

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:

@NovatoFire501c3

SAN FRANCISCO'S HISTORIC 1858 ELIXIR 2016 THE NEIGHBORHOOD SALOON

SERVING SAN FRANCISCO FOR 158 YEARS

Spring

Featured
Whiskey:
Teeling's Irish \$8
(Normally \$11)

WINE ON TAP
BONTERRA SAUVIGNON BLANC
HAHN ZINFANDEL
\$12

ELIXIR MULE \$13 *This season's #Golden Hydrant charity cocktail on tap*

Square One Organic Botanical Spirit, muddled rosemary, Top Hat Ginger Beer, squeeze of lime; served tall and over with a Rosemary sprig

RUTTE OF ALL EVIL \$13 *by Jaime Jereb #BeerCocktail*

Rutte Celery Gin, St. Germain, muddled celery, lemon juice, clover honey syrup, egg white; shaken, served neat, topped with Pilsner Urquell beer and a pinch of celery salt

THE WARM PILGRIM \$13 *as featured in the current Whisky Advocate Magazine*

A room-temperature, undiluted version of our popular Kentucky Pilgrim: Wild Turkey 101 Bourbon with cardamom bitters, cranberry juice, demerara sugar and a cinnamon stick

SUNDAY STREETS \$12 *by David Prigge*

Square One Bergamot Organic Vodka, Amaro Nonino, lime, simple syrup; shaken and up

PINK CHIHUAHUA \$13 *by the late, great Dick Bradsell*

Casa Noble Cristal Tequila, lime, orgeat, grenadine, egg white: shaken and served up

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;

See the video: <http://j.mp/ybsling>

BAJAN LOVE PUNCH \$12 *by H. Joseph Ehrmann*

Chamomile-infused Mt. Gay Black Barrel Rum, Disaronno, lime, demerara; shaken & over

Need to raise money for a charity?

Sign up for ECGB! Ask your bartender for details or email ECGB@ElixirSF.com

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WELCOME TO ELIXIR

SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2015

Elixir Spring Menu 2016, the recipes

All recipes by H. Joseph Ehrmann, except where noted

HIGH RESOLUTION PHOTOS AVAILABLE

The Elixir Mule

- 1.5oz Square One Botanical Organic Spirit
- 6oz Ginger Beer
- 1 long sprig of rosemary
- 1 lime wedge
- 1-800-748-0432

In the bottom of a highball glass,
muddle 1 inch of rosemary leaves.
Build the mule over that and
garnish with the remaining sprig.



Photos: Jonathan Fong

Mixologist's Notes

This is a simple way to make this drink. We actually make it in house by the 5 gallon keg, which is a unique process, involving 7 bottles of Square One Botanical, 4 bottles of Top Hat Ginger Beer syrup, and water. We then carbonate the entire keg in house and serve the cocktail on draft. The Botanical Spirit is 90 proof with 8 botanicals, one of which is rosemary, so we highlight that in this mule via the muddle and the garnish, making it a distinctive take on this classic highball.

Rutte of All Evil by Elixir Bartender Jaime Jereb

- 1.5oz Rutte Celery Gin
- .5oz St. Germain
- .75oz lime juice
- .75oz egg white
- .5oz clover honey syrup*
- 1" celery stalk
- 2 pinches celery salt
- Curled, celery peel*



Photos: Jonathan Fong

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Build in a cocktail shaker, fill with ice, shake well and strain over fresh ice in a bucket glass. Top with pilsner beer and garnish with another pinch of salt and a curl of celery peel

*Clover Honey Syrup: clover honey, thinned 1:1 with water

*Celery garnish: use a vegetable peeler to scrape off the outer layer of a piece of celery and drop into ice water to make it curl.

Mixologist's Note:

Created for the Elixir Cocktail Club Rutte Celery Gin tasting in 2015

The Warm Pilgrim

2 oz Wild Turkey 101 Bourbon
1 dash Scrappy's Cardamom Bitters
1 barspoon Cranberry juice
1 barspoon Maraschino Liqueur
1 barspoon demerara syrup
Cinnamon stick

Build in a Glencairn glass and garnish with the cinnamon stick.



Photos: Jonathan Fong

Mixologist's Notes:

My popular Kentucky Pilgrim, created in 2008, features Wild Turkey 101 infused with cardamom, cinnamon and cranberries and mixed with maraschino, demerara and lemon, served either hot or cold. The success of that cocktail led to using it in a Pilgrim Old Fashioned and even in an amaretto sour recipe I called The Morgenthaler Sour. Now, in an effort to create undiluted and unchilled cocktails that sip like neat spirits, I've deconstructed the infusion and brought those flavors forward, while eliminating the sour aspect from the cocktail.

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Sunday Streets

By Elixir Bartender David Prigge

1.5oz Square One Bergamot Vodka
3/4oz Amaro Nonino
1oz Lime
1/2oz Simple
Shaken, strained, served up
with a lime wheel floating in the glass



Photo: Jonathan Fong

Mixologist's Notes:

Square One Bergamot is such a unique take on "orange vodka", bringing a 4 different orange citrus fruits to the table with botanical complexity but no sugar. It's like a completely dry curacao, so it mixes very well with a wide variety of spirits, including amaros, where it works beautifully in a simple sour like this.

Pink Chihuahua

By Dick Bradsell

2oz Casa Noble Crystal tequila
.5oz lime juice
.25oz lemon juice
.5oz grenadine
.25oz orgeat
.5oz egg white
Lime wedge

Add all liquids to a shaker, dry shake first, then fill with ice and shake well again.
Strain into a cocktail glass and garnish with a lime wedge.

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Mixologist's Notes:

This drink was created by the late, great Dick Bradsell at the bar of the same name, in London. I got to have several with him during my sole visit in 2011. A truly memorable man, evening and cocktail.

Yerba Buena Sling

By Nick Desenfants and H. Joseph Ehrmann

- 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>

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Bajan Love Punch

1.5oz Chamomile-infused Mt. Gay Black Barrel Rum

1oz Disaronno

1oz Lime

.5oz demerara syrup

Lime wheel

Add all ingredients to a shaker, fill with ice, shake well and strain over fresh ice in a bucket glass. Garnish with a lime wheel.

To make the infusion: Steep $\frac{1}{4}$ cup chamomile flowers into one 750ml bottle of rum for 24 hours and strain out with cheese cloth.

Mixologist's Notes:

This spin on a classic Bajan Punch is a spring version with chamomile being the floral component and Disaronno bringing some complimenting nut flavor. Read my article on the Bajan Punch here: <http://j.mp/BajanPunch>



Photos: Jonathan Fong



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Coming in June for #NegroniWeek (next page):

Basil Negroni

1.5 oz. Square One Basil Organic Vodka

.75 oz. Campari

.75 oz. Sweet Vermouth (Martini and Rossi)

Build over ice in a tumbler; garnish with a basil leaf



Elixir's #NegroniWeek donations will be made to the Leukemia and Lymphoma Society, in honor of Non-Hodgkins Lymphoma survivor David Ehrmann.

PRESS INQUIRIES: Debbie Rizzo, DRinkPR Debbie@DrinkPR.com 415-567-6988

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