

# THE GOLDEN HYDRANT CHARITY COCKTAIL

The Golden Hydrant is a tap handle that gives back: \$1 from every cocktail sold will be donated to California Wildfire

Relief programs.

Current charity:

@CAFireFound

# SAN FRANCISCO'S HISTORIC 1858 ELIXIR 2016

THE NEIGHBORHOOD SALOON

SERVING SAN FRANCISCO FOR 158 YEARS

# SUMMER

# FEATURED WHISKEY:

**Monkey Shoulder**  
**\$7**

(Normally \$9)

# WINE ON TAP

BONTERRA SAUVIGNON BLANC  
HAHN ZINFANDEL

\$12

**THE MISSION PIMM'S CUP \$13** *This season's #GoldenHydrant charity cocktail on tap*  
Square One Organic Cucumber Vodka, Barsol Pisco Quebranta, Pimm's No.1, Top Hat Ginger Syrup, lemon juice; carbonated and served tall and over with strawberry and ginger slices

## EASTERN MARKET \$12

Oakland Spirits Company No.5 gin, Muddle Bing Cherries, Rosemary Peppercorn Syrup, Lime juice; up with a rosemary speared bing cherry

## ZAPOTEC SOUR \$13

Del Maguey Vida Mezcal, Earl Grey Tea Syrup, Lime Juice, Blackberries, Egg White; double shaken and served up with a blackberry

## THE MONK'S CHERRY NO. 3 \$12

Four Roses Yellow Label Bourbon, Green Chartreuse, Carpano Antica, bing cherries, lavender syrup; shaken and double strained up with a lavender-stemmed cherry garnish

## THE YERBA BUENA SLING \$13

*by Nick Desenfants and H. Joseph Ehrmann*

Sonoma County Distilling Rye Whiskey, Cherry Heering, Ferrand Dry Curacao, Degroff's Pimento Bitters, lemon, pineapple, mint; shaken and served tall and over

## H. MOONEY'S JULEP \$13

Monkey Shoulder Blended Malt Whisky, Cherry Heering, Mint, Honey, Rosemary

## THE KENTUCKY PIRATE \$13

Mt. Gay Black Barrel Rum, Larceny Bourbon, Disaronno, lime, orgeat, mint; shaken & served over crushed ice with a lime wheel and a mint sprig

Ask for our **#NEGRONIWEEK** menu, June 6-12 <http://j.mp/ElixirNegroniWeek>

SEND YOUR PHOTOS!



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# WELCOME TO ELIXIR

## San Francisco's Famous historic Saloon

1858



2015

### Elixir Summer Menu 2016, the recipes

*All recipes by H. Joseph Ehrmann, except where noted*

**HIGH RESOLUTION PHOTOS AVAILABLE**

#### The Mission Pimm's Cup

By Shane McKnight and H. Joseph Ehrmann, 2016

1.5oz Pimm's

.5oz Square One Cucumber Organic Vodka

.5oz Barsol Pisco Quebranta

1oz Top Hat Ginger Syrup

.15oz lemon juice

Soda water (~2.5oz)

In a mixing glass, add all but the soda water and fill with ice. Shake lightly to mix and strain over ice and tall. Fill with soda water and stir to mix thoroughly. Garnish with a slice of strawberry and a slice of ginger root.



Photo: Jonathan Fong

#### *recipe for 5 gallon carbonated batch:*

2 liters Top Hat Ginger Beer Syrup

2 750ml bottles Barsol Pisco Quebranta

2 750ml bottle Square One Organic Cucumber

4 liters bottle Pimm's No.1

16oz Lemon Juice

9 quarts water

1oz Himalayan pink salt solution (10%)

Charge in a 5 gal keg

*(contact Shane McKnight from Top Hat Provisions for consultation on process and necessary equipment)*

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## Eastern Market

H. Joseph Ehrmann, 2012

6 bing cherries, muddled  
1 1/2 ounce Oakland Spirits Company No.5 dry gin  
1 ounce lime juice  
1oz black pepper rosemary syrup  
Add ice.  
Shake.  
Double strain up into a cocktail coupe

### Syrup:

1 tsp. black pepper

1 spring fresh rosemary

1 cup water



Photo: Jonathan Fong

Cook the black pepper and the rosemary in a pan until aromatic, then add one cup of water and bring to a boil. Let cook for 2-3 minutes. Strain. Add an equal amount of sugar by volume.

### Mixologist's Notes:

Created for the 2012 Bombay Sapphire GQ Bartender of the Year competition. The inspiration came from some pickled cherries I made last summer with black pepper and rosemary. While snacking on them I thought, "These need some gin!"

