

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2014

2014
SPRING COCKTAIL MENU



GIGANTES CAIPIRINHA



SOUTHERN PACIFIC JULEP



PRINT READY PHOTOS AVAILABLE UPON REQUEST

**THE ALL-
AMERICAN
A SHOT OF
JIM BEAM
BOURBON**

**&
A BOTTLE OF PBR
\$8**

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SPRING COCKTAILS

COINTREAU RICKEY
COINTREAU, LIME JUICE,
SODA - SPARKLING AND
REFRESHING!
\$10

**COJONES
GRANDES**

LIKE FIREBALL...
BUT FOR REAL HOMBRES.
\$8

GIGANTES CAIPIRINHA \$11

Leblon Cachaca, Cointreau, DeGross's Pimento Bitters, lime, orange, simple; Short and over

EMPEROR NORTONS 3RD MISTRESS \$11

Jim Beam Bourbon, Mandarin Napoleon, muddled strawberries; Tall and over

BLACKBEARD NO. 3 \$11

Brugal Anejo Rum, Rhum Clement Rhum Agricole, blackberry puree, fresh mint, lemon juice, agave nectar and soda water; Tall and over ice with a mint sprig

LAVENDER CLOVER CLUB \$11

Ford's Gin, Dry Vermouth, lemon juice, raspberry syrup, house lavender syrup, egg white; Up with a maraschino cherry

ST. FRANCIS SMASH \$11

Square One Basil Vodka, Mandarin Napoleon, muddled strawberries, lemon juice, basil; Short and over

THE SOUTHERN PACIFIC JULEP \$11

Dickel Rye Whiskey, ginger peach tea syrup, mint; Short & over crushed ice with mint

PRESIDIO PUNCH NO.2 \$11

Barsol Pisco Quebranta, cranberry juice, lemon juice, chamomile citrus tea syrup; Short and over

SPRING IN THE HOUSE OF BOURBON \$11

Evan Williams Bottled in Bond Bourbon, St. Germain Elderflower, lemon juice, powdered sugar; Tall and over with adash of Peychaud's bitters and a maraschino cherry

LAVENDER SUNSHINE \$11

Tito's Vodka, lemon juice, house-made lavender syrup, instantly carbonated and served tall

Like the menu, the bar or your drink? Please let the world know with photos of your cocktail!

Menu and Recipes available at ElixirSF.com/menu.htm



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THE ORIGINAL RECIPES

GIGANTES Caipirinha

2oz Leblon Cachaca

.5oz Cointreau

.5oz Lime Juice

.5oz Simple

2 dashes Dale DeGroff's Pimento Bitters

½ of a Valencia orange

Cut one half of a Valencia orange into pieces and place in a mixing glass. Muddle well and add the Leblon Cachaca, Cointreau, fresh lime juice, simple syrup and bitters. Fill the mixing glass 3/4 full with ice and shake lightly for 5 seconds. Dump the contents into a Double Old Fashioned glass and scream GO GIANTS!

Mixologist's Notes

I created this beautifully orange caipirinha in 2009, after a trip to Brazil to study cachaca and as the Giants made their run for the World Series. I was inspired by the bartender of Rio de Janeiro and the variety of caipirinhas they produce with Brazil's lush variety of fruits. Their lack of understanding and access to a variety of bitters and other spirits left their cocktails very simple, highlighting the fruits, so I enjoyed sharing strategies with them as to bringing complexity to their cocktails. It has been an Elixir house cocktail during the baseball season ever since.

Emperor 3rd Norton's Mistress

1.5oz Jim Beam Bourbon

.75 oz Mandarin Napoleon

4 medium size Strawberries

In a mixing cup muddle 3 strawberries to juice. Add Bourbon and Napoleon 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

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and Guerrero and I was behind the stick, I'd have served him and taken his bogus money. The versions have of this cocktail have evolved with varying orange-vanilla liqueurs

Blackbeard No.3

1oz Brugal Anejo rum
1oz Rhum Clement agricole rum
1oz blackberry puree
2 sprigs of fresh mint
.5oz lemon 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's Notes:

This is a blackberry mojito with two different rum styles: Aged Caribbean and Agricole. The combination of bright, grassy agricole with rich, barrel-aged 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.

