailing term that tells a Captain two things: "Yes, I heard you." And "Yes, it will be done." I created this for the 2013 America's Cup in San Francisco as part of a series of three cocktails for Oracle Team USA.

**FOR MORE COCKTAIL OPTIONS, INCLUDING HAPPY HOUR SPECIALS AND OUR
WHISKEY LIST, ASK YOUR BARTENDER
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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

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

1 ½ oz. vodka

10-15 Fresh 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 by me as a launch cocktail for Square One Organic Vodka in 2006, this summer cocktail was an early example of incorporating a wider range of herbs in cocktails than the public was used to.

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 Tequila Ocho Plata
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 from the Ocho Plata. 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 Norton's 3rd Mistress

1.5oz Angel's Envy Bourbon
.75oz Mandarin Napoleon
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!".

Blackbeard No.2

1oz Sailor Jerry spiced rum
1oz unaged agricole rum
1oz blackberry puree
2 sprigs of fresh mint
.5oz lime juice
.25oz 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 Notes:

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

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