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### Zapotec Sour

H. Joseph Ehrmann, 2011

1.5oz Del Maguey Vida  
1oz earl grey tea syrup  
1oz lime juice  
4 blackberries (or 1oz Perfect Puree Blackberry Puree)  
.75oz egg white  
Edible flower garnish

In a mixing glass, add blackberries and muddle well, add remaining ingredients and dry shake for 10 seconds, fill with ice and shake well for 10 seconds, double strain up and garnish with an edible flower



Photo: Jonathan Fong

### Mixologist's Notes:

Originally created in 2011 for the menu at Circolo, this cocktail won a "Best Cocktails of 2011" award from TastingTable.com

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### The Monk's Cherry No.3

By H. Joseph Ehrmann, 2016 update

1oz Four Roses Yellow Label Bourbon  
.75oz Chartreuse Green  
.5oz Carpano Antica  
5 Bing cherries  
.5oz Lavender syrup

In a Mixing glass, add 5 Bing cherries (with pits is fine, just don't crush them) and muddle well.

Add the other liquid ingredients, fill with ice and shaken well for 10 seconds. Strain over a short glass of crushed ice and garnish with a lavender cherry (see below).



Photo: Jonathan Fong

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### *Lavender cherry garnish:*

Break the long stem off of a lavender flower about .5 inches from the bottom of the flower. Clean up the stem so it will slide nicely into the cherry. Take a cherry and slide the lavender flower into it and rest it on top of the ice.

### **Mixologists Notes:**

I created the original drink as my entry in the 2008 Chartreuse Iron Bar Chef Competition. It was a tough field of 14 of San Francisco's finest bartenders (and therefore, some of the best in the country). We could use only Green or Yellow Chartreuse and a limited bar of spirits, plus a wide array of produce and herbs. The only sugar was basic simple syrup (a couple of liqueurs and, of course, the fruit) and no bitters at all. We brought our own tools, but nothing too fancy. It was a very fun event, resulting in some great spontaneous cocktails. The first version involved muddling dried lavender leaves into the cherries, shaking it all and serving it up. The Second version involved dried cherries for making the drink out of cherry season and this third version takes a julep-esque turn over crushed ice, with lavender syrup instead of flower.

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### **Yerba Buena Sling**

By Nick Desenfants and H. Joseph Ehrmann, 2015

- 1.5oz Sonoma County Distilling Rye Whiskey
- .75oz Cherry Heering
- .5oz Ferrand Dry Curacao
- .5oz lemon juice
- .5oz pineapple juice
- 5 medium mint leaves + 1 full sprig
- 2 dash Dale DeGroff's Pimento Bitters
- 1 maraschino cherry



Photo: Jonathan Fong

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In a mixing glass, add all liquid ingredients and the mint leaves. Fill with ice and shake well. Double strain over fresh ice in a tall glass and garnish with the mint sprig and cherry.

### Mixologist's Notes:

This house spin on the classic Singapore Sling incorporates the Elixir way ("put whiskey in it!") and plays off of the natural fit between rye whiskey and cherry notes. The mint provides a refreshing herbal quality that represents the original name of the city (Yerba Buena) as well as a local herb that once covered the land here.

See *Nick DesEnfants* make the drink as part of the 2015 Cheery Heering Sling Awards, shot at the Raffles Hotel in Singapore; home to the Singapore Sling: <http://j.mp/ybsling>

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### H. Mooney's Julep

By H. Joseph Ehrmann, 2016

2oz Monkey Shoulder  
3 mint sprigs  
1 long rosemary sprig (4-5")  
1oz honey syrup  
.5 oz Cherry Heering  
Powdered sugar



Photo: Jonathan Fong

In a julep cup or highball BUILD this drink as follows: lightly muddle the mint and the bottom two inches of leaves from the rosemary stem with .25oz of honey syrup. Fill the cup with crushed ice to the top. Pour in the Heering and then the whisky. Cap with a snow cone style cap of crushed ice. Garnish with the remaining rosemary sprig and dust with powdered sugar. Place 1-2 short straws beside the rosemary sprig and serve.

Mixologist's Notes:

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Malted barley, heather, honey, rosemary, cherry and mint collide in a classic presentation of a julep, where the drink changes as you sip through it. Take your time and relax. This is the American South meets the European North, in a cup. Hugh Mooney was the Proprietor of Elixir from 1873-1893 and this julep is dedicated to him.

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### The Kentucky Pirate

By H. Joseph Ehrmann, 2016

1oz Mt. Gay Black Barrel Rum

1oz Larceny Bourbon

1oz Disaronno

.75oz Lime

1oz orgeat

2 mint sprigs

Lime wheel

Add all liquid ingredients and one mint sprig to a shaker, fill with ice, shake lightly and DOUBLE strain over fresh crushed ice in a bucket glass. Garnish with a lime wheel and a mint sprig.



Photo: Jonathan Fong

### Mixologist's Notes:

Bourbon meets Rum in a minty, Caribbean punch.

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