

158 Years of ELIXIR: 1858-2016

**REMEMBER THE  
MAINE**

Old Overholdt  
Rye, Sweet  
Vermouth, Cherry  
Heering, Absinthe

**FALL CLASSICS**

ALMOST ALL COCKTAILS \$10 - \$2 OFF DURING HAPPY HOURS  
MON-FRI 3PM-7PM & SUN TO TUES NIGHTS FROM 11PM TO 2AM

**MOHITO  
DE  
MARTINIQUE**

Classic mojito with  
the French twist of  
Clement rhum  
agricole

**SINGAPORE SLING**

Oxley Gin, Benedictine, Cherry Heering, Cointreau, Pineapple Juice, Lime Juice, Angostura Bitters

**NEW YORK SOUR**

Old Overholdt Rye, lemon juice, sugar; Shaken and served over with a Pinot Noir float

**PISCO PUNCH**

*This San Francisco original has deep roots in our Barbary Coast history. Every bar in town should be making this cocktail...properly.*

Barsol Pisco Quebranta, Small Hand Foods pineapple gum syrup, lemon juice;  
Shaken and served short and over fresh ice

**PISCO SOUR**

Barsol Pisco Quebranta, lime juice, simple syrup and egg white;  
Shaken and served up with Angostura bitters drops

**AMERICANO**

Campari, Sweet Vermouth and soda in a tall glass of ice with an orange twist

**MODERN**

Cutty Sark, Plymouth Sloe Gin, lemon juice, sugar, absinthe, orange bitters: up with a cherry

**DISARONNO SOUR**

Disaronno Amaretto, lemon juice, simple syrup, lime wedge

**BAJAN PUNCH**

Mt. Gay Eclipse Rum, lime juice, simple syrup, Angostura bitters

**CAIPIRINHA** (PRONOUNCED KAI-PEER-EEE-NYA)

Leblon Cachaca, lime pieces, sugar; muddled and on the rocks  
*Variation: Try some other fruit in it. Ask your bartender what's available*

**PINA COLADA** (\$2 additional charge)

Don Q Cristal and Don Q Añejo Rums, pineapple juice, coconut cream;  
Shaken and served on crushed ice with a cherry and an orange slice

**DAIQUIRI**

Cana Brava Rum, lime juice and simple syrup; Shaken and served up

SEND YOUR PHOTOS!



@ELIXIRSF

CHECK IN:



/ELIXIRSAALON