

WELCOME TO ELIXIR
SAN FRANCISCO'S
FAMOUS HISTORIC SALOON

1858



2012



OLD SYDNEY-TOWN PUNCH



CELERY CUP NO.1



HONEY KUMQUAT CAIPIRINHA



WINTER SOUR



MEYER LEMON
CUCUMBER COLLINS

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**TRY A
PICKLEBACK**

IT'S A SHOT OF OUR
BUFFALO TRACE
BOURBON OR TEZON
BLANCO TEQUILA
WITH OUR HOUSE
BLENDED PICKLE
BRINE AS A BACK.
DELICIOUS!

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**4505 MEATS
CHICHARRONES**

**\$4/BAG
NIMAN RANCH
PORK SKINS
FROM OUR FRIEND
AND NEIGHBOR,
CHEF RYAN FARR**

Warm Cocktails

Caribbean Chai Latte \$10

Mighty Leaf Coco Chai Tea Concentrate, Zaya 12yr Rum, Frothed Lowfat Milk and toasted coconut garnish

Kentucky Pilgrim \$10

See below, this cocktail is also great served hot

Hot House Cider Special

Hot, house-spiced Apple Juice mixed with your favorite spirit, or ask for the bartender's choice

Hot Buttered Rum \$8

Brown Sugar, Butter, Cinnamon, Nutmeg, Allspice, Cardamom and Vanilla Ice Cream mixed with hot cider and Zaya 12 year Rum

Winter Produce Cocktails

Meyer Lemon Cucumber Collins \$10

Square One Cucumber Organic Vodka, Meyer Lemon Juice, Agave Nectar; instantly carbonated with a Perlini system and served tall and over ice

Old Sydney-Town Punch \$12

Bols Genever, St. Elizabeth's Allspice Dram, Small Hand Foods Pineapple Gum Syrup, Lemon Juice, Orange Juice; garnished with nutmeg

Honey Kumquat Caipirinha \$10

House barrel-aged Leblon Cachaca, Velvet Falernum, muddled Kumquats, Clover Honey Syrup, Lime Juice; built in a Dbl Old Fashioned

Punch In The Bloodshot Eye \$12

Banks Five Island Rum, Pineau des Charentes, Blood Orange Juice, Clover Honey Syrup, Bitterman's Tiki Bitters; on the rocks with a blood orange twist

A Pear of Roses \$10

Square One Organic Botanical Spirit, Organic Pear Juice, Sonoma Lavender Syrup and Meyer Lemon Juice, muddled rosemary; served up with a rosemary sprig

Kentucky Pilgrim \$10

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

Eve's Dirty Lil Apple \$10

Encanto Pisco Acholado, Gala Apple, Apple Juice, Lemon Juice, Agave Nectar; shaken and served over with fresh grated Nutmeg

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Winter Cocktails

The Homecoming \$10

Ron Zacapa 23 yr Guatemalan Rum, Warre's 10yr Tawny Port, Pumpkin Butter and Lemon Juice: shaken and served up with a speared Luxardo Maraschino cherry

Elixir de Cognac \$12

Ferrand Ambre Cognac, Crème de Casis, Lemon Juice, Small Hand Foods Pineapple Gum Syrup, Egg White; shaken and served up

The Kingston \$10

Sorrel Tea (Hibiscus, Cinnamon, White Rice, Allspice, Clove, Ginger, Orange Juice, Orange zest), Orgeat, Egg White, Appleton Estate Reserve Rum; shaken and served up with a hibiscus flower

The Manchester \$12

Domaine de Canton Ginger Liqueur, Great King Street Blended Scotch Whisky, Clover Honey Syrup, Lemon Juice, Rosemary and Egg White; shaken and served up with a rosemary sprig

Smoked Anise \$10

Swan's Neck Vodka with the spice of Anisette liqueur and a touch of smoke from Laphroaig 10 year Single Malt Scotch; stirred and served up with a star anise

Winter Sour \$10

Campari, Meyer Lemon Juice, Clover Honey Syrup, muddled rosemary and egg white

Elixir Classics

Celery Cup No. 1 \$10

Square One Cucumber Organic Vodka, muddled celery, cilantro and cucumber, Pimm's, Lemon Juice and Agave Nectar, shaken and double strained tall and over

Tender Knob \$10

Knob Creek Bourbon, Organic Granny Smith Apples, Hard Cider, Cinnamon and Organic Agave Nectar, serve on the rocks and country-style in a pint glass

The Hollinger Manhattan Project \$10

Rittenhouse 100 Rye, Carpano Antica, Luxardo Maraschino, Absinthe Rinse, and an orange twist

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2012

THE RECIPES

Warm Cocktails

Caribbean Chai Latte

2oz Mighty Leaf Coco Chai Tea Concentrate (made in a Toddy system)

1.5oz Zaya 12yr Rum

5oz frothed Lowfat Milk

toasted coconut garnish

While frothing milk, add tea and rum to a mug, add frothed milk and top with froth garnishing with a pinch of toasted coconut

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##### **Kentucky Pilgrim**

See below for cold recipe, but build in a mug and add 3 oz hot water and serve in a mug rather than using ice and shaking

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Hot House Cider Special

1.5oz of spirit, plus hot, house-spiced Apple Juice.

