



HOLIDAY COCKTAILS

December 2012

Winter Warmers

Tom and Jerry \$10

A frothy house-made batter of eggs, sugar, nutmeg, vanilla, **Appleton Estate Reserve** and **Cognac Fontpinot XO** stirred with hot frothed milk and served with a stirring spoon in a mug

Hot Butt Rum \$10

The house recipe of brown sugar, butter, cinnamon, nutmeg, allspice, cardamom and vanilla ice cream is mixed with hot water or cider and the increasingly rare **Scarlet Ibis** rum

Hot Kentucky Pilgrim \$10

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. 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 2013.

Cheers,

H. Joseph Ehrmann
14th Proprietor, 2003 - present



Winter Chilled Cocktails

Añojo \$10

Our famous house-made Fresh Egg Nog spiked with a **house-blend of anejo tequilas**, dusted with nutmeg, garnished with a flamed orange twist; served cold and over ice

The Kingston \$10

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

The Manchester \$12

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

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 new book World's Greatest Cocktails, by Tom Sandham)

Smoked Anise \$10

Square One Organic 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 (Featured in the New York Times, 11.28.08)

The Homecoming \$10

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

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

PomPaloma \$10

La Pinta Pomegranate Tequila, Olmeca Altos Blanco Tequila, Toranja Soda, Lime juice, pinch of salt; built Tall and over ice and garnished with Pomegranate Seeds



STAFF NOTES on Special preparations for the HOT DRINKS:

Tom and Jerry \$10

A frothy house-made batter of eggs, sugar, nutmeg, vanilla, Appleton Estate Reserve Rum and Cognac Ferrand Ambre, stirred with hot frothed milk and served with a stirring spoon in a mug - ***T&J is pre-batched for you. 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.***

Hot Buttered Rum \$10

The house recipe of brown sugar, butter, cinnamon, nutmeg, allspice, cardamom and vanilla ice cream is mixed with hot cider and Scarlet Ibis rum
In a warm mug, add 2 spoons of batter, 1.5oz of rum and fill with hot cider, stir and serve.

Hot Kentucky Pilgrim \$10

Wild Turkey 101 Bourbon infused with Cardamom, Cinnamon and dried Cranberry, Luxardo Maraschino, Fresh Lemon and Demerara syrup
Mix all ingredients in a mug and add 3oz hot water. Stir and garnish with a wide lemon disc twist.

Elixir's Tom and Jerry

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 Appleton Reserve Jamaican Rum

1750ml bottle Cognac Fontpinot XO or Ferrand Ambre

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.

Hot Butt Rum

To make Hot Buttered Rum: Pre-heat a coffee mug with hot water and then combine 2 heaping barspoons of the batter with **Scarlet Ibis 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



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 (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 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 with 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 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

Elixir de Cognac

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

Smoked Anise

2oz Square One Organic Vodka
.5oz Anisette liqueur
1/8oz Laphroaig 10 Yr
Star Anise garnish



As it appeared in the New York Times, Nov. 28, 2008

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 like the smooth mouthfeel of the Blue Ice vodka and highlighted it with the Anisette. 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).

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).

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.

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 org 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.

Añojo

- 1.5 oz Añojo 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.)



Mixologist's 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.



1 Batch of Egg Nog

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.