

THE GOLDEN HYDRANT CHARITY COCKTAIL

The #GoldenHydrant is a tap handle that gives back: \$1 from every cocktail sold will be donated to Fire Relief programs & victims.

Current charity:

This expectant couple just lost everything in a house fire. Please help them out.

[GoFundMe.com/2td8sp8](https://www.gofundme.com/2td8sp8)

#GoldenHydrantRelief

Famous for FRESH JUICES and Culinary Cocktails since 2005

SAN FRANCISCO'S HISTORIC 1858 ELIXIR 2016

THE NEIGHBORHOOD SALOON

SERVING SAN FRANCISCO FOR 158 YEARS

AUTUMNAL

This fall we are celebrating harvest season with grape-based drinks!

WHISKEY FLIGHT:

NorCal Rye \$30

Corbin Cash, Sonoma County Distilling, Spirit Works, Wright & Brown

WINE ON TAP

BONTERRA SAUVIGNON BLANC
HAHN PINOT NOIR

\$12

GINTONIC \$13 *This season's #ElixirGoldenHydrant #charitycocktail on tap*

Oakland Spirits Company No.5 Gin (distilled from CA Viognier grapes), St. George Pear Brandy, Top Hat Tonic syrup, water; carbonated in house and served in a goblet of ice with juniper berries, dried lemon peel and dehydrated pear slices.

BONDED AND MULLED \$12

Mulled spice-infused Sacred Bond American Brandy (from CA Colombard and Thompson seedless grapes), lemon, orgeat, egg white; shaken and served up with brandied mulling spice dust garnish

DUNCAN'S SECRET SWIZZLE \$13

Barsol Pisco (Quebranta grape) infused with Mighty Leaf Chamomile Citrus tea, Taylor's Velvet Falernum, lemon juice, clover honey syrup, Bitter Truth Creole Bitters; on pebble ice and tall

SPANISH VERMUT OF THE SEASON \$11

The traditional way vermouth is enjoyed in Spain is something everyone should try: one large piece of ice with a slice of orange. This season's choice: Miro Sweet (Macabeo grapes)

PORT & SODA & LEMON & ICE \$11

Sandeman Founders Reserve Port, and so on... refreshingly fruity and dry.

STRAIGHT POURS OF DELICIOUS SPIRITS

We tweaked these 2 brandies just a bit:

BACO-CO \$16

Artez Baco Armagnac, fat washed with organic coconut oil - Neat pour (100% Baco grape) - 2oz pour (or try 1oz alongside 1oz of the Armagnac without the coconut oil)

RYE V \$14

Remy V (unaged cognac distillate, Folle Blanche grape), aged in our Sonoma Country Distilling Rye Barrel for 6 months - 2oz pour

But these are classic, neat pours of world brandies:

Ask your bartender to see the description sheet. Prices: .75oz/1.5oz/2oz

COGNAC Chateau Fontpinot XO Grand Champagne \$13/\$25/\$34

COGNAC Hine Bonneuil 2005 Single Grand Cru \$19/\$37/\$50

CALIFORNIA BRANDY Osocalis Alambic XO \$12/\$23/\$31

ARMAGNAC Chateau de Busca - Maniban XO \$14/\$28/\$38

SPANISH Torres 15 Year \$5/\$10/\$14

PISCO Barsol Supremo Mosto Verde Italia \$6/\$12/\$16

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WELCOME TO ELIXIR

San Francisco's
Famous historic Saloon

1858



2015

Elixir Autumn Menu 2016, the recipes

All recipes by H. Joseph Ehrmann, except where noted

HIGH RESOLUTION PHOTOS AVAILABLE

Oaktown Gintonic

By Shane McKnight and H. Joseph Ehrmann, 2016

1.5oz Oakland Spirits Company No.5 Gin

.5oz St. George and Kuchan Pear Brandies

1oz Top Hat Tonic Syrup

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.

recipe for 5 gallon carbonated batch:

6 750ml bottles, Oakland Spirits company No. 5 Gin

3 liters, Top Hat Tonic Syrup

4 375ml bottles pear brandy

10 quarts water

Charge in a 5 gal keg

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



Photo: Jonathan Fong

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Bonded and Mulled

H. Joseph Ehrmann, 2016

- 1.5oz mulled Sacred Bond brandy*
- .75oz Lemon Juice
- .75oz Orgeat syrup
- .75oz egg white
- Dusting of ground brandied mulling spices**

In a mixing glass, add all ingredients and fill with ice; shake well to create a strong foam. Double strain up (to remove ice shards) in an Irish Coffee glass and garnish with a dusting of the ground mulling spices.



