

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2013

2013

Winter cocktail menu



KENTUCKY PILGRIM



WINTER SOUR



MEYER COLLINS



A PEAR OF ROSES



OLD SYDNEY-TOWN PUNCH



HONEY KUMQUAT CAIPIRINHA

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!!

Winter cocktails

WINTER SOUR \$11

Campari, Meyer Lemon Juice, Rosemary-infused Clover Honey Syrup, egg white;
Shaken and served up with a rosemary sprig garnish

THE MURPHY SOUR \$11

Campo de Encanto Pisco, muddled Clementine and Cilantro, Lime juice, Clover Honey syrup, Egg
White; shaken and served up with a cilantro garnish

HONEY KUMQUAT CAIPIRINHA \$11

Barrel-aged Leblon Cachaca, Velvet Falernum, Clover Honey Syrup, Kumquats and lime;
Muddled and built in an Old Fashioned glass

KENTUCKY PILGRIM \$11

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
(The Kentucky Pilgrim is also delicious served as a hot cocktail in a mug)

A PEAR OF ROSES \$11

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

OLD SYDNEY-TOWN PUNCH \$11

Bols Genever, St. Elizabeth's Allspice Dram, Small Hand Foods Pineapple Gum Syrup, Lemon
Juice, Orange Juice; garnished with nutmeg

MEYER LEMON CUCUMBER COLLINS \$10

Square One Cucumber Organic Vodka, hand-squeezed Meyer Lemon Juice, simple syrup;
shaken and carbonated with a Perlini, strained over fresh ice and tall with a cucumber wheel

THE BLOODSHOT EYE \$11

Banks Five Island Rum, Pineau des Charentes, Blood Orange Juice, Clover Honey Syrup,
Bitterman's Tiki Bitters; on the rocks

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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.

The Murphy Sour

1.5oz Barsol Pisco Quebranta
1 Clementine
.5oz lime juice
1oz Clover Honey Syrup
1 Tbsp (or a 3 finger pinch) of fresh chopped cilantro
1 oz of egg white

In a mixing glass, add a three-finger pinch of cilantro leaves (equal to 1 tablespoon of chopped leaves) and one peeled clementine. Muddle well and add the remaining ingredients. Dry shake for 5 seconds and fill with ice. Shake well for 10 seconds and double strain up to remove the solids. Garnish with a cilantro leaf or sprig.

Mixologist's Notes:

In 1984, I befriended an American kid who had spent the previous years in London. His name was Bob Murphy and he taught me a lot about London over the years, and we had a lot of fun. He introduced me to clementines, and though they were widely available in Europe at the time, they were hard to find in the US. Since then I always bought them when I found them. Following a 1997 freeze in Florida that destroyed the citrus crop, California clementines began to flourish and now you can get them easily from about November through March. I whipped

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up this twist on a Pisco Sour while at home, because when they are in season, there is always a bowl of clementines in my house. Thanks, Murph.

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.

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...

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.

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

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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 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.

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.

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.

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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.

Cucumber Collins

(And variations)

1.5oz Square One Cucumber Organic Vodka

1.5oz Eureka Lemon Juice

1.5oz Simple Syrup

3-4oz soda water

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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.

The Bloodshot Eye

2oz Banks Five Island Rum

1oz Pineau des Charentes

1oz Blood Orange Juice

.75oz Clover Honey Syrup

1 bsp Bitterman's Tiki Bitters

Blood Orange twist

In a mixing glass, add all ingredients, shake well and serve over fresh ice in a Dbl Old Fashioned. Garnish with the twist

Mixologist's Notes:

This mid-winter punch highlights blood orange juice and the Pineau des Charentes with a subtle honey sweetness, backed by the blended rum and spiked up with tiki bitters.

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