

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:

We are currently seeking a legitimate #GhostShipFire charity. Check out [facebook.com/TheGoldenHydrant](https://www.facebook.com/TheGoldenHydrant) #GoldenHydrantRelief

SAN FRANCISCO'S HISTORIC 1858 ELIXIR 2016 THE NEIGHBORHOOD SALOON

SERVING SAN FRANCISCO FOR 158 YEARS

HAPPY HOLIDAYS

We wish you a great holiday season!

EGG NOG

See the video:
<http://bit.ly/ElixirEggNog>

TOM & JERRY

A frothy house-made batter of eggs, sugar, nutmeg, vanilla, rum, cognac, hot frothed milk.

See the video:
<http://bit.ly/ElixirTomAndJerry>

HOT BUTT RUM

Our house-made batter with Appleton Estate Gold Rum

OAKTOWN GINTONIC \$13 *This season's #ElixirGoldenHydrant #charitycocktail on tap*
Oakland Spirits Company No.5 Gin, 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 fresh pear slices.

BONDED AND MULLED \$12

Mulling Spice-infused Sacred Bond American Brandy, lemon, orgeat, egg white; shaken and served up with brandied mulling spice dust garnish

THE HOMECOMING \$13

This cocktail just screams, "Holidays": rum, port, and pumpkin!

Zaya Rum, Fonseca Bin 27 Port, Pumpkin Butter and Lemon Juice: shaken and served up with a speared Luxardo Maraschino cherry

KENTUCKY PILGRIM \$13

Our famous Pilgrim is back! And remember: this spiced, whiskey sour is excellent HOT or COLD.

Wild Turkey 101 Bourbon with Cardamom, Cinnamon and dried Cranberry, Luxardo Maraschino, Fresh Lemon and Demerara syrup; shaken and served up with a Lemon Twist.

THE TENDER KNOB \$12

Strong whiskey, strong cider and a touch of cinnamon in this 2007 Elixir original that paid homage to the newly coined San Francisco "micro-neighborhood".

Knob Creek Bourbon, Two Towns Apple Cider, muddled Granny Smith Apple, agave nectar, fresh grated cinnamon; shaken and served tall and over

Open Christmas Day at 7pm.

As always, we have NO DOOR CHARGE for New Year's Eve.

Join us NEW YEAR'S DAY for an afternoon BBQ party.

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



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WELCOME TO ELIXIR

San Francisco's
Famous historic Saloon

1858



2015

Elixir Holiday Menu 2016, the recipes

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

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.

*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.



Photo: Jonathan Fong

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The Homecoming

1.5oz Four Square Port Finished Rum
1 oz Elixir House-blended Port
1oz lemon juice
2 barspoons pumpkin butter
Luxardo Maraschino Cherry (or other brandied cherry)

In a mixing glass, add all ingredients, fill with ice and shake well for 10 seconds. Hawthorne strain into a coup glass and garnish with a Luxardo Maraschino cherry on a toothpick.

notes:

This simple combination of warm, autumnal flavors, rich port fruit and citric balance creates a seasonal cocktail that is refreshingly balanced and addictive...it reminds me of returning to my high school Homecoming weekend. I'd like to be sitting on the sideline watching a football game with this cocktail.

The Kentucky Pilgrim

1.5 oz Wild Turkey 101 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.



Photos: Darren Edwards

Warm Cocktail Directions

Mix all ingredients in a mug and add 3oz hot water. Stir and garnish with a wide lemon disc twist.

Thanksgiving Infusion:

In a wide-mouthed glass infusion jar place 1 liter of Wild Turkey 101 bourbon 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 sweetened cranberries and 3x 3" sticks of cinnamon. Close and leave for

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another two days, agitating once per day. Strain solids and then press solids into strainer hard to extract more spirit that is absorbed in the dry fruit (or eat the whiskey soaked raisins!). Store in the original whiskey bottle with proper labeling (commercially, store in an unlabeled bottle).

notes:

I created this drink during the BAR 5-day certification course I took in 2008 (6th class) as part of our assignment. I designed it as a holiday cocktail for the upcoming season and 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 Tender Knob

1.5oz Knob Creek Bourbon

2 slice of a organic granny smith or fuji apple (1/8th slices)

2oz draft cider

.75oz agave nectar

10 grates of cinnamon

In a mixing glass, muddle one slice of apple and cover with the other ingredients. Fill with ice and shake well for 10 seconds.

