



HOLIDAY COCKTAILS

December 2014

Winter Warmers

Tom and Jerry \$11

A frothy house-made batter of eggs, sugar, nutmeg, vanilla,
Brugal Anejo Rum and **Cognac Ferrand Ambre**;
stirred with hot frothed milk and served with a stirring spoon in a mug.
See the "How To" video here: <http://bit.ly/ElixirTomAndJerry>

Hot Butt Rum \$10

The house-made batter of brown sugar, butter, cinnamon,
nutmeg, allspice, cardamom and vanilla ice cream;
mixed with hot water or cider and **English Harbour Rum**

Hot Kentucky Pilgrim \$11

Wild Turkey 101 Bourbon infused with Cardamom, Cinnamon and dried
Cranberry, Luxardo Maraschino, Fresh Lemon and Demerara syrup
(This cocktail is also available in a cold version.)

Hot House Cider Special - \$2 over the price of your chosen spirit

Smell that? It's hot, house-spiced apple juice mixed with your favorite spirit,
or ask for the bartender's choice (there's so much to choose from...)

Flip the menu to see our cold winter cocktails.

Happy Holidays!

I'd like to take this chance to thank all of our friends and family at Elixir for bringing the love to our little saloon every day for the last eleven years. You make the bar what it is and we are all happy to be here to serve you and enjoy it with you. The laughter, toasting, cheering, handshaking, hugging, dancing and smiling that we see daily are what motivate each of us to work hard to give everyone, including each other, a warm and friendly place to come to. As sure as the sun comes up and each day presents new challenges, we will be here in the coming years with a warm welcome, a tasty beverage and dose of relief. Enjoy this holiday season with those that make you smile, and we look forward to seeing you time and again in 2015.

Cheers,

H. Joseph Ehrmann , 14th Proprietor, 2003 – present



Winter Chilled Cocktails

Elixir Egg Nog \$10

We make our Egg Nog by hand with fresh ingredients, in small batches, so you are always getting the best. Mix it with your favorite aged spirit or do it our way with our house barrel of **Henrey McKenna Bottle in Bond Bourbon**. See the "How To" video here: <http://bit.ly/ElixirEggNog>

Añojo \$10

Our famous house-made Fresh Egg Nog spiked with **Espolon Añojo Tequila**, dusted with nutmeg, garnished with a flamed orange twist; served cold and over ice

Old Sydney Town Punch \$11

Genevieve Genever, St. Elizabeth's All Spice Dram, Pineapple Gum Syrup, Meyer Lemon Juice, Orange Juice; served short and over

Elixir de Cognac \$12

Ferrand Ambre Cognac, Crème de Casis, Lemon Juice, Small Hand Foods Pineapple Gum Syrup, Egg White; shaken and served up (*Featured in the book World's Greatest Cocktails, by Tom Sandham*)

Smoked Anise \$11

Square One Organic Vodka with the spice of **anisetto liqueur** and a touch of smoke from **Laphroaig 10 year Single Malt Scotch**; stirred and served up with a star anise (*Featured in the New York Times, 11.28.08*)

The Homecoming \$11

Mt. Gay Black Barrel Rum, Warre's 10 yr Tawny Port, pumpkin butter and lemon juice: shaken and served up with a speared cherry

PomPaloma \$11

Siembra Azul Blanco, Toronja Soda, grenadine, lime juice, pinch of salt; tall and over ice and garnished with pomegranate seeds

Open Christmas Day at 5pm.

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

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