

# SEASONAL MOCKTAILS

ASK FOR A NON-ALCOHOLIC  
VERSION OF OUR  
SEASONAL COCKTAILS

WELCOME TO ELIXIR  
SAN FRANCISCO'S  
FAMOUS HISTORIC SALOON

1858



2014

# HAND CRAFTED LEMONADES

SPARKLING OR FLAT...

CLOVE

ROSEMARY & BLACK  
PEPPER

CRANBERRY

HONEY

CINNAMON

\$6

# LOW IMPACT

Lower and No~ alcohol drinks and lighter palates ~ Winter 2014

## CUBIERTO DE SANGRE \$10

La Pinta Pomegranate Tequila (19% abv/38°), Blood Orange Juice,  
House-made clove syrup; served *in one of three textures (your choice):*

Flat and over ice ~ Carbonated and over ice ~ Shaken with egg white and in a cocktail glass

## MANZANA FIZZ \$8

Osborne Manzanilla Sherry, Apple Juice, Agave Nectar, Apple Cider Vinegar,  
egg white and soda water combine to make a refreshing drink in a classic style.

## WINTER SOLSTICE SODA \$10

Pama Liqueur, grapefruit bitters, dashes of Benedictine, Lemon Juice, Demerara Syrup; shaken and  
carbonated in a Perlini and served tall and over with Pomegranate Seeds

## BAMBOO COCKTAIL \$8

A classic adapted from "Cocktail" Bill Boothby's 1908 book *The World's Drinks*":

Dry Vermouth, Osborne Amontillado Sherry, Aromatic bitters, Orange Bitters;  
stirred and up with an orange twist.

## MENTA JULEP \$8

Like a lightly sweetened, minty, adult snow cone. Fernet Brancamenta, Mint, crushed ice

## SUTTON AND SODA \$8

Carl Sutton makes this Dry Vermouth in Dogpatch. It's great with crisp soda and a lemon twist.

Also ...Bunderberg Ginger Beer, Coconut Water, Mexican Coke, Fever  
Tree Tonic Water, 7up, Schwebpe's Ginger Ale or Tonic, Club Soda

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**Low Impact Cocktail Menu PHOTOS**

*High Resolution Available Upon Request*



Manzana Fizz



Sutton and Soda

More photos coming soon...

**OUR LOW IMPACT MENU OFFERS LOW AND NO-ALCOHOL DRINK OPTIONS**

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### **Cubierto de Sangre**

1.5oz La Pinta  
1.5oz Blood Orange Juice  
.5oz Clove Syrup

*Available in 3 textures:*

1. Flat - In a mixing glass, build all ingredients with ice, shake well and serve over ice and short.
2. Carbonated – In a Perlini container, build with ice, shake and charge well, serve tall and over ice.
3. Viscous – In a mixing glass, add all ingredients, plus .75-1oz egg white. Dry shake, add ice and reshake. Strain up into a cocktail glass.

No garnish.

### **Mixologist's Notes:**

Created for the Elixir Winter Low Impact Menu in January 2014, this drink combines the fruit of blood orange and pomegranate with the warm spice of clove. Its simplicity lends itself to three different textural deliveries, which create different experiences with the same flavors.

### **Manzana Fizz**

2.5oz Manzanilla Sherry (Domecq or similar)  
.25oz apple cider vinegar  
.5oz agave nectar  
.5oz apple juice  
1oz egg white  
3-4oz soda water

In a mixing glass, add the first five ingredients and dry shake. Add ice and shake again for 5-10 seconds. Strain into a tall glass (10-12oz) and slowly top with cold soda water until pillowy foam rises above the rim. Add a long straw and garnish with a dried apple piece.

**Service:** This cocktail was created for the Elixir Low Impact Menu, so we serve it when anyone is looking for a lower alcohol option, particularly in autumn, as the flavors in the sherry, including apple, remind me of that season. The fizz format makes the drink light and refreshing, which is perfect for autumn in San Francisco, when we have our warmest weather of the year. The combination of a summery drink format with traditional autumn flavors make this a perfect early evening cocktail in San Francisco, as the sun is setting and people are stopping by the bar on their way home from work.

**Food pairing:** This light, crisp drink is great with any number of foods that are regularly brought into Elixir as take out from neighboring restaurants. As a bar without a kitchen, but surrounded by many, we often see Pizza, Thai, Vietnamese, Pakistani, Korean, Chinese and Hamburgers in the bar. The acid in the

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vinegar pops through just enough to brighten with the fats in pizza, which a non-glamorous, but delicious pair.

### Origin:

This cocktail was created for the 2013 Elixir Autumn Low Impact Menu and submitted to the 2013 Vinos de Jerez Cocktail Competition. It made it to the Semi-Finals.

To watch a video of this cocktail being made, go to <http://youtu.be/w3FuvBALyaU>

### Winter Solstice Soda

1.5oz Pama Liqueur  
2 dashes Grapefruit Bitter (Bitterman's)  
3 dashes Benedictine  
1oz fine strained Lemon Juice  
.5oz Demerara Syrup

Build in a Perlini canister (or other carbonator) with ice, charge, shake, charge and shake. Allow to settle 1-2 minutes. Pour tall over ice and garnish with pomegranate seeds

### Bamboo Cocktail

1.5oz Osborne Amontillado Sherry  
1.5oz Dry Vermouth  
1 dash Aromatic bitters  
2 dashes Orange Bitters

Garnish: sweet pepper stuffed green olive (aka "pimola") and a lemon twist

Stirred and served up. (Adapted from Cocktail Bill Boothby's *World Drinks and How to Mix Them* (1934))

### Menta Julep

3oz BrancaMenta  
Crushed ice  
Mint

In a short glass or Julep cup, fill with crushed ice, pour Branca Menta over and garnish with mint

### Sutton and Soda

3 ounces Sutton Cellars Vermouth  
3 ounces soda water

In a tall glass, build the two ingredients, fill with ice and garnish with a lemon twist

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