Strain over fresh ice in a tall glass (allowing some apple chunks through) and garnish with an apple slice.



Photo: H. Joseph Ehrmann

notes:

This cocktail lightly combines the complimentary flavors of apple, bourbon and cinnamon to create a crisp and refreshing drink. The draft cider is lighter than apple juice but the fresh apple brings a nice character. And Knob Creek's higher alcohol punches the bourbon flavor through.

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Elixir Classic Holiday Cocktails:

Elixir Egg Nog

Classic recipe

8 eggs

2 cups sugar

3 cups half and half

Nutmeg

Crack and separate the eggs putting whites and yolks in separate bowls. Beat the yolks well. Beat the whites into a froth. Add a cup of sugar each to the whites and yolks and mix well. Fold the yolks into the whites. Add the half and half and mix well. Bottle and store in the refrigerator.

OUR SERVING SUGGESTION:

Añogo

1.5 oz Añejo tequila

4oz chilled Fresh Egg Nog*

Orange Twist

Matches

In an Old Fashioned glass or other bucket style glass (snifters or wine glasses are nice too because they capture the aroma of the burnt orange oil), combine the tequila and egg nog and stir well. Cut a half dollar-sized twist of orange peel just deep enough to not include any pith. Light a match, and hold the twist over the glass with two fingers, pointing the rind side at the surface of the drink. Place the burning match between the twist and the drink (no need to "warm up" the rind) and squeeze the drink, sending the oils through the flame and onto the surface of the glass. (Be careful not to burn yourself, but make sure you see the oils ignite as they spray.) Drop the twist in the glass and serve. (This can also be served on the rocks, but don't let it dilute too much or you'll ruin the rich, creamy texture.)

Notes: This twist on the classic egg nog takes advantage of the traditional flavors of a barrel-aged spirit, but twists it with the spice of añejo tequila instead of the normal brandy, bourbon or rum. By using a high quality Añejo tequila in particular (we serve a house blend of them in this drink), you'll get nice citrus notes which are highlighted by the toasted orange oils sprayed on the surface.



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Elixir's Tom and Jerry

Classic recipe

For each drink:

In a pre-heated mug, add 6oz of T&J batch. Top with 2oz frothed hot milk, stir gently and dust with freshly grated nutmeg. Serve with a paddle or spoon.

T&J Batch

8 jumbo eggs
1 1/2 cups powdered sugar
1/2 teaspoon cream of tartar
1 tsp vanilla extract
Freshly grated nutmeg
1 750ml bottle Brugal Anejo
1750ml bottle Cognac Ferrand Ambre



Tom and Jerry in front of the Elixir
Christmas Tree –

Photo: Jonathan Fong

Separate egg whites and yolks. In a large mixing bowl, beat the yolks with the sugar, rum and vanilla until thin, transfer to another bowl. Clean mixer and add the egg whites and cream of tartar, beat until stiff and forming peaks. Fold in yolks. Mix until batter is thick, but light. *To prepare a glass: Warm a mug with hot water, then add 6oz of T&J to the warmer and 2oz of milk to the frother. Froth milk and when done, pour the T&J in a mug, add the frothed milk, stir gently, garnish with nutmeg and serve with the spoon.*

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Hot Butt Rum

Classic recipe

To make Hot Buttered Rum: Pre-heat a coffee mug with hot water and then combine 2 heaping barspoons of the batter with **Appleton Gold Rum**. Top with boiling water and stir well to mix. Serve with a spoon (Spoons will be put behind the bar).

To make Batter:

In a mixing bowl, using an immersion blender or large wire whisk, beat together softened butter, brown sugar, ice cream, vanilla extract and spices until well combined. Portion into Store and Pour containers with sealable tops. Refrigerate 2 containers in the walk in and freeze the rest. When one container is emptied, go back to the freezer and pull one more container to thaw out while you begin using the next.

- 2 lb dark brown sugar
- 1 lb unsalted butter (softened)
- 4 barspoons ground cinnamon
- 4 barspoons ground nutmeg
- 1 barspoon ground allspice
- 1 barspoon Ground Cardamom
- 1 quart of melted vanilla ice cream
- 1 barspoons vanilla extract



Photo: Jonathan Fong

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