Lavender Clover Club

2oz Ford's London Dry Gin
.5oz dry vermouth
.75oz lemon
.25oz Small Hand Foods raspberry syrup
.25oz house-made lavender syrup
.75oz egg white
Maraschino cherry

Add all ingredients to a mixing glass, dry shake for 5 seconds, fill with ice and shake well. Strain up and garnish with the flower, using the cherry to anchor it in the glass.

Mixologist's Notes

This is merely a floral twist on a classic gin cocktail that is perfect for spring and early summer.

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St. Francis Smash

1.5oz Square One Basil Organic Vodka
.75oz Madarin Naploeon
.75oz lemon juice
3 strawberries

In a mixing glass, muddle the strawberries, add the other ingredients and fill $\frac{3}{4}$ full with ice. Give a few light shakes and dump contents in a bucket glass. Slap a basil leaf and garnish.

Mixologist's Notes

St. Francis of Asisi was the patron saint of our neighboring Mission Dolores and the namesake of our great city. This smash is named in his honor and celebrates spring with the first abundant fruit of the season, strawberries, and the beginning of basil season.

The Southern Pacific Julep

2oz Dickel Rye Whiskey
.5oz Mighty Leaf Ginger Peach Tea syrup
2 sprigs of mint
Crushed ice

In the bottom of a bucket glass or Julep cup, muddle the leaves of one healthy mint sprig. Add the syrup, Add the bourbon and fill with crushed ice. Stir until frost develops outside the glass. Slap the other sprig of mint, garnish and add a short straw near the garnish

Mixologist's Notes

This julep plays up the original juleps made with cognac and peach brandy, subbing in over-proof rye and adding a more contemporary flavor of ginger, in addition to the peach, and bringing it all to the table via a tea syrup. It is named to honor the Southern Pacific railroad that used to roll through the Mission District.

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Presidio Punch No.2

1.5oz Barsol Pisco Quebranta
1.5oz Cranberry Juice
1oz Mighty Tea Leaf Chamomile Tea Syrup*
.5oz lemon juice

In a mixing glass, add all ingredients, fill with ice, shake for 10 seconds, Strain over ice and garnish with a wide lemon twist.

*to make syrup, brew Mighty Leaf Chamomile Tea at bag per 6oz water and mix at a 1:1 ratio by volume with sugar (6oz tea to 6oz sugar). To make larger quantities, multiply as needed.

Mixologist's Notes:

This fruity and refreshing punch has great floral qualities from the chamomile citrus tea syrup and the Quebranta grape in the Barsol Pisco. Adapted from the original Presidio Punch, in honor of the Golden Gate Bridge's 75th Anniversary. Batch execution: Punch Bowl with block ice

Spring in the House of Bourbon

(formerly known as Screaming Eagle Sour)

H. Joseph Ehrmann, 2007

1.5 oz Evan Williams Bottled in Bond Bourbon
1 oz Fresh-squeezed Lemon Juice
2 barspoons Powdered Sugar
1 oz Egg White
.5oz St. Germain Elderflower liqueur
dash of Peychaud's bitters
maraschino cherry

Place all ingredients in a Boston Shaker and cover with ice. Shake hard and Hawthorne strain into a cocktail glass with a bourbon-soaked cherry in it. Finish with a dash of Peychaud's.

Mixologist's Notes:

A bourbon sour with elderflower. One of the first cocktails I made with the newly released St. Germain Elderflower liqueur, I made this drink as the "passed cocktail" at the wedding of a fellow Boston College alumnus and college roommate and named it after our school mascot. Go Eagles! The contemporary name works on the Elixir Spring Menu

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Lavender Sunshine

1.5oz Tito's vodka
.75oz Lemon Juice
1oz Lavender Syrup

In a Perlini canister add all ingredients, fine straining all pulp from the lemon juice. Fill with ice, close, shake, charge with CO2, shake, charge again, shake and let sit for 1-2 minutes. Open and pour over fresh ice and tall. Garnish with a lemon wheel. '

Mixologist's Notes

This simple Collins allows the simple pleasure of a lavender lemonade to shine in the Collins format. Instant carbonation makes the drink crisp and light and releases the botanicals into the air as an aromatic.

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