- Rums: Aniversario, Brugal Extra Viejo, Gosling's and Appleton Estates Reserve, Zacapa
- Bourbon: Buffalo Trace, Old Rip Van Winkle, Maker's Mark, Angel's Envoy
- Cognac: Pierre Ferrand Ambre

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##### **Hot Buttered Rum \$8**

In a mug, add 3 spoons house batter, 1.5 oz Zaya 12 year Rum and fill with hot apple cider

#### Winter Produce Cocktails

##### **Meyer lemon Cucumber Collins**

1.5oz Square One Cucumber Organic Vodka

1.5oz Eureka Lemon Juice

1.5oz Simple Syrup

In a Perlini canister add the vodka, juice and syrup, cover with ice, close and carbonate until filled; shake well and let sit to settle for 20-30 seconds. Open and pour over fresh ice in a tall glass and top with soda water. Garnish with a cucumber wheel, a long cucumber slice or other cucumber garnish design.

##### **Mixologist's Notes:**

This simple Collins recipe is very quick and easy to make and people LOVE them, drinking one after the other! It very versatile as well, but only change one modifying flavor or you'll overpower the refreshing cucumber notes.

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Old Sydney-Town Punch

1.5oz Bols Genever

.5oz St. Elizabeth's Allspice Dram

1.25oz Meyer Lemon when in season

(when Meyers are not, use .75oz Eureka Lemon juice and .5oz Valencia Orange juice)

.5oz Small Hand Foods Pineapple Gum Syrup

(1 dash Regan's Orange Bitters when using Meyer Lemons)

Combine all ingredients in a mixing glass, fill with ice and shake well for 10 seconds. Strain into a punch glass and serve up with a slight grate of nutmeg.

To make hot, Strain above into a hot pot and then serve the same way. Or in lieu of ice, add 1.5oz of hot water and shake, strain and serve.

To batch for a punch bowl:

1 liter of Bols Genever

11oz of St. Elizabeth's Allspice Dram

27oz Meyer Lemon juice (OR 11oz Valencia Orange Juice and 16oz Lemon Juice)

11oz Pineapple Gum

Place a large piece of block ice in the bowl and let rest, stirring before serving.

To make a hot batch, use above recipe and add 32 oz water and warm in a pot, crock pot or soup tureen.

Variation:

When in season (winter), substitute 1.25oz Meyer Lemon Juice for the orange and lemon juices (27ounces for the Bowl) and add one dash of Regan's Orange Bitters to each glass before serving.

Mixologist's Notes:

This is a simple punch with holiday spice that nicely complements the maltiness of the genever. I named it for the area of San Francisco that eventually became known as the Barbary Coast. Settled predominantly by Australian immigrants in the Gold Rush (mid 1840s to mid 1860s), they set the standard for depravity and debauchery; hallmarks of the Barbary Coast legacy. Genever and Pimento Dram were two popular cocktail ingredients of the day and pineapples (and thus pineapple gum) were considered rare and dignified in the Victorian culture, making this punch a cocktail for all who would drink. The Bols Company reintroduced Genever to the US as did Haus Alpenz reintroduce Pimento Dram (with a more contemporary name), so this punch also acknowledges the return of some great cocktail ingredients.

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**Honey Kumquat Caipirinha**

1.5 oz Leblon Cachaca

.5oz Velvet Falernum

1oz Clover Honey Syrup

5 Kumquats

½ of a lime in pieces

In a mixing glass, muddle 5 kumquats and lime pieces, add remaining ingredients and fill with ice. Shake lightly to mix and dump contents into a Double Old Fashioned glass. Serve.

*To make Clover Honey Syrup:*

Heat one part water in a stove and add an equal volume of clover honey. Stir until dissolved, chill and place in a storage bottle.

**Mixologist's Notes**

This was inspired by David "Mr. Mojito" Nepove and his days as the Bar Manager at Enrico's Sidewalk Café in San Francisco. I substituted clover honey for sugar and added Velvet Falernum at Dale Degroff's recommendation. Easy drinkin...

