

**WELCOME TO ELIXIR**  
SAN FRANCISCO'S  
FAMOUS HISTORIC SALOON

**1858**



**2014**

**2014**  
**WINTER COCKTAIL MENU**



**KENTUCKY PILGRIM**



**WINTER SOUR**



**MURPHY SOUR**



**OLD SYDNEY-TOWN PUNCH**

**PRINT READY PHOTOS AVAILABLE UPON REQUEST**

## **SHOTS**

### **THE ALL-AMERICAN**

A SHOT OF  
JIM BEAM BOURBON  
AND A BOTTLE OF PBR  
\$10 (\$1 OFF)

### **COJONES**

### **GRANDES**

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

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## **WINTER COCKTAILS**

## **HOT SPICED CIDER**

LET THE BARTENDER  
MAKE YOU SOMETHING  
SPECIAL!!

### **COINTREAU RICKEY**

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

### **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**

Pisco, Clementine, Cilantro, Lime, Clover Honey, Egg White; served up with cilantro "clover leaf"

### **HONEY KUMQUAT CAIPIRINHA \$11**

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

### **KENTUCKY PILGRIM \$11**

Evan Williams Bottled in Bond 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.*)

### **THE MANCHESTER \$11**

Famous Grouse Blended Scotch Whisky, The Kings Ginger, Clover Honey Syrup,  
Lemon Juice, Rosemary and Egg White; shaken and served up with a rosemary sprig

### **OLD SYDNEY-TOWN PUNCH \$11**

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

### **TAM TAM PUNCH \$11**

Papa's Pilar Dark Rum, Tamarind Puree, House-Made Ginger Syrup, Lemon Juice;  
shaken and serve over a large cube in a bucket glass

### **ORANGE BLOODY ORANGE \$11**

Tullamore D.E.W. Irish Whiskey, blood orange juice, mint, clover honey syrup; shaken and server  
over with a mint sprig

### **THE STING \$11**

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

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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 Pisco  
1 Clementine (or 1oz juice)  
.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 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 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.

### *Evan Williams Thanksgiving 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

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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 (6<sup>th</sup> 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.

### **The Manchester**

1oz King's Ginger Liqueur  
1.5oz Famous Grouse Blended Scotch Whisky  
1oz Clover Honey Syrup  
1oz Lemon Juice  
1 sprig Rosemary  
1 Egg White  
shaken and served up with a rosemary sprig

In the bottom of a mixing glass, add the leaves of a 3 inch sprig of fresh rosemary (discard the stem). With a muddler, bruise the leaves well. Add the remaining ingredients and cover with shaker tin. Dry shake well for 5 seconds and fill with ice. Reseal and shake well again for 10 seconds (depending on type of ice) and Hawthorne strain through a secondary fine strainer into a chilled cocktail coup. Place the second sprig of rosemary in the palm of one hand and slap it. Garnish with the rosemary and serve.

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

This cocktail was created for the 2010-2011 Domaine De Canton Bartender of the Year competition while on Thanksgiving holiday at my mother's house in Manchester Township, New Jersey (thus the name). I did not have a bar full of products to play with, so I created the cocktail in my head, went to the store for the ingredients, made it once, tweaked it, and made a round for my family. It was delicious with wheat crackers and blue cheese. The King's Ginger can be substituted for Canton to a slight change in flavor.

### **Old Sydney-Town Punch**

1.5oz Anchor Genevieve 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

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(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.

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 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.

### **TamTam Sour**

1.5oz Papa's Pilar Rum

1oz Tamarind water\*

1.5oz ginger syrup

.5oz lemon juice

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In a mixing glass, combine all ingredients, fill with ice, shake and strain over ice. Garnish with candied ginger.

Note: this cocktail is also good when served warm. Simply add 3oz of water to the recipe and warm on the stove.

\*Dissolve tamarind paste in hot water at a 1:3 ration (try 5oz of paste to 15oz boiling water). Sift out an solids (seeds or shell) and cool.

\*To make ginger syrup, cook 1 tablespoon of minced ginger in one cup of water, sift out the solids and add one cup of sugar.

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

This is a rum sour where most of the sour comes from tamarind instead of citrus. The ginger provides a balanced spice to the tamarind flavor and the caramel and vanilla notes in the rum also highlight that unique flavor.

### **Orange Bloody Orange**

1.5 Tullamore D.E.W. Irish Whiskey

1.5 Blood Orange Juice (no pulp)

1oz clover honey syrup

8-10 medium mint leaves

1 mint sprig

In a pint glass, muddle the mint leaves, add the liquid ingredients, fill with ice, shake hard and double strain over fresh ice and low; garnish with a full mint sprig.

### **Mixologist's Notes**

This drink was inspired by the U2 song, Sunday Bloody Sunday, and features Irish whiskey in a spin on the Mint Julep combined with a seasonal Whiskey Sour. Swapping Irish for Bourbon and complimentary clover honey for sugar, laid over blood orange instead of lemon. The sweet, sour and herbal are complimented by the honey, oaked whiskey. Somehow it all works...

### **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.

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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.

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