

# THE GOLDEN HYDRANT CHARITY COCKTAIL

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

*Current charity:*



@CAFireFound  
#ElixirGoldenHydrant



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

# LATE SUMMER

*Summer Pro Tip:* Upgrade your Gin and Tonic with Top Hat Tonic Syrup!

# 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

## TEAM AMERICA USA (FUCK YEAH!) \$12 *Olympic Cocktail #1 (for the homies)*

Buffalo Trace Elixir Private Selection Bourbon, Canella cinnamon liqueur, muddled strawberry, lemon juice, orgeat; shaken and served over crushed ice with an American fucking flag.

## THE OLYMPIC TORCH \$13 *Olympic Cocktail #2 (for the hosts)*

Leblon Cachaca, watermelon juice, yuzu juice, lime juice, clover honey syrup; shaken and served over crushed ice with a honey powdered rim

## WHATAMELON NO.3 \$12

Luna Azul Blanco Tequila, St. Germain elderflower liqueur, watermelon, lime, agave, mint: shaken and served tall with a mint sprig

## 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

## SHERRY BARREL-AGED BOULEVARDIER \$11

Elijah Craig bourbon

## BARREL-AGED BASIL NEGRONI

Square One Basil Organic Vodka

SEND YOUR PHOTOS!



@ELIXIRSF

CHECK IN:



/ELIXIRSALOON

# WELCOME TO ELIXIR

San Francisco's  
Famous historic Saloon

1858



2015

## Elixir LATE 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)*

---

SEND YOUR PHOTOS!



@ELIXIRSF

CHECK IN:



/ELIXIRSALOON

# WELCOME TO ELIXIR

## San Francisco's Famous historic Saloon

1858



2015

### Team America (Fuck Yeah!)

H. Joseph Ehrmann, 2016

1.5oz Buffalo Trace Bourbon (Elixir Private Selection)  
.5oz Canella cinnamon liqueur  
1oz Lemon Juice  
.75oz Orgeat syrup  
1 large strawberry, hulled and muddled  
American flag toothpick



Photo: Jonathan Fong

In a mixing glass, muddle the strawberry, add all other ingredients, fill with ice and shake well. Strain over crushed ice, allowing the strawberry chunks to catch on top. Garnish with the American flag toothpick.

### Mixologist's Notes:

A red, bourbon cocktail with an American flag, that you can have several of during your favorite Olympic event. What's more American than that?



SEND YOUR PHOTOS!



@ELIXIRSF

CHECK IN:



/ELIXIRSALOON

# WELCOME TO ELIXIR

## San Francisco's Famous historic Saloon

1858



2015

### The Olympic Torch

2oz Leblon Cachaca  
1oz watermelon juice or 2x 1" watermelon cubes, middle  
.5oz lime Juice  
.75oz honey syrup (3:1, honey)  
.25oz yuzu juice  
Powdered honey  
Crushed ice



Photo: Jonathan Fong

Rim a 10-12oz bucket glass with honey powder and set aside to allow to dry.  
In a mixing glass, add all other ingredients, fill with ice, close and shake hard. Strain into the rimmed glass (double strain if muddling), then fill to the rim with crushed ice.

#### Mixologist's Notes:

The honey syrup and honey powder rim are what make this watermelon cocktail an experience. Keep licking and spinning your glass to get hits of honey with every sip. Created to celebrate the 2016 Summer Olympics in Rio.

---

### Whatamelon No. 3

By H. Joseph Ehrmann

1.5oz Luna Azul Blanco Tequila  
1oz St. Germain Elderflower liqueur  
2oz watermelon juice or 5 1" watermelon cubes  
6 mint leaves  
.5oz lime juice  
.5oz agave nectar



Photo: Jonathan Fong

In a mixing glass, add watermelon cubes or juice and 5 mint leaves, muddle and top with remaining ingredients. Fill with ice and shake well for ten seconds. Hawthorne strain tall over fresh ice and garnish with a slapped mint leaf.

SEND YOUR PHOTOS!



@ELIXIRSF

CHECK IN:



/ELIXIRSALOON

# WELCOME TO ELIXIR

## San Francisco's Famous historic Saloon

1858



2015

### Mixologists Notes:

The bright agave notes of a well-made blanco tequila match nicely with watermelon. It is sharpened by mint and lime and lightened with the floral sweetness of the St. Germain. This is a fun summer cooler to sip by the pool (or anywhere...).

---

### 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

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>

---

SEND YOUR PHOTOS!



@ELIXIRSF

CHECK IN:



/ELIXIRSALOON

# WELCOME TO ELIXIR

## San Francisco's Famous historic Saloon

1858



2015

---

### 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:

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.

---

### The Kentucky Pirate

By H. Joseph Ehrmann, 2016

1oz Mt. Gay Black Barrel Rum  
1oz Larceny Bourbon  
1oz Disaronno  
.75oz Lime  
1oz orgeat



Photo: Jonathan Fong

SEND YOUR PHOTOS!



@ELIXIRSF

CHI

**WELCOME TO ELIXIR**  
**San Francisco's**  
**Famous historic Saloon**

1858



2015

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.

**Mixologist's Notes:**

Bourbon meets Rum in a minty, Caribbean punch.

**SEND YOUR PHOTOS!**



**@ELIXIRSF**

**CHECK IN:**



**/ELIXIRSALOON**