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Punch In The Bloodshot Eye

2oz Banks Five Island Rum

1oz Pineau des Charentes

1oz Blood Orange Juice

.75oz Clover Honey Syrup

1 bsp Bitterman's Tiki Bitters

Blood Orange twist

In a mixing glass, add all ingredients, shake well and serve over fresh ice in a Dbl Old Fashioned. Garnish with the twist

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### **A Pear of Roses**

1.5oz Square One Botanical  
.5oz Lemon Juice (Meyer when possible)  
3 inches of Rosemary leaves  
1oz of pear juice  
.5oz Sonoma Syrups lavender syrup

Strip 3 inches of rosemary leaves into a mixing glass and muddle lightly. Add the remaining ingredients and fill with ice. Shake well and double strain up. Garnish with a rosemary sprig pulled through a Meyer Lemon wheel floating in the cocktail.

### **Mixologist's Notes:**

Created for the launch of Square One Botanical, this cooler highlights three of the spirits botanicals pear, rosemary and lavender.

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### **The Kentucky Pilgrim**

1.5 oz Wild Turkey 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.

#### *Warm Cocktail Directions*

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

#### *Wild Turkey Thanksgiving Infusion:*

In a wide-mouthed glass infusion jar place 1 liter of Wild Turkey 101 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 unsweetened cranberries and 3 sticks of cinnamon. Close and leave for another two days, agitating once per day. Strain solids and store in the original Wild Turkey bottle with proper labeling (commercially, store in an unlabeled bottle).

### **Mixologist's Notes:**

I created this drink during the BAR 5-day certification course I took in 2008 (6<sup>th</sup> class) as part of our assignment. I designed it as a holiday cocktail 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.

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### **Eve's Dirty Lil Apple**

by Levanah Ananda, Elixir, 1/5/12

- 2 pieces gala apple
- 1.5oz Campo de Encanto Quebranta pisco
- .5oz apple cider
- .5oz lemon juice
- .5oz agave nectar

In a mixing glass, muddle the apple pieces well. Add remaining ingredients and fill with ice. Shake well and strain into a bucket glass of fresh ice. Garnish with an apple slice and dust with grated nutmeg .

#### **Mixologist's Notes:**

Created for the launch of Encanto Quebranta at Elixir Cocktail Club

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Winter Cocktails

The Homecoming

- 1.5oz Ron Zacapa 23 yr
- 1 oz Warres Otima 10yr Tawny 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.

Mixologist's 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.

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**Elixir de Cognac**

1.5oz Ferrand Ambre Cognac  
.5 Crème de Casis  
1oz Lemon Juice  
1opz Small Hand Foods Pineapple Gum Syrup  
1 Egg White  
shaken and served up

**Mixologist's Notes:**

I created this cocktail on the fly for Pierre Ferrand Chairman Alexandre Gabriel and National Sales Director Guillaume Lamy while they were visiting and sitting at the bar at Elixir. Featured on the Pierre Ferrand website: [http://www.cognacferrand.com/#/en/spiritueux/cognac/pierreferrand/recettes\\_coktails/elixir-of-cognac](http://www.cognacferrand.com/#/en/spiritueux/cognac/pierreferrand/recettes_coktails/elixir-of-cognac)

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The Kingston

1.5oz Sorrel Tea (Hibiscus, Cinnamon, White Rice, Allspice, Clove, Ginger, Orange Juice, Orange zest)
.5oz Orgeat
1 Egg White
1.5oz Appleton Estate Reserve Rum
shaken and served up wit a hibiscus flower

Jamaican Sorrel Tea

MAKES 4 CUPS

INGREDIENTS

1 cup sugar
1 tbsp. uncooked white rice
1 tbsp. fresh orange juice
1 tsp. ground cinnamon
8 whole allspice berries
6 whole cloves
1 6" strip orange zest
1 2" piece ginger, peeled and coarsely grated
2 cups dried hibiscus flower

INSTRUCTIONS

Bring sugar, rice, juice, cinnamon, allspice, cloves, zest, ginger, and 4 cups water to a boil in a 2-qt. saucepan over high heat; remove from heat; stir in sorrel. Cover, and let sit for at least 24

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hours. Pour through a fine strainer lined with cheesecloth into a pitcher; refrigerate until chilled, at least 4 hours. Serve over ice. Reserve the best looking flowers for garnish and keep in a jar filled with water and 1 ounce of vodka

Mixologist's Notes

Inspired by the traditional Jamaican holiday drink that is used as an ingredient, I designed this to be a Caribbean-style holiday cocktail (sour).



The Manchester

- 1oz Domaine de Canton Ginger Liqueur
 - 1.5oz Great King Street Blended Scotch Whisky
 - 1oz Clover Honey Syrup
 - 1oz Lemon Juice
 - 1 sprig Rosemary
 - 1 Egg White
- shaken and served up with a rosemary sprig

In the bottom of a mixing glass, add the leaves of a 3 inch sprig of fresh rosemary (discard the stem). With a muddler, bruise the leaves well. Add the remaining ingredients and cover with shaker tin. Dry shake well for 5 seconds and fill with ice. Reseal and shake well again for 10 seconds (depending on type of ice) and Hawthorne strain through a secondary fine strainer into a chilled cocktail coup. Place the second sprig of rosemary in the palm of one hand and slap it. Garnish with the rosemary and serve.