Photo: Jonathan Fong

*Mulled Brandy – Add 4 tablespoons of a dried mulling spice mix (orange peel, clove, allspice, and cinnamon) to one 750ml bottle of Sacred Bond brandy and macerate for one day. This brandy works particularly well because the high proof (100°) provides excellent essential oil extraction and punches through in the cocktail.

**To make ground brandied mulling spices: take the mulling spices strained from the maceration and spread them out to dry out (one day). Once dried, place into a spice mill and fine grind. Fine strain into a bowl and collect the coarse grounds until the whole batch has been done and then fine grind those and mix it all. Place into a spice jar with a fine dust top.

Mixologist's Notes:

The bonded brandy provides a great flavor and alcoholic strength for the mulling spice infusion, which brings warm autumn flavors to the forefront of the drink. A secondary grape-based component (tawny port) adds dark berry notes from the wine and nuttiness from the oxidized nature of the tawny style. Adding to the nutty profile is the orgeat as a sweetener, with the egg white bringing a smooth mouthfeel to the mix.

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Duncan's Secret Swizzle

H. Joseph Ehrmann, 2016

1.5oz Barsol Pisco (Quebranta grape) infused with Mighty Leaf Chamomile Citrus tea*

.5oz Taylor's Velvet Falernum

1oz lemon juice

.75oz clover honey syrup

3-4 dashes Bitter Truth Creole Bitters

on pebble ice and tall



Photo: Jonathan Fong

Build in a 10-12oz tall glass. Add all ingredients but the bitters and fill with crushed/pebble ice. Using a swizzle stick, swizzle the drink to fully integrate the ingredients. Top with a bit more ice and dash the bitters on top as garnish and then sprinkle a pinch of dried chamomile over top. Serve with a tall straw.

*tea-infused pisco

For each 750ml bottle of pisco, add 3 bags of the tea and allow to steep for 30 minutes to an hour.

Mixologist's Notes:

This twist on a Pisco Punch is delivered in a swizzle format, just for the fun of it. The pisco provides a delicious platform for bringing together the chamomile, citrus, honey, ginger, clove and anise notes found in the other ingredients. That botanical backbone is my original take on Duncan Nicol's "secret ingredient" in the famously undocumented original Pisco Punch recipe. The honey is meant to supplant the pineapple character of the original recipe. The bitters dashed on top create a beautiful garnish and when the drinker inevitably plays with their straw, the drink changes as the bitters integrate. The ingredients can easily be batched together and serve in a punchbowl format deliciously (turning Duncan's Secret Swizzle into Duncan's Secret Punch).

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These spirits are all distilled from grapes from France, Spain, Peru and California, showing a great variety in the styles that can be produced. Try our .75 ounce pours to dip your toe in the water and then order a nice 2ounce pour of your favorite! Whiskey fans should find a lot to love here.

Fontpinot XO Grand Champagne - One of my favorite cognacs, this superb liquid from the house of Frapin features classic rancio notes (earthy, funky) while exhibiting rich dried fruits like prune and apricot with orange, cinnamon and nutmeg. We've served this at Elixir for many years now, with few people realizing it. Try it and you'll come back.

Hine Bonneuil 2005 - This is a unique cognac; a "single grand cru, single harvest" cognac, meaning that it was made from one year's harvest and a particular vineyard. This is different, as cognac is generally a blended product of brandies from multiple vintages and vineyards. The nose is floral and citrusy with strong raisin, prune, baked peach, honey and chocolate notes on the palate, with a medium long, floral finish.

Osocalis Alambic XO Brandy This exquisite brandy is made in the Santa Cruz Mountains shows exactly what can be done with time honored technique and American innovation. A big, bold flavor profile of citrus, honey, baked apple and cinnamon with a super-long finish that begs to be savored.

Chateau de Busca-Maniban XO Armagnac What does 300 years of history get you? Experience you can taste. A floral nose leads to buttery nuts and dried fruits on the palate. If you've never tried Armagnac, this is a great place to start!

Torres 15 year old Spanish Brandy This new product from the venerable house of Torres is tailored to the new cocktail world, but I like sipping it for its bold profile over figs, prunes and molasses notes. Vanilla and toasted nuts prevail in the finish.

Barsol Supremo Mosto Verde Italia Mosto verde style pisco takes twice as much wine to make the final product because it is distilled from a lower ABV. Light, floral and delicate, this is a very different style of spirit than those above. Unaged and distilled to proof.

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