Mixologist's Notes:

This cocktail was created for the 2010-2011 Domaine De Canton Bartender of the Year competition while on Thanksgiving holiday at my mother's house in Manchester Township, New Jersey (thus the name). I did not have a bar full of products to play with, so I created the cocktail in my head, went to the store for the ingredients, made it once, tweaked it, and made a round for my family. IT was delicious with wheat crackers and blue cheese.



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2012

Smoked Anise

2oz Swan's Neck Vodka
.5oz Marie Brizard Anisette
1/8oz Laphroaig 10 Yr
Star Anise

In a mixing glass, combine all ingredients and fill with ice. Stir well for 15 seconds and Julep Strain up into a chilled cocktail glass. Garnish with a floating Star Anise.

Mixologists Notes:

This drink was designed for the Marie Brizard 2008 Cocktail Competition just as I was working on new drinks for the fall. I liked the strong Anise flavor I got from Sobieski vodka and highlighted it with the Anisette, which also highlighted the sweetness from the rye in the vodka. TO complement it all, I added just a touch of smoke from Laphroaig and left it at that. The drink is nice and simple with great flavors that are normally challenging in cocktails (anise and smoke).

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**Winter Sour**

1oz Campari  
1.5oz Meyer Lemon Juice  
1.5oz Clover Honey Syrup  
2 inches of fresh rosemary  
1 oz of egg white

In a mixing glass, strip the leaves of 2 inches of rosemary and muddle lightly. Add the Meyer Lemon Juice and egg white and dry shake for 5 seconds. Add the Campari and honey syrup and fill with ice. Shake well for 10 seconds and strain up. Garnish with a few petals of rosemary or a short stem.

**Mixologist's Notes**

I created this cocktail for a panel discussion at the Commonwealth Club in San Francisco in early 2009. Each of us on the panel was asked to present a cocktail in an "audience favorite" style competition and this drink lost by one vote to my friend Jeff Hollinger. I think he rigged it.

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The Jimmy Mac

2oz Macallan 18yr
Averna Amaro
Benedictine
Regan's Orange Bitters No. 6
built over Glace Luxury Ice and served with an orange twist.

Mixologist's notes:

Created by of our friends Jimmy Yeager, Drew Levinson and Tony Abou-Ganim and Eden Algie

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The Tender Knob

1.5oz Knob Creek Bourbon

2 slice of a Organic Granny Smith or Fuji Apple (1/8th slices)

2oz draft hard cider

.75oz agave nectar

10 grates organic 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.

Mixologist's 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.

Hollinger Manhattan Project

(also called Dirty Harry on the JW Marriott San Francisco's Level III bar menu)

2oz Rittenhouse 100 Rye

.5oz Carpano Antica

.25oz Luxardo Maraschino

Kubler Absinthe in an atomizer

Housemade or Luxardo maraschino cherry

In a mixing glass, add Rittenhouse, Carpano and Maraschino liqueur. Top with ice and stir for 15 seconds. Spray the inside of a chilled cocktail glass with the absinthe to coat. Julep strain the cocktail and garnish with a house-made or Luxardo maraschino cherry.

Mixologist's Notes:

This spin on the Lawhill Cocktail has the strength and character to make men feel manly and women soon, a bit like Dirty Harry himself. I created this drink after a conversation with renowned San Francisco mixologist and author, Jeff Hollinger, while sitting at the bar at Absinthe. He introduced me to the Lawhill Cocktail and I liked it better with Carpano Antica and a house made cherry. I put this drink on the San Francisco-themed cocktail menu at Level III (JW Marriott, San Francisco) under the name "Dirty Harry" as the menu there was themed with San Francisco stories for tourists, and not as many know Jeff as they do Harry...yet.

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Celery Cup No.1

1.5oz Square One Cucumber Organic Vodka
2" celery stalk (closer to the heart for sweetness)
palm-full cilantro
1oz lemon
¾ oz agave nectar
.5 oz Pimm's
1" fresh English cucumber

In a mixing glass, muddle the cucumber, celery, cilantro and lemon juice into a pulp. Add the Pimm's agave nectar and vodka. Cover in ice and shake hard for 10 seconds. Hawthorne strain tall over fresh ice and garnish with a center piece of celery.

Mixologist's notes:

This drink has appeared in several magazines and books including Food and Wine's Cocktail Book and Left Coast Libations.

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